

THINGS TO KNOW

- A deposit of \$200 (non-refundable) is needed to reserve a banquet room. The deposit will be credited to your bill at the end of your function.
- At least 10 days prior to your event, we require a guaranteed number of guests and the number of each selected entrées. Pre-ordering is required.
- An estimated payment based on food only is due 10 days prior to your event based on your guarantees. Any outstanding payment, such as tax, gratuity, add ons and open bar will be paid at the end of the event.
- A customary 20% gratuity on food and open bar and 10% sales tax on food and open bar will be added.
- Acceptable forms of payment: Cash, Visa, MasterCard, American Express or Discover. We do not accept personal checks.
- We request that you and your guests park on the side and/or back of the restaurant and The Furniture Store.
- OPEN or CASH Bar: All house liquor drinks are \$8, domestic beer is \$6, imported beer is \$7 and house wine is \$7 (exclusive of tax). Sodas are \$3 each.
- There is a minimum \$100 bartender fee for a cash bar for the first 3 hours and any additional hours are \$25 per hour.
- There is a cake cutting fee of \$1 per person. We will waive this fee if you opt out of our dessert that is included in our buffet and sit down dinner option. If a cake is brought last minute, the cake cutting fee will be applied.
- Centerpieces are available for \$5 per table. Please ask us for details.
- All parties are expected to follow state and ABC laws. Termination of party will result, if not.

Menu items and menu prices are subject to change

ADDITIONAL APPETIZER PLATTERS

Platters serve approximately 20 guests

\$150 Cheese and Vegetable
\$150 Meatballs

\$150 Spinach and Artichoke Dip
\$150 Buffalo Chicken Bites

\$150 Buffalo Wings
\$150 Chicken Kabobs

\$150 Baby Back Ribs

\$150 Spinach Phyllo Turnovers
\$150 Tex Mex Eggrolls

***Please note that these platters are an ADD ON option only.
You may not get appetizer platters only in our
banquet room.*

WINE LIST

Champagne

Champagne, Marquis de LaTour, France \$28

White

Chardonnay, Kendall Jackson, CA \$32

Pinot Grigio, Ecco Domani, Italy \$28

Sauvignon Blanc, Prophecy, New Zealand \$28

Red

Cabernet Sauvignon, Darkhorse, CA \$28

Cabernet Sauvignon, Louis Martini, CA \$32

Malbec, Don Miguel Gascon, Argentina \$32

Merlot, Canoe Ridge, WA \$32

Pinot Noir, Harlow Ridge, CA \$22

Pinot Noir, Mirassou, CA \$28

KIDS MEALS

Available for 11 and under. Lunch is \$12.95. Dinner is \$14.95.

Choice of: Chicken Tenders, Salmon, Mac n Cheese or Quesadilla. Served with one side. Dinner includes dessert. Pre-ordering required.

9908 Fairfax Boulevard
Fairfax, Virginia 22030
(703) 591.4515

• BANQUET MENU •

LUNCH

DINNER

BUFFET

APPETIZERS

PRIVATE BANQUET ROOM
FROM 30 TO 150 GUESTS

WWW.PJSKIDOOS.COM

APPETIZER BUFFET

(Choice of Three)

Buffalo Chicken Bites
Spinach and Artichoke Dip • Meatballs
Barbequed Baby Back Ribs • Buffalo Wings
Chicken Tender Kabobs • Eggrolls
Cheese & Vegetable • Spinach Phyllo Turnovers

\$20.95 per person

Extra appetizers may be added for \$4 each

SIT DOWN LUNCHEON

Served Until 2pm

You may select a **maximum** of three entrees

Entrees

Garden Pasta with parmesan cheese **\$17.95**

Grilled Chicken Breast **\$20.95**

With a lemon butter sauce
Served with rice pilaf and green beans

Stuffed Chicken Breast **\$22.95**

Stuffed with mushrooms, spinach and cheese
In a dill sauce with rice pilaf and green beans

Chicken Cordon Bleu **\$22.95**

Stuffed with ham and swiss cheese
Served with rice pilaf and green beans

London Broil **\$22.95**

With mushroom wine sauce, mashed potatoes
and green beans

Fresh Broiled Salmon **\$22.95**

Choose one: Lemon Butter OR Honey Dijon Glaze
With red potatoes and green beans

Prime Rib of Beef Au Jus **\$24.95**

8 oz with red potatoes and green beans

Petit Filet Mignon **Market Price**

6 oz with mushroom peppercorn sauce
With red potatoes and green beans

Each Luncheon Includes:
Bread and Butter
Tea and Coffee

*Add a salad or dessert to your luncheon
for an additional \$4 each per person*

BUFFET

Entrees

(Choice of Two)

Grilled Chicken Breast

In a Lemon cream sauce

Stuffed Chicken Breast

With Portabella mushrooms, spinach & cheese in a dill sauce

Fresh Broiled Salmon

Choice of lemon butter OR honey dijon glaze

London Broil (add \$2 per person)

Thinly sliced with mushroom wine sauce

Prime Rib (add \$5 per person)

Filet Mignon (Market Price)

With mushroom peppercorn sauce

Pasta

(Choice of One)

Penne Tomato Basil or Penne Pesto

Sides

(Choice of Two)

Green Beans

Rice Pilaf

Red Potatoes

Vegetable Medley

Mashed Potatoes

Dessert

(Choice of ONE for all guests)

Chocolate Mousse

Ice Cream

Sherbert

Buffet Includes:

Mixed Green Salad with Balsamic or Caesar Salad
(Choice of ONE salad for all guests)

Bread and Butter

Coffee and Tea

\$34.95 per person

SIT DOWN DINNER

Served After 2pm

You may select a **maximum** of three entrees

Entrees

Garden Pasta with parmesan cheese **\$23.95**

Grilled Chicken Breast **\$26.95**

With lemon butter sauce
Served with rice pilaf and green beans

Stuffed Chicken Breast **\$28.95**

Stuffed with mushrooms, spinach and cheese
In a dill sauce with rice pilaf and green beans

Chicken Cordon Bleu **\$28.95**

Stuffed with ham and swiss cheese
Served with rice pilaf and green beans

Fresh Broiled Salmon **\$28.95**

Choose One: Lemon Butter OR Honey Dijon glaze
With red potatoes and green beans

London Broil **\$28.95**

With mushroom wine sauce
Served with mashed potatoes and green beans

Prime Rib of Beef Au Jus **\$31.95**

10 oz with red potatoes and green beans

Filet Mignon **Market Price**

8 oz with mushroom peppercorn sauce
Served with red potatoes and green beans

Dessert

(Choice of ONE for all guests)

Chocolate Mousse

Ice Cream

Sherbert

Each Dinner Includes:

Mixed Green Salad with Balsamic or Caesar Salad
(Choice of ONE salad for all guests)

Bread and Butter

Dessert

Coffee and Tea