THINGS TO KNOW

- A deposit of $200 (non-refundable) is needed to reserve our banquet room. The deposit will be credited to your bill at the end of the function
- Our banquet room has no room rental. You will only pay for what you eat and drink plus gratuity and tax.
- The room is available for up to 5 hours. Extra hours are $200 extra per hour
- At least 10 days prior to your event, we require a guaranteed number of guests and your menu selections. Pre-ordering is required.
- An estimated payment, based on food only, is due 10 days prior to your event. Any outstanding payment, such as gratuity, tax, add ons and open bar will be paid at the end of the event.
- Acceptable forms of payment: Cash, Visa, MasterCard, American Express or Discover. We do not accept personal checks or gift cards.
- A customary 20% gratuity and 10.5% sales tax on food and open bar will be added.
- Bar Options:
  *OPEN BAR: You as the host will be charged based on consumption plus gratuity and tax.
  *CASH BAR: Your guests will pay on their own. There is a minimum $100 bartender fee for the first 3 hours for an alcoholic bar. Any additional hours are $25 per hour.
  *There is a $50 bartender fee for a non-alcoholic cash bar.
- All house liquor drinks are $8, domestic beer is $6, imported beer is $7 and house wine is $7. Sodas are $3 (exclusive of tax)
- 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 sit down dinner and buffet. If a cake is brought last minute, the fee will apply.
- Centerpieces are available for $7 per table.
- We request that you and your guests park on the side and/or in the back of the restaurant and Ashley's Furniture.
- All parties are expected to follow state and ABC laws. If not, termination of party will result.
- Please note that our banquet room is not handicap accessible. There are 10 carpeted stairs coming straight into the room from our parking lot with double sided railings.

THANK YOU FOR CONSIDERING PJ SKIDOOS!

ADDITIONAL APPETIZER PLATTERS

Platters serve approximately 20 guests

$150 Cheese and Vegetables
$150 Meatballs
$150 Spinach and Artichoke Dip
$150 Buffalo Chicken Bites
$150 Buffalo Wings
$150 Chicken Kabobs
$150 BBQ 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

Bubbles	
Prosecco, La Marca, Italy	$34
White	
Chardonnay, Kendall Jackson, CA	$32
Pinot Grigio, Ecco Domani, Italy	$28
Sauvignon Blanc, Prophecy, New Zealand	$28
Rose	
Rose, Proverb, CA	$24
Red	
Cabernet Sauvignon, Darkhorse, CA	$28
Cabernet Sauvignon, Louis Martini, CA	$34
Malbec, Don Miguel Gascon, Argentina	$32
Merlot, Canoe Ridge, WA	$34
Pinot Noir, Mirassou, CA	$28

KIDS MEALS

Available for kids 11 and under. Lunch is $14.95 and Dinner is $18.95. Choice of: Chicken Tenders, Salmon, Mac n Cheese, Cheeseburger and Quesadilla. Served with one side. Dinner includes dessert.

P.J. SKIDOOS
THE AMERICAN WAY

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FAIRFAX, VIRGINIA 22030
WWW.PJSKIDOOS.COM
703.591.4515

BANQUET MENU

PLATED LUNCH
PLATED DINNER
BUFFET
APPETIZERS

PRIVATE BANQUET ROOM
LOCATED IN OUR LOWER LEVEL
ACCOMMODATES 30 TO 150 GUESTS

MENU ITEMS & PRICES ARE SUBJECT TO CHANGE

APPETIZER BUFFET

(Choice of Three)

Buffalo Chicken Bites | Eggrolls | Meatballs
Spinach & Artichoke Dip | Cheese & Vegetable
Buffalo Wings | Chicken Tender Kabobs
Spinach Phyllo Turnovers | BBQ Ribs

$24.95 per person

Extra Appetizers can be added for $5 each per person

SIT DOWN LUNCHEON

Served until 2 pm
You may select a maximum of three entrees

Garden Pasta *With parmesan cheese* **$19.95**

Grilled Lemon Butter Chicken **$22.95**
Served with rice pilaf and green beans

Stuffed Chicken Breast **$24.95**
Stuffed with mushrooms, spinach and cheese
Served with rice pilaf and green beans

Chicken Cordon Bleu **$24.95**
Stuffed with ham and Swiss cheese
Served with rice pilaf and green beans

Broiled Salmon **$25.95**
With red potatoes and green beans
Lemon Butter OR Honey Dijon Glaze
All served with one glaze of your choice

London Broil **$25.95**
With mushroom wine sauce
Served with mashed potatoes and green beans
All served one temperature of your choice

Prime Rib **$26..95**
8 oz with red potatoes and green beans
All served one temperature of your choice

Filet Mignon **Market**
6 oz with mushroom peppercorn sauce
Served with red potatoes and green beans
All served one temperature of your choice

Each lunch also includes:
Bread & Butter, Coffee & Tea

**Add a salad or dessert to your luncheon +$5 each per person*

BUFFET

Salad

(Choose ONE for ALL guests)

Mixed Greens with Balsamic Dressing or Caesar Salad

Entrees

(Choice of Two)

Grilled Chicken Breast
In a Lemon Cream Sauce

Stuffed Chicken Breast
Stuffed with mushrooms, spinach and cheese

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
Penne Pesto

Sides

(Choice of One)

Red Potatoes
Rice Pilaf
Mashed Potatoes
Vegetable Medley
Green Beans

Dessert

(Choose ONE for ALL guests)

Chocolate Mousse
Ice Cream
Sherbert

The buffet also includes:
Bread & Butter, Coffee & Tea

$38.95 per person

SIT DOWN DINNER

Served after 2 pm
*You may select a **maximum** of three entrees*

Starter Salad

(Choose ONE for ALL guests)

Mixed Greens with Balsamic Dressing or Caesar Salad

Entree

Garden Pasta *With parmesan cheese* **$26.95**

Grilled Lemon Butter Chicken **$29.95**
Served with rice pilaf and green beans

Stuffed Chicken Breast **$31.95**
Stuffed with mushrooms, spinach and cheese
Served with rice pilaf and green beans

Chicken Cordon Bleu **$31.95**
Stuffed with ham and Swiss cheese
Served with rice pilaf and green beans

Broiled Salmon **$32.95**
With red potatoes and green beans
Lemon Butter OR Honey Dijon Glaze
All served with one glaze of your choice

London Broil **$32.95**
With mushroom wine sauce
Served with mashed potatoes and green beans
All served one temperature of your choice

Prime Rib **$35.95**
10 oz with red potatoes and green beans
All served one temperature of your choice

Filet Mignon **Market**
8 oz with mushroom peppercorn sauce
Served with red potatoes and green beans
All served one temperature of your choice

Dessert

(Choose ONE for ALL Guests)

Chocolate Mousse
Ice Cream
Sherbert

Each dinner also includes:
Bread & Butter, Coffee & Tea