

## 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 is due 10 days prior to your event based on your guarantees. Any outstanding payment 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, Red Rock, CA \$24

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 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 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