

# DINNER

*Our culinary team has created a series of menus to suit your desire for either a plated meal or buffet. We would be pleased to customize a meal to meet your particular taste or needs.*

## Plated Dinner Entrees

(Minimum 20 Guests)

All Entrees are served with Fresh Garden Salad with Assorted Dressings, Warm Rolls and Creamy Butter (Pasta dishes served with Garlic Bread), Fresh Seasonal Vegetables, Chef's Choice of Dessert, Freshly Brewed Folgers Coffee, Decaffeinated Coffee and Iced Teas

### **Broiled Salmon**

Fresh Salmon Fillet, Broiled with Fresh Lemon and Olive Oil and Finished with a White Wine Sauce. Served with Long Grain and Wild Rice

### **Chicken Almandine**

Boneless Breast of Chicken with Natural Juices Sweet Bell Peppers and topped with Slivered Almonds  
Served with Long Grain and Wild Rice

### **Prime Rib of Beef Au Jus**

USDA Choice Prime Rib of Beef  
Slow Roasted to Perfection  
Served with a Baked Potato

### **Surf and Turf**

6 oz. Filet with your Choice of Grilled Shrimp, Salmon Filet or Fresh Lobster Tail  
Served with Long Grain and Wild Rice

### **Chicken Cordon Bleu**

Boneless Breast of Chicken Stuffed with Smoked Virginia Ham, Melted Swiss Cheese and topped with a Dijon Mustard Cream Sauce  
Served with Long Grain and Wild Rice

### **Chicken Oscar**

Boneless Chicken Breast topped with Asparagus and Lump Crabmeat Sautéed in Garlic Oil. Finished with a Chardonnay Cream Sauce  
Served with Long Grain and Wild Rice

### **Sliced Sirloin**

Sliced Marinated Grilled Sirloin of Beef  
Finished with a Mushroom Bordelaise Sauce  
Served with Garlic Mashed Potatoes

### **Filet Mignon**

Charbroiled USDA Choice Tenderloin of Beef  
Wrapped with Smoked Bacon,  
Crowned with Mushroom Cap and Herb Butter  
Served with Garlic Mashed Potatoes

### **Roast Loin of Pork**

Slow Roasted Pork Tenderloin Thinly Sliced and topped with Rosemary Au Jus  
Served with Herb Roasted Red Skin Potatoes  
**\$26.99 per person**

### **Seafood Fettuccini**

Shrimp, Scallops and Crabmeat Sautéed in Garlic and Olive Oil then tossed with Fettuccini Alfredo. Served with Garlic Bread.

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*All Banquet Functions are Subject to a 21% Service Charge and Applicable Sales Tax*

Holiday Inn National Airport 2650 Jefferson Davis Highway, Arlington, VA 22202  
Sales and Catering Phone: 703-842-1220 Sales Fax: 703-684-3217 [www.hinationalairport.com](http://www.hinationalairport.com)

## **Dinner Buffets**

(Minimum 40 Guests)

### **Little Italy Buffet**

#### ***Select Two of the Starters:***

Minestrone Soup  
Antipasto Display  
Tossed Garden Salad with Italian Vinaigrette  
Caesar Salad with Herb Croutons

#### ***Select Two Entrees:***

Chicken Parmesan over Linguine  
Tortellini Alfredo Primavera  
Baked Cod with Tomato Concasse  
Spinach Ravioli in a Marinara Sauce  
Salmon Arrezzio (artichokes hearts sautéed in fresh basil and garlic topped with roasted red pepper puree)

Fresh Seasonal Vegetables  
Warm Garlic Bread  
Dessert ~ Tiramisu  
Freshly Brewed Folgers Coffee, Decaffeinated  
Coffee and Iced Teas

### **Classic Dinner Buffet**

Mixed Garden Greens with Assorted Dressings  
Tomato and Cucumber Salad  
Sliced Fresh Fruit Display

Your choice of Garlic Mashed Potatoes  
or Roasted Red Potatoes

#### ***Select Two Entrées from the Following:***

Chicken Champagne  
Breast of Chicken Dijon  
Seafood Newberg  
Roasted Rosemary Pork Loin  
Sliced Sirloin with a Mushroom Bordelaise Sauce  
English Style Baked Scrod

Long Grain and Wild Rice  
Fresh Seasonal Vegetables  
Fresh Baked Rolls and Butter  
Chef's Choice of Dessert  
Freshly Brewed Folgers Coffee,  
Decaffeinated Coffee and Iced Teas

### **Enhance your Dinner Buffet with one of the Following Options ...**

#### **\*Fresh Pasta Station ~**

Bowtie, Penne and Fettuccini Pastas  
Prepared to order with Marinara, Pesto Sauce and Alfredo Sauces

#### **\* Whole Roasted Turkey Breast or Whole Sugar Cured Ham ~**

Carved by our Chef

#### **\*Top Round of Beef ~**

Carved by our Chef accompanied by our very own Horseradish Sauce and Au Jus

#### **\*Prime Rib of Beef ~**

Carved by our Chef accompanied by our very own Horseradish Sauce and Au Jus

\* All Carving and Pasta Stations Require a \$75.00 Attendant Fee

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