

# LUNCH

# Deli Fresh Lunch Express

48 per person | 150 service fee for less than 25 guests

#### Sandwich - Choose any three

#### **BLT** carver

With slab bacon, lemon mayonnaise, green leaf, beef lettuce, steak tomatoes on sourdough toast

#### Roast beef

With creamy horseradish, caramelized onions and provolone on alpine baguette

#### **Tukey Rueben**

On rye with swiss cheese, sauerkraut and thousand island dressing

#### **Chicken florentine**

On ciabatta with provolone, artichokes and spinach

#### Grilled portobello and vegetable

Panini on a whole grain roll with basil pesto spread

#### Salad

Fairview chop house salad with tomatoes, english cucumbers, dried cranberries, crumbled blue cheese, com, focaccia croutons

Choice of Caesar dressing or dijon thyme vinaigrette

#### Soup - Choose One

Tomato basil bisque or white bean with kale

#### Sides

Assorted bags of deli-style chips
Warm oatmeal and chocolate chip cookies

#### **Beverages**

Assorted sodas and Vasa waters Freshly brewed regular and decaffeinated Coffee Assorted Taylors Harrogate Teas

# Grab & Go Boxed Lunch

48 per person includes choice of one salad, two sandwches, fruit, dessert and beverage

#### Sandwiches - Choose Two

- Carver Turkey on Multi-Grain Harvest Loaf with Tarragon Mayonnaise, Provolone, Sliced Tomato and Arugula
- Roast Beef on Focaccia with Blistered Tomatoes, Spinach and Boursin Spread
- Ham and Cheese on Pretzel Roll with Honey
   Dijon, Crisp Green Leaf Lettuce and Tomato
- Pulled Chicken Salad with Cranberries on a Croissant with Tarragon Mayonnaise and Arugula
- Quinoa and Bulgur Wheat with Red Pepper Hummus, Chick Peas, Grilled Zucchini and Squash

# Composed Salad - Choose One

- Greek Orzo Salad
- Pesto, Feta, Sundried Tomatoes, Kalamata
   Olives and Feta
- Home Style Potato Salad
- Quinoa with Grilled Vegetables and Garbanzo Beans

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#### Accompaniments

Orange or Apple
Fudge Brownies or Chocolate Chip Cookies
Assorted Sodas and Vasa Waters

Service Charge Fee of 26% and 6% Sales Tax Added to All Menus Items, Prices subject to change Falls Church Marriott Fairview Park I 3111 Fairview Park Drive I Falls Church, VA 22042 | P: 703-849-9400 | MarriottFairviewPark.com

# Plated Lunch

All plated luncheon entrées are accompanied by fresh baked bread service, choice of salad or soup, starch and fresh vegetables, dessert selection, freshly brewed regular and decaffeinated coffee and assorted Taylors Harrogate teas Priced per person

#### Salad Selections

#### **Chop House**

Tomatoes, English Cucumbers, Carrots, Green Onion, Roasted Com with Buttermilk Ranch Dressing

# Caesar Salad

Crisp Romaine Lettuce with Grated Parmesan Cheese, and Garlic Croutons with Creamy Caesar Dressing

#### Mediterranean Salad

Crisp Romaine Lettuce, Radicchio, Arugula, Feta Cheese, Kalamata Olives, Pear Tomatoes and Roasted Red Peppers with a Lemon-Oregano Vinaigrette

#### **Autumn Salad**

Spring Mix with Candid Pecans, Gorgonzola Cheese, Sun-Dried Cranberries and Apricots with a Maple-Pear Vinaigrette

# Soup Selections

Carrot Ginger Soup\* (Vegan)
Ten Vegetable Soup\* (Gluten Free)
Butternut Squash and Apple Bisque\*
Tomato Cheddar Bisque\*
Corn Chowder (Gluten Free)
Italian Wedding Soup

\*Vegetarian Selections

#### Plated Lunch Entrées

# Vegetable Wellington I 45

Roasted Vegetables with Red Pepper Coulis

#### Sweet Potato, Quinoa and Kale Ravioli I 45

Served with Pomodoro Sauce

#### Lemongrass Chicken Breast | 58

With Soy Beurre Blanc

# **Grain Mustard Marinated Chicken** I 58

Served with Dijon Beurre Blanc

#### Rock Fish | 62

Served with Old Bay Chardonnay Sauce

#### Atlantic Salmon I 62

Drizzled with Vermouth Basil Sauce

# **Grilled Hanger Steak** I 64

Served with a Chimichumi Sauce

# New York Strip Steak | 64

Served with Roasted Shallot and Merlot Sauce

#### Plated Entrée Salads

Two-Course Menu - Choice of Soup or Dessert

#### Asian Chicken Chop Salad I 43

Ginger Marinated Chicken, Romaine, Purple and Napa Cabbage, Red Peppers, Snow Peas, Carrots, Chopped Peanuts, Crispy Won Ton with Sesame Vinaigrette

#### Pesto Chicken Mediterranean Salad I 43

Romaine, Red Peppers, Banana Peppers, Cucumbers, Feta, Diced Tomato and Kalamata Olives

with Parmesan Peppercorn Dressing

#### Black and Bleu Salad I 43

Mixed Greens, Pear Tomatoes, Asparagus, Cucumber, Bleu Cheese Crumbles Topped with Balsamic Marinated Skirt Steak and Crispy Onion Strings

# Grilled Salmon Arugula Salad I 43

Grilled Salmon, Arugula, Mandarin Oranges, Slivered Almonds, Shaved Fennel

# **Lunch Accompaniments**

Please Select One Starch and One Vegetable

#### **Potatoes and Grains**

Saffron Basmati Rice

Wild Rice Pilaf

Herb Risotto

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Potatoes au Gratin

Cauliflower Mash

#### Vegetables

Broccolini

Haricots Verts

Vegetable Medley

Asparagus

Brussels Sprouts

#### **Lunch Desserts**

#### Raspberry Mango Mousse Cake

Yellow Sponge Cake with Alternating Layers of Raspberry and Mango Mousse. Finished with a Mango Glaze and White Chocolate Shavings

#### Alexandria

Tender Almond & Coconut Macaron, Vanilla Cake with Kirsch, Pistachio Cream and a Pistachio White Chocolate Glaze

#### **Caramel Mocha**

Chocolate Genoise, Coffee Syrup, Coffee Mousse and a Caramel Glaze

#### **Triple Chocolate Charlotte**

Belgian White Chocolate Mousse and Silky Milk

Chocolate Mousse

Nestled on Top of Dark Chocolate Sponge Cake

# **Chocolate Flourless Cake** (Gluten Free)

Rich, Dense Chocolate with Almond and Coconut

Flours

# Napoleon

Alternating Layers of Puff Dough and Pastry Cream Finished with Traditional Fondant Icing and a Chocolate Drizzle

**Seasonal Fruit Cheesecake** 

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Pre-set Iced Tea or Lemonade ■ 3 Per Guest

Assorted Soft Drinks and Mineral Waters Available on Consumption I 6 Each