

Party Platters and Pasta Trays

Starters

(serves approximately 15-20 people unless otherwise noted)

Crab Dip 90
Served warm with pita and crackers

Antipasto* 90
Imported and domestic meats, cheeses, olives and vegetables

Hummus 65
Traditional garlic and tahini dip with vegetables and pita

Caprese Crostini 75
Fresh tomato, basil and mozzarella salad with garlic crisps

Fresh Fruit Tray 65
Assortment of seasonal fresh fruit

Cheese Platter 70
Imported and domestic cheeses with water crackers

Meatballs 60
Basil marinara or cracked pepper and cider

Mini Assorted Quiche 55

Mini Crab Cakes 3 ea
Red pepper remoulade

Shrimp Cocktail 2.5 ea
Lemon and cocktail sauce

Salads & Sides

(serves approximately 8-10 people unless otherwise noted)

Panzanella Salad 45
Tomato, cucumber, basil, feta cheese, olives, lemon & oregano dressing with baguette cubes

Caesar Salad 40
Romaine, parmesan cheese and croutons in a classic caesar dressing

Garden Salad 40
House greens, tomato, cucumber, bell peppers with ranch dressing

Roasted Potatoes 35

Roasted Asparagus 45

Italian Green Beans 40

Garlic Mashed Potatoes 40

Gorgonzola Potatoes 45

Extras

Chaffing Dish 10 each

Disposable, with 2 sternos.

Place Settings 1.75 per person

Chinette disposable plates, disposable knife and fork, napkin, table cloth. Service Staff 30.00 per hour

Minimum of 5 hours required, priced per staff member, per hour.

Main Dishes

(priced by the pan, serves approximately 8-10 people)

Chicken Picatta 80
Lemon, capers, shallots, parsley, butter and cream

Chicken Cacciatore 80
Roasted peppers, onions and mushrooms in a garlic tomato sauce

Chicken Marsala 80
Mushrooms, garlic, marsala wine and demi glace

Italian Beef 85
Slow cooked with peppers, onions, tomatoes, garlic and oregano

Sausage and Peppers 75
Roasted peppers and onions in a garlic tomato sauce

Roasted Porkloin 80
Caramelized onions and fennel

Chicken Cavatelli 75
Ricotta cheese pasta with roast chicken and mushrooms in a tomato-vodka sauce

Tortellini Bolognese 75
Cheese filled with meat sauce and cream

Penne Alfredo with Chicken 75
Roasted chicken in a parmesan-garlic cream sauce

Lasagna (Vegetable or Meat) 75

Cheese Ravioli 65
Marinara and mozzarella cheese

Baked Ziti 75
Meat sauce, cream and mozzarella cheese

Desserts and Drinks

(trays serve 8-10)

Tiramisu 50

Poached Pear 50

Cookie Tray 40

Mini Assortment 45

Assorted Canned Sodas 1.25 each
with cups and ice

Bottled Water 1.25 each



Dinner Catering by Chefario

Extra Virgin Modern Italian Cuisine
4053 Campbell Avenue, Arlington VA 22206
703.998.8474
www.extravirginva.com



9.22.10

Catering events must be scheduled 36 hours in advance for pick-up orders, 72 hours for delivery and staffed events. Prices are subject to change and do not include applicable taxes, gratuities, delivery or set-up fees.

Dinner menu at \$30 per person based on a 20 person minimum.

(Beverages, applicable taxes, room fees and gratuity additional)

Starters and Salads ~ Choice of one per person

Mixed Green Salad pine-nuts, julienne carrots, tomatoes and balsamic vinaigrette

Tomato Basil Soup parmesan cheese

Caesar Salad shaved pecorino and garlic croutons

Bruschetta marinated tomatoes, grilled rustic bread, basil oil and balsamic reduction

Main Course ~ Choice of one per person

Salmon Picatta asparagus, roasted potatoes, lemon-caper butter sauce

Chicken Millanese arugula, red onion, tomato and lemon dressing

Linguini Carbonara pancetta, onions, peas and egg in a garlic cream

Dessert ~ Choice of one per person

Tiramisu mascarpone cheese, lady fingers, espresso and cocoa powder

Poached Pear served warm with cinnamon gelato

Cheesecake choice of strawberry sauce, chocolate or caramel

Dinner menu at \$45 per person based on a 20 person minimum.

(Beverages, applicable taxes, room fees and gratuity additional)

Starters and Salads ~ Choice of one per person

Arugula Pear Salad barollo poached pear, shaved pecorino, candied walnuts, lemon dressing

Fried Calamari pesto mayonnaise and spicy marinara sauce

Caprese Salad sliced kumato tomatoes, fresh mozzarella cheese, basil oil and balsamic reduction

Main Course ~ Choice of one per person

Cod Amodine almond crusted cod, sautéed green beans and parseleyed potatoes

Veal Saltimboca prosciutto, sage, fontina cheese and cream with potato puree and sautéed vegetables

Chicken Picatta egg battered and sautéed with lemon caper butter sauce, potato puree and asparagus

Butternut Squash Angilotti homemade pasta filled with roasted butternut squash in a sage butter sauce

Dessert ~ Choice of one per person

Tiramisu mascarpone cheese, lady fingers, espresso and cocoa powder

Poached Pear served warm with cinnamon gelato

Butterscotch Bread Pudding toffee brittle, caramel and vanilla ice-cream

Cappuccino Brownie coffee ice-cream and chocolate sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

Dinner menu at \$52 per person based on a 20 person minimum.

(Beverages, applicable taxes, room fees and gratuity additional)

Salads ~ Choice of one per person

Smoked Salmon Carpaccio arugula, red onion, tomato, shaved pecorino and lemon dressing

Tortellini en Brodo chicken consommé, julienned carrots and cheese tortellini

Asparagus Salad pine-nuts, pecorino and lemon dressing

Winter Salad dried cranberries, candied walnuts, gorgonzola cheese and balsamic fig dressing

Second Course ~ Choice of one per person

Angry Mussels pancetta, thai chiles and Peroni

Shrimp Confit garlic, white wine, butter, lemon and cream

Prosciutto and Mellon sliced cantaloupe and fig compote*

Main Course ~ Choice of one per person

Pan Seared Scallops potato puree, sautéed spinach, vermouth cream*

Grilled lamb Chops swiss chard, garlic potatoes and rosemary mint sauce*

Veal Fiorentina spinach, sun-dried tomatoes, fontina cheese, white wine and cream with garlic noodles

Braised Beef Gnocchi parmesan cheese and potato dumplings, braised beef, sautéed mushrooms, red wine sauce

Dessert ~ Choice of one per person

Tiramisu mascarpone cheese, lady fingers, espresso and cocoa powder

Poached Pear served warm with cinnamon gelato

Cannoli crisp Sicilian pastries filled with ricotta cheese and chocolate chips

Butterscotch Bread Pudding toffee brittle, caramel and vanilla ice-cream

Cappuccino Brownie coffee ice-cream and chocolate sauce

Extra Virgin specializes in modern Italian cuisine, encompassing characteristics of various regions of Italy and enhanced by the artistry and imaginative creativity of Executive Chef Paul Anthony Fario. Extra Virgin brings a touch of casual elegance to Shirlington Village, with sophisticated contemporary decor complimented by an energetic, comfortable ambiance. Free Live Jazz entertainment Thursday-Saturday 7:30-11:30 P.M. Lunch Specials from \$8 - \$12 Monday-Friday 11:30AM-2PM. Happy Hour Monday-Friday 3-7 PM in our lounge/bar. Great bar menu items for \$5 during Happy Hour! Special drink prices: \$2.50 (Miller Lite & Yuengling), \$3.50 (Sam Season, Sierra Nevada, Blue Moon), and \$3.50 for Rail Drinks. House Red, Sangria or White Wine for \$5.00 per glass. Check out our 1/2 price Monday night wine list. Extra Virgin restaurant specializes in Italian cuisine with a modern flare! Imagine Mama's home cooked meal!

Hours of Operation: Lunch: 11:30am - 4:00pm Dinner: Monday - Thursday 4:00pm - 10:00pm Friday & Saturday: 4:00pm - 11:00pm Sunday 5:00pm - 10:00pm Bar Menu available Daily until 11:00 pm

Payment Options: AMEX, Discover, MasterCard, Visa Dress Code: Casual Dress Accepts Walk-Ins: Yes

Additional Details: Banquet/Private Rooms, Bar Dining, Bar/Lounge, Beer, Entertainment, Full Bar, Happy Hour, Late Night, Non-Smoking Restaurant, Patio/Outdoor Dining, Private Room, Takeout, Weekend Brunch, Wheelchair Access, Wine

Parking: Public Lot

Parking Details: Plenty of free parking in well lit public lots and on streets in front of and surrounding Extra Virgin.

Entertainment: Live Music from 7:30 p.m. till 11:30 p.m. Friday- Saturday. No cover. A smoke free Restaurant.

Special Events & Promotions:

Reservations for events larger than 25 people are accepted for the main dining room; 3 and 4 course personally tailored menus designed in collaboration with the party coordinator.