

Private Events Menu

B|B

Bourbon Boulevard



SALAD COURSE

Host selects one

Caesar Salad
Market Salad

DESSERT COURSE

Host selects two

Chocolate Cheese Cake
Rum Bread Pudding
Bourbon Crème Brûlée

MAIN COURSE

Host selects Two

Pan seared Salmon
Chicken Saltimbocca
Prime Steak Bolognese

SIDES

Host selects two

Served Family Style

Garlic Mashed Potatoes
Macaroni & Cheese
Char grilled Broccolini
Fries

\$59 BUFFALO TRACE

SALAD COURSE

Host selects one

Caesar
Market Salad
French Onion Soup

DESSERT COURSE

Host selects two

Chocolate Cheese Cake
Bread Pudding
Crème Brulee

MAIN COURSE

Host selects three

Pan seared Salmon
Chicken Saltimbocca
8oz Filet
Prime Steak Bolognese
Blackened Yellowfin Tuna

SIDES

Host selects two

Served Family Style

Garlic Mashed Potatoes
Grilled Asparagus
Macaroni & Cheese
Char grilled Broccolini
Creamed Spinach

\$89 BLANTONS MENU

WELCOME RECEPTION

APPETIZERS

Host selects one

Filet Mignon Skewer and chili crisp

Fig, Goat cheese, Onion Tart

Heirloom Bruschetta Crostini

Tuna Poke Wonton

SALAD COURSE

Host selects two

Caesar

Market Salad

Classic Wedge

French Onion Soup

DESSERT COURSE

Host selects two

Bread Pudding

Crème Brulee

Chocolate Cheese Cake

MAIN COURSE

Host selects three

8 oz Filet Mignon

14 oz NY Strip

Pan seared Salmon

Chicken Saltimbocca

Lobster Ravioli

SIDES

Host selects two

Served Family Style

Garlic Mashed Potatoes

Grilled Asparagus

Macaroni & Cheese

Char grilled Broccolini

Creamed Spinach

\$105 STAG MENU

WELCOME RECEPTION

APPETIZERS

Host selects one

Filet Mignon Skewer and chili crisp
Fig, Goat cheese, Onion Tart
Heirloom Bruschetta Crostini
Tuna Poke Wonton
Shrimp Cocktail

SALAD COURSE

Host selects two

Caesar
Market Salad
Classic Wedge
French Onion Soup

Enhancements

Priced per person

Au Poivre +5
Bearnaise +7
Chimichurri +5
Bourbon Demi +5
Bone Marrow Butter +12

DESSERT **COURSE**

Host selects two

Bread Pudding
Crème Brulee
Chocolate Cheese Cake
Pistachio Cheesecake

MAIN COURSE

Host selects three

8 oz Filet Mignon
16 oz Ribeye
14 oz Bison Ribeye
Oven Roasted Sea Bass
Chicken Saltimbocca
Lobster Ravioli

SIDES

Host selects three

Served Family Style

Garlic Mashed Potatoes
Grilled Asparagus
Macaroni & Cheese
Char grilled Broccolini
Crispy Brussel Sprouts

\$120 ELMER T LEE MENU

WELCOME RECEPTION

APPETIZERS

Host selects two

Filet Mignon Skewer and chili crisp

Candied Bacon

Heirloom Bruschetta Crostini

Tuna Poke Wonton

Shrimp Cocktail

Crab Dip

SALAD COURSE

Host selects two

Caesar

Market Salad

Classic Wedge

Lobster Bisque

DESSERT

COURSE

Host selects two

Bread Pudding

Crème Brulee

Chocolate Cheese Cake

Pistachio Cheesecake

MAIN COURSE

Host selects three

12 oz Filet Mignon

24 oz Ribeye

20 oz NY Strip

32 oz T-Bone

Filet Trio

Oven Roasted Sea Bass

Lobster Ravioli

SIDES

Host selects three

Served Family Style

Garlic Mashed Potatoes

Grilled Asparagus

Macaroni & Cheese

Char grilled Broccolini

Crispy Brussel Sprouts

\$140 BTAC MENU

APPETIZERS

Host selects two

Miyazaki A5
Mini Crab Cakes
Heirloom Bruschetta Crostini
Tuna Poke Wonton
Shrimp Cocktail

SALAD COURSE

Host selects two

Caesar
Burrata Heirloom tomato
salad
Classic Wedge
Lobster Bisque

DESSERT COURSE

Host selects two

Bread Pudding
Crème Brulee
Chocolate Cheesecake
Pistachio Cheesecake

MAIN COURSE

Host selects three

8 oz Wagyu Filet Mignon
16 oz Wagyu Ribeye
14 oz Wagyu NY Strip
Oven Roasted Sea bass
Lobster Ravioli

SIDES

Host selects three

Garlic Mashed Potatoes
Grilled Asparagus
Macaroni & Cheese
Char grilled Broccolini
Crispy Brussel Sprouts

\$190 VAN WINKLE MENU

CLASSIC LUNCH MENU 29

STARTER

Host selects two

Caesar Salad
Market Salad
Hummus
Tomato Bisque

MAIN COURSE

Host selects three

Chicken Saltimbocca
Baby Back Ribs
Seared Roasted Salmon
Crab Cake Sandwich
4 oz Filet Mignon Medallion

Sides

Host selects two

Garlic Mashed Potato
Mac and Cheese
Broccolini
Double fried potato wedges
French Fries

BB SIGNATURE LUNCH MENU 54

STARTER

Host selects two

Caesar Salad
Market Salad
Classic Wedge
French Onion Soup

MAIN COURSE

Host selects three

Garlic Butter Shrimp Scampi
Seared Roasted Salmon
Prime Steak Bolognese
10 oz. Dry Aged New York

Sides

Host selects two

Garlic Mashed Potato
Mac and Cheese
Broccolini
Double fried potato wedges
French Fries

LUNCH MENUS - until 2pm

HOR D'OEUVRES

Family or Buffet Style

PER PIECE & MINIMUM OF 25

Whipped Goat Cheese & Chive Crostini - \$4

Filet mignon Skewers, Chili Crisp - \$6

Sesame Beef Potsticker - \$6

Heirloom Bruschetta Crostini - \$6

Spinach & Artichoke Dip - \$4

Tuna Poke Wontons - \$4

Shrimp Cocktail - \$7

Barbeque Shrimp - \$7

Wagyu Beef Slider - \$5

Mini Beef Wellington - \$4

PLATTERS

Feeds up to 25 guests

Chef's Assorted Charcuterie & Cheeses - 200

Classic Shrimp Cocktail - 315

Miniature Crab Cakes - 350

Fresh Seasonal Fruit - 150

Grilled Vegetable Platter - 100

BEVERAGE PACKAGES

CLASSIC SELECTIONS PACKAGE

2 Hour Package - \$29 per person

3 Hour Package - \$39 per person

Includes 20+ beers and house selected red and white wine.

CLASSIC SELECTIONS WITH COCKTAILS

2 Hour Package - \$39 per person

3 Hour Package - \$49 per person

*Includes 20+ beers and house selected red and white wine
+ liquors (Buffalo Trace, Makers Mark, Jack Daniels, Wheatley,
Grey Goose, Corazon Tequila, 1800 Tequila, Hendricks,
Sapphire)*

SIGNATURE COCKTAILS PACKAGE

2 Hour Package - 45 per person

3 Hour Package - 59 per person

4 Hour Package - 73 per person

Includes 20+ beers and house selected red and white wine.

Cocktails option: Signature Cocktails

Custom Packages are available upon request.

HOR D'OEUVRES & BEVERAGE

HOR D'OEUVRES

\$25 pp Family Style

Candied Bacon
Fried Calamari
Heirloom Bruschetta Crostini
Baby Back Ribs

HOR D'OEUVRES

\$35 pp Family Style

Candied Bacon
Fried Calamari
Spinach Artichoke dip
Pork Belly Bits
Baby Back Ribs

HOR D'OEUVRES

\$45 pp Family Style

Crab cake Slider
Fried Calamari
Wagyu Slider
Tuna Tartare cup
Baby Back Ribs

HOR D'OEUVRES

\$75 pp Family Style

Garlic Shrimp
Lamb Lollipop
Seared Scallop
Candied Bacon
Baby Back Ribs

HOR D'OEUVRES

\$100 pp Family Style

A5 Miyazaki
Seared Ahi Tuna
Wagyu Slider
Shrimp Cocktail
Beef Bone Marrow

FAMILY STYLE APPETIZERS

Toppers and addons

Priced per person

Caviar	+MP
Alaskan King Crab Leg	+MP
Crab Cakes	+18
Foie Gras	+18
Grilled Shrimp	+18
6-7 oz Lobster Tail	+36
Oscar Style	+22
Seared Scallop	+MP

Enhancements

Priced per person

Au Poivre	+5
Bearnaise	+7
Chimichurri	+5
House steak sauce	+5
Bourbon Demi	+5
Garlic Butter	+5
Bacon Gorgonzola	+10
Bone Marrow Butter	+12

BIB

Bourbon Boulevard

ADDONS AND TOPPERS

BRUNCH SELF-SERVE MIMOSA & BLOODY MARY BARS

Spice up your brunch with one of our mimosa or bloody mary self-serve bars.

CLASSIC MIMOSA PACKAGE

2 Hour Package - \$29 per person

3 Hour Package - \$35 per person

4 Hour Package - \$39 per person

Includes House Prosecco, Orange, Pineapple & Mango Juices, fruit garnishes

CLASSIC BLOODY MARY PACKAGE

2 Hour Package - \$29 per person

3 Hour Package - \$35 per person

4 Hour Package - \$39 per person

Includes Fris Vodka, House made Bloody Mary Mix, olives, celery, pickles, hot sauce, salt, pepper & horseradish, Old Bay rimmed glasses

BOTH PACKAGES - \$49 per person

BRUNCH SELF-SERVE MIMOSAS & BLOODY

BEER & WINE OPTION

Based on consumption

House Wines
Red & White

Beer
Bottle & Draft

HOW IT WORKS

Some hosts want to only offer beer and wine for the event. This will be based on consumption. The host may select wines from our extensive wine list or offer their group our House Wines. We usually have a wine table display with the wines selected in your room and our team will pour the wine for your guests. With our House Wines option, we only charge for the bottles that we open. If you select wines from our wine menu, you will be charged for the number of bottles you pre-order.

Private Areas

Our Private Areas can accommodate 32 guests in both Vanwinkle and Blantons Rooms. Our Patio Can accommodate upto 75 Guests. You can buy-in Entire restaurant or Lounge. Lounge can accommodate upto 75 guests Seated and about 100 guests Cocktail Style.

Any other questions please send a email to
catering@bbsteaks.com
or call Kiran @ 571-295-5322
4301 chantilly shopping center Dr, Chantilly VA 20151

ADDITIONAL INFORMATION