



Private Event

&

Catering

Guide

Rhodeside Grill

Private Event & Catering Guide

Our Private Event Room is perfectly versatile to give you a wide variety of excellent options and our Catering Team allows you the benefit of planning your event with ease. Whether it's a formal reception or just a casual engagement, we'll help you design a package that will best suit you and your guests' needs.

In this Guide you will find the following:

Section 1: Catering Menu

Section 2: Pricing Options

Section 3: Event Contract Agreement

Some benefits of booking an event at Rhodeside:

Space to entertain up to 120 people

Parking Lot with over 20 free parking spaces

Fully functional bar in Private Event Room

Access to 18 HDTVs including a Projector Screen

Fully functional DJ Booth, Stage and Dancefloor complete with a disco ball

Location:

1836 Wilson Blvd

Arlington, VA 22201

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Catering Menu

Hors D'oeuvres

Chips & Salsa

House-made corn tortilla chips served with our freshly prepared Pico de Gallo. You can also add our fresh Guacamole for just \$1 more per guest.

Hummus & Pita Platter

House-made classic Chickpea Hummus served with grilled pita, cucumbers & carrots.

Vegetable Platter

Chopped celery, carrots, cucumbers and cherry tomatoes served with a side of our House-made Ranch.

Fruit & Cheese Platter

Chopped pineapple, strawberry and a varietal melons with cheese blocks.

Harvest Table

Vegetable Platter combines with the Fruit & Cheese Platter and crackers. (Additional \$1 per serving)

Cheeseburger Sliders

Angus beef burger patties topped with American cheese, lettuce, tomato & pickle on a mini brioche bun. (Additional \$1 per serving)

Buttermilk Ranch Chicken Sliders

Chicken tossed in buttermilk and deep fried on a mini brioche bun with our house-made Ranch, lettuce and pickles. (Additional \$1 per serving)

BBQ Pulled Pork Sliders

House-smoked pork shoulder and our own BBQ sauce with coleslaw and pickles on a mini brioche bun. (Additional \$1 per serving)

Roast Beef Sliders

Thinly sliced roast beef served cold on a mini brioche bun with our Horseradish Mayo & pickled onion. (Additional \$2 per serving)

Rhodeside Wings

Chicken lightly breaded, seasoned and fried, then tossed in your choice of house-made sauce (split orders available) and served with celery sticks and Blue Cheese. Choose between Diablo, Sriracha Honey, Honey Pepper, or BBQ sauce.

Smoked Wings

Our wings are smoked, dry-rubbed, Ale-basted and grilled. Served with carrots and our Green Goddess dipping sauce. (Additional \$1 per serving)

Chicken Tenders

Hand battered and deep fried sliced chicken breast. Served with our house-made Honey Mustard.

Quesadillas

Quesadillas are filled with Jack cheese, Cheddar cheese and scallions. Served with a side of Pico de Gallo and sour cream. You can add smoked pork, chicken or steak for \$2 per serving.

Blue Crab Fritters

Panko-crust and flash fried. Served on a bed of slaw with our Sriracha Aioli dipping sauce. (Additional \$2 per serving)

Italian Meatballs

Italian meatballs topped with our house-made Marinara and fresh Parmesan.

Mixed Crostinis

Crostinis topped with your choice of spread including Smoked Salmon, Roast Beef & Horseradish Cream or Olive Tapenade. Choose 1 or a combination of all three spreads.

Philly Steak Rolls

Hand-made spring rolls filled with thinly sliced ribeye, caramelized onions, and white American cheese. Served with our Beer Cheese. (Additional \$1 per serving)

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Catering Menu

Sides

Garden Salad

Mixed greens, cucumbers, tomatoes, corn & onions. Served with your choice of dressing including Ranch, Blue Cheese Balsamic Vinaigrette, Red Wine Vinaigrette, or Jalapeno Cilantro Ranch. .

Caesar Salad

A classic Caesar salad with croutons, Parmesan & Caesar dressing.

Pasta Salad

Can be prepared American (creamy mayonnaise based) or Italian style (vinaigrette based).

Herb Roasted Potatoes

Potatoes roasted with garlic, shallots & then finished with parsley.

Coleslaw

Homemade classic mayonnaise-based slaw.

Fruit Bowl

Chopped strawberry, pineapple, , watermelon, grape & melon.

Corn on the Cob

Boiled, buttered and lightly seasoned.

Collard Greens

Prepared with garlic and bacon.
(Additional charges may apply)

Dinner Rolls

Add Dinner Rolls to your event for \$3 per dozen.

Macaroni & Cheese

House-made recipe with macaroni noodles, jack cheese, cheddar cheese, cream and seasoning.

Mashed Potatoes

Classic house-made recipe.

Roasted Seasonal Vegetables

Fresh seasonal root vegetables roasted with seasonings.

Shoe String Fries

Potatoes cut in-house, slightly salted and deep fried.

Sautéed Spinach

Fresh cut spinach sautéed. (Additional charges may apply)

Grilled Asparagus

Rock salt seasoned and grilled.
(Additional charges may apply)

Home-fries

Chopped potatoes cooked with peppers and onions.

Baked Potatoes

Served with shredded cheese, bacon, sour cream, butter and scallions.

Rice & Beans

Seasoned rice with black beans.

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Entrées

Herb Roasted Chicken

Marinated roasted chicken served with our Mushroom Chicken Jus.

Peppercorn Crusted Roast Beef

Fresh cut roast beef served with Au Jus & our Horseradish Cream Sauce.

Angry Penne Pasta

Penne pasta, spicy Parmesan-tomato Cream Sauce & Herb-grilled chicken.

Shrimp & Andouille Pasta

Penne pasta, Gulf Shrimp, Andouille Sausage, onions, peppers, celery in a Cajun Cream Sauce. (Additional \$1 per serving)

Penne Portobello

Penne pasta with a Portobello Mushroom Cream Sauce.

Note: This is a vegetarian option.
(Additional charges may apply)

Pan Seared Salmon

Atlantic salmon served with our Creamy Pesto Sauce.

Pesto Primavera Pasta

Roasted vegetables & penne pasta tossed in Basil Pesto and sprinkled with Parmesan cheese.

Note: This is a vegetarian option.

Jambalaya

Traditional recipe with chicken & Andouille sausage simmered in Cajun seasonings with tomatoes, peppers, onions & rice.

Southern Fried Chicken

Whole chicken chopped, lightly breaded, seasoned and deep fried. Served with Hot Honey sauce.

Chesapeake Crab Cakes

Jumbo lump crab cakes fried or broiled and served with our Cajun remoulade. (Additional \$3 per serving)

Blackened Catfish

With a Lemon Butter Sauce (Additional charges may apply)

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Catering Menu

Supplementals

Breakfast Buffet

Eggs, bacon, sausage, toast, bagels, French toast, home fries, pastries & fruit with breakfast condiments & fixings.

Taco Bar

Make your own taco! With soft flour and corn tortillas, seasoned ground beef, chicken, mixed cheese, shredded lettuce, Pico de Gallo, sour cream, guacamole, rice & beans.

Burger Buffet

Build your own burger with angus beef patties, brioche buns, chopped lettuce, sliced tomato, onions pickles and condiments. Served with Shoe-string fries. Other toppings available upon request.

Sundae Add-on

Individual sundaes served with vanilla ice cream, whipped cream and chocolate sauce. Add this to your event for \$2 per serving.

Cake Presentation

You bring the cake and we will present it for you and then serve individual slices for a flat \$20 fee.

Dessert Bar

Varietal of dessert cakes and dessert bars.

Soft Drinks Add-on

We have Coca-Cola products as well as lemonade & iced tea. Add soft drinks to your event for just \$1 more per guest.

Coffee & Hot Tea Station

Provide your guest with unlimited coffee & hot tea with creamer, sweeteners & honey provided.

Iced Tea & Lemonade Stand

Keep your guests refreshed with fresh squeezed lemonade and home-brewed iced tea.

Open Bar

Your guests will enjoy the services of a private bartender pouring and mixing up beers, wines and cocktails to order.

Cash Bar

Your guests will enjoy the services of a private bartender pouring and mixing up beers, wines and cocktails to order. With this option guests will order and purchase their own beverages, handling transactions individually.

Make It Your Own Open Bar

Upgrade your Open Bar or Cash Bar package to include a short consultation with personalized hand-picked cocktails available throughout the course of your event.

Champagne Toast

Sometimes the celebration calls for a toast!

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Pricing Options

I. Hors D'oeuvres

\$6 per serving for the first selection from the Hors D'oeuvres Section

\$4 per serving for each additional selection from the Hors D'oeuvres Section

II. Sides

\$4 per serving for the first selection from the Sides Section

\$2 per serving for each additional selection from the Sides Section

III. Entrées

\$12 per serving for the first selection from the Entrées Section

\$4 per serving for each additional selection from the Entrées Section

\$1 per serving for each selection of Sides with the choice of at least one Entrée

\$4 per serving for each selection of Hour D'oeuvres with the choice of at least one Entrée

IV. Supplementals

All supplemental packages are priced on an individual case basis depending on the nature of the event and market prices for products, except where the price is exclusively noted.

All prices are subject to change and based on a minimum of 20 guests per event. Rhodeside Grill does not charge a "Room Fee" for events. We invite the use of our Private Dining Room with the intent to provide the sale of our products with exceptional service. For this service we suggest an added gratuity of 18%. Virginia Sales Tax is 10% of the net total. The versatility of our Catering Team allows us the opportunity to provide customizable experiences unforeseen. Contact a member of our Catering Team to discuss any special circumstances and we will work to accommodate them. All finalized pricing will be reflected on the Event Contract Agreement prior to rendering any products or services.

Phone: 703.243.0145 | Email: rhodesidegrill@gmail.com | www.rhodesidegrill.com

Event Contract Agreement

General Event Information

Date of Event	
Event Title	
Contact Info	
Date Confirmed	
# of Guest	
Type of Party	
Start Time	
End Time	
CC Information	

Menu Selections

Hour D'oeuvres	\$	Sides	\$	Entrées	\$

Total Price/ Guest	
Net Total	
10% Sales Tax	
Gratuity (18%)	
Gross Total	

Staffing, Supplementals & Notes

Terms of Agreement:

This Contract states that you, the host, is responsible for a \$200 Cancellation Fee should you decide to cancel for any reason inside of two weeks from your scheduled event. All Menu selections and head counts must be finalized no less than one week from the confirmed date of the event. Should your head count or menu selections change inside of that week, we can not guarantee your desired changes will be met . We provide enough food for the number of guests you've provided for your headcount. Our baseline menu pricing does not include VA Sales Tax or Gratuity. By signing and dating below you agree to these terms in their entirety.

Signature

Date