



**Located in the heart of Tysons Corner, VA.
Tysons Social Tavern strives to offer the best private dining
experience in the hospitality industry.**

With various private event spaces that can hold a variety of social gatherings. Tysons Social Tavern offers both indoor and outdoor venues for any social or corporate event.

With a beautiful rustic and industrial design, Tysons Social Tavern can host you and your guests with care and high professional standards. The Tavern's dynamic atmosphere immediately draws you in, making for the perfect gathering place.



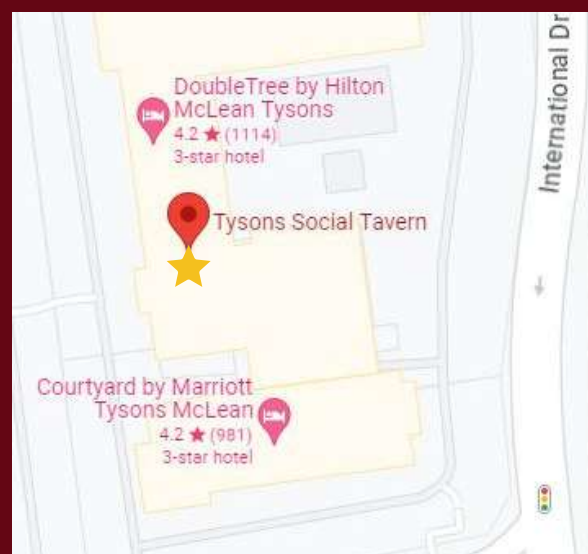
Hours:

Sunday-Thursday: 4 pm-11:30 pm

Friday- Saturday: 4 pm-12 am

TYSONSSOCIALTAVERN.COM

1960 Chain Bridge Rd, McLean, VA 22102 | (703) 403-6439





Passed Hors D'oeuvres

HORS D'OEUVRES ARE SHOWN WITH PER PIECE PRICING.

SOLD IN QUANTITIES OF 25 PEICES PER SELECTION.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

SHRIMP COCKTAIL | \$7

Served with cocktail sauce

AHI TUNA POKE | \$8

Ahi tuna, sesame seeds, soy sauce

MINI CRAB CAKES | \$8

Served with Old Bay remoulade

ARTICHOKE, SPINACH & SUN-DRIED TOMATO POPOVER | \$7

Artichoke, spinach, sun-dried tomato, goat cheese

MINI SWEET POTATO CASSEROLE | \$7

Sweet potato, brown sugar, chopped pecans

MINI CHICKEN SALAD SANDWICHES | \$8

Slow cooked chicken breast, roasted garlic ranch aioli, corn bun

BEEF EMPANADAS | \$8

Seasoned beef, salsa chili arbol & pasilla crema

BEEF TENDERLOIN SKEWERS | \$9

Grilled tenderloin, horseradish sauce

MINI BEEF WELLINGTON | \$8

Beef tenderloin, mushroom duxelles, puff pastry

CHICKEN TOSTADA | \$7

Shredded chicken, corn tortilla, cilantro, black beans, avocado

BEAN & CHEESE EMPANADAS | \$7

Black bean and cheddar cheese

CHICKEN CHIPOTLE EMPANADAS | \$7

Chipotle seasoned chicken with salsa verde



Charcuterie Boards

PRICED PER 25 GUESTS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

THE VEGAN | \$150

Grilled zucchini, squash, eggplant, asparagus, carrots, olives served with ranch and blue cheese dressings

THE HAPPY BOARD | \$175

Capicola, serrano ham, prosciutto, dried Turkish apricots, house mixed nuts, stone-ground mustard, cornichons, pimentón, aioli & crispy rosemary focaccia toast

NOT SO VEGAN | \$200

An assortment of cheese & cured meats, spicy cashews, candied walnuts, caramelized pecans, crystalized Thai ginger, dried fruit, pepperoncini, green olives, figs & orange marmalade, crackers





Dips & Spreads

PRICED PER 25 GUESTS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

SPINACH & ARTICHOKE DIP | \$125

Served with tortilla chips

ROASTED RED PEPPER HUMMUS | \$125

Served with cucumbers, olives, cherry tomatoes, Mediterranean lemon oregano dressing & pita bread

MARYLAND BLUE CRAB DIP | \$175

Maryland blue crab, cream cheese, old bay seasoning, served with sliced baguettes

BUFFALO CHICKEN DIP | \$150

Shredded chicken breast, cream cheese, buffalo sauce, served with sliced baguettes





Hot Appetizers

PRICED PER 25 GUESTS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

CHICKEN WRAPS | \$200

Basil citrus marinated grilled chicken wrapped in flour tortilla, with pico de gallo, iceberg lettuce and a cilantro serrano sauce

CLASSIC BEEF SLIDERS | \$125

Classic beef sliders on a brioche bun, BBQ butter, smoked gouda

FLAT BREAD | \$100

Choice of vegetarian or sausage and pepperoni

STEAK HAND HELDS | \$225

French baguette, horseradish cream sauce, beef tenderloin, caramelized onion jam

BUFFALO WINGS | \$150

Jumbo buffalo wings served with carrots, celery, ranch dressing and blue cheese dressing

BABY BACK RIBS | \$225

Smoked slow cooked baby back ribs, served with BBQ sauce





Party Enhancements

PURCHASE AS AN ENHANCEMENT WITH ANY OF OUR OTHER PLATTERS.
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES. \$100 PER ENHANCEMENT

MEXICAN RICE

Mixed vegetables, tomatoes, cilantro, epazote & poblano peppers

REFRIED BLACK BEANS

Avocado leaves, epazote, jalapenos

MACARONI & CHEESE

Radiatori pasta, white sharp cheddar & muenster cheese sauce

GREEN BEANS ALMONDINE

French green beans, almonds, garlic

CAESAR SALAD

Little gem lettuce, homemade creamy Caesar dressing, anchovies, radish, croutons, & Parmesan Cheese





Two-Course Plated Dinner \$45 per person

INCLUDES FIRST AND SECOND COURSE, SOFT DRINK, ICED TEA, OR COFFEE.
FOR GROUPS OF 10 OR MORE, WE REQUIRE EXACT ENTREE COUNT ONE WEEK PRIOR TO THE EVENT DATE.
THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS THAT INDICATE WHAT EACH GUEST ORDERED.

First Course

Select one:

TAVERN CAESAR SALAD

Romaine hearts, croutons, parmesano reggiano

CORN BISQUE

Roasted corn, agave and chives

Second Course

Select one:

CHICKEN CAVATAPPI

Grilled parmesan chicken breast, blistered tomatoes with basil pesto topped romano cheese and basil, Cavatappi pasta

SESAME CRUSTED SALMON

Caramelized onion, quinoa and rice blend, broccolini and pumpkin seed pesto

BUDDHA BOWL

Sweet potato noodles, asparagus, mushrooms, carrots, cucumbers, cabbage, avocado and hard boiled eggs with a sweet basil sauce

KOREAN STEAK

Miso soy marinated flat iron steak, baby bok choy, Szechuan mushrooms, wok sauce and jasmine rice



Three-Course Plated Dinner \$55 per person

INCLUDES FIRST, SECOND AND THIRD COURSE, SOFT DRINK, ICED TEA, OR COFFEE
FOR GROUPS OF 10 OR MORE, WE REQUIRE EXACT ENTREE COUNT ONE WEEK PRIOR TO THE EVENT DATE.
THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS THAT INDICATE WHAT EACH GUEST ORDERED.

First Course

Select one:

TAVERN CAESAR SALAD

Romaine hearts, croutons, parmesano reggiano

CORN BISQUE

Roasted corn, agave and chives

Third Course

Select one:

CHURROS

Chocolate and raspberry sauces

STRAWBERRY CAKE

Topped with whipped cream

Second Course

Select one:

CHICKEN CAVATAPPI

Grilled parmesan chicken breast, blistered tomatoes with basil pesto topped romano basil, with Cavatappi pasta

SESAME CRUSTED SALMON

Caramelized onion, quinoa and rice blend, broccolini and pumpkin seed pesto

BUDDHA BOWL

Sweet potato noodles, asparagus, mushrooms, carrots, cucumbers, cabbage, avocado and hard boiled eggs with a sweet basil sauce

KOREAN STEAK

Miso soy marinated flat iron steak, baby bok choy, Szechuan mushrooms, wok sauce and jasmine rice



Private Dining Information

Tyson's Social Tavern indoor and outdoor Private and Semi Private Event spaces.
Tysons Social Tavern Food and Beverage minimum is \$1000 with a \$500 deposit that will be used towards the final check.



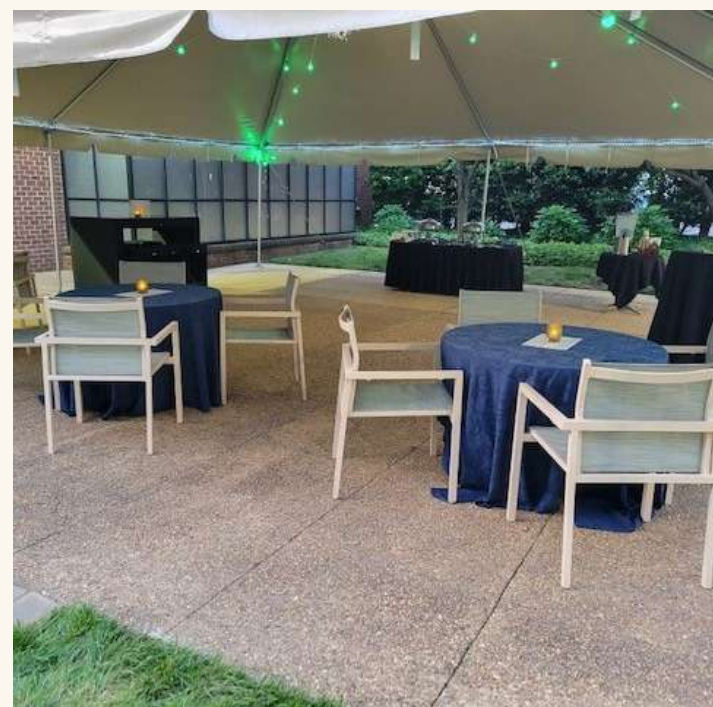
OVER LOOK
Private Event Space
Capacity: 30 Guests Seated



ATRIUM WINDOW
Semi Private Event Space
Capacity: 25 Guests Seated



PATIO AWNING
Semi Private Event Space
Capacity: 50 Guests Standing/ 40 Seated



PATIO TENT
Private Event Space
Capacity: 100 Guests Standing/60 Seated