



Banquet and Catering Menu

Opened August 2007, Tortoise and Hare is a neighborhood bar created by neighborhood owners. Brian Montgomery and Erik Dahlseid are long time Arlington residents who decided they wanted to have a place they could call their own. Creating an atmosphere where everyone feels welcome and part of something new, Brian and Erik invite you to come and enjoy great food at a great value, your favorite sporting events, incredible live music, and the feel of a comfortable place that Crystal City has been waiting for!

✂ Let Us Help with Your Next Event ✂

We love to cater to any size groups. Ask a manager or the owners and we know we can make any event you have a great one. Reserve a spot on the patio, in the dining area, or talk to us about closing the entire restaurant for your group to enjoy!

For parties from 10 to 300, we look forward to assisting you in making whatever party or event plans you have work out the best! Contact us now to book your events, as the calendar fills quickly!

We are located at 567 South 23rd Street, Arlington, VA, on the corner of 23rd and Fern Street in restaurant row of Crystal City.

We hope that the following menu will assist you with your party planning or catering needs. If you need any further information, please contact us at 703.979.1872 or info@tortoiseandharebar.com.



CATERING

All platters exclude 9 % tax and 20% service charge.

Breakfast

(Serves 15-20 Persons)

Breakfast Basket - \$45.00

An assortment of muffins, cinnamon buns, bagels and breakfast pastries served with sides of cream cheese and butter.

Fruit Tray - \$55.00

A colorful tray of seasonal sliced fruit including pineapple, red grapes, cantaloupe, strawberries, honeydew and seasonal fruit.

Bagel Basket - \$34.00

Plain, whole grain, blueberry and cinnamon raisin bagels served with choice of cream cheese (plain, strawberry or veggie light).

All-American Breakfast - \$120.00

The All-American Breakfast is served with scrambled eggs, home fried potatoes, and choice of bacon, sausage or fruit salad.

Breakfast Burritos - \$80.00

A white flour tortilla, stuffed with scrambled eggs, tomatoes, bacon, sautéed onions and peppers and cheddar cheese.

Biscuits and Gravy - \$75.00

House made sausage gravy served over freshly baked buttermilk biscuits.

Breakfast A La Carte

(Serves 15-20 Persons)

Scrambled Eggs - \$35.00

Large and fresh Grade-A scrambled eggs.

Home-fried Potatoes - \$40.00

Home fried potatoes are mixed with roasted red peppers and fried onions.

Sausage or Bacon - \$50.00

Hearty sausage patties and crisp bacon strips.

Buttermilk Biscuits - \$40.00

Oven baked buttermilk biscuits.



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Salads

(Serves 15-20 Persons)

House Grande - \$60.00

Mixed field greens tossed with roasted red peppers, cucumbers, grape tomatoes and marinated mozzarella, served with homemade house dressing.

Caesar Salad - \$60.00

Crisp romaine lettuce mixed with homemade roasted croutons and topped with shaved Asiago cheese, served with a classic Caesar dressing.

Greek Salad - \$60.00

Mixed greens tossed with feta cheese, black olives, grape tomatoes, cucumbers, red and green bell peppers, served with homemade Greek dressing.

Chicken Salad - \$85.00

Fresh homemade chicken salad served over a fresh bed of mixed greens with cucumbers and grape tomatoes.

Crab Salad - \$95.00

Fresh homemade crab salad served over a fresh bed of mixed greens with cucumbers and grape tomatoes.

Coleslaw - \$35.00

Freshly sliced cabbage and carrots in a light mayonnaise sauce, seasoned with salt and pepper.

Macaroni Salad -

Macaroni noodles mixed with diced tomatoes, celery, bell peppers and carrots in a light mayonnaise dressing.

Potato Salad - \$60.00

Diced red potatoes mixed with celery, bell peppers, onions, eggs, sweet pickles in a light mayonnaise dressing.

Pasta Salad - \$60.00

Spiral pasta mixed with diced cucumbers, tomatoes, celery and a house Italian dressing.

Fruit Salad - \$65.00

A colorful tray of seasonal sliced fruit including pineapple, red grapes, cantaloupe, strawberries, honeydew and seasonal fruit.



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Appetizers

(Serves 15-20 Persons)

Chips and Salsa - \$25.00

Tri-color tortilla chips served with chunky salsa. Add sour cream - \$15.00. Add guacamole - \$25.00.

Shrimp Cocktail Platter - \$125.00

Fresh peeled medium shrimp served with our homemade cocktail sauce.

Vegetable Platter - \$65.00

Assorted vegetables served with a ranch dipping sauce.

Hummus Platter - \$55.00

Homemade hummus served with carrots, celery, cucumber and olives.

Chicken Tenders - \$80

Served with homemade Pineapple BBQ, Ranch dressing and Honey Mustard

Chicken Wing Platter - \$90.00

Wings choices are traditional Buffalo, Jerk or Teriyaki style. All wings served with bleu cheese, ranch or our homemade pineapple barbecue sauce and celery & carrot sticks.

Quesadilla Platters (stuffed with peppers and caramelized onions)

Cheese/Vegetable	\$70
Chicken	\$80
Steak or Shrimp	\$90

Jumbo Beer-Battered Shrimp - \$85.00

ESB beer battered shrimp served with homemade cocktail sauce.

Bacon Wrapped Scallops - \$100

Fresh sea scallops wrapped with bacon.

Mini Sliders - \$120

Mini burgers topped with caramelized onions served on a potato roll with a side of chipotle ketchup.

Mini Crab Cakes - \$80

Mini crab cakes made of fresh jumbo crabmeat.

Swedish Meat Balls Platter - \$60.00

Meatballs marinated and slow cooked with mushrooms in a savory brown marmalade.

Stuffed Mushrooms - \$80

Home made crab-stuffed mushrooms, topped with fresh Parmesan cheese.

Pierogies - \$60

Fried potato Pierogies served with a side of sour cream.

Crab Dip Platter - \$85.00

Crab dip topped with melted chesses and served with grilled flatbread or tortilla chips.



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Sandwiches

(Serves 15-20 Persons)

Build-A-Wrap - \$110.00

Build your own wrap trays from the selection of meats and salads below:

Vegetarian - Smoked Ham - Turkey - Roast Beef - Chicken Salad - Crab Salad

Mini Ham Sandwich Platter - \$65.00

Fresh sliced deli ham, served with deli mustard on a potato roll.

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BBQ Sandwiches - \$120.00

Pulled pork tossed in a southern honey barbeque sauce, served on a fresh broche bun.

Entrées and Pastas

(Serves 15-20 Persons)

Baby Back Ribs - \$130.00

Hickory smoked baby ribs smothered in a thick honey barbeque sauce.

Beef Taco Platter - \$70.00

Seasoned ground beef served in warm hard shell tacos.

Blackened Salmon - \$120.00

Fresh salmon blackened with herbs and spices, baked to perfection.

Italian or Jerk Grilled Chicken - \$95.00

Grilled chicken breast marinated in jerk or Italian seasoning.

Macaroni & Cheese - \$75

Macaroni tossed in a homemade cream sauce topped with cheddar/jack mixed cheeses.

Cajun Chicken Pasta - \$80.00

Marinated chicken sautéed in Cajun spices, tossed in Gemelli pasta and a tomato-cream sauce, topped with Asaigo cheese.

Chicken Penne - \$80.00

Tender cooked chicken breast with sautéed tomatoes, onions, peppers and herbs in a white wine sauce.

Spinach Ravioli - \$80.00

Striped spinach ravioli stuffed with ricotta cheese tossed in a creamy Alfredo sauce with roasted peppers, cherry tomatoes and topped with parmesan cheese.

Penne Bolognese - \$80.00

Penne pasta in a meaty tomato sauce, topped with Asaigo cheese.



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Desserts

(Serves 15-20 Persons)

Cookie and Sweets Tray - \$75.00

An assorted platter of: chocolate chip cookies, sugar cookies, oatmeal cookies, fresh brownies and other pastries.

Dulce de Leche Cheesecake - \$50.00

A caramel and vanilla swirl cheesecake served over a gram cracker piecrust.

Heath Bar Crunch Cheesecake - \$50.00

Chocolate cheesecake with a heath bar crunch topping served over a chocolate piecrust.

Southern Apple Pie - \$50.00

Traditional apple pie with cinnamon crumbles on top.

Chocolate Tart - \$50.00

Three extreme richly chocolate layers of goodness, a chocolate lovers dream.

Pumpkin Bread Pudding - \$60.00

Fresh homemade pumpkin bread pudding served warm, dusted with cinnamon.



Dinner Buffet - \$35 per Guest

The dinner buffet is served with your choice of a House Grande salad or Caesar salad, choice of three entrées and of two sides. Beverages of soda, coffee and tea are inclusive of pricing

Entrées:

(3 choices)

Jerk Chicken
Blackened Salmon
Crab Cakes* (add \$5 per person)
Cajun Chicken Pasta
Spinach Ravioli

Please inquire about additional entrée options.

Sides:

(2 choices)

Rice & Black Beans
Macaroni & Cheese
Green Beans
Garlic Mashed Potatoes
Mixed Vegetables
Asparagus

An assorted tray of desserts can be added for \$3.50 per person.

All dinners exclude alcoholic beverages, 9% tax and 20% service charge.



Seated Dinner #1 - \$45 per Guest

*The seated dinner service is served with a Soup, Salad, Entrée and Dessert.
Beverages of soda, coffee and tea are inclusive of pricing.*

Soup:

French Onion
Soup of the Day
Cream of Chicken & Mushroom

Salad:

Caesar Salad
House Grande Salad

Entrée Choices:

New York Strip Steak
14 oz. grilled New York strip steak topped with our bleu cheese shallot butter, served with roasted garlic mashed potatoes and chef vegetables

Blackened Salmon
Blackened salmon topped with a spicy corn relish, and a side garlic mashed potatoes and chef vegetables

Jerk Chicken
Spicy jerk chicken breast served with black beans and rice

Spinach Ravioli
Striped spinach ravioli with ricotta cheese tossed with roasted red peppers, cherry tomatoes and spinach in a creamy alfredo sauce, finished off with herbs and parmesan cheese.

Dessert:

Dulce de Leche Cheesecake
Heath Bar Crunch Cheesecake
Pumpkin Bread Pudding



Seated Dinner #2 - \$48 per Guest

*The seated dinner service is served with a Soup, Salad, Entrée and Dessert.
Beverages of soda, coffee and tea are inclusive of pricing.*

Soup:

French Onion
Soup of the Day
Cream of Chicken & Mushroom

Salad:

Caesar Salad
House Grande Salad

Entrée Choices:

New York Strip Steak

14 oz. grilled New York strip steak topped with our bleu cheese shallot butter, served with roasted garlic mashed potatoes and chef vegetables

Crab Cakes

House made crab cakes drizzled with a lemon aioli sauce, served with garlic mashed potatoes and chef vegetables

Chicken Milanese

Lightly breaded thin chicken breast, sautéed, and served with honey rosemary sauce. Served with Spanish rice and chef vegetables

Spinach Ravioli

Striped spinach ravioli with ricotta cheese tossed with roasted red peppers, cherry tomatoes and spinach in a creamy alfredo sauce, finished off with herbs and parmesan cheese.

Dessert:

Dulce de Leche Cheesecake
Heath Bar Crunch Cheesecake
Pumpkin Bread Pudding



Seated Dinner #3 - \$51 per Guest

*The seated dinner service is served with a Soup, Salad, Entrée and Dessert.
General beverages of soda, coffee and tea are inclusive of pricing.*

Soup:

French Onion
Soup of the Day
Cream of Chicken & Mushroom

Salad:

Caesar Salad
House Grande Salad

Entrée Choices:

Filet Mignon

8 oz. bacon-wrapped center cut filet, served with a mushroom, shallot and brandy demi-glaze and sides of mashed potatoes and chef vegetables

Crab Cakes

House made crab cakes drizzled with a lemon aioli sauce, served with garlic mashed potatoes and chef vegetables

Chicken Milanese

Lightly breaded thin chicken breast, sautéed, and served with honey rosemary sauce. Served with Spanish rice and chef vegetables

Spinach Ravioli

Striped spinach ravioli with ricotta cheese tossed with roasted red peppers, cherry tomatoes and spinach in a creamy alfredo sauce, finished off with herbs and parmesan cheese.

Dessert:

Dulce de Leche Cheesecake
Heath Bar Crunch Cheesecake
Pumpkin Bread Pudding