



TYSONS SOCIAL TAVERN

HOURS:

Sunday to Thursday: 4:00 pm-11:30 pm

Friday to Saturday: 4:00 pm-12:00 am

TYSONSSOCIALTAVERN.COM

1960 CHAIN BRIDGE RD, MCLEAN, VA 22102



**Nestled in the heart of Tysons Corner, VA.
Tysons Social Tavern is dedicated to
delivering an exceptional private dining
experience that sets a new standard in
hospitality.**

Our versatile event spaces are designed to accommodate a wide range of social and corporate gatherings, offering both indoor and outdoor venues tailored to your needs.

Featuring a stunning blend of rustic charm and industrial elegance, the Tavern provides a warm, inviting atmosphere where you and your guests will be hosted with care and professionalism. From intimate celebrations to lively happy hours, our dynamic setting makes every occasion unforgettable.

PRIVATE DINING & EVENT INQUIRIES

Sophia Aranda

Private Dining & Event Sales Manager

Sophia.Aranda@bfsaul.com

703-403-6439

STARTERS

STARTERS ARE SHOWN WITH PER PIECE PRICING. SOLD IN QUANTITIES OF 25 PER SELECTION.
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

MAC & CHEESE BITES | \$7

FRIED ELBOW MACARONI

SPANAKOPITA | \$7

PHYLLO DOUGH, SPINACH, AND FETA CHEESE

MINIATURE SPRING ROLLS | \$7

SERVED WITH A SWEET THAI CHILI SAUCE

MOZZARELLA STICKS | \$7

SERVED WITH HOUSEMADE MARINARA SAUCE

PRETZEL BITES | \$7

SERVED WITH BEER CHEESE SAUCE

SMOKED SALMON | \$8

SMOKED SALMON SERVED ON TOASTED BAGUETTES

CAPRESE KABOBS | \$8

MOZZARELLA CHEESE, CHERRY TOMATOES, BASIL

VEGETABLE SAMOSAS | \$8

PEAS, CARROTS, POTATOES, CURRY POWDER

BACON-WRAPPED SCALLOPS | \$8

SEARED SCALLOPS WRAPPED IN BACON

TOMATO BRUSCHETTA | \$7

TOMATOES AND OLIVE OIL ON A BAGUETTE

APPETIZERS

EACH PLATTER INCLUDES 25 PIECES.
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

COCONUT SHRIMP | \$175

COCONUT-FRIED SHRIMP SERVED WITH
SWEET CHILI SAUCE

MEDITERRANEAN-STYLE CHICKEN SKEWERS | \$125

HOUSEMADE CHICKEN SKEWERS SERVED WITH TZATSIKI
SAUCE

CHICKEN POTSTICKERS | \$200

HOUSEMADE CHICKEN AND CABBAGE POTSTICKERS SERVED
WITH SOY SAUCE

EMPANADAS

SERVED WITH SALSA CHILI ARBOL & PASILLA CREMA

BEEF | \$250

CHICKEN | \$120

BEAN & CHEESE | \$100

FLATBREAD | \$120

CHOICE OF: SAUSAGE & PEPPERONI OR VEGETARIAN

BREADED CAULIFLOWER BITES | \$150

SERVED WITH CHIPOTLE MAYO & SWEET AND SOUR SAUCE

CLASSIC BEEF SLIDERS | \$125

CLASSIC BEEF SLIDERS ON A BRIOCHE BUN, BBQ BUTTER,
SMOKED GOUDA

BUFFALO WINGS | \$150

JUMBO BUFFALO WINGS SERVED WITH CARROTS, CELERY,
RANCH DRESSING, BLUE CHEESE DRESSING

THREE-STYLE MEATBALLS | \$150

CHOICE OF: ITALIAN, SWEDISH OR ASIAN STYLE

CHARCUTERIE BOARDS

EACH BOARD SERVES 25 GUESTS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

THE VEGETARIAN | \$150

GRILLED ZUCCHINI, SQUASH, EGGPLANT, ASPARAGUS, CARROTS, OLIVES
SERVED WITH RANCH AND BLUE CHEESE DRESSINGS

THE HAPPY BOARD | \$200

SALAMI, SERRANO HAM, PROSCIUTTO, DRIED TURKISH APRICOTS, HOUSE MIXED
NUTS, STONE-GROUND MUSTARD, GARLIC TOAST

THE CHEESE & FRUIT DISPLAY | \$175

AN ASSORTMENT OF IMPORTED CHEESES, SLICED FRUIT, & JAMS

DIPS & SPREADS

EACH PLATTER SERVES 25 GUESTS

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

SPINACH & ARTICHOKE DIP | \$125

SERVED WITH TORTILLA CHIPS

QUESO FUNDIDO DIP | \$150

MEXICAN CHORIZO AND WHITE MEXICAN MELTING CHEESE. GARNISHED WITH
GREEN ONIONS & SERVED WITH TORTILLA CHIP

ROASTED RED PEPPER HUMMUS | \$125

SERVED WITH CUCUMBERS, OLIVES, CHERRY TOMATOES, MEDITERRANEAN LEMON
OREGANO DRESSING & PITA BREAD

MARYLAND BLUE CRAB DIP | \$200

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

PARTY ENHANCEMENTS

*\$120 PER ENHANCEMENT | EACH PLATTER SERVES 25 GUESTS
PURCHASE AS AN ENHANCEMENT WITH ANY OF OUR OTHER PLATTERS.
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.*

MEXICAN RICE

*MIXED VEGETABLES, TOMATOES, CILANTRO, EPAZOTE &
POBLANO PEPPERS*

JAMBALAYA PASTA

PASTA WITH CHICKEN, ANDOUILLE SAUSAGE, AND SHRIMP

REFRIED BLACK BEANS

AVOCADO LEAVES, EPAZOTE, JALAPENOS

TRUFFLE MACARONI & CHEESE

RADIATORI PASTA, WHITE SHARP CHEDDAR, & MUENSTER CHEESE SAUCE

SEASONAL VEGETABLES

CHEF'S CHOICE OF SEASONAL VEGETABLES

CAESAR SALAD

*LITTLE GEM LETTUCE, HOMEMADE CREAMY CAESAR DRESSING,
ANCHOVIES, RADISH, CROUTONS, & PARMESAN CHEESE*

BUFFET OPTIONS

INCLUDES SODA, ICED TEA, OR COFFEE & WARM ROLLS & BUTTER

MINIMUM OF 25 GUESTS / A SURCHARGE OF \$200 WILL APPLY FOR GROUPS FEWER THAN 25.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

MEDITERRANEAN

\$45 PER PERSON

CHOICE OF ONE:

MINESTRONE SOUP

GREEK SALAD

CHOICE OF ONE:

CHICKEN SALTIMBOCCA

CITRUS GRILLED MAHI

TERIYAKI PAN SEARED SALMON

CHOICE OF ONE:

WILD RICE

FRIED RICE

\$55 PER PERSON

CHOICE OF ONE:

MINESTRONE SOUP

GREEK SALAD

MOROCCAN COUSCOUS SALAD

CHOICE OF TWO:

CHICKEN SALTIMBOCCA

CITRUS GRILLED MAHI

TERIYAKI PAN SEARED SALMON

CHOICE OF ONE:

WILD RICE

ROASTED VEGETABLES

DESSERT:

MINIATURE BAKLAVA

\$65 PER PERSON

CHOICE OF ONE:

MINESTRONE SOUP

CAPRESE SALAD

MOROCCAN COUSCOUS SALAD

CHOICE OF THREE:

CHICKEN SALTIMBOCCA

LAMB TAJINE

TERIYAKI PAN SEARED SALMON

GRILLED FLAT IRON STEAK

CHOICE OF ONE:

WILD RICE

ROASTED VEGETABLES

DESSERT:

MINIATURE BAKLAVA & MINIATURE PEAR GALLATE

FROM THE GRILL

\$45 PER PERSON

CHOICE OF ONE:

QUINOA KALE SALAD

CAESAR SALAD

CHOICE OF ONE:

PAN ROASTED SALMON

FIRE GRILLED BEEF TENDERLOIN MEDALLIONS

CHOICE OF ONE:

OVEN ROASTED STEAKHOUSE ASPARAGUS

ROASTED GARLIC POTATOES

\$55 PER PERSON

CHOICE OF ONE:

QUINOA KALE SALAD

CAESAR SALAD

ROASTED TOMATO BASIL SOUP

CHOICE OF TWO:

PAN ROASTED SALMON

FIRE GRILLED BEEF TENDERLOIN MEDALLIONS

PAN SEARED CHICKEN

CHOICE OF ONE:

OVEN ROASTED STEAKHOUSE ASPARAGUS

ROASTED GARLIC POTATOES

DESSERT:

ASSORTED MINI CHEESECAKES

\$65 PER PERSON

CHOICE OF ONE:

QUINOA KALE SALAD

CAESAR SALAD

ROASTED TOMATO BASIL SOUP

THREE ENTREES:

PAN ROASTED SALMON

FIRE GRILLED BEEF TENDERLOIN MEDALLIONS

PAN SEARED CHICKEN

CHOICE OF ONE:

OVEN ROASTED STEAKHOUSE ASPARAGUS

ROASTED GARLIC POTATOES

DESSERT:

ASSORTED MINI CHEESECAKES &

ASSORTED MINI DESSERT SHOOTER

BUFFET OPTIONS

INCLUDES SODA, ICED TEA, OR COFFEE & WARM ROLLS & BUTTER

MINIMUM OF 25 GUESTS / A SURCHARGE OF \$200 WILL APPLY FOR GROUPS FEWER THAN 25.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

MEXICAN

\$45 PER PERSON

TWO PROTEINS:

RED CHILI CHICKEN & FAJITA BEEF

TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE,
REFRIED BLACK BEANS, MEXICAN RICE,

DESSERT:

CHURROS WITH RASPBERRY & CHOCOLATE SAUCE

\$55 PER PERSON

CHOICE OF TWO:

RED CHILI CHICKEN

FAJITA BEEF

PORK CARNITAS

GUAJILLO SHRIMP

TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE,
REFRIED BLACK BEANS, MEXICAN RICE, ROJAS

DESSERT:

CHURROS WITH RASPBERRY & CHOCOLATE SAUCE

\$65 PER PERSON

CHOICE OF THREE:

RED CHILI CHICKEN

FAJITA BEEF

PORK CARNITAS

GUAJILLO SHRIMP

TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE,
REFRIED BLACK BEANS, MEXICAN RICE, ROJAS

DESSERT:

CHURROS WITH RASPBERRY & CHOCOLATE SAUCE

ITALIAN

\$45 PER PERSON

CHOICE OF TWO:

CHICKEN PICCATA

EGGPLANT PARMIGIANA

MEATBALL RIGATONI

HOUSE SALAD

DESSERT:

VANILLA & CHOCOLATE CHIP CANNOLI

\$55 PER PERSON

CHOICE OF THREE:

CHICKEN PICCATA

EGGPLANT PARMIGIANA

MEATBALL RIGATONI

TILAPIA PUTTANESCA

HOUSE SALAD & BREAD

DESSERT:

VANILLA & CHOCOLATE CHIP CANNOLI

\$65 PER PERSON

CHOICE OF THREE:

CHICKEN PICCATA

EGGPLANT PARMIGIANA

MEATBALL RIGATONI

TILAPIA PUTTANESCA

HOUSE SALAD

BREAD

SEASONAL VEGETABLES

DESSERT:

VANILLA & CHOCOLATE CHIP CANNOLI

MINI CHEESECAKES

TWO-COURSE PLATED DINNER \$48/PERSON

INCLUDES SODA, ICED TEA, OR COFFEE.

WE REQUIRE EXACT ENTREE COUNT ONE WEEK PRIOR TO THE EVENT DATE.

THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS INDICATING EACH GUEST'S ENTRÉE CHOICE.

FIRST COURSE

Select one:

TAVERN CAESAR SALAD

ROMAINE HEARTS, CROUTONS, PARMESANO REGGIANO

TOMATO BISQUE

WITH GRILLED CHEESE AND CILANTRO-BASED OIL

SECOND COURSE

Select one:

GRILLED CHICKEN CAVATAPPI

*GRILLED PARMESAN CHICKEN BREAST, BLISTERED TOMATOES WITH BASIL
PESTO TOPPED PARMESAN CHEESE*

BLACKENED SALMON (GF)

*SERVED WITH RICE, QUINOA AND SWEET ONION BLEND, ROASTED ASPARAGUS AND PUMPKIN
SEED PESTO*

KOREAN NOODLE BOWL (VG)

*SWEET POTATO NOODLES, PICKLED SHIITAKE MUSHROOMS, SPINACH, BEAN SPROUTS
AND CARROTS TOSSED IN JAPCHAE SAUCE WITH ASIAN HERBS*

STEAK AND FRITES

*12 OZ. RIBEYE STEAK WITH ROASTED ASPARAGUS, FRENCH FRIES TOPPED WITH A
MUSHROOM MELANGE*

THREE-COURSE PLATED DINNER \$58/PERSON

INCLUDES SODA, ICED TEA, OR COFFEE.

WE REQUIRE EXACT ENTREE COUNT ONE WEEK PRIOR TO THE EVENT DATE.

THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS INDICATING EACH GUEST'S ENTRÉE CHOICE.

FIRST COURSE

Select one:

TAVERN CAESAR SALAD

ROMAINE HEARTS, CROUTONS, PARMESANO REGGIANO

TOMATO BISQUE

WITH GRILLED CHEESE AND CILANTRO-BASED OIL

SECOND COURSE

Select one:

GRILLED CHICKEN CAVATAPPI

*GRILLED PARMESAN CHICKEN BREAST, BLISTERED TOMATOES WITH BASIL
PESTO TOPPED PARMESAN CHEESE*

BLACKENED SALMON (GF)

*SERVED WITH RICE, QUINOA AND SWEET ONION BLEND, ROASTED ASPARAGUS AND PUMPKIN
SEED PESTO*

KOREAN NOODLE BOWL (VG)

*SWEET POTATO NOODLES, PICKLED SHIITAKE MUSHROOMS, SPINACH, BEAN SPROUTS
AND CARROTS TOSSED IN JAPCHAE SAUCE WITH ASIAN HERBS*

STEAK AND FRITES

*12 OZ. RIBEYE STEAK WITH ROASTED ASPARAGUS, FRENCH FRIES TOPPED WITH A
MUSHROOM MELANGE*

THIRD COURSE

Select one:

CHOCOLATE CAKE

TOPPED WITH RASPBERRY SAUCE

STRAWBERRY CAKE

TOPPED WITH WHIPPED CREAM

BAR PACKAGES

PACKAGES ARE PRICED PER PERSON / ADDITIONAL \$10/PERSON PER HR.

MINIMUM OF TWO HOURS; MAXIMUM OF FOUR HOURS

PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES

HOUSE | \$35 PER PERSON FOR 2 HRS

BOTTLED BEER:

ANGRY ORCHARD, BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER LITE, WHITECLAW

DRAFT BEER:

LEGEND BROWN ALE, DEVIL'S BACKBONE VIENNA LAGER, SMARTMOUTH SAFETY

DANCE PILSNER, HAZY LIKE A FOX IPA

WINES BY THE GLASS:

LES ALLIES SPARKLING BRUT, HOUSE CHARDONNAY AND HOUSE CABERNET

SAUVIGNON

LIQUOR:

JACK DANIEL'S WHISKEY, JIM BEAM BOURBON, ABSOLUT VODKA, BOMBAY GIN,

CUERVO GOLD TEQUILA, BACARDI SUPERIOR RUM

SIGNATURE | \$45 PER PERSON FOR 2 HRS

BOTTLED BEER:

ANGRY ORCHARD, BLUE MOON, BUD LIGHT, WHITECLAW, MICHELOB ULTRA, HEINEKEN

DRAFT BEER:

LEGEND BROWN ALE, DEVIL'S BACKBONE VIENNA LAGER, SMARTMOUTH SAFETY

DANCE PILSNER, HAZY LIKE A FOX IPA, FLYING DOG THE TRUTH IPA

WINES BY THE GLASS:

LES ALLIES SPARKLING BRUT, HOUSE CHARDONNAY, HOUSE CABERNET SAUVIGNON,

DISENO MALBEC

LIQUOR:

JACK DANIEL'S WHISKEY, JIM BEAM BOURBON, TITO'S VODKA, BOMBAY SAPPHIRE GIN,

1800 SILVER TEQUILA, DEWARS SCOTCH, BACARDI SUPERIOR RUM

RESERVE | \$55 PER PERSON FOR 2 HRS

BOTTLED BEER:

ANGRY ORCHARD, CORONA EXTRA, SAM ADAM'S BOSTON LAGER, MILLER LITE, WHITECLAW

DRAFT BEER:

FAIRWINDS QUAYSIDE KOLSCH, STARR HILL THE LOVE WHEAT, SMARTMOUTH SAFETY

DANCE PILSNER, FLYING DOG THE TRUTH IPA

WINES BY THE GLASS:

CHALK HILL CHARDONNAY, DAOU CABERNET SAUVIGNON, LA MARCA PROSECCO,

DISENO MALBEC, ESTANCIA PINOT GRIGIO, MARK WEST PINOT NOIR

LIQUOR:

JACK DANIEL'S WHISKEY, JIM BEAM BOURBON, JOHNNIE WALKER BLACK SCOTCH, CROWN

ROYAL WHISKEY, BACARDI SUPERIOR RUM, HENDRICK'S GIN, GREY GOOSE VODKA, PATRON

SILVER TEQUILA



PRIVATE DINING INFORMATION



OVERLOOK ROOM

PRIVATE EVENT SPACE
CAPACITY: 30 GUESTS SEATED



PRIVATE DINING INFORMATION



THE ATRIUM

*SEMI PRIVATE EVENT SPACE
CAPACITY: 25 GUESTS SEATED*

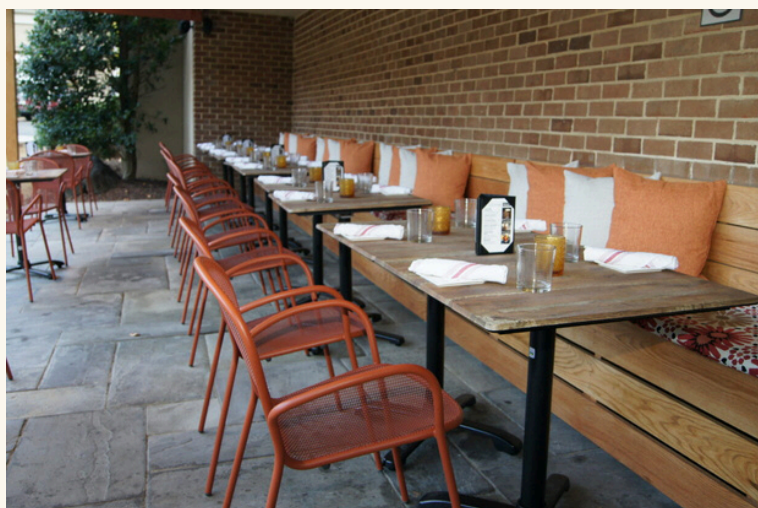


PATIO TENT

*PRIVATE EVENT SPACE
CAPACITY: 100 GUESTS STANDING/60 SEATED*



PRIVATE DINING INFORMATION



PATIO AWNING

SEMI PRIVATE EVENT SPACE
CAPACITY: 50 GUESTS STANDING/ 40 SEATED



PATIO LOUNGE

PRIVATE EVENT SPACE
CAPACITY: 30 GUESTS SEATED