

FOOD STATIONS *For Buyouts*

Treat your guests to a great variety of Divan's dishes. Our menus are set up like a buffet, but they are not all you can eat--dishes will be prepared to serve your guest count.



Our Food Stations menus can be found on the following pages.

We are also flexible with the dishes offered, and are happy to price out your own preferences.

Welcome!

Thank you for your interest in hosting your special event at **Divan Restaurant of McLean**! Our private events team is here to make the planning process seamless and enjoyable. We take great pride in all that our restaurant has to offer and are confident you will love the warm, upscale ambiance.

Event Options

We welcome gatherings of all sizes with flexible event styles, including:

- Happy Hour & Cocktail Receptions
- Large Table Dining with prix-fixe or family-style menus
- Semi-Private Dining
- Full Buyouts for weddings, corporate events, and celebrations

Why Host at Divan?

- **Ample free parking** right out front
- **Minutes from Tysons Corner and Washington, DC**
- Voted one of the **Top 10 Northern Virginia Best Restaurants** within months of opening
- **OpenTable Diner's Choice Award** recipient from 2022 onwards
- Attentive, efficient, and friendly staff

About Divan

- Established in **December 2021**, located at **1313 Old Chain Bridge Road, McLean, VA**
- An **upscale Persian-Mediterranean restaurant** with a modern Mediterranean design
- Known for **authentic Persian and Mediterranean dishes**, fine wines, craft cocktails, and mocktails
- **Halal meats**, health-conscious options, and daily-sourced seafood & produce
- Signature dishes include:
 - Specializing in individual basmati rice dishes with **Tahdig** (crispy Persian rice top)
 - Flame-grilled halal meats & seafood
 - Persian stews and Mediterranean pastas
 - Vegetarian & vegan options
 - Fresh, enticing desserts

What Makes Divan Special

At Divan, we specialize in creating unforgettable memories. From the spacing, music, and lighting to the artwork on the walls, every detail is curated to enhance your event. Our flavorful menu and Persian hospitality ensure your gathering is as memorable as it is delicious.





Upscale yet casual, our **Dining Room, Full Bar, and Intimo Room** make for an ideal location for full buyout events. Cocktail Receptions and seated Lunches and Dinners are executed flawlessly with personal access to our entire restaurant.

Large group tables up to 40 can be partitioned off in our dining room for semi-private dining (see next page)

BUYOUT
Food & Beverage Minimums
differ according to the day/evening
of the week (+VA sales tax & 22% gratuity)

Lunch

Tuesday–Friday (11:30am–2:30pm)

Saturday–Sunday (12pm–3pm)

Dinner

Tuesday–Thursday (6pm–10pm):

Friday–Saturday (6pm–10pm)

Sunday (5pm–9pm)

Seated: 100 | Cocktail: 120



*Finger
Foods*
For Passed Appetizers



DISH	PIECES per Order	PER PRICE	
KOOFTEH TABRIZI small ground beef meatball stuffed with yellow split peas, walnut and prune, simmered in a tomato saffron broth	1	\$ 4.00	
KOOKOO KADOO Persian zucchini and onion "frittata"	1	\$ 4.00	
PISTACHIO GOAT CHEESE BITES fresh goat cheese bites served warm and drizzled with organic honey & chopped pistachio	1	\$ 2.75	
SAFFRON BUFFALO WINGS fried chicken wings tossed in a saffron buffalo sauce & served with a Maast o Musir dip	1	\$ 2.75	
KASHKE BADAMJAN CROSTINI barbari toast topped with our blend of oven-roasted eggplant, garlic & onions, with whey & a sauteed garlic & mint drizzle	1	\$ 3.75	
HUMMUS CROSTINI barbari toast topped with our housemade hummus	1	\$ 3.00	
SALADE SHIRAZI CROSTINI barbari toast topped with our finely chopped tomato, cucumber and onion salad tossed with lemon, EVVO and mint	1	\$ 3.00	
SALADE OLIVIEH CROSTINI barbari toast topped with our Persian chicken & potato salad	1	\$ 3.50	
SALMON MOUSSE CROSTINI barbari toast topped with a smoked salmon mousse	1	\$ 3.75	
CHEVRE CROSTINI WITH ONION JAM barbari toast topped with caramelized onion, goat cheese and date slivers	1	\$ 3.00	
STUFFED MUSSELS fresh mussels stuffed and baked with a medley of garlic butter, panko, Italian parsley and a touch of tomato	1	\$ 0.50	
FRIED CALAMARI lightly breaded and fried fresh calamari pieces	1	\$15.00	approx. 8-10 pieces
FRIED MOZZARELLA ROUNDS lightly breaded and fried fresh mozzarella	1	\$ 3.00	
FRIED OKRA lightly breaded and fried fresh okra	1	\$12.00	approx. 8-10 pieces
CHICKEN KABOB BITE small bites of grilled marinated chicken kabob, wrapped in lavash bread, with a yogurt mint drizzle	1	\$ 5.50	
SHRIMP DIVAN large shrimp marinated with saffron, black pepper and garlic, grilled and served with a jalapeno goat cheese sauce	1	\$ 5.00	
LAMB SKEWER marinated rosemary and garlic leg of lamb, skewered, grilled and brushed with pomegranate molasses	1	\$ 8.50	



Available for Buyouts only

FOOD STATION MENU 1

*\$55 per person**
plus VA Sales Tax and 22% gratuity



APPETIZERS

Maast o Khiair a blend of creamy yogurt, finely-chopped Persian cucumber and mint

Zaytoon Parvardeh green olives marinated with pomegranate molasses, mint, finely chopped walnuts and extra virgin olive oil

Hummus puree of chick peas, tahini, garlic and extra virgin olive oil

Fresh Baked Bread

SALAD *(choose 1)*

Salade Caesar

crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with our housemade croutons

Salade Divan

organic mixed greens and cherry tomato tossed with a balsamic vinaigrette

ENTREES *(choose 4)*

Koobideh Kabob

skewered and flame-grilled ground beef kabobs

Chicken Parmesan

chicken breast breaded and fried, topped and baked with parmesan & mozzarella cheeses and our marinara sauce

Chicken Barg Kabob

breast of chicken pounded thin and marinated in a yogurt, saffron, onion & lemon marinade, skewered and flame-grilled

Khoresht Gheimeh Badamjan (lamb, eggplant & split pea stew)

lamb simmered with sauteed eggplant, yellow split peas, tomato, lemon, dried lime and sour grapes

Khoresht Gormeh Sabzi (herb and beef stew)

a delicious stew simmered with a variety of fresh herbs, beef, kidney beans and dried lime

Veggie Khoresht Badamjan *(vegetarian)*

a tomato saffron stew of sauteed eggplant simmered with olives, yellow split peas, lemon and sour grape juices, dried lime and mint

Rice

Saffron Basmati Rice

DESSERTS

Tiramisu

classic ladyfinger sponge cake soaked in espresso, layered in a mascarpone mousse

Persian Saffron Rice Pudding

our saffron, rosewater, almond slivers and cardamon-scented rice pudding, dusted with cinnamon

** Food Stations are not buffets (not all you can eat)—dishes will be prepared to serve your guest count*



Available for Buyouts only

FOOD STATION MENU 2

\$60 per person
plus VA Sales Tax and 22% gratuity*



APPETIZERS

Maast o Khiair a blend of creamy yogurt, finely-chopped Persian cucumber and mint

Zaytoon Parvardeh green olives marinated with pomegranate molasses, mint, finely chopped walnuts and extra virgin olive oil

KooKoo Kadoo Persian zucchini and onion "frittata"

Kashke Badamjan Crostini barbari toast topped with our blend of blended oven-roasted eggplant, garlic and onions, garnished with whey and a sauteed garlic & mint drizzle

Fresh Baked Bread

SALADS

Salade Caesar

crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with our housemade croutons

Salade Shirazi

chopped tomato, Persian cucumber, onion and mint tossed in a lemon, extra virgin olive oil dressing

ENTREES

Chenjeh Kabob

cubed leg of lamb kabob, marinated with yogurt, grated onion, saffron and lemon juice, skewered & flame-grilled to perfection

Chicken Barg Kabob

breast of chicken pounded thin and marinated in a yogurt, saffron, onion & lemon marinade, skewered and flame-grilled

Koobideh Kabob

skewered and flame-grilled ground beef kabobs

Roasted Salmon

with a dill and lemon preserve sauce

choose one **Khoresht Gheimh Badamjan (lamb, eggplant & split pea stew)**

lamb simmered with sauteed eggplant, yellow split peas, tomato, lemon, dried lime and sour grapes

to be

Khoresht Gormeh Sabzi (herb and beef stew)

offered

a delicious stew simmered with a variety of fresh herbs, beef, kidney beans and dried lime

Rices

Saffron Basmati Rice

Bagali (Fava Bean & Dill) Basmati Rice

DESSERTS

Tiramisu

classic ladyfinger sponge cake soaked in espresso, layered in a mascarpone mousse

Persian Saffron Rice Pudding

our saffron, rosewater, almond slivers and cardamon-scented rice pudding, dusted with cinnamon

** Food Stations are not buffets (not all you can eat)—dishes will be prepared to serve your guest count*



Available for Buyouts only

FOOD STATION MENU 3

*\$68 per person**
plus VA Sales Tax and 22% gratuity*



APPETIZERS

- Lamb Skewers** marinated rosemary & garlic, leg of lamb skewers, grilled to perfection, brushed with pomegranate molasses
- Fried Mozzarella** fresh mozzarella lightly panko-battered and fried, served with marinara sauce
- Stuffed Mussels** mussels stuffed and baked with zucchini, pepper, garlic, panko and a light marinara sauce
- Kashke Badamjan** a blend of blended oven-roasted eggplant, garlic and onions, garnished with whey & a sauteed garlic & mint drizzle

Fresh Baked Persian Bread

SALADS

- Salade Caesar**
crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with our housemade croutons
- Salade Divan**
organic mixed greens and cherry tomato tossed with a balsamic vinaigrette

ENTREES

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(choose 3 (rices are included with these dishes):

- Chicken Barg Kabob**
breast of chicken pounded thin and marinated in a yogurt, saffron, onion & lemon marinade, skewered and grilled
- Koobideh Kabob**
skewered and flame-grilled ground beef kabobs
- Roasted Salmon**
with a dill and lemon preserve sauce
- Khoresht Gheimeh Badamjan (lamb, eggplant & split pea stew)**
lamb simmered with sauteed eggplant, yellow split peas, tomato, lemon, dried lime and sour grapes
- Veggie Khoresht Badamjan (Vegetarian)**
a tomato saffron stew of sauteed eggplant simmered with olives, yellow split peas, lemon & sour grape juices, dried lime and mint
- Rices**
Saffron Basmati Rice
Bagali (Fava Bean & Dill) Basmati Rice

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(choose 2)

- Rigatoni with Gorgonzola Cream Sauce (vegetarian)**
rigatoni pasta tossed with a gorgonzola cream sauce, sprinkled with chopped pistachio
- Chicken Parmesan**
chicken breast breaded and fried, topped and baked with parmesan & mozzarella cheeses and our marinara sauce
- Spaghetti Pasta with our Marinara Sauce**
housemade marinara sauce of simmered tomato, garlic, herbs and onions, tossed with spaghetti pasta
- Four-Cheese Fresh Ravioli**
fresh four-cheese ravioli served in a plum tomato sauce

DESSERTS *(choose 2)*

- Tiramisu** classic ladyfinger sponge cake soaked in espresso, layered in a mascarpone mousse
- Persian Saffron Rice Pudding** our saffron, rosewater, almond slivers and cardamom-scented rice pudding, dusted with cinnamon
- Chocolate Cake** a delicious chocolate fudge cake

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OTHER OPTIONS AVAILABLE:

BAR TAB (where all drinks ordered are put on your tab)

CASH BAR (where your guests will pay for alcohol as ordered)

Open Bar Packages

- ☐ Available for groups of 20 or more
(n/a Fri/Sat/Sun evenings except for buyouts)
- ☐ All adults in party must participate
- ☐ Two hour minimum

IMP/DOM BEER/HOUSE WINE PACKAGE

\$19 PER PERSON, PER HOUR*

ADDITIONAL HOURS | \$15 PER PERSON, PER HOUR

BEERS

Miller Lite
Peroni
Corona
Blue Moon
Stella Artois
Amstel Light
Stella Liberte (N/A)

HOUSE WINE

Canyon Road Cabernet Sauvignon
Canyon Road Merlot
Yellowtail Riesling
Lindemann's Chardonnay
Impero Pinot Grigio
Penfold's Shiraz

CALL PACKAGE

\$25 PER PERSON, PER HOUR*

ADDITIONAL HOURS | \$17 PER PERSON, PER HOUR

HOUSE SPIRITS

Pinnacle
Seagram's Extra Dry
Jim Beam
Jack Daniel
Ansac Cognac
Bacardi
Cutty Sark
Sauza Hacienda
Tito's
Aperol

DOMESTIC & IMPORTED BEERS

Miller Lite
Peroni
Corona
Blue Moon
Stella Artois
Amstel Light
Stella Liberte (N/A)

HOUSE WINES

Canyon Road Cabernet Sauvignon
Canyon Road Merlot
Yellowtail Riesling
Lindemann's Chardonnay
Impero Pinot Grigio
Penfold's Shiraz

Regular & Decaffeinated Coffee, Freshly Brewed Iced Tea, Assorted Sodas

PREMIUM BAR PACKAGE

\$30 PER PERSON, PER HOUR*

ADDITIONAL HOURS | \$22 PER PERSON, PER HOUR

PREMIUM SPIRITS

Hendricks
Bombay Sapphire
Jack Daniel's
Maker's Mark
Knob Creek
Johnnie Walker Black
Ketel One
Grey Goose
Tito's
Bulleit Rye
Speyburn 10 yr
Milagro Anejo
1800 Blanco
Sauza Hacienda
Campari

DOMESTIC & IMPORTED BEERS

Miller Lite
Peroni
Corona
Blue Moon
Stella Artois
Amstel Light
Stella Liberte (N/A)
Raging Bitch

PREMIUM WINES

Josh Prosecco
Impero Pinot Grigio
Valrav'n Chardonnay
Coeur de Terre Pinot Noir
Palazzo del Torre Allegrini
Daou Cabernet Sauvignon

MOCKTAILS

(choose 2)

Mango Sekanjabin
Strawberry Mint Lemonade
Sharbat Albaloo
Doogh

Regular & Decaffeinated Coffee, Freshly Brewed Iced Tea, Assorted Sodas
Italian sodas + \$3/order

* TWO HOUR MINIMUM

DIVAN RESTAURANT OF McLEAN



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For Food Reels and Pictures, see us on



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