



46116 Lake Center Plaza, Cascades, Virginia, 20165

703-430-7625

## Private Party Buffet Dinner Selections

**\$43.00**

Price includes Fountain Drinks, Coffee & Tea, 1 Starter course selection, 2 Main Course selections, 2 side selections, bread & butter service

\*Price does not include tax or gratuity

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### Starters:

#### Simply Tossed

*Artisan lettuce, pretzel croutons, cucumber, carrots, tomatoes, champagne vinaigrette*

#### Baby Spinach Salad

*baby spinach, spiced pecans, shaved Bermuda onion, California strawberries, chile-lemon vinaigrette*

#### Classic Caesar Salad

*romaine hearts, parmesan cheese, garlic-cROUTONS, classic Caesar dressing*

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### Main Courses:

Selection of 2 entrées: each additional entrée \$9.00

#### Poultry

##### Chicken Saltimbocca

*sautéed boneless chicken breast garnished with wafer sliced prosciutto ham, gruyere cheese, sage butter sauce*

##### Sautéed Chicken Picatta

*egg dipped and sautéed boneless and skinless chicken breast finished with a lemon-caper butter sauce*

*finished with a lemon-sage butter*

##### Sautéed Chicken Marsala

*sautéed boneless and skinless chicken breast finished with a Marsala wine sauce and sautéed mushrooms*

#### Turf

##### Caribbean Flank

*Jerk rubbed and grilled London Broil sliced embellished with grilled pineapple*

##### Roasted Sirloin

*fresh garlic and cracked pepper roasted beef sirloin, forest mushroom sauce*

##### Roasted Pork Loin

*roasted pork loin "Dijonaise"*

##### Roasted Beef Tenderloin (add 9.00)

*roasted beef tenderloin, red wine reduction*

#### Surf

##### Honey Glazed Salmon

*Atlantic salmon fillet, honey mustard glaze*

##### Grilled Salmon Teriyaki

*Atlantic salmon fillet glazed with soy, ginger and garlic*

##### Oven Baked Flounder

*fillet of East Coast flounder, straw-cut vegetables, lemon-chive butter sauce*

##### Grilled Mahi-Mahi

*fillet of East Coast Mahi-Mahi, mango & shrimp salsa, sweet pepper butter sauce*

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### Sides: Selection of 2 sides: each additional selection \$6.00

**Roasted Vegetables** - zucchini, yellow squash, carrots, Bermuda onions, red peppers, rosemary and garlic

**Potatoes au Gratin** - oven baked casserole of Yukon gold potatoes, garlic, parmesan cheese & sauce Mornay

**Wild Rice Pilaf** - Minnesota wild rice blended with Basmati rice & herb butter

**Garlic Mashed Potatoes** - Idaho potato mashers enhanced with roasted puree of garlic.

**Steamed Asparagus** - California asparagus, julienne red peppers and tarragon-herb butter

**Stir-fried Green Beans with Carrot and Sesame** - French green beans, matchstick carrots, black sesame seeds, hint of garlic

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Carving Station selection & Dessert selection are additional costs

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### Carving Station Selections:

#### Roasted Prime Rib 13

*(beef tenderloin available upon request at market price)*  
*slow roasted pepper-garlic & herb crusted Prime Rib, horseradish mousse, au jus*

#### Roasted Turkey Breast 9

*pepper-brined and roasted bone-in Turkey Breast, natural jus*

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### Dessert Selections:

#### Crème Brulee 6

*vanilla bean adorned custard topped with a caramelized sugar top*

#### Chocolate Lava Cake 8

*rich chocolate cake, Chantilly cream, chocolate ganache, vanilla bean ice cream*

### THE BUNGALOW'S FINAL TOUCH DESSERTS

Mini Dessert Shooter Cup Assortment—Chocolate Ganache, Tiramisu, Lemon Meringue and Raspberry-Pistachio

Double Chocolate Brownie Tray

Assorted Gourmet Cookie Tray—Triple Chocolate, English Heath Bar, Chocolate Chip, Oatmeal Raisin

SMALL (50 PIECES) \$85 - LARGE (100 PIECES) \$170

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