



46116 Lake Center Plaza,
Cascades, Virginia, 20165
703-430-7625

Private Party Buffet Dinner Selections \$48 Per Person

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

Starters:

Simply Tossed

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

Baby Spinach Salad

*baby spinach, shaved bermuda onion, avocados,
campari tomatoes, spiced pecans, chile-lemon vinaigrette*

Classic Caesar Salad

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

Main Courses:

Selection of 2 entrées: each additional entrée \$9 per person (beef tenderloin \$15 per person)

Surf

Grilled Salmon

*atlantic salmon fillet glazed with soy,
ginger and garlic or honey mustard*

Oven Baked Rock Fish

*fillet of east coast rock fish, straw-cut
vegetables, lemon-chive butter sauce*

Grilled Mahi-Mahi

*fillet of east coast mahi-mahi, mango
and shrimp salsa, sweet pepper butter sauce*

Turf

Caribbean Flank

*jerk rubbed and grilled flank sliced
embellished with grilled pineapple*

Roasted Sirloin

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

Roasted Beef Tenderloin

red wine reduction

Poultry

Chicken Saltimbocca

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

Sautéed Chicken Piccata

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

Sautéed Chicken Marsala

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

Sides: Selection of 2 sides: each additional selection \$6

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

Potatoes au Gratin - oven baked casserole of yukon gold potatoes, garlic, parmesan cheese & sauce mornay

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

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

Garlic Mashed Potatoes - idaho potato mashers enhanced with roasted puree of garlic

Wild Rice Pilaf - minnesota wild rice blended with basmati rice & herb butter



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Carving Station Selection & Dessert Selection are additional costs

Carving Station Selections:

Roasted Prime Rib \$16

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

Roasted Turkey Breast \$12

pepper-brined and roasted bone-in
turkey breast, natural jus

Dessert Selections:

Crème Brule \$8

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

Strawberry Shortcake \$8

rich and delicate yellow genoise cake layered with
local farm fresh strawberries, with a scoop
of vanilla bean ice cream & whipped 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, lemon bar, chocolate chip

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