

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

# Private Party Buffet Lunch Selections \$37.95 Per Person

Includes Fountain Drinks, Coffee & Tea, 1 Starter Course Selection, 2 Main Course Selection, 2 Side Selections, Bread & Butter Service, Dessert Selection is an Additional Cost

\*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

# **Lunch Entree Selections:**

Select two entrée: each additional entrée add \$6

#### Chicken Piccata

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

#### Roasted Sirloin

garlic-pepper roasted top sirloin, with madeira wine sauce

#### Grilled Caribbean Flank Steak

jamaican spiced and grilled flank, sliced and complemented with grilled pineapple

# Grilled Teriyaki Salmon with Vegetable Stir-fry

fillet of salmon, served over far eastern vegetables, crafted soy-ginger-garlic glaze

**Sides:** Select two sides, each additional side add \$3

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

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

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

Macaroni and Cheese Gratin - cavatappi pasta, apple-wood bacon, zesty cheese sauce

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

# **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