

2840 Prince William Parkway Woodbridge, VA 22192

703-583-5340

Private Party Buffet Dinner Selections \$32.00

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

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

Main Courses:

Selection of 2 entrée: each additional entrée \$7.00

Roasted Herb Chicken

Grilled Citrus-Herb marinated semi-boneless Chicken Breast

Sautéed Chicken Marengo

Garlic rubbed Boneless Chicken Breast, roma tomatoes, artichoke, Kalamata olives, green peppers, Marsala Wine Sauce

Mustard Crusted Salmon

Atlantic salmon fillet encrusted with Dijon Panko Crumbs finished with a Sherry Wine Beurre Blanc

Heartland Roasted Pork Loin

Roasted and Sliced Boneless Pork Loin topped with a Sun-Dried Cranberry and Green Apple Ragout finished with a Natural Jus and Feta Cheese

Caribbean Flank

Jerk Rubbed and Grilled London Broil sliced and shingled over a trinket of Grilled Pineapple

Sides: Selection of 2 sides: each additional selection \$4.00

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

Carving Station Selections:

Roasted Prime Rib 11

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

Roasted Turkey Breast 7

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

Dessert Selections:

Caramel Apple Granny 7 (add ice cream 2) buttery caramel and toffee glazed deep dish apple pie

Crème Brulee 6

vanilla bean adorned custard topped with a caramelized sugar top

Chocolate Truffle Cake 8

rich chocolate truffle cake, Chantilly cream, chocolate ganache, chocolate dipped strawberry

Morello Cherry Cobbler 8

imported Morello cherries baked with a sweet biscuit dough & Southern butter-pecan gelato

THE BUNGALOW'S FINAL TOUCH DESSERTS

 $A \ tasty\ medley\ of\ assorted\ finger\ desserts.\ We'll\ do\ our\ best\ to\ satisfy\ any\ special\ requests.$

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