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
$\qquad$
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 er sauce Mornay
Wild Rice Pilaf - Minnesota wild rice blended with Basmati rice éherb 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<br>(beef tenderloin available upon request at market price)<br>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 $\leftrightarrow$ 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

