

**THE BUNGALOW**  
**LAKEHOUSE**  
EAT, DRINK, RELAX

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

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**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*

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**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*

**Grilled Caribbean Flank Steak**

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

**Roasted Sirloin**

*garlic-pepper roasted top sirloin,  
with madeira wine sauce*

**Grilled Teriyaki Salmon with Vegetable Stir-fry**

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

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**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

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**Dessert Selections:**

**Crème Brulee \$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*

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