



## The Bungalow Lakehouse

46116 Lake Center Plaza,  
Cascades, Virginia, 20165

**Brunch Buffet \$37.95**

**Children ages 6 to 11 \$15.95**

**Children ages 5 or under free**

Seasonal Sliced Fruit & Seasonal Berries

Assorted Fruit & Cheese Danishes

Mini Spinach-Artichoke Quiche

Scrambled Egg Station with an assortment of toppings:  
Salsa, Cheddar and Monterey Jack Cheese, Assortment of Hot Sauces,  
Tomatoes, sautéed Mushrooms, sautéed Peppers and Onions

Applewood Smoked Bacon & Sausage Patties

Cinnamon French Toast

or

Buttermilk Pancakes – Maple Syrup and Butter

Buttermilk Biscuits and Sausage Gravy

or

Buttermilk Biscuits and Creamed Chip Beef

Home-style Potatoes or Hash Browns



## The Bungalow Lakehouse

46116 Lake Center Plaza, Cascades, Virginia, 20165

\$32.95 per person plus tax and gratuity, non alcoholic beverages are included

Starter course selection, 1 Main Course selection 2 side selections,  
bread & butter service, dessert selection is an additional cost

### Lunch Buffet Menu

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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 one entrée: each additional entrée add \$6.00

##### Chicken Piccata

*egg dipped and 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 with Madeira Wine Sauce

*garlic-pepper roasted top sirloin,  
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 \$3.00

**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

**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 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*

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46116 Lake Center Plaza,  
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703-430-7625

## Private Party Buffet Dinner Selections \$48

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

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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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### Main Courses:

Selection of 2 entrées: each additional entrée \$9.00

#### 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 (add 9.00)

*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*

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### Sides: Selection of 2 sides: each additional selection \$6.00

**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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## Private Party Buffet Dinner Selections

Carving Station selection & Dessert selection are additional costs

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### 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

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### 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 a delicate yellow Genoise cake layered with  
local farm fresh strawberries, with a scoop  
of vanilla bean ice cream & whipped cream

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### 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

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The Bungalow Lakehouse  
46116 Lake Center Plaza,  
Cascades, VA, 20165  
Cocktail Reception Offerings

\*\*\*All selections are offered in Small (25pieces of one selection) or Large (50 pieces of one selection)  
\*\*\*We recommend 8 to 10 pieces per-person for a Cocktail Reception

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**HOT SEAFOOD SELECTIONS:**

	SMALL	/	LARGE
Crispy Shrimp Pot Stickers - <i>general Tso's dipping sauce</i>	\$ 76	/	\$ 128
Scallops Wrapped with Bacon - <i>diver scallops wrapped in apple wood bacon</i>	\$ 90	/	\$ 164
Shrimp Tempura - <i>marinated shrimp, delicate batter, ponzu dipping sauce</i>	\$ 94	/	\$ 170
Chesapeake Crab Dip - <i>a regional favorite! Served with tortilla chips</i>	\$ 98	/	\$ 182

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**HOT CHICKEN SELECTIONS:**

	SMALL	/	LARGE
Quesadillas, Chicken - <i>apple wood smoked chicken, sweet peppers, and cheese</i>	\$ 56	/	\$ 114
Chicken Dijon Puff - <i>fricasee of Poupon laced chicken in puff pastry</i>	\$ 58	/	\$ 118
Chicken Sate's - <i>Indonesia style, garlicky peanut dipping sauce</i>	\$ 64	/	\$ 120
Mini Chicken Pot Pies - <i>filled with slow cooked chicken, assorted vegetables</i>	\$ 66	/	\$ 122

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**HOT BEEF**

	SMALL	/	LARGE
Swedish Meatballs - <i>cognac, baby dill, cream</i>	\$ 42	/	\$ 78
Barbecued Meatballs - <i>our house crafted Kansas city style</i>	\$ 42	/	\$ 78
Teriyaki Meatballs - <i>soy, garlic, ginger, molasses</i>	\$ 42	/	\$ 78
Hibachi Steak Skewers - <i>Asian style Kobe beef skewers, Thai dipping sauce</i>	\$ 74	/	\$ 145
Mini Kobe Beef Sliders - <i>served with Dijon mustard, spicy pickles</i>	\$ 78	/	\$ 150
Mini Cuban Sandwiches - <i>served with spicy mustard</i>	\$ 68	/	\$ 124

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**VEGETARIAN SELECTIONS:**

	SMALL	/	LARGE
Spinach and Feta Phyllo - <i>Grecian favorite hinted with fresh baby dill</i>	\$ 42	/	\$ 68
Vegetable Spring Rolls - <i>oriental vegetables wrapped in crispy lumpia</i>	\$ 42	/	\$ 72
Spinach-Artichoke Dip - <i>served with tortilla chips</i>	\$ 78	/	\$ 146
Boursin Stuffed Mushrooms - <i>stuffed with spinach and Boursin cheese</i>	\$ 48	/	\$ 82
Mini Stuffed Potato Skins - <i>with cheddar cheese, sour cream and chives</i>	\$ 54	/	\$ 100

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**BUNGALOW CHICKEN WINGS:**

	SMALL	/	LARGE
Bungalow Chicken Wings - <i>our signature jumbo wings!!</i>	\$ 44	/	\$ 82
Thai Style Chicken Wings - <i>honey, sriracha, soy, garlic, ginger and cilantro</i>	\$ 44	/	\$ 82
Habanero BBQ Wings - <i>tossed in our Habanero BBQ sauce.. little spicy</i>	\$ 44	/	\$ 82
Kansas City BBQ Wings - <i>tossed in our sweet and zesty BBQ sauce</i>	\$ 44	/	\$ 82
Old Bay Wings - <i>a Chesapeake region favorite!!</i>	\$ 44	/	\$ 82



## The Bungalow Lakehouse 2022 Cocktail Reception Offerings

\*\*\*All selections are offered in Small (25 pieces of one selection) or Large (50 pieces of one selection)  
\*\*\*We recommend 8 to 10 pieces per-person for a Cocktail Reception

### GLUTEN FRIENDLY SELECTIONS:

	SMALL	/	LARGE
Mini Potato Skins - Vermont cheddar and apple wood bacon, sour cream	\$54	/	\$ 100
Quinoa & Zucchini Fritter - chipotle ranch dipping sauce	\$58	/	\$ 104
Green Chili Arepas - fire roasted salsa	\$58	/	\$ 104
Potato Pancakes - chive sour cream	\$48	/	\$ 92

### WRAP PLATTER SELECTIONS:

	SMALL	/	LARGE
Grilled Chicken Wrap - flour tortilla, house made Caesar dressing	\$ 55	/	\$ 105
Honey Ham Wrap - spinach tortilla, Swiss, chive mayo, red onions, tomatoes	\$ 55	/	\$ 105
Roast Beef Wrap - flour tortilla, grilled tomatoes, lettuce, horseradish cream	\$ 55	/	\$ 110
Vegetable Wrap - sundried tomato tortilla, grilled zucchini, yellow squash, roasted red peppers, sautéed mushrooms, herbed cream cheese spread	\$ 50	/	\$ 100

### COLD PLATTER SELECTIONS:

	SMALL	/	LARGE
Chilled Cocktail Shrimp 21/25 ct. per pound - classic cocktails sauce <b>Gf</b>	\$ 68	/	\$ 138
Vegetable Crudité - crisp seasonal vegetables, roasted garlic ranch dip <b>Gf</b>	\$ 45	/	\$ 92
Cheese and Fruit Display - cheddar, Swiss and chile jack cheese with fresh fruit <b>Gf</b>	\$ 54	/	\$ 102
Charcuterie Display - Sopressata, Prosciutto, Mortadella, Dijon, grain mustard	\$ 96	/	\$ 170
Antipasto Display - grilled marinated vegetables, Genoa salami cornucopias, Fresh mozzarella and tomatoes, and olives <b>Gf</b>	\$ 78	/	\$ 146

### FIRE-GRILLED FLATBREAD PIZZA: all flatbreads are cut into 8ths

	EACH FLATBREAD
White Pizza - mozzarella, garlic ~ add prosciutto \$4 ~ add garlic shrimp \$7	\$14 each
Vegetarian - caramelized onions, roasted garlic, tomatoes, olives, mushrooms	\$15 each
Pepperoni - pepperoni, mozzarella cheese, parmesan cheese, rustic tomato sauce	\$16 each
BBQ Chicken - mozzarella, BBQ tossed chicken breast, red onion, cilantro	\$16 each
Buffalo Chicken - mozzarella, Buffalo tossed chicken breast,	\$16 each

### BUILD YOUR OWN

	SMALL	/	LARGE
Pulled Pork Sliders - pulled pork, coleslaw, brioche buns, two signature sauces	\$ 69	/	\$ 124

### THE BUNGALOW'S FINAL TOUCH DESSERTS ASSORTMENTS:

	SMALL	/	LARGE
Gourmet Cookies - cranberry-white chocolate, harvest oatmeal, chocolate chip	\$43	/	\$ 85
Mini Brownie Bites - raspberry cream, blondie, peanut butter, cream cheese zebra	\$62	/	\$ 119
Mini Cheesecakes - berry, plain, mocha, chocolate	\$62	/	\$ 119