



44042 Pipeline Plaza, Ashburn, Virginia, 20147

703-4687-3045

Private Party Buffet Dinner Selections

\$43.00

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 entrées: each additional entrée \$9.00

Poultry

Chicken Saltimbocca

sautéed boneless chicken breast garnished with wafer sliced prosciutto ham, gruyere cheese, sage butter sauce

Sautéed Chicken Picatta

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

finished with a lemon-sage butter

Sautéed Chicken Marsala

sautéed boneless and skinless chicken breast finished with a Marsala wine sauce and sautéed mushrooms

Turf

Caribbean Flank

Jerk rubbed and grilled London Broil sliced embellished with grilled pineapple

Roasted Sirloin

fresh garlic and cracked pepper roasted beef sirloin, forest mushroom sauce

Roasted Pork Loin

roasted pork loin "Dijonaise"

Roasted Beef Tenderloin (add 9.00)

roasted beef tenderloin, red wine reduction

Surf

Honey Glazed Salmon

Atlantic salmon fillet, honey mustard glaze

Grilled Salmon Teriyaki

Atlantic salmon fillet glazed with soy, ginger and garlic

Oven Baked Flounder

fillet of East Coast flounder, straw-cut vegetables, lemon-chive butter sauce

Grilled Mahi-Mahi

fillet of East Coast Mahi-Mahi, mango & shrimp salsa, sweet pepper butter sauce

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

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
