



The Bungalow Alehouse

44042 Pipeline Plaza,
Ashburn, Virginia, 20147

\$26.00 per person plus tax and gratuity, beverages not included

Starter course selection, 1 Main Course selection 2 side selections, bread & butter service

Dessert selection is an additional cost

Lunch Buffet Menu

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

Lunch Entree Selections:

Section one entrée: each additional entrée add \$5.00

Chicken Piccata

Imported cheese & herb battered chicken breast

Roasted Sirloin with Madeira Wine Sauce

Garlic-pepper roasted top sirloin, Madeira Wine Sauce

Grilled Caribbean Flank Steak

Jamaican spiced and grilled Flank, sliced and complemented with grilled pineapple

Grilled Teriyaki Salmon with Vegetable Stir-fry

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





Sides

Section 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

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

