

Sample Menu #1 (\$79 per guest)

First Course Selections

Corn Chowder

Fresh corn, Applewood smoked bacon

Caesar Salad

Chopped hearts of romaine, wedge crostini, shaved manchego

Bungalow Salad

Mixed greens, hearts of palm, feta, olives, red onion, bay shrimp, tarragon vinaigrette

Entrée Selections

Bone-In Short Ribs

Slow braised bone-in short ribs, Yukon Gold mashed potatoes, roasted baby carrots, crispy shallots, braising jus

Bungalow Chicken

Pan seared chicken breast, oven roasted tomatoes, avocado, fingerling potatoes, pan au jus

Blackened Wild King Salmon

Yukon Gold mashed potatoes, avocado relish, honey jalapeno beurre blanc

Dessert Selections

Chocolate Soufflé Cake

Flourless chocolate cake, vanilla bean ice cream

Berries & Ice Cream

Fresh seasonal berries, vanilla bean ice cream

Vanilla Crème Brûlée

Vanilla custard, fresh raspberries

Sample Menu #2 (\$89 per guest)

First Course Selections

Corn Chowder

Fresh corn, Applewood smoked bacon

Caesar Salad

Chopped hearts of romaine, wedge crostini, shaved manchego

Cobb Salad Wedge

Iceberg lettuce, bacon, avocado, bleu cheese, hard-boiled egg, sliced red onion

Entrée Selections

Prime Filet Mignon

Yukon Gold mashed potatoes, fried shallots

Natural Double Pork Chop

Thick cut grilled all natural pork chop, creamy caramelized onion barley risotto, creamed kale, sherry sauce

Miso Marinated Chilean Sea Bass

Soy glaze, coconut rice, stir fried vegetables, mushrooms, lemongrass ginger beurre blanc

Dessert Selections

Chocolate Soufflé Cake

Flourless chocolate cake, vanilla bean ice cream

Berries & Ice Cream

Fresh seasonal berries, vanilla bean ice cream

Vanilla Crème Brûlée

Vanilla custard, fresh raspberries

Sample Menu #3 (\$109 per guest)

First Course Selections

Corn Chowder

Fresh corn, applewood smoked bacon

Buratta Caprese Salad

Fresh tomato, buratta, onion, basil, lemon olive oil balsamic reduction

Warm Goat Cheese Salad

*Fresh baby spinach, roasted red peppers,
garlic chips with warm panko crusted goat cheese, balsamic vinaigrette*

Entrée Selections

Prime Bone-In Rib Eye

Yukon Gold mashed potatoes, fried onion strings

Northern Australian Lobster Tail

Drawn butter, grilled lemon, roasted fingerling potatoes

Miso Marinated Chilean Sea Bass

Soy glaze, coconut rice, stir fried vegetables, mushrooms, lemongrass ginger beurre blanc

Dessert Selections

Chocolate Soufflé Cake

Flourless chocolate cake, vanilla bean ice cream

The Bungalow Butter Cake

*House made yellow cake batter, cream cheese, vanilla bean ice cream,
fresh whipped cream, raspberry coulis*

Vanilla Crème Brulee

Vanilla custard, fresh raspberries

Sample Menu #4 (\$129 per guest)

First Course Selections

Corn Chowder

Fresh corn, applewood smoked bacon

Warm Goat Cheese Salad

*Fresh baby spinach, roasted red peppers,
garlic chips with warm panko crusted goat cheese, balsamic vinaigrette*

Pear Salad

Greens, feta, candied walnuts, cranberries, bleu cheese vinaigrette

Entrée Selections

Prime Filet Mignon & Northern Australian Lobster Tail

Drawn butter, grilled lemon, Yukon Gold mashed potatoes, fried shallots

Prime Bone In Rib Eye & Seared Diver Scallops

Goat cheese risotto, Yukon Gold mashed potatoes, fried onion strings

Natural New York Strip & Miso Marinated Chilean Sea Bass

*Yukon Gold mashed potatoes, coconut rice, stir fried vegetables, mushrooms,
lemongrass ginger beurre blanc*

Dessert Selections

Chocolate Soufflé Cake

Flourless chocolate cake, vanilla bean ice cream

The Bungalow Butter Cake

*House made yellow cake batter, cream cheese, vanilla bean ice cream,
fresh whipped cream, raspberry coulis*

Vanilla Crème Brûlée

Vanilla custard, fresh raspberries