

## **Veranda Hors d'oeuvres Buffet**

*This Menu has been designed for groups of 20 or more guests*

- *Select any Three items for \$18.95 per person*
- *Select any Four items for \$21.95 per person*
- *Select any Five items for \$23.95 per person*

### **Cheese Board**

*Assorted Domestic & Imported Hard & Soft Cheeses  
Garnished with Fresh Seasonal Berries  
Accompanied by Assorted Crisps & Crackers*

### **Fresh Fruit Basket**

*Abundant Array of Fresh Seasonal Fruit, Melons & Berries  
Served with a Frangelico Yogurt Dipping Sauce*

### **Garden Vegetable Crudités**

*Fresh Seasonal Vegetables  
Presented with a Creamy, Fresh Herb Dip*

### **Antipasto**

*Rolled Meats & Cheeses with Marinated Vegetables  
With Toasted Baguette Bread*

### **Mini Blue Crab Cakes**

*Lightly Seasoned & Served with a Creamy Tarragon & Caper Remoulade  
(add an additional \$1.00 per person)*

### **Baked Portobello Mushroom Wedges**

*Marinated with Fresh Herbs & Olive Oil  
Dressed with Boursin Cheese Starlets*

### **Chilled Jumbo Gulf Shrimp**

*Served with a Tangy Cocktail Sauce & Lemon Wedges  
(add an additional \$1.50 per person)*

### **Southern Fried Chicken Tempter**

*Served with our Honey Mustard Sauce*

### **Artichoke Fritters**

*Artichoke Hearts Stuffed with Seasoned Crabmeat, Tempura Battered  
Served with a Delicate Sauce Béarnaise*

### **Chicken Satay**

*With Toasted Sesame Seeds & a Teriyaki Glaze*

### **Crispy Fried Shrimp**

*Lightly seasoned & served with your choice of our  
Tangy Cocktail Sauce or Asian Ginger Sauce*



## Appetizers

*This menu has been designed for groups of 12 - 30 guests  
Please select a maximum of two Appetizers for your group to choose from, upon arrival*

<b>Baked Onion Soup</b> With melted Provolone Cheese & Parmesan Crouton	<b>\$6.95</b>
<b>Gulf Shrimp Cocktail</b> Served with Tangy Cocktail Sauce & Chef's Accompaniments	<b>\$9.95</b>
<b>Escargot in Puff Pastry</b> Served with a Maytag Bleu Cheese Sauce	<b>\$8.95</b>
<b>Grilled Portobello Mushroom</b> Baked with Boursin Cheese & Served a top Fresh Pasta with a Rosemary Demiglace	<b>\$7.50</b>
<b>Cajun Sea Scallops</b> Served with a Zesty Citrus Ginger Sauce	<b>\$8.95</b>

## Desserts

*Prepared fresh, daily by our Pastry Chef  
Please select a maximum of two Desserts for your group to choose from, upon arrival  
**\$6.95 per person***

**Traditional Florida Key Lime Pie**  
On a buttery Graham Cracker Crust

**Triple Layer Chocolate Pate**  
Our own recipe of light & dark chocolates layered with Walnuts  
Served in a pool of Sweet Raspberry Coulis

**Chef's Cheesecake du Jour** (subject to change weekly)

**Peanut Butter Fudge Pie**  
Sinfully Delightful, Rich Fudge & Fluffy Peanut Butter Mousse on a Graham Cracker Crust

## **Veranda Select Dinner Menu**

*This menu has been designed for groups of 12- 30 guests  
Please select a maximum of 2 entrees for your group to choose from, upon arrival*

All Entrees are accompanied by our Freshly Baked Oatmeal Molasses Bread  
& Corn Muffins with Southern Red Pepper Jelly  
A Mixed Greens House Salad with Honey Mustard Dressing  
Chef's Potato / Rice Selection & Seasonal Vegetables

<b>Pan Seared Fresh Gulf Yellowtail Snapper</b>	<b>\$29.95</b>
Topped with Crawfish, julienne Tomato & Green Onion finished with a Mild Cajun Butter	
<b>Herb Crusted Honey Grilled Atlantic Salmon</b>	<b>\$25.95</b>
Served on a bed of Julienne Vegetables tossed in a Fresh Basil Cream	
<b>Roast Prime Rib of Beef (Served Friday &amp; Saturday Only)</b>	<b>\$28.95</b>
Served Au jus with Creamy Horseradish Sauce	
<b>Grilled Filet Mignon</b>	<b>\$32.95</b>
Presented with Sauce Béarnaise	
<b>Veal Picatta</b>	<b>\$26.95</b>
Veal Cutlets lightly sautéed with Lemon, Capers & White Wine	
<b>Tenderloin of Pork</b>	<b>\$25.95</b>
Scented with Fresh Rosemary and served with a Wild Berry Port Wine Glaze	
<b>Chicken Marsala</b>	<b>\$24.95</b>
Sautéed with Garlic, Mushrooms & Marsala Wine	
<b>Chicken Orleans</b>	<b>\$24.95</b>
Pan Seared Chicken Breast topped with Bay Shrimp, Crabmeat, Arugula & a Cajun Butter Sauce	
<b>Aged Black Angus New York Strip</b>	<b>\$33.95</b>
Completely trimmed, topped with Herb Butter & Rosemary Demi Glace	

Revised 1/07 Pricing subject to change without notice

