

Veranda Deluxe Dinner Buffet

~Hors d'oeuvres~

Domestic & Imported Cheese Board
Accompanied by a Fresh Fruit Garnish & Assorted Crisps
Mini Blue Crab Cakes with our Creamy Caper & Tarragon Remoulade
Jumbo Gulf Shrimp with a Spicy Cocktail Sauce
Baked Portobello Mushrooms dressed with Boursin Cheese
Chicken Satay with Toasted Sesame Seeds & a Teriyaki Glaze

~Veranda Salad~

Please choose one {1} only:
House Salad~Baby Greens, Grape Tomatoes, Hearts of Palm &
served with your choice of 2 dressings:
Bleu Cheese - Ranch - Honey Mustard - Herb Vinaigrette
Or
Traditional Caesar Salad~Tossed with Imported Aged Parmesan,
& Herbed Croutons with Anchovies on the side.

~Entrée~

Please Choose two {2} only:
Roast Tenderloin of Beef with Sauce Béarnaise
Honey Glazed Salmon with Fresh Basil Cream Sauce
Fresh Yellowtail Snapper topped with Bay Shrimp & a Meunière Sauce
Tenderloin of Pork with a Wild Berry Port Wine Sauce

~Dessert~

The Veranda Sampler
Our Traditional Key Lime Pie accompanied with our award winning Triple Layer
Chocolate Pate garnished with Raspberry Coulis, Fresh Berries & Whipped Cream

Minimum 35 Guests at \$62.95 per person
Non Alcoholic Beverage included in the above price

Prices do not include 6% Sales Tax
Customarily we add a 20% gratuity for your convenience; this amount may be modified
at your discretion.