

# The Veranda Select Dinner Menu

## Hors d'oeuvre's Sampler

Our Sampler Menu is designed to start off your dining experience  
with a varied selection of our most popular hors d'oeuvres

- *Select any Two items for \$15.95 per person*
- *Select any Three items for \$19.95 per person*
- *Select any Four 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*

### 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)*

### Artichoke Fritters

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

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

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## Appetizers

This menu has been designed for groups of 12 - 29 guests  
Please select a maximum of two Appetizers for your group to choose from, upon arrival

<b>Baked Onion Soup</b>	<b>\$6.95</b>
<i>With melted Provolone Cheese &amp; Parmesan Crouton</i>	
<b>Colossal Gulf Shrimp Cocktail •</b>	<b>\$13.95</b>
<i>Served with Tangy Cocktail Sauce &amp; Chef's Accompaniments</i>	
<b>Escargot in Puff Pastry</b>	<b>\$9.95</b>
<i>Served with a Maytag Bleu Cheese Sauce</i>	
<b>Pan Seared Sea Scallops •</b>	<b>\$13.95</b>
<i>Served on a Baby Arugula Salad finished with Lemon Beurre Blanc</i>	
<b>Portobello Mushroom Pate</b>	<b>\$9.95</b>
<i>with a Piquante Pepper Oil &amp; Parmesan Cheese Crostinis</i>	

## Desserts

Prepared fresh, daily by our Pastry Chef  
Please select a maximum of two Desserts for your group to choose from, upon arrival  
**\$8.95 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*

**Bailey's Irish Cream Cheesecake**

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

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## The Veranda Select Dinner Menu

Please pre-select a maximum of 3 entrees for your group to be offered upon their 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>Atlantic Salmon</b>	<b>\$31.95</b>
<i>Presented atop a bed of Fingerling potatoes, Cippolini onions &amp; French beans Finished with a Citrus Hone glaze</i>	
<b>Roast Prime Rib of Beef (Served Friday &amp; Saturday Evenings)*</b>	<b>\$35.95</b>
<i>Served Au jus with Creamy Horseradish Sauce</i>	
<b>Grilled Filet Mignon</b>	<b>\$39.95</b>
<i>Presented with Sauce Béarnaise</i>	
<b>Chicken Marsala</b>	<b>\$28.95</b>
<i>Sautéed with Garlic, Mushrooms &amp; Marsala Wine</i>	
<b>Chicken Orleans</b>	<b>\$29.95</b>
<i>Pan seared Chicken breast topped with Bay Shrimp, Crabmeat, Arugula &amp; a Cajun Beurre Blanc</i>	
<b>Aged Black Angus New York Strip•</b>	<b>\$38.95</b>
<i>Closely trimmed, available with a Stilton Bleu Cheese Sauce</i>	
<b>Florida Red Grouper</b>	<b>\$36.95</b>
<i>Served atop a bed of Blue Crab Potato Hash with a Citrus Beurre Blanc</i>	

### **• Gluten Free Selections**

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REVISED 11/2017