

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 \$18.00 per person*
- *Select any Three items for \$23.00 per person*
- *Select any Four items for \$28.00 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 6.5% 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*

Colossal Gulf Shrimp Cocktail <i>Served with Tangy Cocktail Sauce & Chef's Accompaniments</i>	\$13.95
Escargot in Puff Pastry <i>Served with a Maytag Bleu Cheese Sauce</i>	\$9.95
Pan Seared Sea Scallops • <i>Served on a Baby Arugula Salad finished with Lemon Beurre Blanc</i>	\$13.95
Grilled Portobello Mushroom <i>baked with Boursin cheese</i>	\$9.50
Lobster Bisque	\$9.95

Desserts

*Prepared fresh, daily by our Pastry Chef
Please select a maximum of two Desserts for your group to choose from, upon arrival
\$9.95 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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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*

<i>Herb & Honey encrusted Atlantic Salmon</i>	\$32.95
<i>Served with a Fresh Basil Crème Sauce</i>	
<i>Roast Prime Rib of Beef (Served Friday & Saturday Evenings)*</i>	\$39.95
<i>Served Au jus with Creamy Horseradish Sauce</i>	
<i>Grilled Filet Mignon</i>	\$43.95
<i>Presented with Sauce Béarnaise</i>	
<i>Chicken Marsala</i>	\$28.95
<i>Sautéed with Garlic, Mushrooms & Marsala Wine</i>	
<i>Chicken Orleans</i>	\$29.95
<i>Pan seared Chicken breast topped with Bay Shrimp, Crabmeat, Arugula & a Cajun Beurre Blanc</i>	
<i>Aged Black Angus New York Strip •</i>	\$41.95
<i>Closely trimmed, available with a Stilton Bleu Cheese Sauce</i>	
<i>Mediterranean Sea Bass</i>	\$38.95
<i>Pan seared topped with a Fresh Crab Meat Tapenade, Served over Parmigiano-Reggiano Risotto</i>	

• Gluten Free Selections

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REVISED 3/2021