

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 \$75.95 per person

Non-Alcoholic Beverages included in the above price

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.