

# 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*

<b>Colossal Gulf Shrimp Cocktail</b> <i>Served with Tangy Cocktail Sauce &amp; Chef's Accompaniments</i>	<b>\$13.95</b>
<b>Escargot in Puff Pastry</b> <i>Served with a Maytag Bleu Cheese Sauce</i>	<b>\$9.95</b>
<b>Pan Seared Sea Scallops •</b> <i>Served on a Baby Arugula Salad finished with Lemon Beurre Blanc</i>	<b>\$16.95</b>
<b>Grilled Portobello Mushroom</b> <i>baked with Boursin cheese</i>	<b>\$9.50</b>
<b>Lobster Bisque</b>	<b>\$9.95</b>

## Desserts

*Prepared fresh, daily by our Pastry Chef  
Please select a maximum of two Desserts for your group to choose from, upon arrival  
**\$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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## 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 your choice of 2 Dressings

Selections are: Bleu Cheese, Ranch, Honey Mustard, Herb Vinaigrette or Creamy Pepper dressing  
Chef's Potato / Rice Selection & Seasonal Vegetables

<b>Mediterranean Sea Bass</b>	<b>\$42.95</b>
<i>Pan seared topped with a Fresh Crab Meat Tapenade, Served over Parmigiano-Reggiano Risotto</i>	
<b>Grilled Filet Mignon</b>	<b>\$48.95</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>Herb &amp; Honey encrusted Atlantic Salmon</b>	<b>\$34.95</b>
<i>Served with a Fresh Basil Crème Sauce</i>	
<b>Broadway Street Filet</b>	<b>\$43.95</b>
<i>Tournedos of Beef Tenderloin with your choice of a Mushroom &amp; Burgundy Wine Demi Glacé or The Veranda Bernaise Sauce</i>	
<b>Chicken Orleans</b>	<b>\$29.95</b>
<i>Pan seared Chicken breast topped with Bay Shrimp, Arugula &amp; a Cajun Beurre Blanc</i>	
<b>Aged Black Angus New York Strip •</b>	<b>\$44.95</b>
<i>Closely trimmed, available with a Stilton Bleu Cheese Sauce</i>	
<b>Shrimp Scampi</b>	<b>\$36.95</b>
<i>Large Shrimp sauteed in a traditional Scampi Sauce, tossed with freshly cooked Capellini Pasta</i>	

### **• Gluten Free Selections**

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.

All pricing is subject to change as "Market Pricing"  
which at this time is frequently fluctuating

***There has been an unprecedented increase in the cost of our "high end" beef cuts.  
Therefore we have temporarily increased our pricing***

