

# *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 \$78.95 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.*