

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 \$91.00 per person
Non-Alcoholic Beverages included in the above price

Client agrees to one check with 6.5% Sales Tax added.
A 20% gratuity will be added for your convenience.