

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 \$20.00 per person*
- *Select any Three items for \$26.00 per person*
- *Select any Four items for \$34.00 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)*

Beef Tenderloin Tips

*Skewered and served with a BBQ Bourbon Glaze **OR** an Orange Ginger Glaze*

Client agrees to one check with 6.5% Sales Tax added.

A 20% gratuity will be added for your convenience.

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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	\$13.95
<i>Served with Tangy Cocktail Sauce & Chef's Accompaniments</i>	
Escargot in Puff Pastry	\$11.50
<i>Served with a Maytag Bleu Cheese Sauce</i>	
Pan Seared Sea Scallops •	\$19.95
<i>Served on a Baby Arugula Salad finished with Lemon Beurre Blanc</i>	
Grilled Portobello Mushroom	\$9.95
<i>baked with Boursin cheese</i>	
Lobster Bisque	\$10.95

Desserts

Prepared fresh, daily by our Pastry Chef

Please select a maximum of two Desserts for your group to choose from, upon arrival

\$11.95 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 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

Herb & Honey encrusted Atlantic Salmon Served with a Fresh Basil Crème Sauce	\$35.95
Grilled Filet Mignon*** Presented with Sauce Béarnaise	\$49.95
Broadway Street Filet*** Tournedos of Beef Tenderloin with Mushroom & Burgundy Wine Demi Glacé	\$44.95
Chicken Marsala Sautéed with Garlic, Mushrooms & Marsala Wine	\$28.95
Chicken Orleans Pan seared Chicken breast topped with Bay Shrimp, Arugula & a Cajun Beurre Blanc	\$31.95
Chilean Sea Bass*** with a Pistachio Crust, over Parmigiano-Reggiano Risotto	\$47.95

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

*****Gluten Free Selections**

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All pricing is subject to change as “Market Pricing” which at this time is frequently fluctuating.