

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 Crawfish, julienne Tomato & Green Onion finished with a mild Cajun Butter*
- 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

Or

The Veranda Chocolate Fountain

Accompanied with an array of Fresh Fruits, Mini Cakes & Cookies

Minimum 50 Guests~\$56.95 per person

Non Alcoholic Beverage included in the above price

Price does not include 6% sales Tax or 20% Gratuity 5/10

