

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 30 Guests~\$51.95 per person

Price does not include 6% sales Tax or 18% Gratuity

