

Veranda Appetizer Sampler

This Menu is for groups of 8-15 guests

*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 \$14.95 per person*
- *Select any Three items for \$16.95 per person*
- *Select any Four items for \$28.95 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 \$1.00 per person)*

Artichoke Fritters

*Artichoke Hearts Stuffed with Seasoned Crabmeat, Tempura Battered
Served with a Delicate Sauce Béarnaise*

Appetizers

This menu has been designed for groups of 12 - 30 guests

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

<i>Baked Onion Soup</i>	\$6.95
<i>With melted Provolone Cheese & Parmesan Crouton</i>	
<i>Gulf Shrimp Cocktail</i>	\$9.95
<i>Served with Tangy Cocktail Sauce & Chef's Accompaniments</i>	
<i>Escargot in Puff Pastry</i>	\$8.95
<i>Served with a Maytag Bleu Cheese Sauce</i>	
<i>Grilled Portobello Mushroom</i>	\$8.50
<i>Baked with Boursin Cheese & Served a top Fresh Pasta with a Rosemary Demi glace</i>	
<i>Cajun Sea Scallops</i>	\$8.95
<i>Served with a Zesty Citrus Ginger Sauce</i>	

Desserts

Prepared fresh, daily by our Pastry Chef

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

\$6.95 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

Chef's Cheesecake du Jour *(subject to change weekly)*

Peanut Butter Fudge Pie
Sinfully Delightful, Rich Fudge & Fluffy Peanut Butter Mousse on a Graham Cracker Crust

Veranda Select Dinner Menu

*This menu has been designed for groups of 12- 30 guests
Please select a maximum of 2 entrees for your group to choose from, upon 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 Honey Mustard Dressing
Chef's Potato / Rice Selection & Seasonal Vegetables*

<i>Pan Seared Fresh Gulf Yellowtail Snapper</i>	\$30.95
<i>Topped with Crawfish, julienne Tomato & Green Onion finished with a Mild Cajun Butter</i>	
<i>Herb Crusted Honey Grilled Atlantic Salmon</i>	\$27.95
<i>Served on a bed of Julienne Vegetables tossed in a Fresh Basil Cream</i>	
<i>Roast Prime Rib of Beef (Served Friday & Saturday Only)</i>	\$29.95
<i>Served Au jus with Creamy Horseradish Sauce</i>	
<i>Grilled Filet Mignon</i>	\$34.50
<i>Presented with Sauce Béarnaise</i>	
<i>Veal Picatta</i>	\$28.95
<i>Veal Cutlets lightly sautéed with Lemon, Capers & White Wine</i>	
<i>Tenderloin of Pork</i>	\$25.95
<i>Scented with Fresh Rosemary and served with a Wild Berry Port Wine Glaze</i>	
<i>Chicken Marsala</i>	\$24.95
<i>Sautéed with Garlic, Mushrooms & Marsala Wine</i>	
<i>Chicken Orleans</i>	\$26.95
<i>Pan Seared Chicken Breast topped with Bay Shrimp, Crabmeat, Arugula & a Cajun Butter Sauce</i>	
<i>Aged Black Angus New York Strip</i>	\$34.95
<i>Completely trimmed, topped with Herb Butter & Rosemary Demi Glace</i>	