

Veranda Select Lunch Menu

This Menu has been designed for groups of 12 or more guests

Please select a maximum of 2 Entrees for your group to choose from upon arrival

Appetizer Selection:

Soup du Jour or House Salad (with entrée) \$3.95

Entrée Selection:

Please choose 2 entrees from the list below:

Baked Tomato Pasta \$10.50

*Fresh Roma Tomatoes Baked with Olive Oil, Basil & Garlic
Served over a bed of Fresh Pasta with Grated Parmesan Cheese*

Chicken Picatta \$12.50

*A Classic, Sautéed with Lemon, White Wine & Capers
Served with Chef's Potato & Seasonal Vegetables*

London Broil

*With a Rosemary Merlot Demi Glace,
served with Chefs Potato & seasonal Vegetable* \$14.95

Mahi Mahi \$15.95

*Fresh Grilled Mahi Mahi topped with Bay Shrimp & a Meuniere Sauce
Served with Chef's Rice & Seasonal Vegetables*

Mandarin Chicken Salad \$10.95

*Romaine Lettuce tossed in our own Honey Mustard Dressing, topped
With Mandarin Oranges, Toasted Almonds, Teriyaki Glazed Chicken Breast & Herb Croutons*

Caesar Salad \$7.95

*A Traditional Caesar Salad with Garlic Croutons & Fresh Parmesan Cheese
With Grilled Breast of Chicken \$10.95
Grilled Atlantic Salmon – Add \$11.95*

Classic French Dip Sandwich \$9.75

*Thinly sliced Roast Beef piled high on a crusty French loaf
Topped with Melted Provolone Cheese, Served with Au jus for dipping
Presented with Red Bliss Potato Salad*

Quilted Chicken Sandwich \$9.50

*Lightly Marinated in Teriyaki Sauce & Grilled
Served with our Signature Garlic Mayonnaise & Fresh Citrus Fruit*

Veranda Select Lunch Extras

This Menu has been designed for groups of 12 or more guests

We would like to make your dining experience at the Veranda enjoyable & memorable.

Included are some items to make your luncheon at the Veranda very special.

Delectable Desserts:

Prepared daily by our Pastry Chef.

Please select 2 desserts for your group to choose from upon arrival

\$6.95 per person

Traditional Florida Key Lime Pie with a Buttery Graham Cracker Crust

Rich & Creamy Peanut Butter Fudge Pie

Triple Layer Chocolate Pate with Raspberry Coulis

Chef's Cheesecake Selection of the week

** Clients may bring in a cake - \$2.50 per person cake cutting fee*

** Special Occasion Cakes are also available – Please inquire upon confirming your reservation*

Non-Alcoholic Beverages:

Coca-Cola Brand Soft Drinks, Lemonade, Iced Tea, Hot Tea & Coffee

\$2.25

Bottled Spring & Sparkling Water

\$2.75

Full Bar Available:

We offer a full bar of the finest spirits

Domestic & Imported Beers ~ Draft or Bottle

Bottled Wine & Wine by the glass from our Cruvinet

We offer a vast selection of Domestic & Imported Wines

Please request a wine list to make your selections

Hours of Operation:

Luncheon is Served Monday – Friday 11:30 am – 2:30 pm

Reservations accepted for groups of 5 or more

6% Sales Tax & a 20% Gratuity will be added to parties of 6 or more

We are located in the Heart of Downtown Fort Myers in the Historical District

2122 Second Street (at Broadway)

Fort Myers, Florida 33901

239/332-2065

239/332-7232- Fax

www.verandarestaurant.com

Private Parties & Off-Premises Catering Available

Personalized Gift Cards are available at the Front Desk or on our Website

Veranda Luncheon Buffets

This menu has been designed for groups of 25 or more.

Please choose one (1) Buffet option from the list below

Express Luncheon Buffet:

\$17.00 per person + 6% Sales Tax & 20% Gratuity

- *Assorted Rolled Deli Meats to Include:
Roast Beef, Oven Roasted Turkey Breast, Country Ham*
- *Domestic & Imported Sliced Cheeses to Include:
Provolone, Sharp Cheddar & American & Swiss*
- *Assorted Fresh Baked Breads & Sandwich Rolls*
- *House Made Red Bliss Potato Salad*
- *Rich Fudge Brownies & Ripe Strawberries*
- *Assorted Beverages to Include: Coca-Cola Brand Soft Drinks, Iced Tea & Coffee*

Executive Luncheon Buffet:

\$24.00 per person + 6% Sales Tax & 20% Gratuity

- *Tossed Garden Salad with Ranch Dressing*
- *Chicken Marsala Sautéed with Garlic, Mushrooms & Marsala Wine*
- *Chef's Herbed Mashed Potatoes*
- *Fresh Seasonal Vegetable Medley*
- *House Made Oatmeal Molasses Bread & Sweet Honey Butter*
- *Florida Key Lime Pie*
- *Assorted Beverages to Include: Coca-Cola Brand Soft Drinks, Lemonade, Iced Tea & Coffee*

Double Entrée Buffet:

\$29.00 per person + 6% Sales Tax & 20% Gratuity

- *Choice of Traditional Caesar or Tossed Salad bowl – Ranch or Honey Mustard Dressing*
- *& Freshly Baked Bread*

**Please choose 2 entrees from the list below:*

- *Atlantic Salmon with a Lemon Butter Dill Sauce*
- *Grilled Fresh Mahi Mahi with a Meuniere Sauce*
- *Chicken Marsala – Sautéed with Garlic, Mushrooms & Marsala Wine*
- *Chicken Picatta with a Lemon, White Wine & Caper Sauce*
- *Grilled Flank Steak with a Mushroom Merlot Sauce*
- *Roast Pork Loin with a Port Wine & Wild Berry Glaze*

**Please Select 2 side items from the list below:*

- *Potatoes Au Gratin*
- *Herbed Mashed Potatoes*
- *Wild Rice*
- *Jasmine Rice*
- *Crisp Green Beans*
- *Broccolini with a Butter Sauce*
- *Matchstick Vegetable Medley*
- *Buffet Desserts of French Petite Fours & Pastries, Ripe Strawberries & Whipped Cream*
- *Assorted Beverages to Include: Coca-Cola Brand Soft Drinks, Iced Tea & Coffee*

Veranda Select "Inclusive" Menu

This menu has been designed for groups of 12 or more who would like to pay a set price per person

Please select from the three menus below

*Per person pricing includes 6% Sales Tax & 20% Gratuity**

**Room Charges & Cake Cutting Fees are NOT included in the pricing*

	\$17.00 Per Person		\$22.00 Per Person		\$28.00 Per person-2 courses \$32.00 Per Person-3 Courses
	<ul style="list-style-type: none"> • 1 Non-Alcoholic Beverage <i>(Please choose 2 Entrees)</i> • French Dip served with Au jus & Potato Salad • Grilled Chicken Sandwich With a Teriyaki Glaze & Fresh Citrus Fruit • Baked Tomato Pasta Roma Tomatoes, Garlic, & Basil Baked with Olive Oil & Served a top Fresh Pasta with Grated Parmesan Cheese • Fried Green Tomato Salad Served over Field Greens with a Chunky Bleu Cheese Dressing • Grilled Portobello Mushroom Salad with Pine Nut Encrusted Goat Cheese • Mandarin Chicken Salad With Toasted Almonds, Grape Tomatoes & Herb Croutons 		<ul style="list-style-type: none"> • 1 Non-Alcoholic Beverage • Choice of Soup du Jour or House Salad <i>(Please choose 2 Entrees)</i> • Baked Tomato Pasta • Chicken Picatta with a Lemon, White Wine Caper Sauce with Chef's Potato & Seasonal Vegetables • Roast Loin of Pork Served with Mushroom Gravy Chef's Potato & Seasonal Vegetables • Mandarin Chicken Salad with Toasted Almonds, Grape Tomatoes & Herb Croutons • Chicken Caesar Salad Grilled and served a top Romaine lettuce tossed in our own Creamy Caesar Dressing with Freshly grated Parmesan & Garlic Croutons • London Broil with a Rosemary Merlot Sauce Chefs Potato & Seasonal Vegetable 		<ul style="list-style-type: none"> • 1 Non-Alcoholic Beverage • Choice of Soup du Jour or House Salad <i>(Please choose 2 Entrees)</i> • Tenderloin of Pork scented with Rosemary & served with a Wild Berry Port Wine Glaze, Chef's Potato & Seasonal Vegetables • London Broil with a Rosemary Merlot Sauce Chef's Potato & Seasonal Vegetables • Chicken Marsala Sautéed with Garlic, Mushrooms & Marsala Wine - Chef's Potato & Seasonal Vegetables • Mahi Mahi topped with Bay Shrimp & a Menuiere Sauce, Chef's Rice selection & Seasonal Vegetable • Grilled Atlantic Salmon With a Lemon Butter Sauce Chef's Rice selection & Seasonal Vegetable <p style="text-align: center;"><u>Dessert</u> The Veranda Sampler Key Lime Pie with our Triple Layer Chocolate Pate with Raspberry Coulis & Fresh Berries</p>

--	--	--