

PRIVATE DINING SELECTIONS

BANQUET MENU

From large groups to intimate dinner parties, Veranda's event and culinary teams are prepared to exceed your private dining needs and expectations. We take great pride in creating elevated dining experiences that showcase Veranda's exceptional food, service, and ambiance.

We are pleased to offer prix fixe reception, dinner or buffet menus or to create a personalized menu for your party.

To book your private dining event, please contact Maggie Patton, Veranda Event Coordinator, at 440-554-5224 or via email at maggie.verandaevents@gmail.com.



VERANDA

BISTRO & BAR

RECEPTION HORS D'OEUVRES – a la carte

- Chef's Choice of Flatbreads - \$5.00 per person
- Vegetable Spring Rolls - \$3.00 per person
- Meat & Cheese Platter - \$6.00 per person
- Crudit  Platter - \$5.00 per person
- Truffle Fries - \$3.00 per person
- Mini Meatballs with Marinara - \$5.00 per person
- Boneless Chicken Wings - \$7.00 per person
- Fresh Point Judith Calamari with sweet chili sauce & toasted sesame seeds - \$6.00 per person

BUFFET OPTIONS

(All Buffet options can be used as catering options for 10 people or more, for the same pricing. Available for pickup or delivery. Delivery fees will apply.)

Option 1 - \$25 per person

Starters:

- Crudit  Platter – seasonal raw vegetables with ranch dip.
- Garden Salad – mixed greens, cherry tomatoes, shaved red onion, mozzarella cheese & garlic croutons.

Hot/Chaffered Items:

- Gemelli Pasta with mini meatballs, homemade marinara sauce & parmesan cheese.
- Chicken Marsala with a wild mushroom demi glaze.
- Roasted Yukon Gold Potatoes with rosemary and thyme.
- Roasted Seasonal Vegetables.

Option 2 - \$45 per person

Starters (choice of 3):

- Assorted Cheese & Meats Platter with crackers.
- Garden Salad – mixed greens, cherry tomatoes, shaved red onion, mozzarella cheese & garlic croutons.
- Chef's Choice of Assorted Flatbreads.
- Mini Meatballs with Assorted Sauces on the side.
- Fresh Point Judith Calamari – hand dredged in rice flour, sweet chili sauce & toasted sesame seeds.

Hot/Chaffered Items:

(Choice of 2)

- Chicken or Veal Parmesan – lightly breaded cutlets, homemade San Marzano tomato sauce & fresh buffalo mozzarella. (Additional \$5.00 per person for Veal)
- Seared Salmon with a cranberry BBQ glaze or a lemon caper butter sauce
- Chicken or Veal Marsala – lightly breaded cutlets with a wild mushroom demi glaze. (Additional \$5.00 per person for Veal)
- Chicken or Veal Picatta – lightly breaded cutlets with a lemon butter and caper sauce. (Additional \$5.00 per person for Veal)

(Choice of 3)

- Roasted Yukon Gold Potatoes
- Roasted Seasonal Vegetables
- Pasta with Marinara or Alfredo Sauce topped with parmesan & fresh basil.
- Roasted Garlic Mashed Potatoes.

Dessert Platters (Choice of 2):

- Lemon Bars
- Chocolate Cake
- Vanilla Cake
- Chocolate Brownie Bars

PLATED OPTIONS

Option 1: Bronze Menu - \$45 per person (Menu printed as seen for individual selection at event)

Salad

- Garden Salad – mixed greens, cherry tomatoes, shaved red onion, mozzarella cheese & garlic croutons.
-OR-
- Veranda Salad – mixed greens, pears, candied walnuts & shaved red onion.

Entrée

- Center Cut Strip Steak, garlic mashed potatoes, seasonal vegetables & house demi glaze.
-OR-
- Black Pearl Salmon, aged Vermont white cheddar polenta, garlic green beans & a cranberry BBQ glaze.
-OR-

(Choice of 1- chosen prior to event):

- Chicken Picatta, garlic mashed potatoes, seasonal vegetables & a lemon, white wine & caper sauce.
-OR-
- Chicken Marsala, garlic mashed potatoes, seasonal vegetables & a wild mushroom demi glaze.

Dessert

- Classis NY Style Cheesecake
-OR-
- Chocolate Chocolate Cake

Option 2: Silver Menu - \$55 per person (Menu printed as seen for individual selection at event)

Salad

- Garden Salad – mixed greens, cherry tomatoes, shaved red onion, mozzarella cheese & garlic croutons.
-OR-

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- Veranda Salad – mixed greens, pears, candied walnuts & shaved red onion.

Entrée

- NY Center Cut Strip Steak, garlic mashed potatoes, seasonal vegetables & house demi glaze.
-OR-
- Herb Marinated Chicken Breast, herb risotto, seasonal vegetables & natural jus.
-OR-
- Cod Francoise, gnocchi, spinach, blistered tomatoes & a lemon butter sauce.

Dessert

- Classis NY Style Cheesecake
-OR-
- Chocolate Chocolate Cake

Option 2: Gold Menu - \$65 per person (Menu printed as seen for individual selection at event)

Salad

- Veranda Salad – mixed greens, pears, candied walnuts & shaved red onion.
-OR-
- Garden Salad – mixed greens, cherry tomatoes, shaved red onion, mozzarella cheese & garlic croutons.

Entrée

- Filet Mignon & Grilled Shrimp, garlic mashed potatoes, seasonal vegetables & house demi glaze.
-OR-
- Chicken Picatta, garlic mashed potatoes, seasonal vegetables & a lemon, white wine & caper sauce.
-OR-
- Chicken Marsala, garlic mashed potatoes, seasonal vegetables & a wild mushroom demi glaze.
-OR-
- Fresh Fish Upon Request* (**Market Price**), Asiago gnocchi, blistered tomatoes, spinach & a lemon butter sauce.
-OR-
- Veal Milanese, garlic mashed potatoes, seasonal vegetables, topped with arugula & tomato salad.

Dessert

- Classis NY Style Cheesecake
-OR-
- Chocolate Chocolate Cake

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BRUNCH OPTIONS – BUFFET STYLE (Brunch Events can be done between 11:30am and 3pm)

Brunch Menu Option 1: \$25 per person:

- Chicken Salad Croissants
- Fresh Fruit
- Garden Salad
- Chicken Noddle or Tomato Bisque
- Veggie Pasta Salad

Brunch Menu Option 2: \$32 per person:

- Assorted Mini Quiches
- Mini Waffles and Syrup
- Fresh Fruit
- Garden Salad
- Bacon
- Sausage
- Hash Browns

**Notes:

- **Minimums for our private room are as follows: Monday through Wednesday Evening (After 3pm) events** require a minimum spend of \$2,000 in Food and Beverage exclusive of tax and gratuity. **Thursday through Friday Evening (After 3pm) events** require a minimum spend of \$2,500 in Food and Beverage exclusive of tax and gratuity. **Sunday** events require a \$5,000 minimum spend in Food and Beverage exclusive of tax and gratuity. **Events prior to 3pm on Monday-Saturday** require a \$2,000 minimum spend in Food and Beverage exclusive of tax and gratuity.
- **A \$200 Deposit is required to secure the space and date of your event.** Dates are not secured until form of payment has been received and agreement has been signed. This can be provided by calling the restaurant during regular business hours or mailing a check to the restaurant. Form of payment is not cashed or charged unless you cancel within 7 days of the event execution. The agreement will be sent via email for signature once form of payment for deposit has been provided.
- **Vegetarian or Dietary Restrictions:** We are happy to accommodate dietary restrictions, but we ask that you provide a list of your special instructions and number of special dishes at the time your final guaranteed number is due in writing via email to Maggie Patton.