

## 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](mailto:maggie.verandaevents@gmail.com).



## RECEPTION HORS D'OEUVRES – a la carte

- Chef's Choice of Flatbreads - \$4.00 per person
- Vegetable Spring Rolls - \$2.50 per person
- Meat & Cheese Platter - \$5.00 per person
- Crudité Platter - \$5.00 per person
- Truffle Fries - \$2.50 per person
- Mini Meatballs with Marinara - \$4.00 per person
- Boneless Chicken Wings - \$6.00 per person

## BUFFET OPTIONS

### Option 1 - \$25 per person

#### Starters:

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

#### Hot/Chaffered Items:

- Penne 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 – broccoli & carrots with a lemon butter sauce.

### Option 2 - \$45 per person

#### Starters (choice of 3):

- Assorted Cheese & Meats Platter with dried fruits, nuts & crackers.
- Veranda Salad – mixed greens, shaved red onion, diced pears, blue cheese crumbles & a honey balsamic vinaigrette.
- Chef's Choice of Assorted Flatbreads.
- Toasted Baguette – herbed goat cheese, sliced pears, & organic honey.
- 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.
- 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.
- Chicken or Veal Picatta – lightly breaded cutlets with a lemon butter and caper sauce.

#### (Choice of 1)

- Penne Pasta with Marinara or Alfredo Sauce topped with parmesan & fresh basil.

# VERANDA

## BISTRO & BAR

Orecchiette Pasta with Marinara or Alfredo Sauce topped with parmesan & fresh basil.

(Choice of 2)

- Roasted Yukon Gold Potatoes with rosemary & thyme.
- Roasted Seasonal Vegetables – broccoli & carrots with a lemon butter sauce.
- Herbed Quinoa with a balsamic glaze.
- Roasted Garlic Mashed Potatoes.

Dessert Platters (Choice of 2):

- Lemon Bars
- Cheesecake Bars
- Chocolate Brownie Bars

### PLATED OPTIONS

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

Salad

- Veranda Salad - mixed greens, shaved red onion, diced pears, blue cheese crumbles & a honey balsamic vinaigrette.
- OR-
- Classis Chopped Caesar Salad – Chopped romaine, blistered cherry tomatoes, saved Grana Padano cheese, Anchovy, garlic crostini & house-made Caesar dressing.

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

# VERANDA

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## BISTRO & BAR

- Iceberg Wedge Salad – applewood smoked bacon, egg, tomato, shaved red onion, crumbled blue cheese & creamy blue cheese dressing.  
-OR-
- Classis Chopped Caesar Salad – Chopped romaine, blistered cherry tomatoes, saved Grana Padano cheese, Anchovy, garlic crostini & house-made Caesar dressing.

### Entrée

- 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 Francaise, Asiago gnocchi, blistered tomatoes, asparagus tips & 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

- Iceberg Wedge Salad – applewood smoked bacon, egg, tomato, shaved red onion, crumbled blue cheese & creamy blue cheese dressing.  
-OR-
- Classis Chopped Caesar Salad – Chopped romaine, blistered cherry tomatoes, saved Grana Padano cheese, Anchovy, garlic crostini & house-made Caesar dressing.  
-OR-
- Veranda Salad - mixed greens, shaved red onion, diced pears, blue cheese crumbles & a honey balsamic vinaigrette.

### Entrée

- Filet Mignon & Grilled Shrimp, garlic mashed potatoes, asparagus & 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\*, Asiago gnocchi, blistered tomatoes, asparagus tips & a lemon butter sauce.
- Veal Milanese, garlic mashed potatoes, seasonal vegetables, topped with arugula & tomato salad.

Dessert

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

\* Indicates Fresh Fish option subject to availability and price.