



## OUR COMMITMENT

For over 60 years, our processes and recipes have been passed down and remained unchanged, producing food that has been regionally applauded.

We uncompromisingly buy high quality ingredients and believe that we serve the best version and quality of our cuisine. Our team will always prepare for you, with care, grace and intention.

We can't wait to celebrate with you!

-The Venus de Milo Culinary Team



BRUNCH BUFFET \$30

- Fresh Fruit Display  
Assorted Fresh Fruits and Berries, Mint, Basil
- Scrambled Eggs
- French Toast  
Baked and Lightly Sugared
- Potato Hash Onions, Garlic, Herbs, Beef Stock
- Corned Beef Hash +\$3 Prime Rib Hash +\$7 Lobster Hash +\$10
- Sausage Links
- Pasta Primavera or House Mac & Cheese
- Smoked Baked Ham
- Orange Juice, Coffee, and Tea Station

ADDITIONAL OPTIONS

- Bottomless Mimosa Bar \$12 per person
- Fresh Berries and Juices
- Add Avocado Toast \$7
- Smoked Salmon Display \$9
- Capers, Egg White, Parsley, Egg Yolk, Red Onion, Olives
- Pancakes with Maple Syrup \$6
- Deviled Eggs pickled onion, bacon crumble \$7
- Omelet or Waffle Station \$8
- Add Bacon or Sausage \$6

ELEVATED BRUNCH BUFFET \$42

- Glitz & Glam Custom Parfait Bar  
Greek Yogurt, Vanilla Crunch Granola, Mixed Berries and Fruits, Nuts, Honey, Fresh Chantilly Cream, Mint, Basil
- Frittata De Milo or Scrambled Eggs with Peppers and Onions  
Sauteed Onions, Sauteed Broccoli, Peppers, Olive Oil, Eggs, Cheese, Herbs
- Corned Beed Hash Potato Hash or Latkes (Shredded & Fried)  
Onions, Garlic, Herbs, Beef Stock
- Prime Rib Hash +\$4 Lobster Hash +\$7
- Buttermilk Delicately Fried Chicken & House Waffles  
24-Hour Buttermilk Soak, Gravy, Baking Spices, Butter, Maple Syrup
- Mushroom Ravioli Parmesan Cream or House Baked Mac & Cheese
- Seasonal Salad
- Assorted Breakfast Pastry and Toasts
- Orange Juice, Coffee, and Tea Station

Caviar Service

- Server Attended Station, Serving Size is 1/2 teaspoon Crème Fraiche, Egg White, Egg Yolk, Red Onion, Parsley House Made Potato Chips or Baby Toasts
- Premium Sturgeon 2 oz Tin \$100
  - Paddlefish Caviar 2 oz Tin \$76
  - Salmon Caviar 4 oz Tin \$60
  - Royal Osetra 2 oz Tin \$120
  - Russian Osetra 2 oz Tin \$120
  - Imperial Osetra 2 oz Tin \$140



BREAKFAST BUFFET \$27

- Fresh Fruit Display  
Assorted Fresh Fruits and Berries, Mint, Basil
  - Scrambled Eggs
  - French Toast  
Baked and Lightly Sugared
  - Potato Hash  
Onions, Garlic, Herbs, Beef Stock
  - Corned Beef Hash +\$3    Prime Rib Hash +\$7    Lobster Hash +\$10
  - Sausage Links
  - Smoked Baked Ham
  - Assorted Breakfast Pastries
  - Orange Juice, Coffee, and Tea Station
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CONTINENTAL BREAKFAST \$19

- Fresh Fruit Display  
Assorted Fresh Fruits and Berries, Mint, Basil
- Bagels, & Toasts
- Juices, Coffee & Tea
- Breakfast Pastries & Cookies

ADDITIONAL OPTIONS

- Glitz & Glam Custom Parfait OR Acai Bowl Bar \$12  
Greek Yogurt, Vanilla Crunch Granola, Mixed Berries and Fruits, Nuts, Honey, Fresh Chantilly Cream, Mint, Basil
- Add Avocado Toast \$7
- Smoked Salmon Display \$9  
Capers, Egg White, Parsley, Egg Yolk, Red Onion, Olives
- Pancakes with Maple Syrup \$6
- Deviled Eggs pickled onion, bacon crumble \$7
- Omelet or Waffle Station \$8
- Add Bacon or Sausage \$6
  
- Bottomless Mimosa Bar \$12 per person  
Fresh Berries and Juices