



## 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



To ensure ample quantities; order must be for the full number of guests.

PASSED HORS D'OEUVRES

<p><b>VEGETARIAN – VEGAN</b></p> <p>Avocado Crunch Smoked Chipotle, Lime, Salt Cracker          Stuffed Mushroom Onion, Herbs, Cheddar Chinese          Vegetable Spring Rolls Sweet Chili Sauce Crispy          Mozzarella, Marinara          Roasted Cauliflower Maple Paprika Glaze Smoked          Burrata Ball Tomato, Mint, Pesto          Crispy Mac &amp; Cheese Fontina, Truffle Oil</p>	<p><b>\$3 Each</b></p>	<p><b>EVERYTHING ELSE</b></p> <p>Melon Wrapped Prosciutto          Venus Stuffies Venus Stuffing, Chourico          Buffalo Chicken Bites Bleu Cheese          Chourico Stuffed Mushroom Portuguese Stuffing          Chef Larry’s Meatballs Beef, Pork loin, Herbs, Brown Butter          Chourico Puff Chourico, Venus Stuffing, Herbs          Clams Casino Bacon, lemon-Rosemary Aioli          Coconut Chicken Pineapple-Mango Chutney</p>	<p><b>\$3 Each</b></p>
<p><b>PESCATARIAN</b></p> <p>Crispy Coconut Shrimp, Pineapple-Mango Dip          Scallop, Lemon-Rosemary (Sizes Available)          Scallop Au Gratin, , Parmesan, Garlic, Shallot, Butter, Served on the ½ Shell          Crispy Crab Cake, Chipotle-Lime Aioli          Individual Shrimp Cocktail Mini          Lobster Roll, Lemon, Micro Celery          Lobster Stuffed Mushroom, Venus Stuffing, Lobster Tails          *Tuna Tartare, Wonton Spoon, Chili, Wasabi, Ponzu          *Smoked Salmon, Wonton Spoon, Cucumber, Crème Fraiche          Oysters Rockefeller, Parsley, Garlic, Parmesan, Butter, Onion</p>	<p><b>\$3 Each - \$4 Each</b></p>	<p>Prosciutto Wrapped Peach Arugula, Vanilla          Smoked Bacon Wrapped Scallop Maple,Honey(Sizes Available)          White Shrimp Wrapped in Cured Bacon Pepper Cheese          Grilled White Shrimp, Cold &amp; Blackened Dollop of Chipotle Aioli          Crispy Beef Rillette Horseradish Crema          Lobster Tail Venus Cracker Topping, Butter, Lemon          Lobster Tail Chilled, Tarragon Crème Fraiche</p>	<p><b>\$4 Each</b></p>

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COCKTAIL DISPLAYS

Deluxe Cheese and Crackers  
 Chef's Selection of Cheddar, American, Dill and Pepper Jack.  
 Assorted Spreads and Crackers.

\$6

Charcuterie Board Cheese  
 Chef Selected Local & Imported Artisan Cheeses,  
 Aged Cow, Goat & Sheep Milk  
 Chef Selected New England & European Cured  
 Meats Smoked, Air Dried, Salt Cured

\$10

Baguette, Artisan Crackers

Vegetable Antipasti

\$9

Olive Misto, Rosemary, Orange  
 Eggplant Caponata, Caper, Basil  
 Marinated Cremini Mushrooms, Herbs, Shallots Fire  
 Roasted Peppers, Garlic, Oregano  
 Marinated Artichokes, Fennel, Chili Flake Aged Balsamic, Extra Virgin Olive  
 Oil

RAW BAR

For an authentic Raw Bar experience, we recommend 4 pieces per person

Chilled Jumbo Shrimp, Cocktail Sauce, Lemon (Sizes Available) \$3.5-\$4 Each

\*Local Oysters on Ice, Mignonette (Many Types Available) \$3-\$4 Each

\*Littleneck Clams on Ice, Cocktail Sauce, Lemon \$3 Each

Cracked Native Lobster, Remoulade, Cocktail Sauce \$MKT

Two Oyster Shuckers

400 Piece Minimum required for shuckers. per shucker \$350

30 days minimum notice required, based on availability.

Sushi may be sourced upon request based on availability

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

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Plated Dinners are served with Bread & Butter, your choice of Soup, Salad, Entrée, and Dessert. A Coffee Station will be offered after dinner is served.

If you would like a selection of 2 entrees and a vegetarian, price of the highest entrée will apply. Final entrée guest count due 14 days prior to the event.

Dinner Breadbasket

FIRST COURSE: Select One

Venus de Milo Minestrone Soup  
Regionally Acclaimed

Venus de Milo Chicken Rice Soup Smooth,  
Hearty, Buttery

SECOND COURSE: Select One Garden Salad

Mixed Greens, Ripe Cherry Tomato, Red Onion, Cucumber,  
Black Olives, Vinaigrette

Hearts of Romaine  
Shaved Parmesan, Focaccia Croutons, Lemon, Caesar Vinaigrette

Baby Arugula Salad **Add \$1**

Backyard Farms Cherry Tomato, Pine Nuts, Shaved

Parmesan, Lemon-Olive Oil Vinaigrette

Artisan Field Greens **Add \$1**

Mixed Greens, Goat Cheese, Roasted Beets, Toasted Pistachios,  
Citrus Vinaigrette

ENTRÉE POULTRY **\$37**

Oven Roasted Turkey  
Venus Sausage Stuffing, Cranberry, House Gravy Chicken

Mozambique

Chef Larry's Saffron Sauce, Garlic, Shallot, White Wine, Seasonings

Chicken Piccata

Lemon, Capers, Butter, Rosemary

Chicken Parmesan **Add \$2**  
Pounded and dipped into our Seasoned Batter, San Marzano Tomato  
Sauce, Parsley

Chicken Francais  
Soft/Crispy Chicken, Butter, Lemon, White Wine, Garlic,  
Lemon-Butter Sauce

Stuffed Chicken Breast  
Roasted with Venus Sausage Stuffing, Dollop of Barbecue, Delicate  
Butter Gravy

Chicken De Milo **Add \$2**  
Buttered Asparagus, Garlic and Red Pepper, wrapped in a Chicken  
Breast and baked in crispy Pastry Puff. Served with a Delicate Butter Gravy

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## FORMAL AFFAIRS

### ENTREES MEAT optional sizes

Roasted Pork Loin	\$37
Herb Crusted Tenderloin, Port Wine Demi Glaze	
Marinated Portuguese Steak	\$43
Choice Sirloin, Chef Larry's Portuguese Sauce, Marinated Red Pepper	
Roasted Prime Beef Rib-Eye	\$43
Wet Aged Choice Rib-Eye, Charred Crispy Seasoning, Au Jus	
Sirloin Steak	\$43
Oven Roasted & Buttered Choice Sirloin	
Filet Mignon	\$55
Choice Beef Tenderloin	
Sirloin, Rib-Eye, and Filet allow choice sauce:	
Burgundy      Mushroom      Béarnaise      Lemon Herb Butter	

### ENTREES SEAFOOD

Slow Baked Boston Scrod	\$37
Flakey, Delicate Cod, Venus Cracker Topping, White Wine, Lemon	
Slow Baked Jumbo White Shrimp (FIVE)	\$45
Brined, Buttered, Venus Cracker Topping, White Wine, Lemon	
Sole Stuffed with Jonah Crabmeat Stuffing	\$39
Jonah Sweet Crab, Butter, Venus Seafood Stuffing, Newburg Sauce	

### **Venus de Milo Baked Stuffed Lobster 1.5LB, 2.5LB or 3.5LB \$MKT**

Hard Shell Deep Water Lobster, Venus Buttery Crumbs, Venus Seasoning, stuffed with Lobster Tail Meat  
Also available steamed. Served with clarified butter.

### Surf & Turf Combine Any Two:

Rib-Eye of Beef	George's Banks Scallops
Filet Mignon	Jumbo U-12 White Shrimp
Sirloin Steak	Deep Water Lobster Tail

All Seafood is accompanied by Venus Buttery Crumbs, Lemon, White Wine

### Choice of Steak Butter Sauce:

Garlic Herb	Blackened	Garlic Rosemary
Worcestershire	Lemon Herb	Lemon Dill
Blue Cheese		

### DESSERT

Chocolate Mousse with Fresh Berries, Served Individually  
Chocolate Cake, Served Individually

Coffee, Decaffeinated Coffee & Tea Station  
2% Milk, Half & Half, Sugars, Honey

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	\$7
Penne Pomodoro Penne, San Marzano Tomato Sauce, Basil, Parmesan	
	\$7
Italian Mezzani Pomodoro Mezzani, San Marzano Tomato Sauce, Basil, Parmesan	
	\$9
Caprese Burrata, Tomato Conserve, Basil Oil, Arugula,	

CHILDRENS OPTONS:

For children 12 and under.

Chicken Tenders, French Fries

Grilled Chicken, Steamed Broccoli, French Fries Pasta

Marinara, Grated Parmesan

Venus Mac & Cheese, Buttery Crumb Crust

DESSERT -Same as Adults

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## BUFFETS

We can satisfy any customized request with advanced notice and appropriate price adjustments.

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

### The Celebration Buffet

\$29

Garden Salad  
Mixed Greens, Ripe Cherry Tomato, Red Onion, Cucumber,  
Black Olives, Vinaigrette

Dinner Roll Basket

Choose One Carving Meat:

Roasted Spiced Pork Tenderloin or Smoked Virginia Pit Ham

Chicken Roasted, Glazed or Delicately Fried

Pasta, San Marzano Tomato, Basil,

Potato Delmonico or Oven Roasted, or Mashed

Rice Pilaf

Chef's Choice of Vegetable Seasoned, Butter and Olive Oil

DESSERT: Choice of One

Chocolate Mousse Served Individually or

Gourmet Cookies to Go

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

### Chef Larry's Buffet

\$37

Choice of One:

Garden Salad Mixed, Greens, Ripe Cherry Tomato, Red Onion, Cucumber, Black  
Olives, Vinaigrette

Caesar Salad, Hearts of Romaine, Lemon, House Croutons, Olive Oil, Garlic  
Dinner Roll Basket

Choose One Carving Meat:

Roasted Spiced Pork Tenderloin, Smoked Virginia Pit Ham or Turkey Breast

Venus Baked Scrod Delicate Cod, Venus Buttery Crumbs, White Wine, Lemon

Chicken Roasted or Delicately Fried

Pasta San Marzano Tomato, Basil or Venus Macaroni & Cheese

Potato Delmonico or Oven Roasted, or Mashed

Rice Pilaf

Chef's Choice of Vegetable Seasoned, Butter and Olive Oil

DESSERT:

Chocolate Mousse Served Individually or Gourmet Cookies to Go

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

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## BUFFETS

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Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

### The Elegance Buffet

\$42

Choice of One:

Garden Salad Mixed Greens, Ripe Cherry Tomato, Red Onion, Cucumber, Black Olives, Vinaigrette

Caesar Salad Hearts of Romaine, Lemon, House Croutons, Olive Oil, Garlic

Bread Basket

Choose One Carving Meat:

Roasted Spiced Pork Tenderloin or Smoked Virginia Pit Ham

Seafood Newburg Lobster Tails, Scallops, Shrimp, Venus Newburg Sauce

Venus Baked Scrod Delicate Cod, Venus Buttery Crumbs, White Wine, Lemon

Chicken Francais, Marsala, Roasted or Delicately Fried

Pasta, San Marzano Tomato, Basil or Venus Macaroni & Cheese

Potato Delmonico or Oven Roasted, or Mashed

Chef's Choice of Vegetable Seasoned, Butter and Olive Oil

DESSERT: Choice of one

Premium Mini Pastries Served to the table, family style

or Chocolate Mousse Served Individually or Gourmet

Macaroons Gift Box to Go

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

### The Exquisite Buffet

\$52

Choice of One:

Garden Salad Mixed Greens, Ripe Cherry Tomato, Red Onion, Cucumber, Black Olives, Vinaigrette

Caesar Salad Hearts of Romaine, Lemon, House Croutons, Olive Oil, Garlic

Bread Basket

Choose One Carving Meat

Prime Rib of Beef, Roasted Spiced Pork Tenderloin or Smoked Virginia Pit Ham

Seafood Newburg Lobster Tails, Scallops, Shrimp, Venus Newburg Sauce

Venus Baked Scrod Delicate Cod, Venus Buttery Crumbs, White Wine, Lemon

Choucico with Peppers and Onions or Chicken Roasted or Delicately Fried or

Marsala

Pasta Marinara San Marzano Tomato, Basil or Venus Macaroni & Cheese

Potato Delmonico or Portuguese Oven Roasted, or Garlic Mashed

Fresh Julliened Squashes, Seasonings, Butter and Olive Oil

DESSERT: Choice of one

Premium Mini Pastries Served to the table, family style or Chocolate Mousse Served

Individually or Chocolate Cake Served Individually or Gourmet Macaroon Gift Box

to Go

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

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**The Gala Buffet** **\$65**

Choice of One:

Garden Salad Mixed Greens, Ripe Cherry Tomato, Red Onion, Cucumber, Black Olives, Vinaigrette

Caesar Salad Hearts of Romaine, Lemon, House Croutons, Olive Oil, Garlic

Chefs Selection of Specialty Bread

Choose **Two** Carving Meats:

Prime Rib of Beef or Roasted Spiced Pork Tenderloin or Smoked Virginia PitHam

Seafood Newburg Lobster Tails, Scallops, Shrimp, Venus Newburg Sauce

Jumbo Shrimp or Baked Scrod, Buttery Crumbs, White Wine, Lemon

Chicken Cordon Bleu Finlandia Swiss, Ham, Lightly Fried & Baked

Pasta Marinara San Marzano Tomato, Basil or Venus Macaroni & Cheese

Potato Delmonico or Portuguese Oven Roasted, or Garlic Mashed

Fresh Julliened Squashes, Seasonings, Butter and Olive Oil

DESSERT: Choice of one

Premium Mini Pastries Served to the table, family style or Chocolate

Mousse Served Individually or Chocolate Cake Served Individually or

Gourmet Macaroons Gift Box to Go

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

**The Venus Buffet** **\$90**

Choice of One:

Garden Salad Mixed Greens, Ripe Cherry Tomato, Red Onion, Cucumber, Black Olives, Vinaigrette

Caesar Salad Hearts of Romaine, Lemon, House Croutons, Olive Oil, Garlic

Chefs Selection of Specialty Bread

Choose **Two** Carving Meat:

Prime Rib of Beef, Roasted Spiced Pork Tenderloin or Smoked Virginia PitHam

Lobster Tails, Deep Water Caught, Venus Buttery Crumbs, White Wine, Butter

Seafood Newburg, Scallops, Shrimp, Venus Newburg Sauce

Scallop Stuffed Jumbo Shrimp with Crabmeat Stuffing

Chicken Cordon Bleu Finlandia Swiss, Imported Ham, Crispy Light Texture

Potato Delmonico or Portuguese Oven Roasted, or Garlic Mashed

Fresh Julliened Squashes, Seasonings, Butter and Olive Oil

DESSERT: Choice of one

Premium Mini Pastries Served to the table, family style or Chocolate Mousse Served

Individually or Chocolate Cake Served Individually or Gourmet Macaroons Gift Box to

Go

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

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PLATED

\$48

Dinner Breadbasket

FIRST COURSE:

Venus de Milo Minestrone Soup Regionally Acclaimed

SECOND COURSE:

Field Greens (Served Family Style) Mixed Greens, Ripe Cherry Tomato, Red Onion, Cucumber, Black Olives, Vinaigrette

THIRD COURSE:

Cebolada Boston Cod Garlic, Onion, San Marzano Tomato, Red Peppers, Basil, Served over Rice

FOURTH COURSE: Both Options, Preselected

Portuguese Sirloin Steak Choice Sirloin, Chef Larry's Portuguese Sauce, Garlic, Red Pepper, Batata Assada, Roasted Green Beans, Almonds, Butter

Portuguese Roasted Stuffed Chicken Breast Michael's Chourico, Venus Chourico Stuffing, Peppers, Garlic, Shallots, Batatda Assada, Roasted Green Beans, Almonds, Butter

FIFTH COURSE: Choice of One Chocolate Mousse Served

Individually or Mini Pastries Served to the table, family style

BUFFET

\$40

Garden Salad Mixed Greens, Ripe Cherry Tomato, Red Onion, Cucumber, Black Olives, Vinaigrette

Bread Basket

Portuguese Style Rice Onion, Garlic Olive Oil, Chicken Stock, Peas

Batata Assada Portuguese Olive Oil, Seasonings, Butter

Chicken Mozambique Garlic, Sazon Seasonings, White Wine, Butter Onion

Fish Casserole Black Olives, Garlic, Onion, White Wine, Cumin, Paprika

Chourico & Peppers Michaels Chourico, San Marzano Tomato, Mixed Peppers

Pork & Littlenecks Seasonings, Mixed Peppers, Bay Clams, Olive Oil, San Marzano Tomato

DESSERT: Choice of one

Premium Mini Pastries Served to the table, family style Cake Option, Served Individually or Gourmet Macaroons Gift Box to Go

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

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