



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

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

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COCKTAIL DISPLAYS

Deluxe Cheese and Crackers \$6
 Chef's Selection of Cheddar, American, Dill and Pepper Jack.
 Assorted Spreads and Crackers.

Charcuterie Board Cheese \$10
 Chef Selected Local & Imported Artisan Cheeses,
 Aged Cow, Goat & Sheep Milk
 Chef Selected New England & European Cured
 Meats Smoked, Air Dried, Salt Cured

Baguette, Artisan Crackers

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

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

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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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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

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

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 Pit Ham

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 Pit Ham

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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We *LOVE* That You're Here

We believe that we serve the best version and quality, of our cuisine. As you explore our wedding packages, keep in mind that we can always accommodate a custom menu, or selection from any one of our other menus.

“Plan *YOUR* Perfect”
in one of our lovely new rooms, canvased to be customized to your design and décor.

We can't wait to celebrate with you!

-The Venus de Milo Culinary Team



Indulgence package pricing is based on your Entrée and is located next the entrée selections.

THE INDULGENCE PACKAGE

Selection of Four Passed Hors D'oeuvres
Cheese & Cracker Display Table
Champagne Toast Room Rental
Wedding Coordinator
Hurricane Lantern Centerpieces
Early Room Entry for Vendors 3pm
Other Standard Event Staff & Services Included

THE OPULENCE PACKAGE

Add \$25

Selection of Six Passed Hors D'oeuvres (Including Two Premium)
One Hour of Beer, Wine and Soda Room Rental
Selection of One Display Table
Champagne Toast Wedding Cake Gift
Wedding Coordinator
Complimentary Uplighting Equipment**
Hurricane Lantern Centerpieces
Early Room Entry for Vendors 3pm

THE *LUXURY* PACKAGE

Add \$75

Open Premium Bar (Four Hours)
Selection of any Six Hors D'oeuvres
Selection of One Display Table Room Rental
Event Space is Yours for the Entire Day
Champagne Toast Wedding Cake Gift
Wedding Coordinator
Complimentary Uplighting Equipment**
Hurricane Lantern Centerpieces



WEDDINGS

WEDDING PACKAGES

The Indulgence Package: Select 4 from the left

The Opulence Package: Select 4 or more from the left and 2 from the right

The Luxury Package: Select any 6

V 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 & Cheese Venus Recipe, Truffle Oil
Melon Wrapped Prosciutto
Venus Stuffies Venus Stuffing, Butter, Onion, 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

Crispy Coconut Shrimp, Pineapple-Mango Dip
Individual Shrimp Cocktail
Grilled White Shrimp, Cold & Blackened Dollop of Chipotle Aioli
White Shrimp Wrapped in Cured Bacon Pepper Cheese
Smoked Bacon Wrapped Scallop Maple, Honey (Sizes Available)
Scallop, Lemon-Rosemary (Sizes Available)
Scallop Au Gratin, Parmesan, Garlic, Shallot, Butter, on the ½ Shell
Crispy Crab Cake, Chipotle-Lime Aioli
Mini Lobster Roll, Lemon, Micro Celery
Lobster Stuffed Mushroom, Venus Stuffing, Lobster Tail/Claw Meat
Tuna Tartare Wonton Spoon, Chili, Wasabi, Ponzu
Smoked Salmon, Wonton Spoon, Cucumber, Crème Fraiche
Oysters Rockefeller, Parsley, Garlic, Parmesan, Butter, Onion
Prosciutto Wrapped Peach Arugula, Vanilla
Crispy Beef Rilette Horseradish Crema

Lobster Tail Venus Cracker Topping, Butter, Lemon OR Chilled,
Tarragon Crème Fraiche MKT

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WEDDINGS
DISPLAYS

COCKTAIL DISPLAY

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

Farmhouse Cheese
 Chef Selected Local & Imported Artisan Cheeses
 Aged Cow, Goat & Sheep Milk
 Soft Ripened, Washed Rind, Semi Firm, Bleu
 Jams, Fresh Grapes, Clover Honey
 Baguette, Artisan Crackers

Mediterranean
 V Traditional Hummus, Smoked Paprika
 V Smokey Baba Ghanoush, Tahini
 V Muhammara, Spiced Roasted Pepper & Walnut Dip
 V Persian Salad, Tomato, Cucumber, Red Onion, Mint
 V Fresh Pita, Pita Chips

Charcuterie Board
 Chef Selected New England & European Cured Meats
 Smoked, Air Dried, Salt Cured
 V House Pickled Vegetables
 V Grain Mustard, Dijon Mustard
 V Orange Infused Fig Jam
 V Focaccia, Baguette

The Indulgence Package: Deluxe Cheese & Crackers
 The Opulence Package: Choice of 1
 The Luxury Package: Choice of 2

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

RAW BAR

For an authentic Raw Bar experience, we recommend 3 pieces per person

| | |
|---|---------------------|
| Chilled Jumbo Shrimp, Cocktail Sauce, Lemon (Sizes Available) | \$3.5 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 **per shucker \$350**
 400 Piece Minimum required for shuckers.
 30 days minimum notice required, based on availability.

Sushi may be sourced upon request based on availability

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WEDDINGS ENTREES

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
Backyard Farms Cherry Tomato, Pine Nuts, Shaved
Parmesan, Lemon-Olive Oil Vinaigrette

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

Add \$1

ENTRÉE POULTRY

\$65

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

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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WEDDINGS
ENTREES

ENTREES MEAT optional sizes

| | |
|---|------|
| Roasted Pork Loin | \$65 |
| Herb Crusted Tenderloin, Port Wine Demi Glaze | |
| Marinated Portuguese Steak | \$72 |
| Choice Sirloin, Chef Larry's Portuguese Sauce, Marinated Red Pepper | |
| Roasted Prime Beef Rib-Eye | \$72 |
| Wet Aged Choice Rib-Eye, Charred Crispy Seasoning, Au Jus | |
| Sirloin Steak | \$72 |
| Oven Roasted & Buttered Choice Sirloin | |
| Filet Mignon | \$81 |
| Choice Beef Tenderloin | |
| Sirloin, Rib-Eye, and Filet allow choice sauce: | |
| Burgundy Mushroom Béarnaise Lemon Herb Butter | |

ENTREES SEAFOOD

| | |
|--|------|
| Slow Baked Boston Scrod | \$65 |
| Flakey, Delicate Cod, Venus Cracker Topping, White Wine, Lemon | |
| Slow Baked Jumbo U 8-12 White Shrimp (FIVE) | \$69 |
| Brined, Buttered, Venus Cracker Topping, White Wine, Lemon | |
| Sole Stuffed with Jonah Crabmeat Stuffing | \$69 |
| 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 Prepared Lobster, Venus | |
| Cracker Topping, Venus Seasoning, | |
| stuffed with Deep Water Lobster Tails | |

Also available steamed. Served with clarified butter.

Surf & Turf Combine Any Two: \$92

| | |
|-----------------|-------------------------|
| Rib-Eye of Beef | George's Banks Scallops |
| | Jumbo U-12 White Shrimp |
| | Deep Water Lobster Tail |

All Seafood is accompanied by Venus Cracker Topping, Lemon, White Wine

Choice of Steak Butter Sauce:

| | | |
|----------------|------------|-----------------|
| Garlic Herb | Blackened | Garlic Rosemary |
| Worcestershire | Lemon Herb | Lemon Dill |

Your Wedding Cake, Served by Our Staff

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

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ADDITIONAL COURSES &
CHILDREN FALL & WINTER

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

CHILDRENS OPTONS:

For children 12 and under.

DF Chicken Tenders, French Fries

GF-DF Grilled Chicken, Steamed Broccoli, French Fries

Pasta Marinara, Grated Parmesan

Venus Mac & Cheese, Buttery Crumb Crust

DESSERT -Same as Adults

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