



ICONIC EVENTS BY  
VENUS DE MILO



New England's  
FOUR SEASONS  
HOTEL  
NEW YORK

VENUS DE MILO

LUXURY

Premier Venue

CHARM





ICONIC  
PROMS

VENUE

TIMELESSLY

CHIC

The Southcoast's only indoor venue with a modern big city hotel-like vibe and glamour. Paired with our widely acclaimed and Award Winning cuisine and gracious service, your wedding will be memorialized in the hearts your family and friends, forever.







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# CUISINE YOU LOVE

## MENU



OUR CULINARY PROGRAM HAS MAINTAINED THE VERY SAME DECADENT AND AWARD WINNING CUISINE SINCE CHEF JOSPEH DEROSA IN THE EARLY 1960'S. WE TAKE PRIDE IN BEING ONE OF VERY FEW HIGH VOLUME VENUES THAT STILL RUNS A LARGELY FROM-SCRATCH KITCHEN. TODAY, LAUDALINO "LARRY" ALMEIDA CARRYS ON OUR TRADITIONS.







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# HORS D'OEUVRES

## MENU

Passed Hors D'oeuvres are also available stationed  
\$3.00 - \$4.50 per piece

Avocado Crunch Smoked Chipotle, Lime, Salt Cracker Stuffed

Mushroom Onion, Herbs, Cheddar

Chinese Vegetable Spring Rolls Sweet Chili Sauce

Crispy Mozzarella, Marinara

Smoked Burrata, Tomato, Mint, Pesto over Crostini

Crispy Mac & Cheese, 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, 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, Chipotle Aioli

White Shrimp Wrapped in Cured Bacon Pepper Cheese

Smoked Bacon Wrapped Scallop Maple, Honey

Scallop, Lemon-Rosemary

Scallop Au Gratin, Parmesan, Garlic, Shallot, Butter 1/2 Shell

Crispy Crab Cake, Chipotle-Lime Aioli

Mini Lobster Roll, Lemon, Micro Celery

Lobster Stuffed Mushroom, Venus Stuffing, Lobster Tail

Tuna Tartare Wonton Spoon, Chili, Wasabi, Ponzu

Smoked Salmon, Cucumber, Crème Fraiche Onion

Prosciutto Wrapped Peach Arugula, Vanilla

Crispy Beef Rilette Horseradish Crema

Lobster Tail Venus Cracker Topping, Butter, Lemon OR

Chilled, Tarragon Crème Fraiche +\$\$



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# COCKTAIL DISPLAYS

## MENU

**Deluxe Cheese & Crackers** \$7  
 Chef's Selection of Cheddar, American, Dill and Pepper Jack.  
 Assorted Spreads and Crackers

**Farmhouse Cheese** \$10  
 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

**Charcuterie Board** \$10  
 Chef Selected New England & European Cured Meats  
 Smoked, Air Dried, Salt Cured V House Pickled Vegetables  
 V Grain Mustard, Dijon Mustard

**Caviar Service\*** (30 day's notice required)  
 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  
 Salmon Caviar 4 oz Tin \$60  
 Royal Osetra 2 oz Tin \$120

Paddlefish Caviar 2 oz Tin \$76  
 Imperial Osetra 2 oz Tin \$140  
 Russian Osetra 2 oz Tin \$120

**OPA PROVIDENCE MEDITERRANEAN** \$10  
 V Mediterranean Breads V Spiced Hummus  
 Hand Rolled Grape Leaves, Beef, Herbs, Shallots  
 V Fire Roasted Vegetables, Garlic, Oregano  
 V Baba Ghanoush Extra Virgin Olive Oil  
 V Marinated Olives V Foreign Rices

### RAW BAR +\$\$

For an authentic Raw Bar experience, we recommend 3pp  
 Chilled Jumbo Shrimp, Cocktail Sauce, Lemon \$4 each  
 \*Local Oysters on Ice, Mignonette \$3.5 each  
 \*Littleneck Clams on Ice, Cocktail Sauce, Lemon \$3 each  
 Cracked Native Lobster, Remoulade, Cocktail Sauce \$MKT

**Two Oyster Shuckers** - 400 Pieces required for shuckers.  
 30 days minimum notice required, based on availability.  
 Sushi may be sourced upon request based on availability



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## MENU

# PLATED 3-COURSE

\*Plated 3-Course Dinners are served with Bread & Butter and Leddy's Bakery Family Style Mini Pastries.

A selection of 2 offered. Additional selections will have a slight upcharge applied. Final entrée guest count due 14 days prior to the event.

FIRST COURSE: Select One

*Venus de Milo* Minestrone Soup

Regionally Acclaimed

*Venus de Milo* Chicken Rice Soup

Smooth, Hearty, Buttery

Lobster Bisque

Velvety Scratch Made Bisque, Lobster Tail

ENTRÉE POULTRY

\$34

*Oven Roasted Turkey*

Venus Sausage Stuffing, Cranberry, House Gravy

*Chicken Piccata*

Lemon, Capers, Butter, Rosemary

*Chicken Parmesan*

Pounded and dipped into our Seasoned Batter, San Marzano Tomato Sauce, Parsley

*Chicken Francaise*

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 Parmesan* Add \$2

Lightly Breaded and Dipped, Lemon-Olive Oil Vinaigrette, San Marzano Tomato Sauce

*Chicken De Milo* Add \$5

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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# PLATED 3-COURSE

## MENU

### ENTREES MEAT

Roasted Pork Loin \$34

Herb Crusted Tenderloin, Port Wine Demi Glaze

Marinated Portuguese Steak \$40

Choice Sirloin, Chef Larry's Portuguese Sauce, Marinated Peppers

Roasted Prime Beef Rib-Eye \$40

72HR Dry Aged Choice Rib-Eye, Charred Seasoning, Au Jus

Sirloin Steak \$40

Oven Roasted & Buttered Choice Sirloin

Filet Mignon \$50

Choice Beef Tenderloin

Surf & Turf: Choose one of each \$64

Rib-Eye of Beef George's Banks Jumbo Scallops

Sirloin Steak Jumbo White Shrimp

Choice Beef Tenderloin Sole Stuffed with Crabmeat

Lobster Tails Add \$10

Sauce: Sirloin, Rib-Eye, and Filet allow choice of sauce:

Burgundy - Mushroom - Béarnaise - Lemon Herb Butter

### ENTREES SEAFOOD

Slow Baked Boston Scrod \$34

Venus Buttery Crumbs, Lemon, White Wine

Slow Baked Jumbo White Shrimp (FIVE) \$42

Venus Buttery Crumbs, Lemon, White Wine

Sole Stuffed with Jonah Crabmeat Stuffing \$37

Sweet Jonah Crab, Butter, Seafood Stuffing, Newburg Sauce

Scallops Nantucket \$49

George's Banks Sea Scallops, Buttery Crumbs, Lemon, White

Wine

Whole Baked Lobster Tail \$90

Colossal Deshelled 8oz Deep Water Whole Tail, Buttery Crumbs, Lemon, White Wine

Venus de Milo Baked Stuffed Lobster \$MKT

1.5LB, 2.5LB or 3.5LB

Hard Shell Prepared Lobster, Venus Buttery Crumbs, Seasoning, Stuffed with Deep Water Lobster Tails



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## MENU



# BUFFETS

Add Minestrone Soup Service \$4.95

### THE CELEBRATION BUFFET

\$32

Choose One Carving Meat:

Herb Roasted Pork Tenderloin or Smoked Virginia Ham

Chicken Roasted or Delicately Fried

Pasta San Marzano Tomato, Basil

Potato Delmonico or Oven Roasted, or Mashed

Rice Pilaf

Vegetable Chef's Choice

Garden Salad House Vinaigrette

### LARRY'S BUFFET

\$37

Choose One Carving Meat:

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

Baked Scrod

Delicate Cod, Buttery Crumbs, White Wine, Lemon

Chicken

Roasted OR Delicately Fried

Pasta

San Marzano Tomato, Basil OR Macaroni & Cheese

Potato

Delmonico OR Oven Roasted OR Mashed

Rice Pilaf

Vegetable

Seasoned Green Beans OR Buttered Peas & Carrots

Garden Salad

House Vinaigrette

All Buffets Come with Dinner Rolls, Coffee & Tea and Leddy's Bakery Mini Pastries served family style, unless upgraded

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# BUFFETS

Add Minestrone Soup Service \$4.95

### THE ELEGANCE BUFFET

\$46

Choose One Carving Meat:

Herb Roasted Pork Tenderloin or Smoked Virginia Pit Ham

Seafood Newburg

Lobster Tails, Shrimp, Scallops, Newburg Sauce

Baked Scrod

Delicate Cod, Buttery Crumbs, White Wine, Lemon

Chicken Option

Francaise or Marsala or Roasted or Delicately Fried

Pasta Option

San Marzano Tomato, Basil or Macaroni & Cheese

Potato Option

Delmonico or Oven Roasted or Garlic Mashed

Vegetable Option

Seasoned Green Beans or Buttered Peas & Carrots

Salad Option

Garden Salad or Caesar Salad

### THE EXQUISITE BUFFET

\$52

Choose One Carving Meat

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

Scallop & Shrimp Newburg

Newburg Sauce Add Lobster +\$7

Baked Scrod

Delicate Cod, Buttery Crumbs, White Wine, Lemon

Chicken Option

Francaise or Marsala or Francaise or Roasted or Fried or

Baked Stuffed +\$2 or Chourico Peppers & Onions

Pasta Option

Bolognaise or Marinara San Marzano Tomato, Basil or

Macaroni & Cheese

Potato Option

Delmonico or Portuguese Batata Asada or Roasted or

Garlic Mashed

Salad Option Garden Salad or Caesar Salad

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# BUFFETS

Add Minestrone Soup Service \$4.95

## THE GALA BUFFET \$65

Choose TWO Carving Meats:

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

Seafood Newburg

Lobster Tails, Shrimp, Scallops, Newburg Sauce

Fish Option

Baked Sole Wrapped around Crabmeat Stuffing or Baked Scrod with Buttery Crumbs, White Wine, Lemon

Protein Option

Francaise or Marsala or Francaise or Roasted or Fried or Baked Stuffed +\$2 or Chourico Peppers & Onions

Pasta Option

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

Potato Option

Delmonico or Oven Roasted or Garlic Mashed or Batata Asada

Vegetable Option

Julliened Squashes, Seasonings, Butter and Olive Oil

Salad Option

Garden Salad or Caesar Salad or Seasonal

Dessert Option

Premium Mini Pastries served family style

Chocolate Cake Station +\$2

French Macarons to Go +\$5

Christopher's Gourmet Jumbo Cookies to Go +\$5

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# ENHANCEMENTS

## MENU

### DECOR & OTHER

Tables of 8 carry a charge because it creates more, labor, linen, overhead expense and food (in plated meal). We only recover the cost of this enhancement.

Tables of 8 (Plated) \$3 per person

Tables of 8 (Buffet) \$2 per person

#### Floor Length Linens

White, Black or Ivory \$1 per person

#### Table Runners

Semi Sheer - standard colors \$15 per table

#### Chiavari Chairs

Gold \$2 per person

Clear/Black/White Chiavari Chairs \$5 per person

#### Chargers

Gold or Silver. \$2 per person

#### Uplighting

Based on Space Starts at \$500

#### Ice Sculpture

Based on Design Starts at \$600

10' LED TREE ROOM CENTERPIECE \$800 each

### HAVE AN EXTRAVAGANT DESIGN IN MIND?

We have the ability and partnerships to transform any of our spaces to bring your vision to life. ASK OUR TEAM!

### VENDORS

We have long standing relationships with virtually every type of vendor you will be looking to use, along with specialty vendors that can add just the right unique twist to impress your guests.

### WHITE GLOVE SERVICE

Feel the luxurious difference of having one staff member per table, assisting your guests in their every need.



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