



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

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

All prices are subject to an Administrative Fee of 20% and State & Local Taxes. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.



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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BUFFETS

The Celebration Buffet (only available before 2pm Monday - Thursday) \$32

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:

Assorted Mini Pastries

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

Minestrone Soup Service \$4.95
Table Served Salad \$3.95

Chef Larry's Buffet \$37

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

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 or Assorted Mini Pastries

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

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BUFFETS

The Elegance Buffet \$46

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, Shrimp, Scallops, Newburg Sauce

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

Chicken Francaise, 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 Cake

Served Individually +\$4 or Christopher Gourmet Jumbo Cookies +\$5

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

Minestrone Soup Service \$4.95

Table Served Salad \$3.95

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

Scallop & Shrimp Newburg, Newburg Sauce Add Lobster +\$7

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

Chourico Peppers & Onions or Chicken Roasted or Delicately Fried or Marsala

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

Potato Delmonico or Portuguese Batata Asada, Roasted or Garlic Mashed

Upgraded Chef's Vegetables, Seasonings, Butter and Olive Oil

DESSERT: Choice of one

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

Individually +\$4 or Christopher Gourmet Jumbo Cookies +\$5

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

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BUFFETS

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

Scallop & Shrimp Newburg Newburg Sauce Add Lobster +\$7

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

Chicken Cordon Bleu Finlandia Swiss, Ham, Lightly Fried & Baked
 Pasta San Marzano Tomato, Basil or Venus Macaroni & Cheese

Potato Delmonico or Portuguese Oven Roasted, or Garlic Mashed Fresh
 Portuguese Rice
 Julliened Squashes, Seasonings, Butter and Olive Oil

DESSERT: Choice of one

Premium Mini Pastries Served to the table, family style or Chocolate Cake
 Served Individually +\$4 or Christopher Gourmet Jumbo Cookies +\$5

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

Minestrone Soup Service
 Table Served Salad

\$4.95
 \$3.95

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 Add Lobster +\$7

Stuffed Sole with Crabmeat Stuffing with Butter Sauce or Baked Scrod

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

Jumbo Ravioli Butternut Squash with Sage Cream Sauce or other Pasta

Delmonico or Portuguese Oven Roasted, or Garlic Mashed

Portuguese Rice

Fresh Julliened Squashes, Seasonings, Butter and Olive Oil

DESSERT: Choice of one

Premium Mini Pastries Served to the table, family style or Chocolate Cake Served
 Individually +\$4 or Christopher Gourmet Jumbo Cookies +\$5

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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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