

Venezia

Restaurant Hors D'oeuvres

Displays

Antipasto—A Venezia Signature Display A mountain of imported Parma Prosciutto, surrounded by a sea of Buffalo Mozzarella, Fire Roasted Red Peppers, Imported Olives, Marinated Artichoke Hearts and Auricchio Provolone \$12pp

Mediterranean— Cold display with a strong Middle Eastern influence. A beautiful arrangement of crisp fresh vegetables, assorted olives, grilled vegetables with hummus, tabbouleh, cucumbers and yogurt, accompanied with pita breads \$10pp

Hot Hors D'oeuvres

(Priced per 50 pieces)

Boneless Buffalo Chicken Wings	\$ 125.00
Sesame Chicken Wing	\$125.00
Stuffed Mushroom Caps	\$100.00
Lobster Boursin Turnovers	\$150.00
Medjol Dates wrapped in Apple Smoked Bacon	\$135.00
Clams Casino	\$140.00
Baby Artichoke Fritters	\$125.00
Scallops Wrapped in Bacon	\$165.00
Beef or Chicken Teriyaki	\$130.00
Goat Cheese Quesadilla	\$125.00
Philly Style Steak and Cheese Spring Rolls	\$140.00
Baby Lamb Chops with balsamic Vinegar	\$200.00
Crispy Brie Wonton	\$125.00
Crispy Kale & Vegetable Dumplings	\$125.00
Mini Crab Cakes	\$160.00
Spanakopita	\$130.00
Swedish or Italian Meatballs	\$125.00
Ocean Scallops with Ginger Curry and Fine Herbs	\$165.00
Butterfly Tempura Shrimp	\$160.00

Cold Hors D'oeuvres

(Priced per 50 pieces)

Imported & Domestic Cheese Tray	\$165.00
Crudités	\$140.00
Fresh Fruit Tray	\$140.00
Buffalo Mozzarella Caprese Skewers	\$125.00
Smoked Salmon and Pistachio Cream served with Music Bread Cracker	\$135.00
Asian Spicy Tuna Spoons	\$125.00
Oysters on the Half Shell	\$150.00
Shrimp Cocktail	\$160.00
Shrimp Shooters	\$165.00
Roasted filet Mignon and Wasabi Canapés	\$150.00
Lobster Roll-Ups	\$150.00
Fig Wrapped in Prosciutto (in Season)	\$120.00
Asian Spicy Tuna Spoons	\$125.00

Please add 7% Tax, 18% Gratuity and 2% Admin Fee. All prices subject to change without notice. 1/18

Venezia

Restaurant Plated Function Menu

All plated priced entrees include fresh baked breads, choice of first course, dessert & coffee/tea service
Please consult sales manager for pricing to add a fourth course

First Course

Mixed Green Salad/ Classic Caesar Salad/ Cold Antipasto+5/ Penne a la Vodka/ Fusilli Marinara/ Minestrone Soup/
Clam Chowder +2/ Lobster Ravioli+4

Entrée Course

Chicken Carrozzella

Sautéed boneless breast of chicken topped with puffs of Fresh mozzarella and a delicate lemon garlic sauce \$38

Chicken Saltimbocca

Chicken topped with Prosciutto, Mozzarella Cheese Fresh Sage and Lemon Sauce \$39

Chicken Piccata

Tender chicken breast sautéed with white wine Lemon and capers \$38

Chicken Parmigiana

Chicken Cutlet baked with Marinara and Mozzarella Cheese \$38

Veal Marsala

Veal sautéed with Wild Mushrooms in A Marsala Wine Glaze \$41

Filet Mignon

Served with Sautéed Portabella Mushrooms with a Drizzle of Medina Demi-glaze \$49

Steak Frites

New York Strip Broiled and served with a Mushroom Dipping Sauce and Truffle Fries \$45

Prime Rib Au Jus

With sautéed portabella mushroom demi glaze \$43

Surf & Turf

Roasted Filet Mignon & Baked Stuffed Shrimp \$54

Baked Haddock

Baked with Fresh Bread Crumbs, Parsley Lemon & Garlic \$38

Scampi

Wild harvested Shrimp, Garlic, lemon, and Parsley Tossed with Angel Hair Pasta \$41

Stuffed Salmon

Atlantic salmon stuffed with crab, potatoes, and scallions Scented with fennel pollen and grilled vegetables \$42

Swordfish

Grilled swordfish served with Sicilian caponata vegetables \$42

Lobster Lazy Style

Native Lobster Meat Stuffed in its Shell lightly dusted with Buttered Cracker Crumbs M/P

Pan Seared Scallops with Lobster Risotto

Scallops sautéed with Garlic and Lemon served with Lobster Asparagus Risotto \$44

Dessert: (select one)

Homemade Ice Cream, Hot Apple Crisp, California Crème Brulée, Triple Chocolate Cake, Tiramisu or Berry Shortcake

*Split Menu higher priced selection will apply to all entrees. Maximum of three entrée selections may be offered prior to function.

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Restaurant Dinner Buffet

Assorted Fresh Baked Breads
Caesar Salad & Fresh Garden Salad-Baby Greens with Basil Vinaigrette
Penne al Forno

Entree Selections:

(Choose one of each)

First Selection:

Chicken Marsala-Breast of Chicken sautéed in Marsala Wine, Ham and Fresh Mushrooms
Chicken Carciofi- Chicken Breasts sautéed with Roasted Garlic, Lemon, Artichoke Hearts and assorted Mushrooms
Chicken Piccata-Breast of Chicken sautéed in a White Wine Lemon Caper Sauce

Second Selection:

Haddock Mediterranean -Fresh New England Haddock baked with Roma Tomatoes, Shallots, Black Olives and Basil.
Classic Baked Haddock-With Seasoned Cracker Crumbs and Lemon
Salmon -Atlantic salmon Fillets, with Lemon Butter Sauce

May We Suggest Complimenting your Buffet with:

Roast Prime Rib of Beef Carver- 11
Roast Tenderloin of Beef Carver- 13
Honey Mustard Glazed Pork Loin-9

Above Entrees Served with Seasonal Vegetable Medley
Oven Roasted Yukon Gold Potatoes

Dessert Selection:

Apple Crisp, Strawberry Shortcake, Warm Bread Pudding with White Chocolate & Caramel Sauce,
Or California Crème Brulee

Venezia's Special Blend Coffee, Decaffeinated Coffee & Tea

\$42.00 per Person

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Additional Buffet Stations

Carving Stations A selection of slow roasted meats and poultry carved and served with an array of hand crafted breads. All prices are per person.

Herb Crusted New York Strip	\$12.00
Prime Rib	\$11.00
Peppered Tenderloin	\$13.00
Honey Mustard Glazed Pork Loin	\$9.00
Cranberry Glazed Turkey	\$7.00
Orange Glazed Duckling	\$10.00
Whole Suckling Pig w/Fennel & Garlic	\$11.00
Seafood Newburg	\$14.00
Honey Glazed Ham	\$8.00

Pasta Station—Our own house-made Penne and Cavatelli pastas, with a choice of two sauces: Vodka with Prosciutto, Tomato and basil, Gorgonzola and Walnut, Primavera with garlic and oil or Alfredo sauce \$9pp

Shrimp Scampi Station— Shrimp sautéed with white, lemon, Garlic and Fresh Parsley, prepared in front of your guests \$12pp

Antipasto—A Venezia Signature Display A mountain of imported Parma Prosciutto, surrounded by a sea of Buffalo Mozzarella, Fire Roasted Red Peppers, Imported Olives, Marinated Artichoke Hearts and Auricchio Provolone \$12pp

Mediterranean— Cold display with a strong Middle Eastern influence. A beautiful arrangement of crisp fresh vegetables, assorted imported olives, grilled vegetables with hummus, tabbouleh, cucumbers and yogurt, accompanied with pita breads \$10pp

Chefs Signature Viennese Dessert Table —A Magnificent display of hand crafted Pastries, Cakes, Tortes, Mousses and Parfaits. \$12pp

Cappuccino and Espresso \$4 pp

Note: Custom made cakes for all occasions, ranging in price from \$5 to \$7 per person

Venezia

Create a Cocktail Party Menu

Based on 2 hours passed

Two selections from Signature Hors d'oeuvres and
Three selections from House Hors d'oeuvres
\$34.00pp

Three selections from Signature Hors d'oeuvres and
Four selections from House Hors d'oeuvres
\$36.00pp

Four selections from Signature Hors d'oeuvres and
Six selections from House Hors d'oeuvres
\$39.00pp

Signature Hors d'oeuvres Selections

Figs wrapped in Prosciutto in season
Duck Prosciutto with Melon
Bay Scallops with Ginger Curry and Fine Herbs
Smoked Salmon Rolls with Horseradish Dill Cream
Smoked Mussels on the Half Shell
Shrimp Salad Spring Roll
Fresh lobster with Deviled Eggs
Tenderloin of Beef with Shitake Mushrooms
Crab Rangoon
Artichoke Triangles
Lobster Boursin Turnovers
Clams Casino
Chipotle Beef Rangoon
Scallops Wrapped in Bacon
Crab Cakes
Pan seared Scallops Provencal
Vegetable Spring Rolls
Popcorn Shrimp
Crab Meat stuffed Mushrooms
Mini Rubens
Potato and Blue Cheese Pancake
Roasted Eggplant Triangles

House Hors d'oeuvres Selections

Curried Beef Chutney Tartlet
Polenta Fritter with Porcini Mushroom
Fried Artichoke Croquet
Vegetables Stuffed with Blue Cheese
Crispy Brie Wonton
Southwest Spring Rolls
Melon wrapped in Prosciutto Ham
Mushroom Triangles
Dates with Pastrami
Crispy Baby Zucchini
Stuffed Mushrooms
Assorted Cheese Quesadilla
Assorted Crostini
Crispy Kale and Vegetable Dumpling
Pecan Chicken Fingers
Boneless Buffalo Wings
Beef and Chicken Teriyaki or Satay
Spanakopita
Miniature Chinese Egg Rolls
Buffalo Chicken Wings
Sesame Chicken Wings
Swedish or Italian Meatballs

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Brunch Buffet

Sliced Seasonal Fresh Fruit and Berries

Caesar Salad

Mixed Field Greens Salad

Choice of One of the Following Entrees:

Breast of Chicken Piccata

Breast of Chicken Marsala

Breast of Chicken with Artichoke and Garlic

Rice Pilaf or Pasta Marinara

Vegetable Medley and Oven Roasted Potato

Waffles with Fresh Strawberries and Cream or
French toast with Fresh Berries and Warm Vermont Maple Syrup

Assorted Frittata's, Roasted Peppers, Onions, and Sausage
Vegetable with Cheese, Spinach, and Tomato

Venezia Bakery Basket with Assorted Muffins, Danish, Bagels with Cream Cheese and Preserves

Fresh Brewed Coffee, Decaffeinated Coffee, and Tea's

\$35.00 per Person

May We Suggest Complimenting Your Brunch:

Omelets Prepared to Order \$7 per Person

Eggs Benedict \$5 per Person

Roast Prime Rib of Beef Carver- \$11 per Person

Roast Tenderloin of Beef Carver- \$13per Person

Dessert Display- \$12 per Person

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Bar Service

Call Liquor	\$8.50
Premium Liquors	\$9.00-\$15.00
Two Liquors	\$8.00-\$14.00
Martinis	\$12.00-\$15.00
Mimosas	\$9.00
Bloody Marys	\$9.00
Domestic Beer	\$5.00
Imported Beer	\$6.50
Wines by the Glass	\$9.00-\$12.00
Soda	\$2.00
Juices	\$2.00

Mimosa Bar: Assorted juices and champagne and fresh fruit \$17.00 per person first hour. \$7.00pp each additional hour.

House Wines \$29.00 per bottle
Per Glass \$9.00

Reserve Merlot-Angeline
Cabernet Sauvignon-Angeline
Pinot Noir-Angeline
Chianti- Gabbiano

Chardonnay-Angeline
Pinot Grigio-Santa Marina

Full Wine list available upon request

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General Information

Menu Selection

Please submit a final menu selection (2) weeks in advance to the catering office. All food items must be supplied and prepared by the Venezia Restaurant. Any food prepared by the Venezia Restaurant may not be taken off the premises due to insurance and health code regulations. Split menus will be charged based on higher entree selection.

Beverage

The sale and service of Alcohol is strictly regulated by Massachusetts Alcohol Beverage Commission. As a licensee, the Venezia Restaurant is responsible for the administration of these regulations. Our policy is the Venezia Restaurant must supply all alcoholic beverages. The facility reserves the right to limit and control the amount of alcoholic beverages consumed by facility guests. No alcoholic beverages can be allowed to leave the premises.

Guarantee Policy

The guarantee of the exact number of guests for all functions is required five business days prior to the function; otherwise, the highest estimated number will be used for the guarantee. This guaranteed number is not subject to reductions.

Minimum Guarantee

The guarantee is a fifty person minimum. Saturday evening functions from the month of April through December requires a \$500.00 Room Fee and a minimum of \$3500.00 in food and beverage.

Prices

All food and beverage prices are subject to 18% Gratuity, 7% Massachusetts Meals Tax and 2% Administrative Fee. Prices are subject to change without notice. Prices may be confirmed 60 days prior to the event.

Payment

Final payment must be paid five days before the day of your event. This payment must be made in the form of cash or a certified check.

Displays

The Venezia Restaurant will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances. Please call the Sales Department for assistance in displaying of all materials. Venezia does not permit the use of outside Vendors for Fabric, Furniture, food or Beverage. All rental products must be rented thru the sales office, see sales manager for details.

Deposit

A \$500 non-refundable, non-transferable deposit will be due with the returned copy of the signed contract.