



Island Milos, Greece

Venus de Milo

BANQUETS & CATERING

Private Party Banquet Menu *Practicing the Fine Art of Hospitality*

Celebrating more than 50 years of award winning cuisine and outstanding service at an unmatched value. Whether you are planning an elegant wedding, a baby shower, or a corporate event, our professional staff will make your occasion memorable

75 Grand Army Highway | Swansea, MA 02777 | (508) 678.3901 | venusdemilo.com



Cocktail Reception

Venus de Milo offers a wide variety of stationary and passed hors d'oeuvre cocktail receptions to suit any occasion. We are happy to create a unique package specifically suited for you and your guests.

Stationary Displays

Elegant table-top displays to enhance your cocktail parties, banquets, and weddings.

Priced per guest

Domestic & International Cheese Display

A decorative display of imported and domestic cheeses served with garlic spread and cheddar spread on gourmet crackers garnished with grapes and strawberries \$3.95

Fiesta Table

A colorful display of salsas, salsa verde, chili con queso, black bean, corn salad, guacamole, and sour cream with warm chicken quesadillas and assorted white and blue chips \$4.75

Breads & Spreads

An assortment of our chef's savory spreads (choice of 3) Pesto, Buffalo Chicken, Sun Dried Tomato/Roasted Pepper, Venus Seafood, Garlic Humus, and French Onion. Served with sliced French Baguette, Gourmet Crackers, and Grissini in a tiered display featuring domestic and imported cheeses, fresh vegetable crudité and fresh fruit \$4.95

Mediterranean Display

Chef's assortment of flavored humus, tabouli, sun-dried tomato spread and savory white bean dip. Served with baked pita chips and fresh pita bread \$5.95

A Taste of Tuscany

A creative sampling of Tuscan Cuisine; Genoa Salami, Prosciutto, Italian Ham, imported cheeses, roasted red peppers, pepperoncini peppers, assorted olives, grilled vegetables and white bean dip. Accompanied by bruschetta, sliced French baguette, gourmet crackers and grissini \$7.95

New England Raw Bar

Extra-large shrimp, oysters and littlenecks in a fanciful display with lemon wedges, classic cocktail sauce, hot sauce, and horseradish sauce **MARKET**

ADDITIONAL FEATURES: New England Clam Chowder or Lobster Bisque

Stationary Hors D'Oeuvres

*Minimum 3 items
(Priced per person)*

Cold Hors D'Oeuvres

Bruschetta

Garlic toasted rounds with fresh tomato basil \$3.95

Shrimp Cocktail

Jumbo Shrimp with traditional cocktail sauce and lemon \$7.95

Hot Hors D'Oeuvres

Hot Mozzarella Cheese Sticks

served with marinara dipping sauce \$3.95

Spanakopita

Mediterranean phyllo triangles with spinach and feta \$3.95

Boneless Chicken Fingers

with buffalo, sweet & sour or BBQ sauce \$3.95

Stuffed Mushroom Caps

with rice and meat (\$4.95) or crabmeat (\$5.95)

Scallops wrapped in Bacon

New England Scallops, wrapped in bacon touched with maple \$5.95

Chourico in Puff Pastry

Spicy Portuguese Sausage wrapped in buttery French puff pastry \$5.95

Vegetable Spring Rolls

Served with sweet and spicy Thai sauce \$4.95

Coconut Shrimp

With tangy Hawaiian sauce \$5.95

Coconut Chicken

With tangy Hawaiian sauce \$5.95

Cape Cod Crab Cakes

Served with our spicy house sauce \$5.95

Meatballs

Swedish, marinara, sweet & sour, or BBQ \$3.95

Fried Calamari

With hot pepper rings \$4.50

Southern Style BBQ Spare Ribs \$4.95

Clams Casino with Bacon

Stuffed clams with casino butter topped with buttered crumbs \$5.95

Venus Stuffies

Littlenecks with a chourico and cracker stuffing \$5.95

**ADDITIONAL STATIONARY ITEMS ALSO AVAILABLE UPON REQUEST

Passed Hors D'Oeuvres

An eclectic assortment of comfort and fancy foods elegantly plattered and garnished, passed by our gracious Service Staff.
Sold by the Piece. Minimums may apply.

Cold Hors D'Oeuvres

Bruschetta

Garlic toasted rounds with fresh tomato basil \$1.50

Smoked Salmon on Cucumber Rounds

Smoked Salmon, capers and sour cream on cucumber rounds \$2.95

Fresh Melon Wrapped in Prosciutto

Bite-sized melon wrapped in imported prosciutto ham \$2.95

Fresh Fruit Kabobs

Melon, pineapple, and strawberry with yogurt dip \$3.95

Crudité

Celery, carrot, green peppers, broccoli with ranch or blue cheese \$2.50

Hot Hors D'Oeuvres

Hot Mozzarella Cheese Sticks

Served with marinara dipping sauce \$1.50

Spanakopita

Mediterranean phyllo triangles with spinach and feta \$1.50

Stuffed Mushroom Caps

with rice and meat (\$2.95) or crabmeat (\$3.95)

Scallops wrapped in Bacon

New England Scallops, wrapped in bacon touched with maple \$2.75

Chourico in Puff Pastry

Spicy Portuguese Sausage rapped in buttery French puff pastry \$2.95

Vegetable Spring Rolls

Served with sweet and spicy Thai sauce \$2.50

Coconut Shrimp

With tangy Hawaiian sauce \$2.75

Coconut Chicken

With tangy Hawaiian sauce \$2.75

Mini Beef Wellington

Classic beef in puff pastry with horseradish cream sauce \$2.95

Mini Lobster Pot Pies

Maine Lobster "Stew" in flaky cups \$2.95

Cape Cod Crab Cakes

Served with our spicy house sauce \$2.95

Meatballs

Swedish, marinara, sweet & sour, or BBQ \$1.50

Clams Casino with Bacon

Stuffed clams with casino butter topped with buttered \$2.95

Venus Stuffies

Littlenecks with a chourico and cracker stuffing \$2.95

**ADDITIONAL STATIONARY ITEMS ALSO AVAILABLE UPON REQUEST

Deluxe Dinner Entrées

Deluxe dinners include the following:

Venus de Milo Minestrone Soup, Garden Salad, Choice of Starch, Vegetable and Dessert, Coffee and Tea
Select entrees can be served Family Style for additional cost per guest

~ Poultry ~

*Oven Roasted Turkey

With classic sausage stuffing and cranberry sauce \$22.95

Roast Stuffed Half Chicken

With sausage stuffing served with cranberry sauce and gravy \$25.45

Chicken Mozambique

Classic Portuguese recipe in a spicy Portuguese Saffron and garlic sauce served with rice \$25.45

*Chicken Picatta

Breaded chicken breast with lemon butter sauce topped with capers \$25.45

Chicken Parmesan

Breaded chicken breast topped with marinara sauce and mozzarella \$25.45

Chicken Français

Batter dipped chicken breast sautéed in butter with lemon wine sauce \$26.45

*Boneless Stuffed Breast of Chicken

Stuffed with our signature sausage stuffing and chef's gravy \$27.45

Famous "Venus Chicken de Milo"

Boneless breast of chicken stuffed with asparagus and red pepper served in puff pastry with our specialty sauce \$29.45

~ADD (2) SHRIMP TO ANY ENTRÉE (\$6.50) ~

~ Beef and Pork ~

Roasted Pork Loin

Herb Crusted sliced pork loin with port wine demi glaze \$19.95

*Marinated Portuguese Steak

Top sirloin Steak in a spicy Portuguese sauce then oven roasted \$29.45

Also available as duet option with Shrimp Mozambique (add 7.95)

*Roast Sirloin

Sliced individually, a generous cut of Roast Top Sirloin of beef au jus or mushroom gravy \$30.45

Roast Prime Rib of Beef 12 oz.

A generous cut of our aged Prime Rib au jus \$32.45

Sirloin Steak

Oven broiled 14 oz. Sirloin Steak served with sautéed mushroom caps or au poivre sauce \$38.45

Broiled Filet Mignon 10 oz.

Tender Beef Filet Mignon with your choice of one of our gourmet sauces burgundy, mushroom or béarnaise sauce \$45.45

~ Seafood ~

*Baked Boston Scrod

Fresh filet of New England Scrod topped with buttered cracker crumbs \$27.45

Baked Jumbo Shrimp

With traditional cracker dressing (5) or scallop stuffing (4) \$30.45

*Classic Stuffed Filet of Sole~

Baked with a crabmeat stuffing served with our famous Newburg Sauce \$30.45

Grilled Atlantic Salmon

Topped with herbed butter \$30.45

Shrimp Mozambique

In a spicy Portuguese Saffron and garlic sauce, served with rice \$31.45

Venus Signature New England Lobster Casserole or Pot Pie

A great, hearty New England specialty featuring fresh lobster meat in a creamy casserole with either crumb topping or fresh vegetables in a golden crusted pot pie \$35.45

*Family Style: 1 item add \$3 per person~ 2 items add \$5 to higher priced meal~ 3 items add \$7 to highest priced meal

Deluxe Dinners Continued

Our Famous Lobster Entrées & Duets

Fresh Maine Lobster stuffed with lobster meat topped with cracker crumbs

Sizes:

Small 1 to 1 1/2 lb

Medium 2 to 2 1/2 lb

Large 3 to 3 1/2 lb

MARKET PRICE

Steamed Maine Lobster- MARKET PRICE

Surf & Turf Suprema

#1 Jr. Prime Rib

With three jumbo baked cracker shrimp \$35.95

#2 Jr. 7 oz. Filet Mignon

With three jumbo baked cracker shrimp \$47.95

#3 Jr. 7 oz. Filet Mignon

With lobster tail sautéed \$53.95

Venus Signature New England Lobster Casserole or Pot Pie

A great, hearty New England Specialty featuring fresh lobster meat in a creamy casserole with either crumb topping or with fresh vegetables in a golden crusted pot pie \$35.95

Deluxe Dinner Side Dishes & Dessert

(Below items come with all plated dinners at no extra cost unless specified otherwise)

Choice of Soups (served family style):

Venus Minestrone Soup or Chicken and Rice Soup

N.E Clam Chowder (add \$1.95)

Lobster Bisque (add \$5.50)

Choice of Salads:

Family Style Italian tossed, Family Style Caesar Salad, Individual Salad with side dressings, Antipasto (add \$2.50), Spinach Salad with fresh strawberries, bleu cheese, and red onion topped with glazed walnuts (add \$2.50)

Choice of Potato, Rice or Pasta:

Potato: Baked, Mashed, Oven Brown, Garlic Roasted Red Bliss, Garlic Red Bliss Mashed (add \$0.95), Delmonico Potatoes (add \$1.50), Baked Stuffed Potato (add \$2.50)

Rice: Rice Pilaf, Portuguese, Spanish rice, Asian rice, Cape Verdean rice.

Pasta: Penne, Bowtie, Shells, Mezzani

CHOICE OF SAUCE: CREAM SAUCE, MARINARA, PESTO, AND MEAT SAUCE (add \$1.50)

Choice of Vegetables:

Peas & Baby Carrots, Peas & Corn, String Beans Almandine (\$0.50), Buttered Corn with Diced Carrots, Mixed California Vegetables, Buttered Baby Carrots, Hawaiian Carrots, Asparagus (\$0.95), Butternut Squash (\$0.95), Sugar Snap Peas (\$1.50), Sautéed Fresh Fancy Vegetables (\$1.95)

Choice of Desserts:

Chocolate Mousse, Vanilla Ice Cream with Strawberry, Chocolate, or Crème de Menthe Topping, Chocolate Cake, Platter of Assorted Pastries

Special Desserts

Italian Spumoni (add \$1.50), Deluxe Cheesecakes (add \$2.50), Boston Crème Pie (add \$2.95), Tiramisu (add \$3.95), Fresh Berries or Strawberry Romanoff (add \$4.95)

Dessert Buffets

Chocolate Fountain Display with a choice of three items (Pretzels, Pineapples, Strawberries, or Marshmallows) add \$8.00, Cheesecake with Assorted Toppings (add \$4.95) Ice Cream Pies and Cakes (add \$3.95), Late Night Cookies and Milk (or Hot Chocolate) add \$3.95

Signature Buffets

All Buffets include a Coffee Station, Rolls and Butter

Standard

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey, or Roast Pork
Roasted Chicken, Southern Fried, Jerk, or Balsamic Vidalia
Delmonico Oven Roasted Potatoes, or Mashed Potatoes
Pasta with Mariana, Pasta with Meat Sauce, or Mac & Cheese
Rice Pilaf
Chef's Vegetables
Tossed Garden Salad or Caesar Salad
Assorted Mini Pastries, Mousses or Ice Cream

20.95

Classic

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey, or Roast Pork
Roasted Chicken, Southern Fried, Jerk, or Balsamic Vidalia
Baked Scrod with Cracker Crumb Topping
Delmonico, Oven Roasted Potatoes, or Mashed Potatoes
Pasta with Mariana, Pasta with Meat Sauce, or Mac & Cheese
Rice Pilaf
Chef's Vegetables
Tossed Garden Salad or Caesar Salad
Assorted Mini Pastries, Mousses or Ice Cream

26.95

The Delphi

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey, or Roast Pork
Roasted Chicken, Southern Fried, Jerk, or Balsamic Vidalia
Baked Scrod with Cracker Crumb Topping
Seafood Newburg
Delmonico, Oven Roasted Potatoes, or Mashed Potatoes
Pasta with Mariana, Pasta with Meat Sauce, or Mac & Cheese
Rice Pilaf
Chef's Vegetables
Tossed Garden Salad or Caesar Salad
Assorted Mini Pastries, Mousses or Ice Cream

35.95

The Forum

Prime Rib of Beef

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey, or Roast Pork
Chicken Cordon Bleu ~ Boston Baked Scrod
Seafood Newburg
Delmonico, Oven Roasted Potatoes, or Mashed Potatoes
Pasta with Mariana, Pasta with Meat Sauce, or Mac & Cheese
Rice Pilaf
Chef's Vegetables
Tossed Garden Salad or Caesar Salad
Assorted Mini Pastries, Mousses or Ice Cream

39.95

The Oracle

Prime Rib of Beef

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey, or Roast Pork
Chicken Cordon Bleu ~ Boston Baked Scrod
Fried Louisiana Shrimp
Seafood Newburg Supreme
Delmonico, Oven Roasted Potatoes, or Mashed Potatoes
Pasta with Mariana, Pasta with Meat Sauce, or Mac & Cheese
Rice Pilaf
Chef's Vegetables
Tossed Garden Salad or Caesar Salad
Deluxe Dessert Display of Mini Pastries, Cakes, Mousses or Crèmes

45.95

The Venus

Prime Rib of Beef

Sautéed Lobster

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey, or Roast Pork
Chicken Cordon Bleu ~ Boston Baked Scrod
Fried Louisiana Shrimp
Pasta Ciopini
Delmonico, Oven Roasted Potatoes, Mashed Potatoes
Rice Pilaf
Chef's Vegetables
Tossed Garden Salad, Caesar Salad
Ultra-Display of Specialty Mini Pastries, Cakes, Fresh Fruits,
Mousses or Crèmes

57.95

Add Soup Stations. Venus Minestrone Soup \$2.95. New England Clam Chowder \$3.95

Ethnic Specialties

Asian Buffet

Chinese Pork Roast with Caramelized Onion Sauce

Boneless pork loin marinated with soy sauce, ginger root, sherry wine, and honey slowly roasted and served with caramelized onion sauce

Hoisin Chicken

Charcoal grilled chicken breast marinated in hoisin sauce, red wine, scallions, garlic cloves, ginger root, and Asian hot chili paste

Substitutions: Orange or Thai Chili Chicken

Seafood Rice

Authentic Cantonese fried rice tossed with grilled shrimp and scallops

Substitutions: Seafood lo mein or jasmine rice

Howloon Cod

Fresh Cod topped with seasoned Japanese bread crumbs

Substitutions: Sweet and Sour Shrimp

Szechuan Beef with Broccoli

Asian style pepper steak with ginger root, oyster sauce, sherry wine, garlic, green pepper julienne, and fresh broccoli florets

Substitutions: Beef with Chinese vegetables or pepper steak with pearl onions

Hoisin Spare Ribs

Roasted baby back short ribs marinated in hoisin sauce, red wine, scallions, garlic cloves, ginger root, and Asian hot chili paste

Substitutions: Teriyaki or Cha Siu Beef Spare Ribs

Asian Stir Fried Vegetables

Carrot slices, broccoli florets, red pepper spears, snow peas, bamboo shoots, water chestnuts, celery slices, and bean sprouts in a traditional soy garlic sauce

Asian Chicken Salad

Teriyaki Chicken served over a salad mix of romaine and iceberg lettuce, spinach, mandarin orange wedges, shredded red cabbage, shredded carrots, green onions, and lo mein noodles served with honey oriental sesame vinaigrette

Assorted Dessert Pastries

\$29.95

Asian Plated Dinner Entrées

Assorted Rolls and Fresh Creamery Butter

Family Style Minestrone Soup

Family Style Asian Salad

Appetizer

Teriyaki Chicken or Hoisin Pork Spare Ribs

Entrée

Choice of one

Chicken Pork Roast, Hoisin, Orange, or Thai Chili Chicken, Szechuan Beef with Broccoli, or Beef with Chinese Vegetables

Your Choice of:

(see side dishes and desserts)

Pork Fried Rice, Jasmine Rice, Vegetable, Dessert

Regular & Decaffeinated Coffee & Teas

\$26.45

Spanish Buffet

Durango Pork

Boneless pork loin glazed with a paprika orange glaze

Substitutions: Chipotle Pork or Chorizo Stuffed Pork Loin

San Carlos Chicken

Bone-in chicken marinated in white wine, herbs, Goya, paprika, onions, and garlic

Substitutions: Black Mole Chicken or Red Mole Chicken

La Romana Paella

White rice cooked with pieces of chicken breast, chorizo, chicken broth, green peppers, garlic, onions, chopped tomatoes, saffron

Substitutions: Chipotle Chicken and Rice

Puerto Plata Potatoes

Red bliss potatoes baked with onions, chopped green peppers, tomatoes, oregano, and olive oil

Substitutions: Mofongo or rice and beans

San Juan Vegetables

Sautéed mixed vegetables with lemon juice and seasoning

Substitutions Grilled corn

Coba Salad

Sliced grilled chicken served over a mixed salad of romaine & iceberg lettuce with shredded red cabbage, carrots, black olives, white cheddar cheese and tortilla strips served with lime vinaigrette dressing

Substitutions: Mixed green salad with scallions, mango, black beans, and corn with cilantro lime vinaigrette dressing

Assorted Dessert Pastries

\$25.95

Spanish Plated Dinner Entrées

Assorted Rolls and Fresh Creamery Butter

Family Style Minestrone or Tortilla Soup

Family Style Spanish Mixed Green Salad

Appetizer

Chicken or pork empanada

Entrée

Choice of one

Black or Red Chicken Mole, Swordfish with Mango Salsa, Chipotle Pork

Carne Assada (add \$1.95 per person)

Your Choice of:

Mofongo or rice and beans, vegetable, dessert

(See side dishes and desserts)

Regular & decaffeinated Coffee & Tea

\$25.95

Italian Plated Dinner Entrées

Assorted Rolls and Fresh Creamery Butter

Family Style Chicken and Rice or Minestrone Soup

Antipasto or Family Style Tossed Salad with Oil & Vinegar

Family Style Mezzani with Tomato-Meat Sauce

White Clam Sauce (add 1.50)

Both White & Red Sauce (add 2.00)

Entrée

Choice of one

Baked stuffed Native Half Chicken

Roast Stuffed Turkey

Stuffed Boneless Breast of Chicken (add 1.50)

Veal Parmigiano (add 1.50)

Your Choice of:

Potato

Vegetable

Dessert

(See side dishes and desserts)

Regular & Decaffeinated Coffee & Tea

*Substitutions for above: Mezzani- Shells, Fettuccini, Linguini & Spaghetti
Ravioli with cheese (add 1.00) or Ravioli with Meat (add 1.25)*

\$29.95

Portuguese Plated Dinner Entrées

Assorted Rolls and Fresh Creamery Butter
Family Style Minestrone Soup or Canja
Family Style Tossed Salad
Baked Scrod Appetizer (Cebolada or Cracker Topping)
Add Portuguese Rice to Scrod Appetizer (add .95)

Entrée

Choice of one:

Baked Stuffed Native Half Chicken or Roast Stuffed Turkey with American or Chourico Stuffing
Stuffed Boneless Breast of Chicken (*add .95*)
Portuguese Steak (*add 2.95*)
, Batata Assada or Arroz a Portuguesa

Your Choice of:

Potato, Vegetable, or Dessert
(*See Side Dishes and Desserts*)

Regular & Decaffeinated Coffee & Tea

\$29.45

Bufete a Portuguesa

Carne Alentejana

Pork & Littlenecks

Chourico com Pimentas

Chourico & Peppers

Costeletas de Porco

Barbecue Spare Ribs

Bacalhau a Gomes de Sa

Fish Casserole

Carne a Portuguesa

Portuguese Beef

Peito da Galinha Mozambique

Chicken Mozambique

Batata Assada

Roasted Potato

Arroz a Portuguesa

Portuguese Rice

Salada Portuguesa

Salad with Oil & Vinegar

Curtumes Variados e Azeitonas

Portuguese Pickles & Olives

Pasterlaria Variada

Variety of Pastries

Café, Pao e Manteiga Incluído

Coffee, Bread & Butter Included

\$31.95

Venus de Milo

Wedding Reception Package #1

5 Hour Room Rental
Dedicated Event Manager
Hurricane Globe Centerpieces with Candles
Table Covers (House Standard Colors)
Napkins (House Standard Colors)
Complimentary Uplighting
Lit Trees

Cocktail Hour Hors d'oeuvres

Choice of two:

Chicken Tenders, Mozzarella Sticks, Vegetable Spring Rolls, Coconut Chicken

Breads and Spreads Display for Cocktail Hour

(add 4.50 per person)

**Choice of 3 Spreads:*

An Assortment of Our Chef's Savory Spreads such as: Spinach Artichoke Dip, Sun-Dried Tomato/Roasted Pepper Spread, Venus Seafood Spread, Garlic Hummus, French Onion Spread served with Sliced French Baguette, Gourmet Crackers and Grissini in a Tiered Display featuring Domestic and Imported Cheeses, Fresh Vegetable Crudités and garnished with Fresh Fruit

Champagne Toast

Entrée

Choice of one:

Family Style Minestrone Soup or Tossed Garden Salad

Choice of One for Your Guests: Boneless Stuffed Chicken, Roasted Turkey Breast, Roast Pork Loin

Substitute Baked Scrod (add \$2.50 per person)

Accompanied with your choice of Potato and Vegetable

Dessert

Your Wedding Cake, Assorted Dessert Pastries & Coffee and Tea

\$25.95

Please note our Saturday evening functions require a \$35 per person food minimum

Venus de Milo

Wedding Reception Package #2

5-6 Hour Room Rental
Dedicated Event Manager
Hurricane Globe Centerpieces with Candles
Table Covers (House Standard Colors)
Napkins (House Standard Colors)
Complimentary Uplighting
Lit trees

Passed Hors d'oeuvres

Scallops Wrapped in Bacon, Bruschetta Caprese

Breads and Spreads Display for Cocktail Hour

**Choice of 3 Spreads:*

An Assortment of Our Chef's Savory Spreads such as: Spinach Artichoke Dip, Sun-Dried Tomato/Roasted Pepper Spread, Venus Seafood Spread, Garlic Hummus, French Onion Spread served with Sliced French Baguette, Gourmet Crackers and Grissini in a Tiered Display featuring Domestic and Imported Cheeses, Fresh Vegetable Crudités and garnished with Fresh Fruit

Family Style Minestrone Soup and Tossed Garden Salad with House Dressing Included

Champagne Toast

Choice of Entrées

Boston Baked Scrod 8oz. Prime Rib, 10oz Sirloin Steak, Breast of Chicken with 3 Baked Stuffed Shrimp
Accompanied with your choice of Potato and Vegetable

Dessert

Your Wedding Cake served with Ice Cream, Assorted Dessert Pastries & Coffee and Tea

\$45.95

Venus de Milo

Wedding Reception Package #3

6 Hour Room Rental
Dedicated Event Manager
Hurricane Globe Centerpieces with Mirror and Candles
Napkins (House Standard Colors)
Complimentary Uplighting

Passed Hors d'oeuvres

Choice of 3:

Stuffed Mushrooms, Brie and Berry Canapés, Coconut Chicken, Coconut Shrimp, Scallops Wrapped in Bacon,
Mini Beef Wellington

Breads and Spreads Display for Cocktail Hour

An Assortment of Our Chef's Savory Spreads such as: Spinach Artichoke Dip, Sun-Dried Tomato/Roasted Pepper Spread, Venus Seafood Spread, Garlic Hummus, French Onion Spread served with Sliced French Baguette, Gourmet Crackers and Grissini in a Tiered Display featuring Domestic and Imported Cheeses, Fresh Vegetable Crudités and garnished with Fresh Fruit

Family Style Minestrone Soup and Tossed Garden Salad with House Dressing Included

Champagne Toast

Choice of Entrées

10 oz Prime Rib Portuguese Steak with 3 Shrimp
12 oz Top Sirloin with 3 Baked Stuffed Shrimp
Filet Mignon & Lobster Tail (*add 8.95*)
Accompanied with your choice of Potato and Vegetable

Dessert

Chocolate Fountain with Assorted Accompaniments & Your Wedding Cake

\$59.95

Venus de Milo

Wedding Day Brunch Buffet

The following are priced per person and available 10am-2pm

Orange, Cranberry, & Grapefruit Juice Station
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

BUFFET

Assorted Danish, Croissants, Bagels, and Mini Muffins
Cream Cheese, Jams and Butter

Seasonal Fresh Melon

Fluffy Scrambled Eggs

Choose one: French Toast, Pancakes or Belgium Waffles with Maple Syrup & Fresh Berries

Crispy Bacon & Breakfast Sausage

Breakfast Potatoes

Fresh Garden, Salad

Rolls & Butter

Baked Native Scrod

Oven Roasted Vegetables

Delmonico Potatoes

Baked Pasta with Marinara

Choose One: Chicken Marsala, Chicken Piccatta, or Chicken Français

Carving Station

Choice of Two:

Prime Rib of Beef with au jus and Horseradish Sauce (*for additional charge*)

Baked Virginia Ham, or Roasted Turkey Breast with gravy

\$34.95 per person

\$41.95 per person when Prime Rib is chosen

ENHANCEMENT TO YOUR BRUNCH BUFFET

Priced per person

Omelet Station \$15.95

\$50 Culinary Attended

Assorted Cold Cereal with 2% and Fat Free Milk \$3.94

Seafood Frittata \$7.50

Seafood Newburg (Shrimp & Scallops in a Creamy Newburg Sauce) \$7.50

French Toast \$4.25

Waffles \$3.25

Pancakes \$3.25

Fresh Berries \$1.50

Fruit Parfait \$4.25

Venus de Milo

Good Night Munchies

(Served within 3-4 hours from start of dinner service)
(Priced per person. Minimum of 50 Guests)

~Late Night Enhancements~

Mini Beef Sliders

With American cheese and assorted condiments 2.95

Taco Bar

Corn & Flour Tortillas, Mexican Beef & Chicken, Pico De Gallo, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes, Shredded Cheese and Hot Sauces 11.95

Chowder & Clam Cake Shooters

Our award winning New England Clam Chowder, topped with a clam cake and served in a pony shot glass 2.95

Mini Grilled Cheese & Tomato Soup

Tomato Soup topped with a mini grilled cheese sandwich and served in a pony shot glass 2.25

Hot Dog Station

Beef Hot Dogs served on a Bun with various condiments 4.25

Pizza Station

Cheese, Pepperoni, and Vegetable 4.95

French Fry Bar

Straight, Curly, and Waffle fries accompanied by assorted condiments & seasonings 3.95

Pancake Bar

Buttermilk Pancakes with strawberries, blueberries, chocolate chips, whipped cream, butter & warm maple syrup 4.95

Mini Donut Station

Glazed Donuts 2.25

Candy Station

Includes; decorative fun oversized glasses filled with candies w/ serving scoop

Dum-Dum's, Skittles, Jolly Ranchers, Tootsie Rolls, Laffy Taffy, Starburst, Gummy Life Savers, M&M's, Jelly Beans, Mike & Ikes, Reece's Minis, Swedish Fish, Sweet Stripes Soft Starlight Mints, Sour Patch Kids, Swedish Fish, Hershey Kisses, Chocolate Covered Almonds, Peanut M&M's, Whoppers, Milk Duds

(Special requests are available; price per person will be adjusted)

3 Items; \$5 per person

5 items; \$6 per person

Complimentary Amenities

Complimentary amenities included with purchase of all entrees

A Maitre'd will coordinate your entire event, and greet you upon arrival

Round tables are capable of seating 10. In some cases, tables of 8 can be accommodated with additional charge

Linen napkins and table covers; your choice of in-stock colors listed below.

Tables are set with silverware, china, glass and linen.

Centerpieces; choice of bud vase with single fresh seasonal flower, or one white tapered candle in hurricane lamp (limited)

Head Table; can be set to suit your size and preference within certain parameters, and will be draped in your chosen linens.

Accessories; podiums, microphones, stages, envelope bowls, cakes knives and cake napkins are available upon request

Bands/DJ's, bakeries, photographers, etc. are readily referred upon request

Staging, dance floor and private bar with bartenders

Table cover options:

White, Gold, Pink, Red, Light Blue, Dark Blue, and Peach

Linen napkin options:

White, Teal, Gold, Pink, Burgundy, Dark Green, Light Blue, Dark Blue, Purple, Peach, Lilac, Red, and Black

Elegant Special Effects

The Venus de Milo takes pride that all Weddings and Banquets are done beautifully with extra ordinary care. However, some of our customers may desire additional services to suit their taste. We of course will be happy to accommodate them.

Here is a list of various special effects that are available to make your event a more memorable affair.

Fanned Napkins \$0.50 per person

White Glove Service \$1.00 per person

Special Linen Napkins

(white on white rose design or ivory satin stripe) \$0.50 per person

Special Round Linen Table Cloths (floor length)

(white on white rose design or ivory satin stripe) \$1.50 per person

Tables of 8 \$20.00 per table

Chair Covers \$3.00 per person

Chair Covers Chair Covers with Bow Accent \$4.50 per person

Chivari Chairs \$6.00 per person

Trees with Lighting \$10.00 per tree

Round Charger Plates (Silver or Gold) \$1.50 per person

Aisle Runner 50 to 100 ft – Red -- \$50.00

White Wedding Arch \$60.00

Indoor Ceremony \$250.00 with arch

Outdoor Ceremony (April 1st- Sept 30th) \$350.00

Uplighting (prices vary per room)

Our Hurricane Lamp with Candle \$2.00 per table

Room Decoration (Prices vary per room)

(includes extra accents for non-guest tables – i.e.: cheese & cracker and gift tables, etc.

limited ceiling drapery and additional accents on room assignment)

Other special effects available on request and through your local florist.

Beverages

Beverage Service Options

Venus de Milo servers and bartenders are professionally trained and certified for responsible alcohol beverage service. We actively card to ensure all guests purchasing or consuming alcohol beverages are 21+ years old. We observe all Massachusetts state laws regarding service of alcohol, and reserve the right to refuse service to Anyone. Our full liquor service policy is available on view in our lobby or ask any Sales Manager for a printed copy.

Non-Alcoholic Beverages

Fountain Sodas, Iced Tea, Lemonade, Fruit Punch, Iced Coffee, Hot Coffee, Decaffeinated Coffee, Hot Traditional and Herbal (decaffeinated) Tea, Fruit Juices, Non-Alcoholic Beer, Sparkling Cider, Specialty Sodas, Bottled or Canned Beverages Available on Request. *(Minimum Orders May Apply)*

Alcoholic Beverages

Champagne and Domestic Sparkling Wine, A selection of Red and White Wines from our Wine List (*See Sales Manager Specialty*) Red and White Wines on Request (*See Sales Manager*), A Selection of Imported and Domestic Bottled Beers.

Specialty Cocktails by the Gallon

Including:

Specialty Margaritas, Specialty Martinis and Cosmopolitans, Champagne Punch, Rum Punches, Mai-Tai's, Bloody Mary's, Mimosas or Bellini's Screwdrivers, *Special Requests May Require Minimum Purchase*

TYPES OF BAR SERVICE

Hosted on Consumption, Host Client Pays for Beverage Service Based on Register Ring, Hosted on Consumption with Set Maximum Service, Continuing as Cash Bar Service Hosted Beer, Wine and Soft Drinks ONLY, Hosted Soft Drinks ONLY, Full Bar Cash with Specialty Cocktail or Punch Hosted Drink Tickets *available for purchase in sets of 50*, Bar Service May Be Extended to Cash beyond Tickets, Bar Service Can Be Bar ONLY, or Bar and Table/Guest Service

NOTE: Bar Tickets are valid ONLY for date and hours of booked function

EVENT POLICIES AND PROCEDURES

EVENT PLANNING

Daytime Events are Available 6:00 AM until 4:30 PM. Evening Events are Available 6:00 PM until 12:30 PM
*Events are based on 5 Hour Bar Service and 5 Hour Room Rental. Please discuss exceptions with Sales Manager.

EVENT CONTRACTING

DEPOSITS

A \$500.00 deposit AND signed contract are required for all events (events within 30 days may use a signed Banquet Event order as contract). Corporate clients booking meetings/meal events must pay room rentals as (non-refundable) deposit. Deposits are non-refundable unless cancelled 9 months before the date of the party and accompanied by original deposit slip. In all cases the Venus de Milo will retain 50% of deposit for administrative fees. Transfers are at the discretion of Venus de Milo Management. No event will be transferred beyond 9 months. A \$500.00 transfer fee will be assessed to transfer any date.

GUARANTEE

Venus de Milo will hold the date for the event for only 1 week without a deposit.

It is important that you project attendance at time of contract.

NOTE: In the event your final count is less than the minimum guarantee stated in your contract, a room rental fee of \$10.00 per guest will be charged for each guest below the guaranteed minimum. Venus de Milo policy is to prepare a 5% overage on all menus. You are responsible to pay for the minimum guarantee or the actual number of guests served – whichever is higher

Final payment for all Weddings is due 7 days prior to event date. Social and Corporate Clients must pay balance in full 7 days prior to event date, unless other arrangements are made in writing. Final menus are due (1) month prior to the event. ALL EVENTS MUST BE PAID IN FULL PRIOR TO MEAL SERVICE. All Wedding and social clients must present a credit card to be held against additional event charges (additions to count, any hosted bar fees etc.). Final Payment made within 5 Business days must be cash, bank check or credit card. Please note Saturday evening functions require a \$35 per person food minimum.

FINAL COUNTS

Final Counts for all meal service is due 7 days prior to event. ALL SPECIAL MEAL REQUESTS (allergies, vegetarian, vegan, gluten free) must be submitted 7 days PRIOR to the event date. Cancellations on guest counts cannot be accepted within 3 days of events, but additions to guarantees can always be accommodated.

In the event the actual number exceeds 5% of the guarantee as of 24 hours prior to event, Venus de Milo may make menu substitutions for additional guests, and may bill additional meals at a 20% premium to cover business disruption, additional inventory and labor costs. Remember: any vendor meals must be included in your count DJ, photographer, videographer, etc.)

PRICING

Menu prices in effect 3 months prior to the date will be honored for all weddings. All other parties are subject to current prices. All prices subject to a taxable 20% House Fee and prevailing Meals/Sales Taxes.

ROOM ASSIGNMENTS

Venus de Milo reserves the right to assign or re-assign space based on final counts of all events on any given date.

LIQUOR SERVICE

Venus de Milo practices safe alcohol service guidelines as certified by the Massachusetts Restaurant Association, and in compliance with Massachusetts State Liquor Laws. Proper identification may be Required at time of alcohol service. Venus de Milo does not allow alcohol beverages to be served to, or Consumed by anyone under age 21. Venus de Milo reserves the right to refuse service to anyone, and may Terminate liquor service at the discretion of management. Massachusetts state law prohibits any alcohol Beverages being brought onto, or removed from premises (*this includes alcohol favors*). A \$75 liquor service Fee is charged for functions under 75 guests.

DÉCOR, GIFTS, ETC.

Venus de Milo is not responsible for any damage to or theft of décor, gifts (including Envelopes with cash and/or checks) during or after any event. It is the responsibility of clients to secure all such property, and to arrange for immediate removal after an event.

DJ'S, BANDS

Venus de Milo requires proof of insurance for all bands and DJ's performing on premise. Venus de Milo reserves the right to restrict amplified music or performances at sole discretion of management.

DÉCOR

Venus de Milo provides décor, lighting and linen service (discuss options with Sales Managers) to our Clients at discount value rates.

Clients using an outside vendor for such services must provide name and Contact information to Sales Managers in advance. Any Ceiling Drapery or any Hanging Fabric must be Flame Retardant, with a certificate provided prior to installation. Such décor must be removed within one hour of Function end. Linens provided by outside vendors must be removed within one hour of event end. Venus de Milo will not be responsible for lost or damaged linens or décor.

FLORALS

Centerpieces and floral accents must be delivered within 90 minutes of event start, unless otherwise Stated by management, in writing.

OUTSIDE FOOD VENDORS

Due to liability laws and safe food transport guidelines, Venus de Milo does not allow outside caterers to serve on premise (*special exception may be allowed for ethnic caterers – business License, certificate of insurance naming Venus de Milo as co-insured, and health certificate required*).

Wedding and celebration cakes are allowed, but must be delivered within 90 minutes of event. Venus de Milo will not be responsible for transport and/or placement or decorating of celebration cakes.

VENUS DE MILO RESERVES THE RIGHT TO APPROVE ALL OUTSIDE VENDORS.

OPEN FLAME

Open flames are NOT allowed on premise. Candles (*votive or taper*) may be used on tables, providing the flame is enclosed in glass (*votive holder or hurricane globe*).

TABLE ASSIGNMENTS

Your Sales Manager must be informed if you plan to have assigned tables. Table diagrams can be e-mailed or faxed. If you require our staff to lay out place cards, they must be delivered a minimum of 24 hours prior to event, in the order they are to be displayed. Our staff will not alphabetize your cards.

SPLIT MEALS

Venus de Milo is happy to provide split meal plated menus. In order to expedite service, and to minimize guest "change of mind" to manage counts, clients requesting split meals must provide color coded place cards to be placed at table at time of service to denote meal selection.

SPECIAL DIETARY REQUIREMENTS

Please let your Sales Manager know about any special food Requirements (*allergies, special dietary restrictions, kosher meal requirements, etc.*). Guests should inform their server about any allergies or food restrictions prior to service. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.

FOOD SAFETY AND LEFT-OVERS

Venus de Milo follows strict food safety, storage and transport policies. Contracted services are for food service ON-PREMISE ONLY. Buffets and family style meals require extra production to ensure ample food during service. This additional food is the property of Venus de Milo, and cannot be packaged to take home.



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