



Island Milos, Greece

# Venus de Milo

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## BANQUETS & CATERING

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

*Celebrating more than 55 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](http://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 \$4.00

#### **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 \$5.00

#### **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 Crudit  and Fresh Fruit \$5.00

#### **Mediterranean Display**

Chef's assortment of flavored humus, tabbouleh, sun-dried tomato spread and savory white bean dip. Served with baked pita chips and fresh pita bread \$6.00

#### **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 \$8.00

#### **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 PRICE**

**ADDITIONAL FEATURES:** New England Clam Chowder or Lobster Bisque

# Stationary Hors D 'Oeuvres

*Minimum 3 items  
(Priced per guest)*

## Cold Hors D 'Oeuvres

### Bruschetta

Garlic toasted rounds with fresh tomato basil \$4.00

### Shrimp Cocktail

Jumbo Shrimp with traditional cocktail sauce and lemon \$8.00

## Hot Hors D 'Oeuvres

### Hot Mozzarella Cheese Sticks

served with marinara dipping sauce \$4.00

### Spanakopita

Mediterranean phyllo triangles with spinach and feta \$4.00

### Boneless Chicken Fingers

with buffalo, sweet & sour or BBQ sauce \$4.00

### Stuffed Mushroom Caps

with rice and meat \$5.00 or crabmeat \$6.00

### Scallops wrapped in Bacon

New England Scallops, wrapped in bacon touched with maple \$6.00

### Chourico in Puff Pastry

Spicy Portuguese Sausage wrapped in buttery French puff pastry \$6.00

### Vegetable Spring Rolls

Served with sweet and spicy Thai sauce \$5.00

### Coconut Shrimp

With tangy Hawaiian sauce \$6.00

### Coconut Chicken

With tangy Hawaiian sauce \$6.00

### Cape Cod Crab Cakes

Served with our spicy house sauce \$6.00

### Meatballs

Swedish, marinara, sweet & sour, or BBQ \$4.00

### Fried Calamari

With hot pepper rings \$5.00

### Southern Style BBQ Spare Ribs \$5.00

### Clams Casino with Bacon

Stuffed clams with casino butter topped with buttered crumbs \$6.00

### Venus Stuffies

Little necks with a chourico and cracker stuffing \$6.00

\*\*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 \$2.00

### Smoked Salmon on Cucumber Rounds

Smoked Salmon, capers and sour cream on cucumber rounds \$3.00

### Fresh Melon Wrapped in Prosciutto

Bite-sized melon wrapped in imported prosciutto ham \$3.00

### Crudité

Celery, carrot, green peppers, broccoli with ranch or blue cheese \$3.00

### Sliced Seasonal Fruit

A variety of sliced seasonal fruits \$4.00

## Hot Hors D 'Oeuvres

### Hot Mozzarella Cheese Sticks

Served with marinara dipping sauce \$2.00

### Spanakopita

Mediterranean phyllo triangles with spinach and feta \$2.00

### Stuffed Mushroom Caps

with rice and meat \$2.95 or crabmeat \$4.00

### Scallops wrapped in Bacon

New England Scallops, wrapped in bacon touched with maple \$3.00

### Chourico in Puff Pastry

Spicy Portuguese Sausage rapped in buttery French puff pastry \$3.00

### Vegetable Spring Rolls

Served with sweet and spicy Thai sauce \$3.00

### Coconut Shrimp

With tangy Hawaiian sauce \$3.00

### Coconut Chicken

With tangy Hawaiian sauce \$3.00

### Mini Beef Wellington

Classic beef in puff pastry with horseradish cream sauce \$4.00

### Mini Lobster Pot Pies

Maine Lobster "Stew" in flaky cups \$4.00

### Cape Cod Crab Cakes

Served with our spicy house sauce \$3.00

### Meatballs

Swedish, marinara, sweet & sour, or BBQ \$2.00

### Clams Casino with Bacon

Stuffed clams with casino butter topped with buttered \$3.00

### Venus Stuffies

Littlenecks with a chourico and cracker stuffing \$3.00

\*\*ADDITIONAL STATIONARY ITEMS ALSO AVAILABLE UPON REQUEST

# Deluxe Dinner Entrées

## Deluxe dinners include the following:

Venus de Milo Minestrone Soup, Choice of Starch, Vegetable, Dessert, Coffee and Tea  
*Add Family Style Salad (3.00) or Individual Salad (4.00)*  
*Select entrees can be served Family Style for additional cost per guest*

### ~ Poultry ~

#### \*Oven Roasted Turkey

With classic sausage stuffing and cranberry sauce \$23.00

#### Roast Stuffed Half Chicken

With sausage stuffing served with cranberry sauce and gravy \$26.00

#### Chicken Mozambique

Classic Portuguese recipe in a spicy Portuguese Saffron and garlic sauce served with rice \$26.00

#### \*Chicken Picatta

Breaded chicken breast with lemon butter sauce topped with capers \$26.00

#### Chicken Parmesan

Breaded chicken breast topped with marinara sauce and mozzarella \$26.00

#### Chicken Français

Batter dipped chicken breast sautéed in butter with lemon wine sauce \$27.00

#### \*Boneless Stuffed Breast of Chicken

Stuffed with our signature sausage stuffing and chef's gravy \$28.00

#### Famous "Venus Chicken de Milo"

Boneless breast of chicken stuffed with asparagus and red pepper served in puff pastry with our specialty sauce \$30.00

~ADD (2) SHRIMP TO ANY ENTRÉE (\$7.00) ~

### ~ Beef and Pork ~

#### Roasted Pork Loin

Herb Crusted sliced pork loin with port wine demi glaze \$21.00

#### \*Marinated Portuguese Steak

Top sirloin Steak in a spicy Portuguese sauce then oven roasted \$31.00

Also available as duet option with Shrimp Mozambique (add 8.00)

#### \*Roast Sirloin

Sliced individually, a generous cut of Roast Top Sirloin of beef au jus or mushroom gravy \$31.00

#### Roast Prime Rib of Beef 12 oz.

A generous cut of our aged Prime Rib au jus \$33.00

#### Sirloin Steak

Oven broiled 12 oz. Sirloin Steak served with sautéed mushroom caps or au poivre sauce \$38.00

#### Broiled Filet Mignon 10 oz.

Tender Beef Filet Mignon with your choice of one of our gourmet sauces burgundy, mushroom or béarnaise sauce \$46.00

### ~ Seafood ~

#### \*Baked Boston Scrod

Fresh filet of New England Scrod topped with buttered cracker crumbs \$28.00

#### Baked Jumbo Shrimp

With traditional cracker dressing (5) or scallop stuffing (4) \$31.00

#### \*Classic Stuffed Filet of Sole~

Baked with a crabmeat stuffing served with our famous Newburg Sauce \$31.00

#### 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 \$36.00

\*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 \$38.00

#### #2 Jr. 6 oz. Filet Mignon

With three jumbo baked cracker shrimp \$48.00

#### #3 Jr. 6 oz. Filet Mignon

With lobster tail sautéed \$54.00

### Deluxe Dinner Side Dishes & Dessert

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

*Add Family Style Salad (3.00) or Individual Salad (4.00)*

### Soups (served family style):

Venus Minestrone Soup or Chicken and Rice Soup

Substitute New England Clam Chowder (add \$2.00)

Substitute Lobster Bisque (add \$6.00)

### Potato, Rice or Pasta:

**Potato:** Baked, Mashed, Oven Brown, Garlic Roasted Red Bliss, Garlic Red Bliss Mashed,

Delmonico Potatoes (add \$2.00), Baked Stuffed Potato (add \$3.00)

**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 \$2.00)

Antipasto (add \$3.00), Spinach Salad with fresh strawberries, bleu cheese, and red onion topped with glazed walnuts (add \$3.00)

### Vegetables:

Peas & Baby Carrots, Peas & Corn, Buttered Corn with Diced Carrots, Mixed California Vegetables, Buttered Baby Carrots,

String Beans Almandine (\$1.00), Hawaiian Carrots, Asparagus (\$1.00), Butternut Squash (\$1.00), Sugar Snap Peas (\$2.00),

Sautéed Fresh Fancy Vegetables (\$2.00)

### Desserts:

Vanilla Ice Cream with Strawberry, Chocolate, or Crème de Menthe Topping,

Chocolate Mousse, Chocolate Cake, Platter of Assorted Pastries

### Special Desserts

Italian Spumoni (add \$2.00), Deluxe Cheesecakes (add \$3.00), Boston Crème Pie (add \$3.00), Tiramisu (add \$4.00),

Fresh Berries or Strawberry Romanoff (add \$5.00)

### Dessert Buffets

Chocolate Fountain Display with a choice of three items (Pretzels, Pineapples, Strawberries, or Marshmallows) add \$8.00, Cheesecake with Assorted Toppings (add \$5.00) Cakes (add \$4.00), Late Night Cookies and Milk (or Hot Chocolate) add \$4.00

# Signature Buffets

All Buffets include a Coffee Station, Rolls and Butter

## Standard

(Choice of 1):

*Not available Saturday pm*

**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 Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries, Mousse or Ice Cream

**\$22.00**

## 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 Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries, Mousse or Ice Cream

**\$27.00**

## 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 Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries, Mousse or Ice Cream

**\$37.00**

## 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 Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries, Mousse or Ice Cream

**\$41.00**

## 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

Delmonico, Oven Roasted Potatoes or Mashed Potatoes

Pasta with Marinara, 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, Mousse or Crèmes

**\$47.00**

## 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 or Mashed Potatoes

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Ultra-Display of Specialty Mini Pastries, Cakes, Fresh Fruits,

Mousse or Crèmes

**\$58.00**

*Add Soup Station: Venus Minestrone Soup \$3.00. New England Clam Chowder \$4.00*

# 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

**\$31.00**

## 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

**\$28.00**



## **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*

### **Spanish Rice**

Rice with corn, jalapenos, chili powder, cumin powder, and chopped cilantro cooked in chicken broth

*Substitutions: Mofongo or 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**

**\$26.00**

## **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

Arroz Avelenciana

Carne Assada (add \$2.00 per person)

#### **Your Choice of:**

Mofongo or rice and beans, vegetable, dessert

*(See side dishes and desserts)*

### **Regular & decaffeinated Coffee & Tea**

**\$28.00**

## **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 2.00)*  
*Both White & Red Sauce (add 3.00)*

### **Entrée Choice of one**

Baked stuffed Native Half Chicken  
Roast Stuffed Turkey  
Stuffed Boneless Breast of Chicken (add 2.00)  
Veal Parmigiano (add 2.00)

### **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 2.00)*

***\$31.00***

## 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 1.00)*

### Entrée

#### Choice of one:

Baked Stuffed Native Half Chicken or Roast Stuffed Turkey with American or Chourico Stuffing  
Stuffed Boneless Breast of Chicken *(add 1.00)*  
Portuguese Steak *(add 3.00)*  
, Batata Assada or Arroz a Portuguesa

#### Your Choice of:

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

### Regular & Decaffeinated Coffee & Tea

**\$31.00**

## 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

**\$32.00**

# Venus de Milo

## Wedding Reception Package #1

*Available for daytime weddings on Saturday or Sunday (11:30am-4:30pm) based upon availability.*

5 Hour Room Rental  
Dedicated Event Manager  
Hurricane Globe Centerpieces with Candles  
Table Covers (House Standard Colors)  
Napkins (House Standard Colors)  
Complimentary Up lighting  
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 5.00 per person)*

*\*Choice of 3 Spreads:*

An Assortment of Our Chef's Savory Spreads: 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 Crudité and garnished with Fresh Fruit

### Soup or Salad

Family Style Minestrone Soup or Tossed Garden Salad

### Champagne Toast

### Entrée

*Choice of one:*

Boneless Stuffed Chicken

Roasted Turkey Breast

Roast Pork Loin

*Substitute Baked Scrod (add \$3.00 per person)*

*Accompanied with your choice of Potato and Vegetable*

### Dessert

Your Wedding Cake, Assorted Dessert Pastries & Coffee and Tea

**\$31.00**

*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 Up lighting  
Lit trees

### **Passed Hors d'oeuvres**

Scallops Wrapped in Bacon and Bruschetta Caprese

### **Breads and Spreads Display for Cocktail Hour**

#### *\*Choice of 3 Spreads:*

An Assortment of Our Chef's Savory Spreads: 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 Crudit  and garnished with Fresh Fruit

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

### **Champagne Toast**

#### **Choice of Entr es**

##### *Choice of two:*

Boston Baked Scrod

8 oz. Prime Rib

10 oz. 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

***\$47.00***

# **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 Up lighting  
Lit trees

### **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: 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 Crudité and garnished with Fresh Fruit

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

### **Champagne Toast**

### **Choice of Entrées**

#### *Choice of two:*

10 oz. Prime Rib

Portuguese Steak with 3 Shrimp

12 oz. Top Sirloin with 3 Baked Stuffed Shrimp

Filet Mignon & Lobster Tail *(add 9.00)*

*Accompanied with your choice of Potato and Vegetable*

### **Dessert**

Chocolate Fountain with Assorted Accompaniments & Your Wedding Cake

***\$61.00***

# 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

***\$35.00 per person***

***\$43.00 per person when Prime Rib is chosen***

### **ENHANCEMENT TO YOUR BRUNCH BUFFET**

*Priced per person*

Omelet Station \$16.00

**\$50 Culinary Attended**

Assorted Cold Cereal with 2% and Fat Free Milk \$4.00

Seafood Frittata \$8.00

Seafood Newburg (Shrimp & Scallops in a Creamy Newburg Sauce) \$8.00

French Toast \$5.00

Waffles \$4.00

Pancakes \$4.00

Fresh Berries \$2.00

Fruit Parfait \$5.00

# **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 3.00

#### **Taco Bar**

Corn & Flour Tortillas, Mexican Beef & Chicken, Pico De Gallo, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes, Shredded Cheese and Hot Sauces 12.00

#### **Chowder & Clam Cake Shooters**

Our award winning New England Clam Chowder, topped with a clam cake and served in a pony shot glass 4.00

#### **Mini Grilled Cheese & Tomato Soup**

Tomato Soup topped with a mini grilled cheese sandwich and served in a pony shot glass 3.00

#### **Hot Dog Station**

Beef Hot Dogs served on a Bun with various condiments 5.00

#### **Pizza Station**

Cheese, Pepperoni, and Vegetable 5.00

#### **French Fry Bar**

Straight, Curly, and Waffle fries accompanied by assorted condiments & seasonings 4.00

#### **Pancake Bar**

Buttermilk Pancakes with strawberries, blueberries, chocolate chips, whipped cream, butter & warm maple syrup 5.00

#### **Milk & Cookie Station**

Chocolate Chip cookies served with milk 4.00

#### **Donut Station**

Glazed Donuts 5.00

#### **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; \$5.00 per person

5 items; \$6.00 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** \$1.00 per person

**White Glove Service** \$2.00 per person

### **Special Linen Napkins**

(white on white rose design or ivory satin stripe) \$1.00 per person

**Special Round Linen Table Cloths** (floor length)

(white on white rose design or ivory satin stripe) \$2.00 per person

**Tables of 8** \$20.00 per table

**Chair Covers** \$3.00 per person

**Chair Covers with Bow Accent** \$5.00 per person

**Chivari Chairs** \$6.00 per person

**Trees with Lighting** \$10.00 per tree

**Round Charger Plates** (Silver or Gold) \$1.00 per person

**Aisle Runner 50 to 100 Ft – Red --** \$50.00

**White Wedding Arch** \$60.00

**Indoor Ceremony** \$300.00 with arch

**Outdoor Ceremony (April 1<sup>st</sup>- Sept 30<sup>th</sup>)** \$400.00

**Up lighting** (prices vary per room)

**Waterfall Back Drop, includes Organza Fabric & Lighting** (prices vary with dimensions)

**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, and 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.

## DEPOSITS

A deposit AND signed contract are required for all events. Events booked within 30 days may use a signed Banquet Event Order as contract. Corporate clients booking meetings/meal events must pay room rental as (non-refundable) deposit. Deposits are non-refundable unless cancelled 9 months before the date of the function and accompanied by original deposit slip. 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.

## PAYMENTS

Final payment for all Wedding & Social Clients are due 14 days prior to event date. Corporate Clients must pay balance in full 7 days prior to event date, unless other arrangements are made in writing. **ALL EVENTS MUST BE PAID IN FULL PRIOR TO MEAL SERVICE.** All food and liquor served are subject to a MA & Local Meals Tax and 20% House Fee. 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 Payments made within 5 Business days must be cash, bank check or credit card.

**Please note Saturday evening functions require a 100 person guest minimum and a \$35 per person food minimum.**

## PRELIMINARY ARRANGEMENTS

Complete menu, liquor selections, table assignments, head table guest count (if applicable), color schemes, table decorations, AV requirements, time of arrival and time of meal service, outside vendor agreements and approximate number of guests are due 30 days prior to event date.

## FINAL ARRANGEMENTS

Verification of preliminary arrangements, Final Counts and Final Payments are due (Wedding & Social Clients) 14 days or (Corporate clients) 7 day prior to event date.

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.)***

## GUARANTEE

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

Projected guest attendance is required 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***

## 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.

## **OUTSIDE FOOD VENDORS & DELIVERIES**

Floral centerpieces, floral accents and cakes must be delivered within 90 minutes of event start, unless otherwise stated by management. 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, a business License, certificate of insurance naming Venus de Milo as co-insured, and health certificate are 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 emailed 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 inform your Sales Manager of any Special Food Requirements: (*allergies, special dietary or kosher meal requirements, etc.*).

Guests are required to 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 food services are for ON-PREMISE SERVICE 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 leave premises.



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