

*Venus de Milo*

RESTAURANT



CATERING



508.678.3901

[WWW.VENUSDEMILO.COM](http://WWW.VENUSDEMILO.COM)

## *Passed Hors d'oeuvres*

### **Cold**

Bruschetta- Garlic Toast with fresh Tomato Basil	1.50
Bruschetta Caprese – Garlic Toast rounds with fresh mozzarella, tomato and basil	1.95
Jumbo Shrimp Cocktail – Jumbo Shrimp with traditional cocktail sauce and lemon	2.75
Wonton Cups with Sweet Chili Grilled Pineapple	2.25
Antipasto Kabobs – Grape Tomato, Black Olive, Artichoke Heart and Mozzarella with Balsamic Glaze	2.75
Smoked Salmon on Cucumber Rounds – Smoked Salmon, Capes and Sour Cream on Cucumber Rounds	2.75
Fresh Melon Wrapped in Prosciutto – Bite sized melon wrapped in Imported Prosciutto Ham	2.75

### **Hot Hors d'oeuvres**

Spanakopita – Mediterranean phyllo triangles with spinach and feta	1.50
Cheese and Smoked Chicken Empanada	2.50
Sesame Chicken Satay – Strips of chicken breast on skewers with sesame seeds served with Thai Peanut Sauce	2.15
Mac and Cheese Balls	2.50
Stuffed Mushroom Caps with Seafood Stuffing	2.95
Brie and Berry Canapes – Creamy Brie garnished with fresh berries on toast rounds	2.50
Scallops Wrapped in Bacon – New England Scallops, wrapped in Bacon touched with Maple	2.75
Grilled Cheese with Tomato Jam	2.75
Vegetable Spring Rolls – Served with Sweet and Spicy Thai Sauce	2.50
Sweet Potato Latke with BBQ Leeks	2.50
Seared Rare Sirloin with Fresh Horseradish on Brioche	2.95
Cape Cod Crab Cakes – Served with our spicy house sauce	2.95

## *Stationary Hors d'oeuvres*

### **Breads and 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 Crudit  and garnished with Fresh Fruit

4.95 per person

### **Landscape Display**

Assorted Fresh Fruits and Vegetables with Imported and Domestic Cheeses with Assorted Fresh Fruits

3.95 per person

### **Slider Station**

Angus Beef with Ketchup and Pickles, BBQ Pulled Pork, BBQ Pulled Chicken

3.50 per person

### **Baked Brie**

Creamy Baked Brie Wrapped in Puff Pastry with Fresh Fruit Compote

4.75 per person

### **Mediterranean Display**

Hummus, Tabbouleh, Curried Lentils, Marinated Cucumbers and Tomatoes, Imported Black Olives, Roasted Peppers, Feta and Basil with Toasted Pita Triangles

5.95 per person

### **Flatbread Pizza Station**

Tomato, Mozzarella and Basil – Chorizo with Caramelized Onions and Asiago – Buffalo Chicken with Blue Cheese – Pulled Pork with BBQ Sauce and Slaw – Cheeseburger (ground beef, ketchup, pickles, mustard, cheddar and shredded lettuce- 4 Cheese with Marinara

7.50

### **Farm to Table Vegetable Display**

Marinated Cucumbers, Pickled Green Beans, Roasted Mushrooms, Grilled Zucchini and Squash with Fresh Local Greens, Herbs and Home Made Ricotta Cheese

**Seasonal Pricing**

## **Stations**

### **Asian Station**

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

Seafood Rice

Authentic Cantonese Fried Rice tossed with Grilled Shrimp and Scallops

Asian Stir Fry Vegetables

Carrots slices, Broccoli Florets, Red Pepper Spears, Snow Peas, Bamboo Shoots, Water Chestnuts, Celery slices and bean sprouts in a traditional Soy and Garlic Sauce

**26.95** per person

### **Spanish Buffet**

Durango Pork

Boneless Pork Loin glazed with a Paprika Orange Glaze

San Carlos Chicken

Bone - in Marinated in White Wine, Herb, Goya, Paprika, Onion

La Romana Paella

White Rice cooked with pieces of Chicken breast, Chorizo, Chicken Broth, Green Peppers, Garlic, Onions, Chopped Tomatoes and Saffron

Puerto Plata Potatoes

Red Bliss Potatoes baked with Onions, Chopped Green Peppers, Tomatoes, Oregano and Olive Oil

San Juan Vegetables

Sauteed Mixed Vegetables with Lemon Juice and Seasoning

**23.95** per person

### **Italian**

Caesar Salad

Antipasto Salad

Penne or Linguini with Your Choice of Marinara, Meat Sauce, Alfredo Sauce, Tomato Concasse with Roasted Garlic

Chicken or Veal Parmigiano

Roasted Vegetable Lasagna

Focaccia and Grissini

**25.95** per person

### **Carving Station**

Garden Salad

Your Choice of one of the following

Roast Prime Rib with Horseradish

Roast Turkey with Cranberry and Gravy

Baked Ham with Grain Mustard

Roast Pork Loin with Apple Cider Au jus

Roasted Red Bliss Potatoes

Grilled Vegetables with Balsamic Glaze

Assorted Silver Dollar Rolls with Butter

**27.95**

## *Entrees*

### **Chicken 24.95**

- Famous "Venus Chicken de Milo" –  
Boneless Breast of Chicken stuffed with Asparagus and Red Peppers served in Puff Pastry with our Own Sauce  
Chicken Picatta  
Chicken Parmesan  
Boneless Stuffed Chicken Breast with Linguica and Manchego Cheese  
Boneless Stuffed Chicken Breast – Stuffed with Our Sausage Stuffing and Chef's Gravy  
Grilled BBQ Chicken

### **Beef and Pork**

- Roast Pork Loin – Herb Crusted Pork Loin with Port Wine Demi –Glaze **24.95**  
Roast Pork Loin stuffed with Apples and Caramelized Onions with Apple Cider Jus **24.95**  
Grilled Pork Tenderloin with Green Chili and Coriander Broth **26.95**  
Roast Prime Rib of Beef 12 oz **28.95**  
Sirloin Steak with Chimichurri Sauce **26.95**  
Filet Mignon with Honey Roasted Shallot and Merlot Reduction **32.95**

### **Seafood**

- Baked Jumbo Shrimp with Traditional Cracker Dressing **27.95**  
Grilled Atlantic Salmon with Honey Cilantro Vinaigrette **27.95**  
Potato Crusted Salmon with Old Bay and Crab Butter **27.95**  
Grilled Swordfish Steak with Pineapple and Avocado Butter **Market**  
Venus Signature New England Lobster Casserole **32.95**  
Seafood Trio – Roast Haddock with Clam Fritter and Garlic Roasted Shrimp **32.95**

### **Vegetarian**

- Acorn Squash Stuffed with Quinoa and Roasted Vegetables (seasonal) **18.95**  
Roast Zucchini with Wild Rice and Roasted Vegetables **18.95**  
Moroccan Cous Cous with Sautéed Vegetables **18.95**  
Vegetable Lasagna **18.95**  
Roasted Portobello Mushroom Cap with Orzo and Wilted Spinach **18.95**

### **Sides**

#### **Starch**

- Yukon Gold Mashed Potatoes with Roasted Garlic  
Tri Colored Roasted Potatoes  
Roasted Rosemary and Garlic Red Bliss Potatoes  
Roasted Sweet Potato  
Sweet Potato Mashed  
Delmonico Potatoes  
Baked Stuffed Potato  
Rice Pilaf  
Grilled Risotto Cake  
Wild Rice

#### **Vegetables**

- Grilled Vegetable Medley with Balsamic  
Steamed Asparagus (seasonal)  
String Bean Almondine  
Mixed Vegetables  
Roasted Butternut Squash (seasonal)  
Roasted Mushrooms  
Sugar Snap Peas (seasonal)  
Roasted Carrots

### **Salads and Soups**

- Garden Salad with Vinaigrette  
Caesar Salad  
Caprese Salad  
Spinach Salad with Mandarin Oranges and Candied Almonds  
Mixed Green Salad with Berries  
Venus de Milo Minestrone Soup  
Clam Chowder  
Tomato Bisque  
Chicken Noodle