



*Venus de Milo*  
BANQUETS & CATERING

## ***Special Dietary Menu***

*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*

## **Vegetarian**

### **Southwestern Quinoa~ \$12.95**

Quinoa, black beans, sweet corn, jalapenos, red pepper, onion, cilantro, and toasted pumpkin seeds. Served with agave lime dressing.

### **Sesame Ginger Soba~\$14.95**

Buck wheat soba noodles, edamame, radish with sesame ginger dressing.

### **Tofu Stir Fry~\$14.95**

Chow Mein noodles, edamame, broccoli, bok-choy, onions, bean sprouts, carrots, with teriyaki glaze sauce.

## **Vegan**

### **Detox Kale Salad~\$13.95**

Quinoa, red cabbage, edamame, kale, carrots, cucumbers, red pepper, dried cranberries, almonds, and sesame dressing.

### **Green Hummus Crudité~\$14.95**

A blend of baby spinach, chickpeas olive oil lemon, garlic, served with fresh vegetables.

## **Gluten Free**

### **10 oz. Filet Mignon~\$24.95**

Baked Potato, steamed vegetable.

### **Grilled Swordfish~\$32.95**

Lemon pepper sauce, roasted potato, steamed vegetable.

### **Grilled Herb Chicken~\$21.95**

Quinoa pilaf, and gluten free garlic bread