

Venus de Milo
RESTAURANT



CATERING

508.678.3901
WWW.VENUSDEMILLO.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 Crudite 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
Sautéed 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 Corriander 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 Sauteed 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