



Breakfast, Brunch & Lunch 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



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~ Venus Breakfast Buffet ~

The following are priced per guest and available 6am-11am

Carving Station: Baked Danish Ham

Assorted Danish Pastries, Croissants and Mini Muffins

Scrambled Eggs

Breakfast Sausage

French Toast with Maple Syrup and Butter

Home Fries

Coffee, Decaffeinated Coffee and Tea

Selection of Cranberry or Orange Juice

\$17.00

~ Venus Brunch Buffet ~

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

Carving Station: Baked Danish Ham

Assorted Danish Pastries, Croissants and Mini Muffins

Scrambled Eggs

Breakfast Sausage

French Toast with Maple Syrup and Butter

Home Fries

Chicken (Marsala, Piccata, or Francaise)

Baked Boston Scrod with Crumb Topping

Chef's Choice Vegetables

Fresh Tossed Salad

Rolls and Butter

Coffee, Decaffeinated Coffee and Tea

Selection of Cranberry or Orange Juice

\$23.00

Additional Considerations

Add Peppers, Onions and Cheese to Scrambled Eggs ~ **\$3.00**

Fresh Fruit (cantaloupe, melons, honey dew and watermelon) ~ **\$4.00**

Fresh Strawberries and Blueberries ~ **\$2.00**

Yogurt Parfait with Granola and Fresh Fruit ~ **\$5.00**

Substitute Sweet Bread French Toast, Waffles or Pancakes ~ **\$3.00**

Applewood Bacon ~ **\$2.00**

Hand Sliced Prime Rib ~ **\$4.00**

Seafood Frittata ~ **\$8.00**

Seafood Newburg (Shrimp, Scallops & Lobster in a Creamy Newburg Sauce) ~ **\$8.00**

~ Athena Brunch Buffet ~

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

Beverage Station

Also Available as Table Service

Selection of Cranberry, Orange or Grapefruit Juice
Coffee, Decaffeinated Coffee and Tea

BUFFET

Assorted Danish, Croissants, Bagels, and Mini Muffins

(Cream Cheese, Jams and Butter)

Seasonal Fresh Melon

Scrambled Eggs

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

Crispy Bacon & Breakfast Sausage

Breakfast Potatoes

Choose One: Chicken Marsala, Piccatta, or Français

Baked Boston Scrod

Delmonico or Oven Roasted Potatoes

Pasta with Marinara

Chef's Choice Vegetables

Fresh Garden Salad

Rolls & Butter

Carving Station

Choice of Two:

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

Baked Danish Ham

Roasted Turkey Breast with Gravy

\$35.00

\$43.00 when Prime Rib is chosen

Additional Considerations

Omelet Station ~ **\$16.00**

\$50 Culinary Attendant

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

Add Peppers, Onions and Cheese to Scrambled Eggs ~ **\$3.00**

Fresh Strawberries and Blueberries ~ **\$2.00**

Yogurt Parfait with Granola and Fresh Fruit ~ **\$5.00**

Seafood Frittata ~ **\$8.00**

Seafood Newburg (Shrimp, Scallops & Lobster in a Creamy Newburg Sauce) ~ **\$8.00**

Signature Lunch Buffets

All Buffets include a Coffee Station, Rolls and Butter

Cold Deli Buffet

Elegant display of Luncheon Meats and Cheeses:

Baked Danish Ham, Roasted Turkey and Genoa Salami
Assorted Sliced Cheeses
Chicken Salad
Potato or Pasta Salad
Relish and Condiment Tray
Mini Pastries and Mousse

19.00

Assorted Wrap Buffet

Selection of Assorted Wraps:

Chicken Caesar, Vegetarian, Italian, Turkey & Cheddar,
Spicy Beef, and Ham & Cheese
Pasta or Potato Salad
Tossed Salad
Cookies and Brownies

21.00

Hot Luncheon Buffet

(Choice of 1):

Carving Station: Baked Danish Ham or Roasted Pork
Fried or Roasted Chicken
Mashed, Oven Roasted Potatoes or Rice
Chef's Choice Vegetable
Tossed Garden Salad
Mini Pastries and Mousse

21.00

Venus Lunch Buffet

(Choice of 1):

Carving Station: Baked Danish Ham or Roasted Pork
Fried or Roasted Chicken
Baked Scrod with Crumb Topping
Mac & Cheese, Mashed, Oven Roasted Potato, or Rice
Chef's Choice Vegetable
Tossed Garden Salad
Mini Pastries and Mousse

25.00

Athena Lunch Buffet

Carving Station: Prime Rib au jus

(Choice of 1):

Boneless Stuffed Chicken, Francaise,
Marsala or Piccata
Mac & Cheese, Mashed, Oven Roasted Potatoes or Rice
Chef's Choice Vegetable
Tossed Garden Salad
Mini Pastries and Mousse

36.00

Additional Considerations

Venus Minestrone Soup Station
\$3.00

Venus NE Clam Chowder Station
\$4.00

Fresh Fruit
(cantaloupe, melons, honey dew and watermelon)
\$4.00

Plated Lunch Entrées

Include: Coffee & Tea Service

Add Family Style Salad (\$3.00) or Individual Salad (\$4.00)

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

~ Salad Entrees ~

Caesar Salad with Grilled Chicken

Fresh romaine lettuce with shaved parmesan and herbed croutons served with our own Creamy Caesar dressing \$14.00

Add Thai Grilled Shrimp \$2.00

Bistro Greek Salad

House Blend of Field Greens and Lettuce with Kalamata Olives, Cucumber, Sun-Dried Tomato, Roasted Red peppers, Shaved Onions and Feta Cheese in our own lemon herb Greek Dressing \$14.00

Add Grilled Chicken or Grilled Shrimp \$2.00

Salad Trio Plate

Choice of (3): Tarragon Chicken, Tuscan Tuna (mayo free), Shrimp, Traditional Tuna, Egg or Potato Salad. Served atop a bed of mixed greens with cucumbers, tomatoes, carrots, and red onions \$16.00

Soup and Salad

Choice of tuna, shrimp, or chicken salad served atop a bed of mixed greens with cucumbers, tomatoes, carrots, and red onions with a cup of Venus de Milo Minestrone Soup or New England Clam Chowder \$13.00

~ Poultry ~

Include: Choice of Starch and Vegetable

Oven Roasted Turkey

With classic sausage stuffing and cranberry sauce \$16.00

Jr. Roast Stuffed Half Chicken

With sausage stuffing served with cranberry sauce and gravy \$16.00

Chicken Mozambique

Classic Portuguese recipe in a spicy Portuguese Saffron and garlic sauce served with rice \$17.00

Chicken Picatta

Breaded chicken breast with lemon butter sauce topped with capers \$17.00

Chicken Parmesan

Breaded chicken breast topped with marinara sauce and mozzarella \$18.00

Chicken Français

Batter dipped chicken breast sautéed in butter with lemon wine sauce \$17.00

Boneless Stuffed Breast of Chicken

Stuffed with our signature sausage stuffing and chef's gravy \$18.00

Famous "Venus Chicken de Milo"

Boneless breast of chicken stuffed with asparagus and red pepper served in puff pastry with our specialty sauce \$20.00

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

7.2018

~ Beef and Pork ~

Include: Choice of Starch and Vegetable

Roasted Pork Loin

Herb Crusted sliced pork loin with port wine demi glaze \$15.00

Marinated Portuguese Steak

Top sirloin Steak in a spicy Portuguese sauce then oven roasted \$21.00

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 \$21.00

Junior Cut Roast Prime Rib of Beef

A generous cut of our aged Prime Rib au jus \$23.00

Junior Top Sirloin Steak

Oven broiled 12 oz. Sirloin Steak served with sautéed mushroom caps or au poivre sauce \$23.00

Broiled Filet Mignon 10 oz.

Tender Beef Filet Mignon with your choice of one of our gourmet sauces burgundy, mushroom or béarnaise sauce \$25.00

~ Seafood ~

Include: Choice of Starch and Vegetable

Baked Boston Scrod

Fresh filet of New England Scrod topped with cracker crumbs and baked with lemon butter \$20.00

Grilled Atlantic Salmon

Grilled Fresh Atlantic Salmon with mustard crust \$22.00

Baked Jumbo Shrimp

(4) Jumbo Shrimp with traditional cracker dressing or with scallop stuffing \$22.00

Classic Stuffed Filet of Sole

Filet of Sole baked with Crabmeat Stuffing finished with Newburg Sauce \$22.00

Shrimp Mozambique

Shrimp smothered in spicy Spanish Saffron Sauce served over Portuguese Rice \$23.00

Plated Lunch Side Dishes & Dessert

(Includes Choice of Starch, Vegetable, and Coffee & Tea. No Extra Cost Unless Specified Otherwise)

Soup

Served Family Style

Venus Minestrone Soup (\$4.00)

New England Clam Chowder (\$5.00)

Lobster Bisque (\$6.00)

Salad

Served Family Style (\$3.00) or Individual (\$4.00)

Garden Tossed Salad

House Caesar Salad with Herb Croutons

Spinach Salad with Chopped Egg, Bacon Bits and Mushrooms

Tortellini Salad with Vinaigrette

Fresh Tomato Mozzarella Salad

Antipasto

Potato, Rice or Pasta:

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

Delmonico Potatoes (\$2.00) or Baked Stuffed Potato (\$3.00)

Rice: Rice Pilaf, Portuguese, Spanish Rice, Asian Rice or Cape Verdean Rice

Pasta: Penne, Bowtie, Rotini, Cavatapi, or Fettuccini finished with Marinara

Additional Sauces: Alfredo, Pomodoro, or Meat Sauce (\$2.00)

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),

Squash (\$1.00), Sugar Snap Peas (\$2.00), or Sautéed Fresh Fancy Vegetables (\$2.00)

Desserts:

Vanilla Ice Cream with Strawberry or Chocolate Sauce (\$3.00)

Chocolate Mousse (\$3.00), Chocolate Cake (\$4.00), Platter of Assorted Pastries (\$4.00)

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

Tiramisu (\$4.00), Fresh Berries or Strawberry Romanoff (\$5.00)