



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~\$45.45

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