



Venus de Milo

BANQUETS & CATERING

Off-site Catering Menu

Practicing the Fine Art of Hospitality

Celebrating more than 59 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.

75 Grand Army Highway | Swansea, MA 02777 | (508) 678.3901 | venusdemilo.com



Cocktail Reception

Venus de Milo offers a wide variety of stationary and passed hors d'oeuvre cocktail receptions to suit any occasion. We are happy to create a unique package specifically suited for you and your guests.

Stationary Displays

Elegant table-top displays to enhance your cocktail parties, banquets, and weddings.

Priced per guest

Domestic & International Cheese Display

A decorative display of imported and domestic cheeses served with garlic spread and cheddar spread on gourmet crackers garnished with green and red grapes \$4.00

Fiesta Table

A colorful display of salsas, salsa verde, chili con queso, black bean, corn salad, guacamole, and sour cream with warm chicken quesadillas and assorted white and blue chips \$5.00

Breads & Spreads

An assortment of our chef's savory spreads (choice of 3) Pesto, Buffalo Chicken, Sun Dried Tomato/Roasted Pepper, Venus Seafood, Garlic Humus, and French Onion. Served with sliced French Baguette, Gourmet Crackers, and Grissini in a tiered display featuring Domestic and Imported cheeses, Fresh Vegetable Crudité and Fresh Fruit \$5.00

Mediterranean Display

Chef's assortment of flavored humus, tabbouleh, sun-dried tomato spread and savory white bean dip. Served with baked pita chips and fresh pita bread \$6.00

A Taste of Tuscany

A creative sampling of Tuscan Cuisine; Genoa Salami, Prosciutto, Italian Ham, imported cheeses, roasted red peppers, pepperoncini peppers, assorted olives, grilled vegetables and white bean dip. Accompanied by bruschetta, sliced French baguette, gourmet crackers and grissini \$8.00

New England Raw Bar

Extra-large shrimp, oysters and littlenecks in a fanciful display with lemon wedges, classic cocktail sauce, hot sauce, and horseradish sauce **MARKET PRICE**

ADDITIONAL FEATURES: New England Clam Chowder or Lobster Bisque

Stationary Hors D 'Oeuvres

Minimum 3 items

(Priced per guest)

Cold Hors D 'Oeuvres

Bruschetta

Garlic toasted rounds with fresh tomato basil \$4.00

Shrimp Cocktail

Jumbo Shrimp with traditional cocktail sauce and lemon \$8.00

Hot Hors D 'Oeuvres

Hot Mozzarella Cheese Sticks

served with marinara dipping sauce \$4.00

Spanakopita

Mediterranean phyllo triangles with spinach and feta \$4.00

Boneless Chicken Fingers

with buffalo, sweet & sour or BBQ sauce \$4.00

Stuffed Mushroom Caps

with rice and meat \$5.00 or crabmeat \$6.00

Scallops wrapped in Bacon

New England Scallops, wrapped in bacon touched with maple \$6.00

Chourico in Puff Pastry

Spicy Portuguese Sausage wrapped in buttery French puff pastry \$6.00

Vegetable Spring Rolls

Served with sweet and spicy Thai sauce \$5.00

Coconut Shrimp

With tangy Hawaiian sauce \$6.00

Coconut Chicken

With tangy Hawaiian sauce \$6.00

Cape Cod Crab Cakes

Served with our spicy house sauce \$6.00

Meatballs

Swedish, marinara, sweet & sour, or BBQ \$4.00

Fried Calamari

With hot pepper rings \$5.00

Southern Style BBQ Spare Ribs \$5.00

Clams Casino with Bacon

Stuffed clams topped with buttered crumbs and bacon \$6.00

Venus Stuffies

Little necks with a chourico and cracker stuffing \$6.00

****ADDITIONAL STATIONARY ITEMS ALSO AVAILABLE UPON REQUEST**

Passed Hors D 'Oeuvres

An eclectic assortment of comfort and fancy foods elegantly plattered and garnished, passed by our gracious Service Staff.
Sold by the Piece. Minimums may apply.

Cold Hors D 'Oeuvres

Bruschetta

Garlic toasted rounds with fresh tomato basil \$2.00

Smoked Salmon on Cucumber Rounds

Smoked Salmon, capers and sour cream on cucumber rounds \$3.00

Fresh Melon Wrapped in Prosciutto

Bite-sized melon wrapped in imported prosciutto ham \$3.00

Crudité

Celery, carrot, green peppers, broccoli with ranch or blue cheese \$3.00

Sliced Seasonal Fruit

A variety of sliced seasonal fruits \$4.00

Hot Hors D 'Oeuvres

Hot Mozzarella Cheese Sticks

Served with marinara dipping sauce \$2.00

Spanakopita

Mediterranean phyllo triangles with spinach and feta \$2.00

Stuffed Mushroom Caps

with rice and meat \$2.95 or crabmeat \$4.00

Scallops wrapped in Bacon

New England Scallops, wrapped in bacon touched with maple \$3.00

Chourico in Puff Pastry

Spicy Portuguese Sausage wrapped in buttery French puff pastry \$3.00

Vegetable Spring Rolls

Served with sweet and spicy Thai sauce \$3.00

Coconut Shrimp

With tangy Hawaiian sauce \$3.00

Coconut Chicken

With tangy Hawaiian sauce \$3.00

Mini Beef Wellington

Classic beef in puff pastry with horseradish cream sauce \$4.00

Mini Lobster Pot Pies

Maine Lobster "Stew" in flaky cups \$4.00

Cape Cod Crab Cakes

Served with our spicy house sauce \$3.00

Meatballs

Swedish, marinara, sweet & sour, or BBQ \$2.00

Clams Casino with Bacon

Stuffed clams topped with buttered crumbs and bacon \$3.00

Venus Stuffies

Littlenecks with a chourico and cracker stuffing \$3.00

****ADDITIONAL STATIONARY ITEMS ALSO AVAILABLE UPON REQUEST**

Signature Buffets

All Buffets include a Coffee Station, Rolls and Butter

Standard

(Choice of 1):

Not available Saturday pm

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Roasted, Southern Fried, Jerk or Balsamic Vidalia Chicken

Delmonico, Oven Roasted or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries and Mousse or Ice Cream

\$23.00

Classic

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Roasted, Southern Fried, Jerk or Balsamic Vidalia Chicken

Baked Scrod with Cracker Crumb Topping

Delmonico, Oven Roasted or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries and Mousse or Ice Cream

\$28.00

The Delphi

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey, or Roast Pork

Roasted, Southern Fried, Jerk or Balsamic Vidalia Chicken

Baked Scrod with Cracker Crumb Topping

Seafood Newburg

Delmonico, Oven Roasted or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries and Mousse or Ice Cream

\$38.00

The Forum

Prime Rib of Beef

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Chicken Cordon Bleu ~ Boston Baked Scrod

Seafood Newburg

Delmonico, Oven Roasted or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Assorted Mini Pastries and Mousse or Ice Cream

\$42.00

The Oracle

Prime Rib of Beef

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Chicken Cordon Bleu ~ Boston Baked Scrod

Fried Louisiana Shrimp

Seafood Newburg

Delmonico, Oven Roasted or Mashed Potatoes

Pasta with Marinara, Pasta with Meat Sauce or Mac & Cheese

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Deluxe Dessert Display of Mini Pastries, Cakes, Mousse or Crèmes

\$48.00

The Venus

Prime Rib of Beef

Sautéed Lobster

(Choice of 1):

Carving Station: Danish Ham, Roast Turkey or Roast Pork

Chicken Cordon Bleu ~ Boston Baked Scrod

Fried Louisiana Shrimp

Pasta Ciopini

Delmonico, Oven Roasted or Mashed Potatoes

Rice Pilaf

Chef's Vegetables

Tossed Garden Salad or Caesar Salad

Ultra-Display of Specialty Mini Pastries, Cakes, Fresh Fruits,
Mousse or Crèmes

\$59.00

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

Please note our Saturday evening functions require a \$35 per person food minimum

Ethnic Buffets

All Buffets include a Coffee Station, Rolls and Butter

Spanish

Durango Pork

Boneless pork loin glazed with
a paprika orange glaze

Substitutions: Chipotle Pork or Chorizo Stuffed Pork Loin

San Carlos Chicken

Bone-in chicken marinated in white wine, herbs,
Goya, paprika, onions, and garlic

Substitutions: Black Mole Chicken or Red Mole Chicken

La Romana Paella

White rice cooked with pieces of chicken breast,
chorizo, chicken broth, green peppers, garlic,
onions, chopped tomatoes, saffron

Substitutions: Chipotle Chicken and Rice

Spanish Rice

Rice with corn, jalapenos, chili powder, cumin
powder, and chopped cilantro cooked in chicken
broth

Substitutions: Mofongo or beans

San Juan Vegetables

Sautéed mixed vegetables with lemon juice and
seasoning

Substitutions Grilled corn

Coba Salad

Sliced grilled chicken served over a mixed salad of
romaine & iceberg lettuce with shredded red
cabbage, carrots, black olives, white cheddar cheese
and tortilla strips served with lime vinaigrette
dressing

*Substitutions: Mixed green salad with scallions, mango,
black beans, and corn with cilantro lime vinaigrette
dressing*

Assorted Dessert Pastries

\$27.00

Portuguese

Carne Alentejana

Pork & Littlenecks

Chourico com Pimentas

Chourico & Peppers

Bacalhau a Gomes de Sa

Fish Casserole

Peito da Galinha Mozambique

Chicken Mozambique

Batata Assada

Roasted Potato

Arroz a Portuguesa

Portuguese Rice

Salada Portuguesa

Salad with Oil & Vinegar

Curtumes Variados e Azeitonas

Portuguese Pickles & Olives

Pasterlaria Variada

Variety of Pastries

Café, Pao e Manteiga Incluído

Coffee, Bread & Butter Included

\$33.00

Additional Considerations

Costeletas de Porco (Barbeque Spare Ribs) ~ **\$2.00**

Carne a Portuguesa (Portuguese Beef) ~ **\$2.00**

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

Please note our Saturday evening functions require a \$35 per person food minimum

Ethnic Buffets Continued

All Buffets include a Coffee Station, Rolls and Butter

Asian

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

Substitutions: Orange or Thai Chili Chicken

Seafood Rice

Authentic Cantonese fried rice tossed with grilled shrimp and scallops

Substitutions: Seafood lo mein or jasmine rice

Howloon Cod

Fresh Cod topped with seasoned Japanese bread crumbs

Substitutions: Sweet and Sour Shrimp

Szechuan Beef with Broccoli

Asian style pepper steak with ginger root, oyster sauce, sherry wine, garlic, green pepper julienne, and fresh broccoli florets

Substitutions: Beef with Chinese vegetables or pepper steak with pearl onions

Hoisin Spare Ribs

Roasted baby back short ribs marinated in hoisin sauce, red wine, scallions, garlic cloves, ginger root, and Asian hot chili paste

Substitutions: Teriyaki or Cha Siu Beef Spare Ribs

Asian Stir-Fried Vegetables

Carrot slices, broccoli florets, red pepper spears, snow peas, bamboo shoots, water chestnuts, celery slices, and bean sprouts in a traditional soy garlic sauce

Asian Chicken Salad

Teriyaki Chicken served over a salad mix of romaine and iceberg lettuce, spinach, mandarin orange wedges, shredded red cabbage, shredded carrots, green onions, and lo mein noodles served with honey oriental sesame vinaigrette

Assorted Dessert Pastries

\$32.00

*Add Soup Station: Venus Minestrone Soup \$3.00. New England Clam Chowder \$4.00
Please note our Saturday evening functions require a \$35 per person food minimum*

Venus de Milo

Wedding Reception Package #1

Available for daytime weddings on Saturday or Sunday (11:30am-4:30pm) based upon availability.

Cocktail Hour Hors d'oeuvres

Choice of two:

Chicken Tenders, Mozzarella Sticks, Vegetable Spring Rolls, Coconut Chicken

Breads and Spreads Display for Cocktail Hour

(add 5.00 per person)

**Choice of 3 Spreads:*

An Assortment of Our Chef's Savory Spreads: Pesto, Buffalo Chicken, 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 Crudité and garnished with Fresh Fruit

Soup or Salad

Family Style Minestrone Soup or Tossed Garden Salad

Champagne Toast

Entrée

Choice of one:

Boneless Stuffed Breast of Chicken

Roasted Turkey Breast

Roast Pork Loin

Substitute Baked Scrod (add \$3.00 per person)

Accompanied with your choice of Potato and Vegetable

Dessert

Your Wedding Cake, Assorted Dessert Pastries & Coffee and Tea

\$32.00

Please note our Saturday evening functions require a \$35 per person food minimum

Venus de Milo Wedding Reception Package #2

Passed Hors d'oeuvres

Scallops Wrapped in Bacon and Bruschetta Caprese

Breads and Spreads Display for Cocktail Hour

**Choice of 3 Spreads:*

An Assortment of Our Chef's Savory Spreads: Pesto, Buffalo Chicken, 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 Crudité and garnished with Fresh Fruit

Family Style Minestrone Soup and Tossed Garden Salad with House Dressing Included

Champagne Toast

Choice of Entrées

Choice of two:

Boston Baked Scrod

8 oz. Prime Rib of Beef

10 oz. Sirloin Steak

Breast of Chicken with 3 Baked Stuffed Shrimp

Accompanied with your choice of Potato and Vegetable

Dessert

Your Wedding Cake served with Ice Cream, Assorted Dessert Pastries & Coffee and Tea

\$48.00

Venus de Milo Wedding Reception Package #3

Passed Hors d'oeuvres

Choice of 3:

Stuffed Mushrooms, Brie and Berry Canapés, Coconut Chicken, Coconut Shrimp,
Scallops Wrapped in Bacon, Mini Beef Wellington

Breads and Spreads Display for Cocktail Hour

An Assortment of Our Chef's Savory Spreads: Pesto, Buffalo Chicken, 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

Family Style Minestrone Soup and Tossed Garden Salad with House Dressing Included

Champagne Toast

Choice of Entr es

Choice of two:

10 oz. Prime Rib of Beef

Portuguese Steak with 3 Shrimp

12 oz. Top Sirloin with 3 Baked Stuffed Shrimp

Filet Mignon & Lobster Tail (*add 9.00*)

Accompanied with your choice of Potato and Vegetable

Dessert

Chocolate Fountain with Assorted Accompaniments & Your Wedding Cake

\$62.00

Venus de Milo

Wedding Day Brunch Buffet

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

Orange, Cranberry, & Grapefruit Juice Station
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

BUFFET

Assorted Danish, Croissants, Bagels, and Mini Muffins

Cream Cheese, Jams and Butter

Seasonal Fresh Melon

Fluffy Scrambled Eggs

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

Crispy Bacon & Breakfast Sausage

Breakfast Potatoes

Fresh Garden, Salad

Rolls & Butter

Baked Native Scrod

Oven Roasted Vegetables

Delmonico Potatoes

Baked Pasta with Marinara

Choose One: Chicken Marsala, Chicken Piccata, or Chicken Français

Carving Station

Choice of Two:

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

Baked Virginia Ham, or Roasted Turkey Breast with gravy

\$35.00 per person

\$43.00 per person when Prime Rib is chosen

ENHANCEMENT TO YOUR BRUNCH BUFFET

Priced per person

Omelet Station \$16.00

\$50 Culinary Attended

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

Seafood Frittata \$8.00

Seafood Newburg (Shrimp & Scallops in a Creamy Newburg Sauce) \$8.00

French Toast \$5.00

Waffles \$4.00

Pancakes \$4.00

Fresh Berries \$2.00

Fruit Parfait \$5.00

Venus de Milo

Good Night Munchies

(Served within 3-4 hours from start of dinner service)
(Priced per person. Minimum of 50 Guests)

~Late Night Enhancements~

Mini Beef Sliders

With American cheese and assorted condiments 3.00

Taco Bar

Corn & Flour Tortillas, Mexican Beef & Chicken, Pico De Gallo, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes, Shredded Cheese and Hot Sauces 12.00

Chowder & Clam Cake Shooters

Our award winning New England Clam Chowder, topped with a clam cake and served in a pony shot glass 4.00

Mini Grilled Cheese & Tomato Soup

Tomato Soup topped with a mini grilled cheese sandwich and served in a pony shot glass 3.00

Hot Dog Station

Beef Hot Dogs served on a Bun with various condiments 5.00

Pizza Station

Cheese, Pepperoni, and Vegetable 5.00

French Fry Bar

Straight, Curly, and Waffle fries accompanied by assorted condiments & seasonings 4.00

Pancake Bar

Buttermilk Pancakes with strawberries, blueberries, chocolate chips, whipped cream, butter & warm maple syrup 5.00

Milk & Cookie Station

Chocolate Chip cookies served with milk 4.00

Donut Station

Glazed Donuts 5.00

Candy Station

Includes; decorative fun oversized glasses filled with candies w/ serving scoop

Dum-Dum's, Skittles, Jolly Ranchers, Tootsie Rolls, Laffy Taffy, Starburst, Gummy Life Savers, M&M's, Jelly Beans, Mike & Ikes, Reece's Minis, Swedish Fish, Sweet Stripes Soft Starlight Mints, Sour Patch Kids, Swedish Fish, Hershey Kisses, Chocolate Covered Almonds, Peanut M&M's, Whoppers, Milk Duds

(Special requests are available; price per person will be adjusted)

3 Items; \$5.00 per person

5 items; \$6.00 per person

Beverages

Beverage Service Options

Venus de Milo servers and bartenders are professionally trained and certified for responsible alcohol beverage service. We actively card to ensure all guests purchasing or consuming alcohol beverages are 21+ years old. We observe all Massachusetts state laws regarding service of alcohol and reserve the right to refuse service to anyone. Our full liquor service policy is available on view in our lobby or ask any Sales Manager for a printed copy.

Non-Alcoholic Beverages

Fountain Sodas, Iced Tea, Lemonade, Fruit Punch, Iced Coffee, Hot Coffee, Decaffeinated Coffee, Hot Traditional and Herbal (decaffeinated) Tea, Fruit Juices, Non-Alcoholic Beer, Sparkling Cider, Specialty Sodas, Bottled or Canned Beverages Available on Request. *(Minimum Orders May Apply)*

Alcoholic Beverages

Champagne and Domestic Sparkling Wine, A selection of Red and White Wines from our Wine List *(See Sales Manager)*, Specialty Red and White Wines on Request *(See Sales Manager)*, A Selection of Imported and Domestic Bottled Beers.

Specialty Cocktails by the Gallon

Including:

Specialty Margaritas, Specialty Martinis and Cosmopolitans, Champagne Punch, Rum Punches, Mai-Tai's, Bloody Mary's, Mimosas or Bellini's, and Screwdrivers
Special Requests May Require Minimum Purchase

TYPES OF BAR SERVICE

Hosted on Consumption, Hosted on Consumption with Set Maximum Cap, Wine and Soft Drinks ONLY, Hosted Soft Drinks ONLY, Full Bar Cash, Hosted Drink Tickets
(tickets available for purchase in sets of 50, tickets are ONLY valid for date and hours of booked function)
Bar Service May Be Extended to Cash beyond Tickets

HOST OPEN BAR OPTIONS

(Priced per guest)

	1 hr	2 hrs	3 hrs	4 hrs
Beer, Wine & Soda	\$13	\$17	\$21	\$24
Includes wide variety of domestic and imported beers, wines by the glass and pepsi products				
Beer, Wine, Soda & 1 Specialty Cocktail	\$16	\$19	\$23	\$28
Same as above plus 1 passed specialty cocktail				
Premium Open Bar				
Domestic and imported beers, wines by the glass, Pepsi products and all non-top shelf liquors	\$19	\$22	\$26	\$30
Top Shelf Open Bar				
Same as premium and includes access to all top shelf liquors and 2 passed specialty drinks	\$21	\$26	\$32	\$37

Additional Party Rentals and Added Touches

(Additional charges apply)

Specialty Linens, Chair Covers, Tables, Chairs, Chivari Chairs, Flatware, Glassware, China, Ice Carvings and much more are available for your event at an additional cost.

6.25% Ma Tax or 8% RI Tax and 20% Administration Fee are an additional charge, and pricing is subject to change.



75 Grand Army Highway
Swansea, Massachusetts 02777
508-678-3901
Providence 401-861-2780
venus@venusdemilo.com