



Hors D'oeuvres Selection

Hot Hors D'Oeuvres

Mini Quiche Tarts
Pizza and Focaccia
Mini Egg Rolls
Grilled Sausage
Cocktail Spring Rolls
Assorted Arancini Di Riso
Vegetable Samosa
Coconut Shrimp
Lamb, Chicken or Beef Satay

Guacamole Dip and Chips
Sweet Potato Fries with
Spicy Mayo Dips
Soup Shooters
Grilled Sausage
Mini Crab Patties*
Fried Calamari in Paper
Cone*
Fish Tacos*
Bite Sized Empanadas*
Mini Grilled Cheese

Cold Hors D'Oeuvres

Smoked Salmon Canapé
Cheese and Grape Skewer
Tomato and Bocconcino Skewer
Olive Tapenade Canapé
Filo Shell with Babaganush

Red Pepper Crostini
Humus Dip Canapé
Toasted Baguette with Melted
Cheese and Marmalade Topping *
Crab Salad Bites in Mini Pitas*

Additional Hors D'oeuvres available upon request. Please consult a Venetian Sales Associate.



Antipasto Selection

Venetian Antipasto Station Wedding

Cold Selection:

Asparagus Vinaigrette, Assorted Bean Salad,
Assorted Olives, Vegetable Giardiniera,
Bocconcino, Marinated Mushrooms, Sundried
Tomatoes, Baby Corn Salad, Pasta Salad
Primavera, Grilled and Marinated Eggplant,
Grilled and Marinated Red and Yellow
Peppers, Grilled and Marinated Zucchini,
Artichoke Hearts Salad, Tomato Salad, Sliced
Beets, Hearts of Palm Salad, Rice Salad, Pizza
and Focaccia, Frittata, Sausage and Antipasto
Di Mare

Display Platters:

Prosciutto Display, Assorted Cheese
Display, Assorted Cold Cuts Display,
Smoked Salmon and Grand Wheel of
Parmigiano Cheese

Hot Selection in Chafing Dishes:

Trippa Picante with Potatoes, Pasta e
Faggioli and Mussel's all Marinara

Plated Antipasto

Antipasto alla Casalinga

Prosciutto, Melon, Provolone, Grilled Eggplant, Peppers and Zucchini, Artichoke Hearts,
Black Olives and Bruschetta

Plated Seafood Combo

Prosciutto, Melon, Marinated Seafood, Grilled Eggplant, Peppers and Zucchini, Slice of
Tomato, Bocconcino and Black Olives

Plated Shrimp Cocktail

Three Jumbo Shrimp with Cocktail Sauce, Grilled Eggplant and Zucchini, Asparagus Tips
and Lemon Wedge

Plated Grilled Calamari Tube

Grilled Calamari Tube (6 oz) on a bed of Arugula and Vegetable Couscous with a Zest of
Lemon

The Venetian Appetizer

Prosciutto, Melon, Grilled Squid, Shrimp and Scallop, Smoked Salmon with capers,
Oyster mushrooms, slice of tomato, bocconcino, black olives, roasted peppers,
grilled eggplant and zucchini with olive oil and balsamic vinegar, Asiago cheese and
Bruschetta



Cocktail Stations

Can be used to supplement or replace Hors D'oeuvres, Antipasto Station OR Late Night Stations

Antipasto alla Casalinga Station

Parma Prosciutto on the slicer, Sopressata, Salami Calabrese Picante, Pancetta, Nastrano and Cacciatore Sausage, Antipasto Di Mare, Smoked Salmon, Fried Calamari and Shrimp, Assorted Cheese, Grand Wheel of Parmigiano Cheese, Caprese Salad, Green Chili Olives, Black Dried Olives, Grilled Vegetables and Sundried Tomatoes

International Pizza Station

Assorted Pizzas with different toppings (approximately 3 types) * Vegetarian options available

Risotto Station

Risotto made in view of guests in Grand Parmigiano Wheel

Spaghetti Aglio e Olio Station

Chef preparing pasta in view of guests. Linguini, Garlic, Olive Oil, Anchovies, Fresh Parsley, Sundried Tomatoes, Black Olives, Fresh and Dry Chili Peppers and Fresh Grated Parmigiano Cheese

Panini and Salumi Casalinga Station

Sopressata, Prosciuttino, Calabrese Picante, Pancetta, Nostrano and Cacciatore Sausage, Marinated String Eggplant, Cheese Platter, Sliced Cucumbers, Tomatoes and Assorted Panini

Street Meat Station

Choice of Hot Dogs OR Italian Sausages served with a variety of condiments and toppings and accompanied with Coca Cola.

Lamb and Polenta Station

Carving of Rack of Lamb in view of guests, accompanied with Polenta Fries and a variety of sauces on the side, such as, Meat Sauce and Tomato and Basil Sauce.

Accompanied with Fresh Grated Parmigiano Cheese and Chili Pepper Oil

Corned Beef and French Fries Station

Corned Beef carved in view of guests on Cocktail Rye, Cocktail Black and Mini Onion Buns. Dijon Mustard, Honey Mustard, Horseradish, Pickles and Red Pimento. Regular French Fries in paper boxes with Ketchup, Salt and Vinegar

Nonna's Cucina

Veal Cutlets in Tomato Sauce served with a variety of buns, hot and sweet peppers, sautéed onions, mushrooms and Brio or Coke

Slider Station

Homemade Beef Burgers with Condiments and Fries.

Mini Beef Burgers and Buns, Mustard, Relish, Ketchup, Mayo, Lettuce, Tomato, Onions and Pickles.

Regular and Sweet Potato Fries, Salt and Vinegar and Gravy

Porchetta Station

Roasted whole Porchetta with fried banana peppers, assorted buns, tzatziki, mustard, mayonnaise, shredded lettuce and cheese
Alternative Options: Porchetta Shoulder
Additions: Fries or Potato Wedges



Cocktail Stations

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Grilled Cheese and Pickles Station

Grilled Cheese made on an assortment of Breads with various Cheese and toppings. Served with Pickles and Onion Rings on the side

Chicken Tenders and Fries Station

Crispy Chicken Tenders served with French Fries and dipping sauces such as Sweet and Sour, Honey and Ketchup

Mac and Cheese Station

Cheesy Macaroni Pasta presented with toppings such as bacon bits, peppers and onions

Spud Bar

Cream Mashed Potatoes escorted with delicious toppings such as grated cheese, chives, bacon and sour cream served in Martini Glasses

Hot Dip Station

Roasted Red Pepper, Spinach and Artichoke Dip served with a variety of pitas, tortilla chips, crackers and vegetables for dipping

Asian Station

General Tao Chicken served with your choice of vegetable fried rice or Cantonese style rice

Sushi Station

A mixture of California rolls, Nigiri and Sashimi on display for guests to choose from

Shrimp and Oyster Station

Decorated Shrimp Tree and Pre - Shucked Oysters with Ice Carving, Cocktail Sauce, Hot Sauce and Lemon Wedges

Wok Station

Vegetable Pad Thai made in view of guests with crushed peanuts, fresh lime wedges and hot sauce. Accompanied with Vietnamese Spring Rolls with Red Thai Chili Sauce

Fiesta Bar

Choice of two fillings (Fish, Ground Meat or Ground Chicken) served with Mini Coronita Bottles, Shredded Lettuce, Refried Beans, Sliced Black Olives and Diced Tomatoes, Sour Cream and Grated Cheese

Mid - East Station

Shawarma Style Chicken served with Tubule, Hummus, Baba Ganush, Sliced Fried Eggplant, Israeli Salad, Grilled Vegetables, Whole Artichokes, Pita Bread and Flat Bred

Mediterranean Station

Saganaki "Flaming Cheese" Kasseri Cheese flambéed in view of guest with Ouzo, Pita Bread, Olive Tapenade, Hummus, Babaganush, Sundried Tomato and Pepper Tapenade, Tehina and Spanakopita, Horiatiki Salad "Greek Salad", Chicken and Pork Souvlaki and Fried Squid with Tzatiki Sauce

Wings Action Station

Plain Fried Chicken Wings tossed in view of guests in separate bowls with BBQ, Honey Garlic and Red Thai Chilli Sauce accompanied with Carrot and Celery Sticks.



Beverage Stations

Can be used during Cocktail Hour or After Ceremonies

Martini Station

Bartender Performance
Martinis made to order with condiments

Prosecco Station

Prosecco Fountain with assorted Fruit Nectar and
Fresh Strawberries

Bubbly Bar

Champagne bottles displayed on ice with an
assortment of Juices, such as, Orange, Cranberry,
Peach and Pineapple.
Accompanied by a display of assorted cut up fruit
to be enjoyed by guests

Vodka Station

Various flavoured Vodka shots on Ice Display

Sangria Station

Wine infused with sliced citrus fruit in glass
samovar.
Bowls of sliced peaches, plums and assorted
berries to garnish sangria

Pink Spiked Lemonade Station

Pink Lemonade served in Glass Samovar spiked
with Vodka and garnished with Strawberries.



Pasta Selection

Fussilli, Fettuccini, Linguini, Spaghetti, Casarecia, Paglia e Fieno, Ravioli, Spaghetti Chitarra, Tortellini, Agnelotti, Gnocchi, Penne or Rigatoni Served with your choice of sauce listed below:

Sauces

Napolitana Sauce
Tomato and Basil

Bolognese Sauce
Tomato and Minced Meat

Vodka Sauce
Julienne Peppers and Bacon in Rose
Sauce

Pesto Sauce
Garlic, Fresh Basil, Pine Nuts,
Parmesan Cheese and Extra Virgin
Olive Oil

Arrabiata
Hot and Spicy Tomato
Sauce

Panna
Alfredo Cream Sauce

Baked

Lasagna Veneziana
Traditional meat lasagna,
mozzarella cheese, tomato sauce
and béchamel

Vegetarian Lasagna
Carrot and peas, onions, broccoli,
cauliflower, mozzarella cheese,
tomato sauce and béchamel

Eggplant Parmigiana
Floured Eggplant layered with
mozzarella cheese and tomato
sauce

Rotolo
Pasta loaf stuffed with cheese and
spinach baked in a cream sauce

Manicotti
Rolled pasta stuffed with cheese and
spinach baked in a cream sauce

Cannelloni
Rolled pasta stuffed with minced meat
baked in a Tomato Sauce

Fettuccine ai Nidi
Fettuccini formed in a birds
nest topped with Black Forest
Ham, Veal, Peas, Mozzarella,
Cheddar and Parmigiano
Cheese in a Cream Sauce

Beggars Purse
Pasta Crepe filled with ricotta
cheese and spinach and tied
closed with chive

Risotto Selection

Risotto alla Pescatore
Assorted seafood in tomato sauce

Risotto ai Funghi
Porcini and Oyster mushrooms in
a natural mushroom broth

**Risotto con Arugula e
Pomodoro**
Risotto with Arugula and Cherry
Tomato

Risotto con Zucca
Risotto with butternut squash

Risotto e Spinaci
Risotto with baby spinach

Risotto alla Rucola
Risotto with fresh arugula

Risotto with Asparagus
Risotto with fresh Asparagus



Soup Selection

Stracciatella Soup

Chicken Broth garnished with eggs and parmigiana cheese

Minestrone Soup

Made with the finest fresh vegetables in a beef broth

Brodo di Pollo con Polpettine

A classic Italian style chicken soup garnished with mini meatballs

Cream of Leek and Potato Soup

Made with the finest ingredients including Leeks, Potato and fresh Garlic

Butternut Squash Soup

A blend of Butternut Squash and Sweet Potato. Garnished with fresh chives (optional Crème Fraiche)

Caldo Verde

Traditional Portuguese Soup

Zuppa di Funghi

Cream of Mushroom Soup

Tortellini Soup

Tortellini Noodles in a light Chicken Broth

Lobster Bisque

A hardy delight made with quality Lobster

Crab Bisque

A hardy delight made with quality Crab

Tomato and Roasted Red Pepper Bisque

Made with fresh ripe tomatoes and roasted field red peppers

Salad Selection

Caesar Salad

Includes croutons *No bacon bits

Greek Salad

Kalamata olives, Feta Cheese and peppers in a Greek Dressing

Spring (California) Salad

Mixed Greens garnished with our in - house Balsamic Vinaigrette Dressing

Romaine and Radicchio Salad

Seasoned with our in - house Balsamic Vinaigrette Dressing

Venetian Presentation Salad

Mixed Greens accompanied with Dried Cranberries, Raisins, Cherry Tomatoes and Mandarin Oranges garnished with shaved Parmigiano Cheese and Strands of Vegetables

Cucumber Wrapped Salad

Mixture of assorted Field Greens, enveloped in a Cucumber Ring. Accompanied with Dried Cranberries, Raisins, Cherry Tomatoes and Mandarin Oranges. Garnished with shaved Parmigiano Cheese and strands of Vegetables



Chicken Entrée Selection

Chicken Parmigiana

Breaded Chicken Breast baked in Tomato Sauce with Parmigiano Cheese

Chicken alla Milanese

Breaded Chicken Breast garnished with a twist of Lemon

Chicken All' Limone

Grilled Chicken Breast sautéed in Lemon and White Wine Sauce

Chicken Scaloppini

Grilled Chicken Breast sautéed in a Mushroom and White Wine Sauce

Chicken alla Veneziana

Lightly Breaded Chicken Breast stuffed with Asiago Cheese and Spinach in White Wine Sauce

Chicken Cordon Bleu

Lightly Breaded Chicken Breast stuffed with Cheese and Ham

Chicken Supreme

Upper Chicken Breast with drumbeat wing, topped with a White Wine Sauce. Garnished with Julienne of Carrots, Onion, Celery and Peppers.

Alternatives: Jerked or Teriyaki

Roasted Chicken

Roasted Chicken with Rosemary Garnish

1/2 Rock Cornish Hen Delight

Tenderly baked to perfection and stuffed with rice and Seasoned Herbs

Sliced Turkey Roll

Sliced roll of Turkey stuffed with a delicious Bread Stuffing. Served with Cranberry Sauce and Gravy on the side

Pork Entrée Selection

Grilled Sausage Links

Lamb Entrée Selection

Grilled Two Bone Lamb Chop

Two Bone Lamb Chop grilled and seasoned to perfection

Braised Lamb Shank

Lamb Shank slow cooked in Wine Reduction with Rosemary and Mixture of Herbs



Veal Entrée Selection

Veal Parmigiana

Breaded Veal baked in Tomato Sauce and topped with Parmigiano Cheese

Veal Milanese

Breaded Veal garnished with a twist of Lemon

Veal Scaloppini

Veal sautéed in Mushrooms and White Wine Sauce

Veal Picata

Veal Scaloppini sautéed in Lemon and White Wine Sauce

Veal Italiana

Scaloppini topped with Julienne Peppers, Mushrooms, Black Olives and Tomato Sauce

Veal Tenderloin alla Veneziana

Oven Roasted Veal Tenderloin stuffed with Mushrooms and Spinach delicately seasoned in a wild Mushroom and Brandy Sauce

Frenched Veal Chop Full Bone

Seasoned and Grilled to perfection in a Wild Mushroom and Brandy Sauce

Beef Entrée Selection

Chateaubriand

Slow Roasted and served with a Peppercorn, Cognac or Béarnaise Sauce

Fillet Mignon

Grilled and served with a Peppercorn or Cognac Sauce

Bacon Wrapped Optional

Roast Beef au Jus

Beef Tenderloin slow roasted and served in a Natural Beef Jus and Gravy Sauce

Rib Steak

Grilled and served with a Mushroom or Peppercorn Sauce

Prime Rib of Beef

Slow Roasted and served with a Natural Beef Jus and Horseradish

New York Steak

Grilled and served with a Mushroom or Peppercorn Sauce

Braised Beef Short Rib

Beef Short Rib slow cooked in a Reduction



Seafood Selection

Deep from the Sea

Assorted Deep Fried Shrimp, Squid, Steamed Lobster Tails, Crab Legs and Mussels

Venetian Seafood Platter

King Crab legs, Lobster Tails, Shrimp, Squid and Mussels in either a Tomato Marinara Sauce or Butter and White Wine Sauce

Fillet of Salmon (Grilled or Baked)

Grilled Salmon garnished in a Butter and White Wine Sauce or in a Sweet Teriyaki Sauce

Scallop and Shrimp Embrace

Pesto flavoured Scallop embraced with Jumbo Shrimp

Fish Kabobs

Salmon, Shrimp, Scallops and Vegetables on a Skewer

Salmon in Filo or Puff Dough

Fillet of Salmon enveloped in a Fresh Pastry Dough and Baked

Fillet of Sea Bass

Fresh Herbs and White Wine or in a Mango and Pepper Salsa

Surf and Turf Selection

Fillet Mignon and Lobster Tail

Fillet Mignon with Jumbo Shrimp and Scallop Pinwheel

Fillet Mignon and Butterflied Jumbo Shrimp

Chateaubriand and 2 Jumbo Shrimp Skewer

Chateaubriand, Grilled Calamari and Shrimp



Vegetarian Entrée

Eggplant Parmigiana

Rice or Couscous Stuffed Bell Pepper

Sweet Potato Couscous

Phyllo Garden Vegetable Strudel with Rice

Salmon Filet with Rice and Mediterranean Vegetables

Grilled Vegetable Tower

Vegetable and Tofu Stir - Fry

Stuffed Portobello

Stuffed with Seasoned with Spinach, Pepper and Goat Cheese

Vegetable Stir Fry with Brown Rice

Vegetable Selection

Fresh Grilled Asparagus

Green Peas

Green Beans

Carrot - Wrapped
Asparagus

Baby Bok Choy

Rapini

Baby or Long Stem Carrots

Roasted Oyster Mushroom

Grilled Red and Yellow
Peppers

Broccoli

Garden Vegetable Medley
Broccoli, Cauliflower, Carrots

Sugar Snap Peas

Potato Selection

Duchess Potato

Parisienne Potato

Roasted Potato Mix
Oven Roasted and Yam
Mix

Mashed Potato

Roasted Mini New Skinned
Potato

Oven Roasted Yukon Gold
Potato

Grilled Sweet Potato

Twice Baked Potato



Dessert Selection

Sherbet or Sorbet

Mango, Lemon or Orange

Chocolate Tartufo in Martini Glass

Chocolate Ice Cream ball with Vanilla centre covered in Cocoa

Large OR Small Fruit Shaped Ice Cream

Ice Cream flavored and shaped like different types of fruit

Chocolate Caramel Cluster

Layered with ice cream, cookie and caramel, covered by a hard shell of chocolate

Cuore Freddo

Heart shaped Ice Cream

Wafer Cup Delight

Scoop of Vanilla Ice Cream topped with Strawberries and Kiwi

Ice - Cream Crêpe

Crêpe filled with Vanilla Ice Cream topped with Berries

Mousse Delight*

Chocolate, Vanilla or Strawberry Mousse with Whipped Cream, Strawberry and Wafer garnish

English Trifle*

Layered sponge cake mixed with custard, whipped cream and fruit

Crème Brulee*

A rich custard base with a caramelized top layer

Assorted European Pastry Platter*

An assortment of various European Pastries

Assorted Fresh Seasonal Fruit Platter*

An assortment of Seasonal Fresh Fruit

Fresh Berry Cup served in a Martini Glass*

Fresh berries served in a martini glass topped with whipped cream

Victorian Pear*

Baked Bosh Pears in Red Wine with Ferrero Rocher Centre on a chef signature plate. Garnished with a Marble Pirouline Chocolate Wafer, fresh Raspberries and Blueberries and topped with a reduction of Red Wine and Natural Pear Jus

Apple Blossom*

Warm Apple Blossom topped with Vanilla or French Vanilla Ice Cream

Trio Dessert Plate*

Explore delectable combinations with your sale associate such as: mini Crème Brulee, mini Cheesecake, Chocolate Dipped Strawberry, Cannoli, Chocolate Mousse, Fruit Tart, Brownie Square, Red Velvet Cupcake, slice of Tiramisu, slice of Carrot Cake, grilled Pineapple in Cinnamon, poached Pear, Cream Puff

Upgraded Dessert available upon request and are subject to additional fees. Please consult a Sales Associate



Dessert Station

Assorted European Pastry Station

An assortment of various European Pastries

Fresh Seasonal Fruit Station

An assortment of Seasonal Fresh Fruit

Nutella Pizza Station

Warm dough served with a Nutella spread and toppings such as sliced Bananas and Strawberries

S'more Love Station

Marshmallow roasting station with Graham Crackers and Hershey Chocolate Squares

Belgian Waffle Station

Waffles made to order in view of guests, Vanilla Ice Cream, Strawberry, Chocolate, Butterscotch and Blueberry Topping, White Icing Sugar and Cocoa Powder

Carnival Popcorn Station

An abundance of Carnival Style Popcorn; Butter, Caramel and Kettle with mini paper bags to fill

Coo Coo for Cookies

Assorted Cookies such as Oreos, Chocolate Chip Cookies and Double Chocolate Chip Cookies at a Station accompanied with Milk and Coffee

Holy Cannoli

Cannoli Shells filled with various toppings in view of guests including Ricotta, Pistachio and Chocolate

Chocolate Fountain Station

Warm Belgium Milk Chocolate, sliced Melons, Pineapple, Strawberries, Marshmallows, Salted Pretzels and Rice Krispy Squares

La Paloma Gelato Station

Ice Cream Station with your choice of three flavours

“You Scream I Scream”

A variety of Ice Cream Sandwiches and Popsicles

Ice Cream Sundae Bar

Tubs of Ice Cream; Vanilla, Chocolate and Strawberry with various fun toppings for decorating such as Sprinkles, Chocolate Chips, Berries and Peanuts

Donut Worry be Happy

A display of a variety of stacked fresh Donuts

Bombe Station

Soft and Fresh Bombe Pastries filled with Nutella or Panna

Cinnamon Buns and Coffee Station

Warm Cinnamon Buns served with delicious Frosting and Coffee



Dessert Station

Cornetto e Cafe

Assorted Croissants with a variety of fillings, including, custard and nutella accompanied with Coffee

Cheesecake Bar

Mini New York Style Cheesecakes with your choice of a variety of toppings including, strawberries, cherries, chocolate, caramel and more

Autumn Harvest Table

Assorted Pies, Apple Turnovers, Pecan Danishes, Crème Brule, Apple Cinnamon Trelis, Pumpkin Fillings, Caramel Popcorn and Hot Apple Cider

Winter Wonderland Sweet Treats

Mini Powdered Donuts, Shortbread Cookies, Ginger Snap Cookies, Red Velvet Cupcakes with Cream Cheese Frosting, Cream Puffs and Hot Chocolate with Marshmallows

Portuguese Style Seafood and Dessert Buffet

Assortment of Portuguese Pastries and Cakes, decorated fresh Fruits, Deli Trays, Various Cheeses, Assorted Fish including, Shelled Shrimp, Baby Lobsters and Dungeness Crab decorated with Corn Bread

Venetian Sweet Table

Assortment of fresh seasonal fruits, assorted Cakes, Tortes and assorted European Pastries

Specialty Coffee Station

Flavored Coffee Syrups, Spanish, Irish, Monte Cristo, Hot Chocolate and Marshmallows (Optional) Selected Herbal Teas

Hot Chocolate and Eggnog Station

Hot Chocolate and Eggnog served with a variety of toppings such as marshmallows, candy canes, Mini White Chocolate Chips and Cinnamon

Hot Apple Cider Station

Hot Apple Cider display



The Venetian Deluxe Bar

Polar Ice Vodka	Orange Brandy	Amaretto del Sagittario
Beefeater Gin	Southern Comfort	Amaro Averna
Crown Royal Whisky	Peach Schnapps	Campari
Grants Scotch	Malibu Rum	Grappa
Gaston De Lagrange	Mc Guinness Melon	Dubonnet
Cognac	Liqueur	Champagne Toast
Lamb's White Rum	Ouzo 12	Beer: Heineken,
Olmecca Tequila Gold	Martini Dry Vermouth	Corona, Coors Light,
Metaxa 5 Star	Martini Sweet	Stella, Miller
O'Caseys Irish Cream	Vermouth	Italian Red Wine
Amaretto del Sagittario	Ramazotti Sambuca	Canadian White Wine

Extra Specialties

Standard Martinis and Mixed Cocktails

Including: Bloody Mary's, Caesars, Vodka Bolt, Broken Down Golf Carts, Pina Coladas, Strawberry Daiquiris and Bar Managers Daily Special

Receiving Line Shots, Natural Water, Sparkling Water, Assorted Soft Drinks and Juices

Coffees

Coffee, Espresso, Cappuccino, Regular Tea and Herbal



The Venetian Premium Bar Upgrades

Grey Goose or Belvedere Vodka

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch Whisky

Hennessey VS Cognac

1800 Silver Tequila