

HORS D'OEUVRES SELECTION

HOT HORS D'OEUVRES

MINI QUICHE TARTS
PIZZA AND FOCCACIA
MINI EGG ROLLS
GRILLED SAUSAGE
COCKTAIL SPRING ROLLS
ASSORTED ARANCINI DI RISO
VEGETABLE SAMOSA

COLD HORS D'OEUVRES

SMOKED SALMON CANAPÉ
CHEESE AND GRAPE SKEWER
TOMATO & BOCCONCINO SKEWER
OLIVE TAPENADE CANAPÉ
FILO SHELL WITH BABAGANUSH

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



ANTIPASTO SELECTION

COLD SELECTION

ASPARAGUS VINAIGRETTE • RED KIDNEY BEAN SALAD • CALAMATA OLIVES • SPICY GREENS IN OLIVE OIL • VEGETABLE GIARDINIERA • BOCCONCINO • MARINATED MUSHROOMS • SUNDRIED TOMATOES • BABY CORN SALAD • CHICK PEA SALAD • PASTA SALAD PRIMAVERA • GRILLED AND MARINATED EGGPLANT • ARTICHOKE HEARTS SALAD • TOMATO SALAD • SLICED BEETS • MARINATED STRING EGGPLANT • GRILLED AND MARINATED RED AND YELLOW PEPPERS • HEARTS OF PALM SALAD • RICE SALAD • GRILLED AND MARINATED ZUCCHINI • PIZZA AND FOCACCIA • FRITTATA • SAUSAGE • ANTIPASTO DI MARE

DISPLAY PLATTERS

PROSCIUTTO DISPLAY • ASSORTED CHEESE DISPLAY • ASSORTED COLD CUTS DISPLAY • SMOKED SALMON MIRROR • GRAND WHEEL OF PARMIGIANO CHEESE

HOT SELECTION IN CHAFING DISHES

TRIPPA PICANTE WITH POTATOES • PASTA E FAGGIOLI • MUSSEL'S ALLA MARINARA

SEAFOOD COMBO

PROSCIUTTO • MELON • MARINATED SEAFOOD • GRILLED EGGPLANT • PEPPERS AND ZUCCHINI • SLICE OF TOMATO • BOCCONCINO • BLACK OLIVES



ANTIPASTO SELECTION

(continued)

SHRIMP COCKTAIL

FOUR JUMBO SHRIMP WITH COCKTAIL SAUCE • GRILLED EGGPLANT AND ZUCCHINI
ASPARAGUS TIPS • LEMON WEDGES

THE VENETIAN APPETIZER

PROSCIUTTO • MELON • GRILLED SQUID • SHRIMP AND SCALLOP • SMOKED SALMON
WITH CAPERS • OYSTER MUSHROOMS • SLICES OF TOMATO • BOCCONCINO • BLACK
OLIVES • ROASTED PEPPERS • GRILLED EGGPLANT AND ZUCCHINI WITH OLIVE OIL
AND BALSAMIC VINEGAR • ASIAGO CHEESE • BRUSCHETTA



VENETIAN EPICUREAN STATIONS

Epicurean Stations can be used to supplement hors d'oeuvres, Antipasto station or sweet table stations.

SPAGHETTI AGLIO E OIL STATION

* CHEF PREPARES PASTA IN VIEW OF GUESTS *

LINGUINI • GARLIC • OLIVE OIL • ANCHOVIES • FRESH PARSLEY • SUNDRIED TOMATOES • BLACK OLIVES • FRESH AND DRY CHILI PEPPERS • FRESH GRATED PARMIGGIANO CHEESE

CORNED BEEF & FRENCH FRIES STATION

* CORNED BEEF CARVED IN VIEW OF GUESTS *

COCKTAIL RYE • COCKTAIL BLACK AND MINI ONION BUNS • DIJON MUSTARD • HONEY MUSTARD • HORSERADISH • PICKLES AND RED PIMENTO • REGULAR FRENCH FRIES IN PAPER BOXES • KETCHUP, SALT AND VINEGAR

ORIENTAL STATION

PAD THAI • VIETNAMESE SPRING ROLLS WITH RED THAI CHILI SAUCE • PORK AND VEGETABLE DUMPLINGS • SHRIMP ROLLS

ISRAELI STATION

TUBULE • HUMUS • BABA GANUSH • SLICED FRIED EGGPLANT • ISRAELI SALAD • GRILLED VEGETABLES • WHOLE ARTICHOKES • PITA BREAD AND FLAT BREAD

WHEEL OF PARMIGGIANO & PORT WINE STATION

GRAND WHEEL OF PARMIGGIANO CHEESE • TRI-COLOR GRAPES • ASSORTED CRACKERS AND PORT WINE



VENETIAN EPICUREAN STATIONS

(continued)

GREEK / MEDITERRANEAN STATION

SAGANAKI "FLAMING CHEESE" KASSERI CHEESE FLAMBÉED IN VIEW OF GUEST (WITH OUZO, PITA BREAD, OLIVE TAPENADE, HUMUS, BABAGANUSH, SUNDRIED TOMATO AND PEPPER TAPENADE) • TEHINA • SPANAKOPITA • HORIATIKI SALAD (CUCUMBER, TOMATOES, OLIVES, FETA CHEESE, ONIONS AND GREEN PEPPERS)
• CHICKEN AND PORK SOUVLAKI • FRIED SQUID WITH TZATIKI SAUCE

SUSHI STATION WITH DISPLAY HUT

* SUSHI MADE TO ORDER IN VIEW OF GUESTS *
CALIFORNIA ROLLS • NIGIRI • SASHIMI

SHRIMP & OYSTER STATION

DECORATED SHRIMP TREE • PRE-SHUCKED OYSTERS WITH ICE CARVING
• COCKTAIL SAUCE, HOT SAUCE AND LEMON WEDGES

PANINI & SALUMI CASALINGHI STATION

SOPPRESSATA • PROSCIUTTINO • CALABRESE PICANTE • PANCETTA • NOSTRANO AND CACCIATORE SAUSAGE • MARINATED STRING EGGPLANT • CHEESE PLATTER
• SLICED CUCUMBERS • TOMATOES • ASSORTED PANINI

SLIDER STATION

HOMEMADE BEEF BURGERS WITH CONDIMENTS AND FRENCH FRIES



VENETIAN EPICUREAN STATIONS

(continued)

PORCHETTA STATION

ROASTED WHOLE PORCHETTA WITH FRIED BANANA PEPPERS AND
ASSORTED BUNS

PIEROGI STATION

* PIEROGIES MADE TO ORDER IN VIEW OF GUESTS *
WITH BACON, ONIONS AND SOUR CREAM

MARTINI STATION

* BARTENDER PERFORMANCE *
MARTINIS MADE TO ORDER WITH CONDIMENTS

LATE HARVEST STATION

ASSORTED GRAPPA • LIMONCELLO • ICE WINE

PROSECCO STATION

PROSECCO WITH ASSORTED FRUIT NECTAR AND FRESH STRAWBERRIES

SPECIALTY COFFEE STATION

FLAVORED COFFEE SYRUPS • SPANISH • IRISH • MONTE CRISTO • HOT
CHOCOLATE (MARSHMALLOWS OPTIONAL) • SELECTED HERBAL TEAS



VENETIAN EPICUREAN STATIONS

(continued)

THE VENETIAN HOUR

CHEF SIGNATURE PLATES WITH MANGO, LIME, RASPBERRY AND CHOCOLATE SAUCES • WAFER CUPS • WHITE AND DARK CHOCOLATE CUPS • ASSORTED INDIVIDUAL DESSERTS • CRÈME BRULE IN ESPRESSO CUP • ASSORTED PRE-SCOOPED METROPOLITAN SORBETS • FRESH STRAWBERRIES, BLACKBERRIES, RASPBERRIES AND BLUEBERRIES

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

SIMPLE CHOCOLATE PLEASURES

ASSORTED PREMIUM CHOCOLATES • WHITE ALMOND BARK • MINT CHOCOLATE • BACI PERUGINA • CHOCOLATE FUDGE • WHITE AND DARK CHOCOLATE CLUSTERS • CHOCOLATE COVERED ALMONDS • OLD FASHIONED PEANUT BRITTLE

CHOCOLATE FOUNTAIN STATION

WARM BELGIUM MILK CHOCOLATE • SLICED MELONS • PINEAPPLE • STRAWBERRIES • MARSHMALLOWS • SALTED PRETZELS • RICE KRISPIE SQUARES



SOUP SELECTION

STRACCIATELLA SOUP

CHICKEN BROTH GARNISHED WITH EGGS AND PARMIGGIANO CHEESE

MINISTRONE 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

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



SOUP SELECTION

(continued)

CRAB BISQUE

A HARDY DELIGHT MADE QUALITY CRAB

CALDO VERDE

TRADITIONAL PORTUGUESE SOUP

CREAM OF LEEK AND POTATO SOUP

MADE WITH THE FINEST INGREDIENTS

BUTTERNUT SQUASH SOUP

A BLEND OF BUTTERNUT SQUASH AND SWEET POTATO
GARNISHED WITH FRESH CHIVES (OPTIONAL CRÈME FRAICHE)

TOMATO & ROASTED RED PEPPER BISQUE

MADE WITH FRESH RIPE TOMATOES AND ROASTED FIELD RED PEPPERS



PASTAS

FUSSILLI • FETTUCCHINI • LINGUINI • SPAGHETTI • CASARECCIA • PAGLIA E
FIENO • RAVIOLI • SPAGHETTI CHITARRA • TORTELLINI • AGNELLOTTI • GNOCCHI
• PENNE • RIGATONI

Each of the pastas above are served with your choice of a sauce listed below:

NAPOLITANA SAUCE

TOMATO AND BASIL

BOLOGNESE SAUCE

TOMATO AND MINCED MEAT SAUCE

ARRABIATA

HOT AND SPICY TOMATO SAUCE

PANNA

ALFREDO CREAM SAUCE

VODKA SAUCE

JULIENNE PEPPERS AND BACON IN ROSE SAUCE

PESTO SAUCE

TOMATO AND BASIL



BAKED PASTAS

LASAGNA VENEZIANA

TRADITIONAL MEAT LASAGNA, MOZZARELLA CHEESE,
TOMATO SAUCE AND BÉCHAMEL

VEGETARIAN LASAGNA

CARROT & PEAS, EGGPLANT & PEPPERS, RICOTTA MOZZARELLA CHEESE,
TOMATO SAUCE AND BÉCHAMEL

EGGPLANT PARMIGGIANA

BREADED EGGPLANT AND MOZZARELLA CHEESE

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



BAKED PASTAS

(continued)

CANNELONI

ROLLED PASTA STUFFED WITH MINCED MEAT BAKED IN A
TOMATO SAUCE

FETTUCCINE AI NIDI

FETTUCCINI FORMED IN A BIRD'S NEST TOPPED WITH BLACK FOREST
HAM, VEAL, PEAS, MOZZARELLA, CHEDDAR AND PARMIGGIANO
CHEESE IN A CREAM SAUCE



RISOTTO

RISOTTO ALLA PESCATORE

ASSORTED SEAFOOD IN TOMATO SAUCE

RISOTTO AI FUNGHI

PORCINI AND OYSTER MUSHROOMS IN A NATURAL
MUSHROOM BROTH

RISOTTO CON YUCCA

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

PORTUGUESE STYLE RICE

FLUFFY RICE WITH VEGETABLES IN A LIGHT TOMATO BASE



SALAD SELECTIONS

CAESAR SALAD, GREEK SALAD

FRESH ROMAINE LETTUCE PERFECTLY TOSSED IN OUR CAESAR DRESSING WITH TASTY CROUTONS

SPRING (CALIFORNIA) MIX

GARNISHED WITH YOUR CHOICE OF DRESSING

ROMAINE AND RADICCHIO SALAD

SEASONED WITH OUR VENETIAN DRESSING

VENETIAN PRESENTATION SALAD

MIXED GREENS ACCOMPANIED WITH DRIED CRANBERRIES, RAISINS, CHERRY TOMATOES AND MANDARIN ORANGES. GARNISHED WITH SHAVED PARMIGGIANO CHEESE AND STRANDS OF VEGETABLES

VENETIAN 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 PARMIGGIANO CHEESE AND STRANDS OF VEGETABLES



CHICKEN ENTRÉE SELECTION

CHICKEN PARMIGGIANA

BREADED CHICKEN BREAST BAKED IN TOMATO SAUCE WITH
PARMIGGIANO CHEESE

CHICKEN MARSALA

GRILLED CHICKEN BREAST SAUTÉED IN A MARSALA WINE SAUCE

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 ENTRÉE SELECTION

(continued)

CHICKEN SUPREME

UPPER BREAST WITH DRUMLET WING, TOPPED WITH A WHITE WINE SAUCE.
GARNISHED WITH JULIENNE OF CARROTS, ONION, CELERY AND PEPPERS

CHICKEN GOUDA

CHICKEN SUPREME STUFFED WITH GOUDA CHEESE AND RED PEPPERS
WITH WHITE WINE SAUCE

ROCK CORNISH HEN DELIGHT

TENDERLY BAKED TO PERFECTION STUFFED WITH RICE AND SEASONED HERBS



BEEF ENTRÉE SELECTION

NEW YORK STEAK

GRILLED AND SERVED WITH A MUSHROOM OR PEPPERCORN SAUCE

CHICKEN GOUDA

GRILLED AND SERVED WITH A MUSHROOM OR PEPPERCORN SAUCE

FILLET MIGNON

GRILLED AND SERVED WITH A PEPPERCORN OR COGNAC SAUCE
(BACON WRAPPED OPTIONAL)

PRIME RIB OF BEEF

SLOW ROASTED AND SERVED WITH A NATURAL BEEF JUS & HORSERADISH

CHATEAUBRIAND

SLOW ROASTED AND SERVED WITH A PEPPERCORN, COGNAC OR BÉARNAISE SAUCE

ASSORTED GRILL MIX

EXPLORE VARIOUS OPTIONS WITH YOUR SALES ASSOCIATE



BEEF ENTRÉE SELECTION

(continued)

BEEF WELLINGTON

BEEF TENDERLOIN TOPPED WITH A DUXELLE OF MUSHROOMS, ONIONS AND LIVER PATE. ENVELOPED IN PUFF PASTRY SERVED WITH PEPPERCORN SAUCE

VENETIAN SURF & TURF

FILLET MIGNON AND LOBSTER TAIL

FILLET MIGNON WITH JUMBO SHRIMP AND SCALLOP PINWHEEL

CHATEAUBRIAND AND 2 JUMBO SHRIMP SKEWERS

CHATEAUBRIAND, GRILLED CALAMARI AND SHRIMP



VEAL ENTRÉE SELECTION

VEAL PARMIGIANA

BREADED VEAL BAKED IN TOMATO SAUCE AND TOPPED WITH PARMIGGIANO CHEESE

VEAL MARSALA

VEAL SAUTÉED IN A MARSALA WINE SAUCE

VEAL MILANESE

BREADED VEAL GARNISHED WITH A TWIST OF LEMON

VEAL SCALOPPINI

VEAL SAUTÉED IN MUSHROOMS AND WHITE WINE

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 ENTRÉE SELECTION

(continued)

VEAL PARMIGIANA

BREADED VEAL BAKED IN TOMATO SAUCE AND TOPPED WITH
PARMIGGIANO CHEESE

VEAL TENDERLOIN ALLA VENEZIANA

OVEN ROASTED VEAL TENDERLOIN STUFFED WITH MUSHROOMS AND SPINACH
DELICATELY SEASONED. SERVED WITH WILD MUSHROOM AND BRANDY SAUCE

FRENCH VEAL CHOP

SEASONED AND GRILLED TO PERFECTION.
SERVED WITH WILD MUSHROOM AND BRANDY SAUCE

EMERIL VEAL

VEAL STUFFED WITH FONTINA CHEESE AND SAGE.
SERVED WITH MUSHROOM SAUCE



VEGETABLE & POTATO SELECTION

VEGETABLES

FRESH GRILLED ASPARAGUS
FRESH ASPARAGUS AU GRATIN
CARROT WRAPPED ASPARAGUS
BABY CARROTS
BROCCOLI
GARDEN VEGETABLE MEDLEY
GREEN BEANS
RAPINI
RED AND YELLOW PEPPERS
SUGAR SNAP PEAS

POTATOES

DUCHESE POTATO
MASHED POTATO
MASHED POTATO MIXED WITH HAM
OVEN ROASTED YUKON GOLD POTATO
PARISIENNE POTATO
ROASTED MINI NEW SKINNED POTATO
GRILLED SWEET POTATO
POTATO MIRRELS
BAKED-TWICE BAKED POTATO



SEAFOOD

DEEP FROM THE SEA

ASSORTED DEEP FRIED SHRIMP, SQUID, STEAMED LOBSTER TAILS,
CRAB LEGS AND MUSSELS

VENETIAN SEAFOOD PLATTER ALLA MARINARA

KING CRAB LEGS, LOBSTER TAILS, SHRIMP, SQUID AND
MUSSELS IN A TOMATO BROTH

MIXED SEAFOOD PLATTER IN WINE SAUCE

KING CRAB LEGS, LOBSTER TAILS, SHRIMP, SQUID AND MUSSELS SAUTÉED IN A
BUTTER AND WHITE WINE SAUCE

FISH KABOBS

SALMON, SHRIMP, SCALLOPS AND VEGETABLES ON A SKEWER

SCALLOP AND SHRIMP EMBRACE

PESTO FLAVORED SCALLOP EMBRACED WITH JUMBO SHRIMP



SEAFOOD

(continued)

FILLET OF SALMON (GRILLED OR BAKED)

GRILLED/BAKED SALMON GARNISHED IN A BUTTER AND WHITE WINE SAUCE

SALMON TERIYAKI

BAKED SALMON WITH TERIYAKI SAUCE

SALMON IN FILO OR PUFF PASTRY

PERFECTLY MOIST SALMON WRAPPED IN A DELICATE, FLAKY PASTRY,
BAKED TO PERFECTION

FILLET OF SEA BASS

SERVED WITH FRESH HERBS AND WHITE WINE

FILLET OF SOLE

BREADED AND PAN FRIED WITH A TWIST OF LEMON



DESSERTS

ICE CREAM

SHERBET, SORBET • TARTUFO • LARGE FRUIT SHAPED ICE CREAM

MOUSSE DELIGHT

CHOCOLATE, VANILLA OR STRAWBERRY MOUSSE
WITH WHIPPED CREAM, STRAWBERRY AND WAFER GARNISH

VANILLA BLOSSOM

VANILLA ICE CREAM TOPPED WITH MINI FRUIT SHAPE ICE CREAM

ASSORTED EUROPEAN PASTRY PLATTER

A DELICIOUS ASSORTMENT OF FRESHLY BAKED PASTRIES FILLED WITH
DELICATE CREAMS, PERFECT ENDING TO YOUR MEAL

FRESH SEASONAL FRUIT PLATTER

A COLOURFUL DISPLAY OF FRESH CUT AND PERFECTLY RIPE SEASONAL
FRUIT. SELECTION INCLUDES MELONS, GRAPES, PINEAPPLE AND BERRIES

FRESH BERRIES

A LIGHT DESSERT CONSISTING OF FRESH, ASSORTED BERRIES IN A MARTINI
GLASS TOPPED WITH A DOLLOP OF WHIPPED CREAM AND A SPRIG OF MINT



DESSERTS

(continued)

WAFFER CUP DELIGHT

SCOOP OF VANILLA ICE CREAM TOPPED WITH STRAWBERRIES AND KIWI

ICE CREAM CRÊPE

CRÊPE FILLED WITH VANILLA ICE CREAM

TRIO DESSERT PLATE

EXPLORE DELECTABLE COMBINATIONS WITH YOUR SALE ASSOCIATE

VENETIAN SWEET TABLE

ASSORTMENT OF FRESH SEASONAL FRUIT, ASSORTED CAKES,
TORTES AND ASSORTED EUROPEAN PASTRIES

PORTUGUESE STYLE SEAFOOD & 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



BEVERAGES

STANDARD BAR SELECTION

POLAR ICE VODKA • BEEFEATER GIN • GIBSON'S RYE • GRANT'S SCOTCH •
METAXA 5 STAR • DORLAN COGNAC • CAROLIAN'S IRISH CREAM • ORANGE
BRANDY • MCGUINNESS CHERRY BRANDY • AMARETTO DISARONNO •
SOUTHERN COMFORT • PEACHTREE SCHNAPPS • MALIBU RUM • MCGUINNESS
MELON LIQUEUR • OUZO 12 • LUXARDO SAMBUCCA • TEQUILA ROSE • SANDEMAN
PORT • STOCK DRY VERMOUTH • SPERONE SWEET VERMOUTH • AMARO •
DUBONNET • KAHLUA • CAMPARI • CHAMPAGNE TOAST •

STANDARD MARTINIS & MIXED COCKTAILS

BLOODY MARY • CEASAR • VODKA BOLT • BROKEN DOWN GOLF CART • PINA
COLADA • STRAWBERRY DAIQUIRI • BAR MANAGER'S DAILY SPECIAL • RECEIVING
LINE SHOTS

NON-ALCOHOLIC BEVERAGES

NATURAL WATER • ASSORTED SOFT DRINKS • ASSORTED JUICES

COFFEES

SPECIALTY COFFEE STATION • ESPRESSO & CAPPUCCINO
• REGULAR & HERBAL TEAS

Premium bar upgrades available upon request.

Please consult a Venetian Sales Associate.

