



HOLIDAY FAN FAVOURITES SEAFOOD

ANTIPASTO DI MARE.....\$65.00 per LITRE
Select marinated seafood in our special dressing

SHRIMP COCKTAIL..... \$75.00 per TRAY
36 Shrimp (16/20) with cocktail sauce

MUSSELS\$15.00 PER
PORTION *Choice of white wine or spicy tomato*

FRIED FISH\$20.00 PER PORTION
Four 16/20 shrimp, 3 calamari tubes and 2 pieces fillet

MIXED SEAFOOD\$32.00 PER PORTION
Four 16/20 shrimp, 3 calamari tubes, 1- 3-4oz lobster tail cut in half, 6oz of mussels in white wine or in a light tomato

BACCALA (6 oz.) battered and fried\$15.00 PER PIECE
Add onions, black olives in tomato sauce.....\$16.00 PER PIECE

LOBSTER TAILS (5-6 oz.).....\$15.00 PER TAIL
In a garlic butter sauce

PASTA

NO MEAT LASAGNA.....\$90.00 LARGE ONLY
RICOTTA AND SPINACH LASAGNA.....\$120.00 LARGE ONLY

SEE FULL TAKE OUT MENU FOR MORE OPTIONS.

CHRISTMAS EVE ORDER DEADLINE: FRIDAY DECEMBER 18, 2020 AT 8:00 pm
NEW YEARS EVE ORDER DEADLINE: MONDAY DECEMBER 28, 2020 @ 8:00 pm

The Venetian Banquet and Hospitality Take-out Menu

BAKED PASTAS

Vegetarian or Meat Lasagna

Large 18-21 pieces \$100.00
Small 9-12 pieces \$50.00

Manicotti or Rotolo

Fresh Pasta stuffed with Ricotta
& Spinach a/la Panna or in a
Fresh Tomato Sauce
\$3.50 per piece

Cannelloni

Fresh Pasta Stuffed with Ground Beef
in a Fresh Tomato Sauce
\$3.50 per piece

Penne

Tomato Sauce
\$3.50 per portion
Vodka Sauce
\$4.00 per portion
Rose Sauce
\$4.00 per portion

SAUCES

1 Litre of Tomato Sauce
\$8.00

1 Litre of Vodka Sauce
\$10.00

PIZZA

Party Size Pepperoni
\$22.00

Party Size Vegetarian
\$22.00

MEAT & CHICKEN

Veal or Chicken Cutlet (Plain)

\$8.00 per piece

Veal or Chicken Parmigiana

\$8.00 per piece

Chicken Grilled in Lemon Sauce

\$8.00 per piece

Veal or Chicken Scallopini

Tender Veal or Chicken Breast
in a Mushroom Sauce
\$8.00 per piece

Oven Roasted Chicken

Oven Roasted Chicken Pieces
\$3.00 per piece

Stuffed Chicken Breast Brealed

Whole Breast Stuffed With
Spinach & Assorted Cheeses
\$9.00 per piece

Stuffed Turkey Roll

Stuffed with Homemade Bread
Stuffing, Homemade Gravy
& Cranberry Sauce
7oz. \$12.00 per piece

Extra Bread Stuffing Scoops

\$2.00 per portion

Grilled Sausages

\$5.00 per link
Add Sauteed Onions & Peppers
\$7.00 per link

Porchetta (Shoulder)

Made in House with the Chef's
Own Herbs & Spices, Roasted
to Perfection. Comes with
Sauteed Onions, Peppers
and Buns for 20 People
\$150.00

VEGETABLES

Eggplant Parmigiana

Large \$110.00
Small \$55.00

Medley of Vegetables

Broccoli, Cauliflower, and Carrots
\$3.00 per portion

Grilled Vegetables

1 Slice Eggplant, 1 Slice Zucchini,
1 Piece each Red & Yellow Peppers
\$4.00 per portion

Rapini

\$4.00 per portion

Sauteed Red & Yellow Peppers

\$2.00 per topping portion

Sauteed Onions

\$2.00 per topping portion

Sauteed Sliced Mushrooms

\$2.00 per topping portion

POTATOES

Oven Roasted Potatoes

\$2.00 per portion

SALADS

Romaine & Radicchio Salad

\$3.00 per portion

Caesar Salad

\$4.00 per portion

Greek Salad

\$4.00 per portion

FISH AND SEAFOOD

Fried Fish

4 Shrimp 16/20 and 6oz.
Calamari (3 tubes)
2 pieces of fillet
\$20.00 per portion

Mixed Seafood

One 3oz. Lobster Tail cut in Half,
4 Shrimp 16/20,
6oz. Calamari (3 tubes), and
6oz. Mussels in your choice
of: White Wine or Marinara Sauce
\$32.00 per portion

Baccala

6oz. Battered & Fried
\$15.00 per portion

6oz. Battered & Fried in a Tomato
Sauce, topped with Onions &
Black Olives
\$16.00 per portion

Antipasto di Mare

Select marinated seafood in our
special dressing
\$65.00 per litre

Mussels

12-15 mussels prepared in white
wine or tomato sauce
\$15.00 per portion