

OFF PREMISE CATERING

Chicken Sarafina - sautéed chicken breast topped with creamy chicken mushroom sauce, over angel hair pasta
4-5oz. portion. \$5.95 per portion

Chicken Parmesan - boneless breast lightly breaded, mozzarella cheese, tomato sauce, over angel hair pasta
4-5oz. portion. \$5.95 per portion.

Chicken Marsala - sautéed chicken breast topped with Marsala wine and mushroom sauce, over angel hair pasta.
4-5oz portion. \$5.95 per portion.

Eggplant Parmesan - lightly breaded sliced eggplant, and baked with mozzarella cheese, topped with tomato sauce.
\$5.10 per portion.

Oven Baked Chicken - bone-in quartered chicken, roasted with herbs and rich gravy. Average two pieces per person.
\$1.50 per piece. (units of eight)

Tenderloin Tips and Mushrooms - side of buttered noodles. Full pan serves approximately 25 people. \$120

Stuffed Pork Loin - stuffed with sage dressing, topped with pan gravy. Full pan serves 20 people. \$100

Sliced Turkey - roasted whole turkey with dressing, turkey gravy. Full pan serves 25 people. \$95

Homemade Meat Loaf - rich mushroom gravy, great for sandwiches. \$4.95 per portion (6-7oz.)

Roast Beef Calabrese - sliced, gravy with green and red pepper, mushroom, onion. Suggested serving size: 3oz
per person. \$9.50 per pound

Sandwich Buffet - everything you need to build your own sandwiches. Tray of roast turkey, baked ham, roast beef, salami. Assorted cheese tray. Lettuce, tomato, pickles, mayo, hoagie rolls and homemade potato chips. Brownies for dessert. \$9.50 per person. Add our homemade soup. \$10.95 per person.

Ravioli - choice of meat or cheese filled, served with tomato sauce or meat sauce. Full pan serves approximately 15 people. \$60

Lasagna - always homemade, topped with meat sauce. Additional sauce for topping included. Vegetable lasagna also available. Full pan will serve approximately 18-24 people. \$78

Half pan of meat or vegetable lasagna - \$42

Rigatoni - with tomato sauce and meatballs. Full pan will serve approximately 25 people. \$60

Beef Stew - old fashion stew made with choice beef and fresh cut vegetables. \$6.95/lb.

Shrimp Cocktail - cocktail sauce and lemon. (20-25 count) \$29lb.

Salad Bowl - garden salad with tomato, cucumber, and red onion. Choice of two dressings. \$1.95 per person



Freshly Steamed Vegetables - \$1.95 per person

Baby Red Potatoes - choice of oven roasted or parsley boiled. \$3.95lb.

Potato and Green Bean Salad - baby red potatoes tossed with whole green beans, red onion, black olives, red pepper, garlic and oregano in olive oil vinaigrette. \$4.50lb.

Whipped Potatoes - \$5.95lb. (Avg. 5oz. per person)

Cold Pasta Salad - mix of vegetables, cheese with Italian dressing. \$4.95lb.

Salami and Pepperoni Pasta Salad - \$5.50lb.

Vegetable Tray - broccoli, cauliflower, carrots, celery with house dressing. \$1.95 per person

Garlic Bread - French bread baked with garlic butter. Serves approximately 10 people. \$6.00 per loaf

French Bread - with butter on the side. Serves approximately 10 people. \$4.00 per loaf

Dinner Rolls - \$6.00 per dozen

Fresh Fruit Tray - watermelon, honey dew, cantaloupe, pineapple, strawberries and grapes. \$2.50 per person.

Cookies - choose from chocolate chip, oatmeal raisin or peanut butter. 9.00 Dozen.

Homemade Cannoli - \$3.50

Mini Cannoli - \$1.50

Tiramisu - \$2.95 per slice

Cappuccino Brownies - \$1.50 per slice.

Pizzas - 16" only

Cheese...\$15.20

Extra toppings:

Onion or green pepper...\$2.00

Cheese, mushroom, black olive or fresh tomato...\$2.25

Sausage, Canadian bacon, pepperoni, ground beef, bacon, pineapple or eggplant...\$2.75

If you would like to order items that are not included in this menu the staff at the Venice Club will be more than happy to accommodate your catering needs.

This menu is available for pick-up from 11:00am to 8:00pm.

Available for delivery to businesses 10:00am to 2:00pm

Prices are subject to a 6% delivery fee (\$6.00 minimum) and 5.1% sales tax

