



Drinks Package

Coffee Bar \$2.50 p.p.

Filtered Coffee, Decaf, Hot Tea, Espresso

Soft Drinks \$3.50 p.p.

Unlimited Soft Drinks, Signature Pops

Beer & Wine

2 Hour Lunch Hours \$12 p.p.
2,5 Hour Dinner Hours \$14 p.p.

Beer, Wine & Mixed Drinks

2 Hour Lunch Hours \$14 p.p.
2,5 Hour Dinner Hours \$17 p.p.

Additional 6% MD Sales Tax + 20% Gratuity Added To Each Menu
www.VenetianEatery.com





Dinner Party

25 Person Minimum

Seated Dinner #101

Seated Dinner #201

\$35pr/person

\$36 pr/person

Appetizer (Family-Style)

Ravioli Fritti

Cheese-filled house-made ravioli, marinara.

Polpette Classico

Meatballs, marinara, fresh mozzarella.

Appetizer Choice

Calamari Fritti

Breaded, flash-fried. Side marinara.

Polpette Classico

Meatballs, marinara, fresh mozzarella.

First Choice

Garden Salad

OR

Chicken Noodle Soup

First Choice

Caesar Salad

OR

Italian Wedding Soup

Entree Choice

Shrimp Scampi

Sauteed Gulf shrimp (U-15), roasted garlic, white wine, lemon butter sauce, linguine.

Chicken Marsala

Sauteed chicken breast, mushrooms, Marsala wine stock, linguine.

Ravioli Alla Vodka

Cheese stuffed ravioli, cherry tomatoes, basil-tomato pink cream sauce.

Polpette Alla Napoletana

Handmade 3 oz meatballs, marinara spaghetti.

Entree Choice

Chicken Parmigiana

Baked breaded chicken, tomato marinara, mozzarella, spaghetti.

Linguine Abruzzi

Italian sausage, onions, sweet peppers, bell peppers, Kalamata olives, marinara.

Rigatoni Al Forno

Meat-sauce ragu, tomato marinara, ricotta, mezzi rigatoni pasta, golden baked with mozzarella.

Shrimp Fra Diavolo

Spicy San Marzano tomatoes, Calabrian peppers, crispy eggplant, Kalamata olives, roasted red peppers, spinach, pappardelle.

Dessert Choice

Nutella Brownie Alla Mode

Warm brownie, hazelnut nutella, Vanilla bean ice cream, crumbled graham cracker.

Mini-Cannoli

Chocolate chip mascarpone stuffed.

Dessert Choice

Berry Fritto Cheesecake

Wonton-wrapped flash-fried cheesecake, glazed fresh berries.

Mini-Cannoli

Chocolate chip mascarpone stuffed.

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Dinner Party

25 Person Minimum

Seated Dinner #301
\$43pr/person

Seated Dinner #401
\$46pr/person

Appetizer Choice

Arancini

Saffron risotto, stuffed with beef, peas, onion (rose vodka sauce)

Polpette Classico

Meatballs, marinara, fresh mozzarella.

Calamari Fritti

Breaded, flash-fried. Side marinara.

First Choice

Caesar Salad

OR

Italian Wedding Soup

Entree Choice

Caribbean Penne

Chicken sun-dried tomatoes, Caribbean herbs, creamy Alfredo.

Lobster Ravioli

Ravioli (lobster knuckles, herbs and cheese), roasted tomatoes, fresh basil, rosy Sherry bechamel.

Salmon Al' Aneto

Faroe Island salmon, dill creme, rigatoni.

Shrimp Parmigiana

Shrimp (U-15), linguine marinara, baked mozzarella.

Dessert Choice

Beignet

Deep-fried pastry (donut squares), powdered sugar, dipping sauce.

Tortino Al Cioccolato

Chocolate souffle', torched marshmallow, vanilla bean ice cream.

Appetizer Choice

Polpette Classico

Meatballs, marinara, fresh mozzarella.

B&B Oysters

Baked oysters, shallot chilli-butter compound, toasted Asiago bread crumbs.

Calamari Fritti

Breaded, flash-fried. Side marinara.

First Choice

Caesar Salad

OR

Chicken Noodle Soup

Entree Choice

Filet Oscar

Filet (tenderloin shoulder), lump crabmeat, asparagus, Bearnaise sauce.

BBQ Ribs

Roasted pork ribs, honey barbecue. (1side).

Chicken Rosemary

Half chicken rosemary rubbed and baked with oven brown potatoes (1side)

Butterfly Shrimp

Panko breaded fried shrimp. (1side)

Dessert Choice

Berry Fritto Cheesecake

Wonton-wrapped flash-fried cheesecake, glazed fresh berries.

Nutella Brownie Alla Mode

Warm brownie, hazelnut nutella, Vanilla bean ice cream, crumbled graham cracker.

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Dinner Party

25 Person Minimum

Seated Dinner #501
\$47pr/person

Seated Dinner #601
\$49pr/person

Appetizer Family-Style

Calamari Fritti

Breaded, flash-fried. Side marinara.

Polpette Classico

Meatballs, marinara, fresh mozzarella.

Crab Dip

Creamy dip stuffed in a bread boule.

First Choice

Garden Salad

OR

MD Crab Soup

Entree Choice

Bistecca Di Manzo (NY Strip)

12oz. Local black Angus New York Strip topped with French onion au jus (starch and veg).

Bronzino

Whole Mediterranean seabass (starch and veg).

Cowboy chop

14oz. Char-grilled bone-in pork chop, marsala wine sauce, mushrooms, onions (starch and veg).

Dessert Choice

Berry Fritto Cheesecake

Wonton-wrapped flash-fried cheesecake, glazed fresh berries.

Tortino Al Cioccolato

Chocolate lava cake, torched marshmallow, vanilla bean ice cream.

Appetizer Family-Style

B&B Oysters

Baked oysters, shallot chilli-butter compound, toasted Asiago bread crumbs.

Calamari Fritti

Breaded, flash-fried. Side marinara.

Arancini

Saffron risotto, stuffed with beef, peas, onion (rose vodka sauce).

First Choice

Caesar Salad

OR

Chicken Noodle Soup

OR

MD Crab Soup

Entree Choice

Braveheart Filet

6oz. Tenderloin filet, brandy peppercorn cream, wilted spinach, street corn, white button mushrooms, porcini mushroom risotto.

Pollo Ripieno

Stuffed chicken (prosciutto, spinach, fresh mozzarella) over port rosemary creme sauce with mushrooms, fire-roasted red peppers, bucatini.

Crab Cake

6oz. Jumbo lump crab cake (starch and veg).

Seafood Duo

Broiled salmon, cajun shrimp, lemon butter sauce (starch and veg).

Dessert Choice

Beignet

Deep-fried pastry (donut squares), powdered sugar, dipping sauce.

Belgian Chocolate Mousse Cake



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Dinner Party

25 Person Minimum

Seated Dinner #701

\$58pr/person

Seated Dinner #801

\$62pr/person

Appetizer Family-Style

Arancini

Saffron risotto, stuffed with beef, peas, onion (rose vodka sauce).

B&B Oysters

Baked oysters, shallot chilli-butter compound, toasted Asiago bread crumbs.

Gamberetti Dolci

Baked bacon wrapped shrimp, house-made BBQ, scallions, arugula.

First Choice

Caesar Salad

OR

MD Crab Soup

Entree Choice

Filet & Surf

Filet Mignon (6oz), rosemary- wine reduction, garlic butter, fried shoe-string onion, asparagus, porcini risotto. TWO 2oz slipper lobster tails.

Blackened Chicken Rigatoni

Blackened chicken breast, roasted tomatoes, basil-tomato pink cream sauce, mezzi rigatoni.

Linguine Al Frutti Di Mare

Shrimp, scallops, clams, PEI mussels, jumbo crab meat, marinara linguine.

Stuffed Shrimp Milano

Baked shrimp stuffed with jumbo crab cake, tomato marinara, mozzarella, linguine.

Dessert Choice

Beignet

Deep-fried pastry (donut squares), powdered sugar, dipping sauce.

Tortino Al Cioccolato

Chocolate lava cake, torched marshmallow, vanilla bean ice cream.

Appetizer Family-Style

B&B Oysters

Baked oysters, shallot chilli-butter compound, toasted Asiago bread crumbs.

Scallops Appetizer

Seasonal: prosciutto wrapped, chimichurri or pineapple salsa.

Polpette Classico

Meatballs, marinara, fresh mozzarella.

First Choice

Greek Salad, Lattuga Alla Griglia,

Maryland Crab Soup or

Cream Of Crab Soup

Entree Choice

Filet & Cake

Filet Mignon (6oz.), brandy peppercorn cream, asparagus tips, fried shoe-string onion, garlic mashed. Served with - 6oz jumbo lump crab cake.

Braised Lamb Shank

Rosemary slow braised bone-in lamb shank, tomato stewed orzo pasta, seasonal vegetables.

Alfredo Bay

PEI Mussels, 6oz jumbo lump crab cake, OLD BAY Alfredo, pappardelle pasta.

Stuffed Salmon

Over-stuffed with jumbo lump crab cake.

Dessert Choice

Creme Brulee Cheesecake

NY-creamy cheesecake, caramelized sugar ceiling, crumbled ginger snap.

Belgian Chocolate Mousse Cake



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