

# DINNER PARTY MENUS

25 Person Minimum

## SEATED DINNER #101

\$35 pr/person

### APPETIZER

#### RAVIOLI FRITTI

Cheese-filled house-made ravioli, marinara.

#### POLPETTE CLASSICO

Meatballs, marinara, fresh mozzarella.

### FIRST COURSE

GARDEN SALAD, CAESAR SALAD

### ENTRÉE CHOICE

#### SHRIMP SCAMPI

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

#### CHICKEN MARSALA

Sautéed 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.

### DESSERT CHOICE

#### NUTELLA BROWNIE ALLA MODE

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

#### MINI-CANNOLI

Chocolate chip mascarpone stuffed.

## SEATED DINNER #201

\$36 pr/person

### APPETIZER CHOICE

#### CALAMARI FRITTI

Breaded, flash-fried. Side marinara.

#### POLPETTE CLASSICO

Meatballs, marinara, fresh mozzarella.

### FIRST COURSE

ITALIAN WEDDING SOUP, CREAM TURKEY RICE OR  
CAESAR SALAD

### ENTRÉE 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, mezzoni rigatoni pasta, golden baked w/ mozzarella.

#### SHRIMP FRA DIAVOLO

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

### DESSERT CHOICE

#### BERRY FRITO CHEESECAKE

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

#### MINI-CANNOLI

Chocolate chip mascarpone stuffed.

Additional 6% MD Sales Tax + 20% Gratuity Added To Each Menu

[www.VenetianEatery.com](http://www.VenetianEatery.com)

# DINNER PARTY MENUS

25 Person Minimum

## SEATED DINNER #301

\$43 pr/person

### APPETIZER CHOICE

#### ARANCINI

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

#### POLPETTE CLASSICO

Meatballs, marinara, fresh mozzarella.

#### CALAMARI FRITTI

Breaded, flash-fried. Side marinara.

### FIRST COURSE

CAESAR SALAD OR ITALIAN WEDDING SOUP

### ENTRÉE CHOICE

#### CARIBBEAN PENNE

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

#### LOBSTER RAVIOLI

Ravioli (lobster knuckles, herbs & cheese), roasted tomatoes, fresh basil, rosy Sherry béchamel.

#### SALMONE AL' ANETO

Faroe Island salmon, dill creme, rigatoni.

#### SHRIMP PARMIGIANA

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

### DESSERT CHOICE

#### BEIGNET

Fried pastry (donut squares), powdered sugar, blueberry dipping sauce.

#### TORTINO AL CIOCCOLATO

Chocolate soufflé, torched marshmallow, vanilla bean ice cream.

## SEATED DINNER #401

\$46 pr/person

### APPETIZER CHOICE

#### POLPETTE CLASSICO

Meatballs, marinara, fresh mozzarella.

#### B&B OYSTERS

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

#### CALAMARI FRITTI

Breaded, flash-fried. Side marinara.

### FIRST COURSE

CAESAR SALAD, CHICKEN NOODLE OR MD CRAB

### ENTRÉE 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

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 MENUS

25 Person Minimum

## SEATED DINNER #501

\$47 pr/person

### APPETIZER

#### CALAMARI FRITTI

Breaded, flash-fried. Side marinara.

#### POLPETTE CLASSICO

Meatballs, marinara, fresh mozzarella.

#### CRAB DIP

Creamy dip stuffed in a bread boule

### FIRST COURSE

GARDEN SALAD OR MD CRAB

### ENTRÉE CHOICE

#### BISTECCA DI MANZO

12oz. Local black Angus New York Strip topped w/ French onion au jus (starch & veg).

#### BLACKENED MAHI MAHI OR WHOLE BRONZINO

Mahi Mahi or whole Mediterranean seabass (starch & veg).

#### COWBOY CHOP

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

### DESSERT CHOICE

#### BERRY FRITO CHEESECAKE

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

#### TORTINO AL CIOCCOLATO

Chocolate soufflé, torched marshmallow, vanilla bean ice cream.

## SEATED DINNER #601

\$49 pr/person

### APPETIZER

#### B&B OYSTERS

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

#### CALAMARI FRITTI

Breaded, flash-fried. Side marinara.

#### ARANCINI

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

### FIRST COURSE

CAESAR SALAD, CHICKEN NOODLE OR MD CRAB

### ENTRÉE 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) bucatini pasta- port rosemary creme sauce, mushrooms, fire-roasted red peppers.

#### CRAB CAKE

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

#### SEAFOOD DUO

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

### DESSERT CHOICE

#### BEIGNET

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

#### BELGIAN CHOCOLATE MOUSSE CAKE

36

13

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# DINNER PARTY MENUS

25 Person Minimum

## SEATED DINNER #701

\$58 pr/person

### APPETIZER

#### ARANCINI

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

#### B&B OYSTERS

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

#### GAMBERETTI DOLCI

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

### FIRST COURSE

CAESAR SALAD OR MARYLAND CRAB

### ENTRÉE CHOICE

#### FIET & 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, mezzis rigatoni.

#### LINGUINE AI FRUTTI DI MARE

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

#### STUFFED SHRIMP MILANO

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

### DESSERT CHOICE

#### BEIGNET

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

CHOCOLATE LAVA W/ VANILLA BEAN

## SEATED DINNER #801

\$62 pr/person

### APPETIZER

#### B&B OYSTERS

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

#### SCALLOPS APPETIZER

Seasonal: prosciutto wrapped, chimichurri or pineapple salsa.

#### POLPETTE CLASSICO

Meatballs, marinara, fresh mozzarella.

### FIRST COURSE

GREEK SALAD, LATTUGA ALLA GRIGLIA, MARYLAND CRAB OR CREAM CRAB

### ENTRÉE 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, 6 oz jumbo lump crab cake, OLD BAY Alfredo, pappardelle pasta.

#### STUFFED SALMON

Over-stuffed with jumbo crab cake or Blackened stuffed Mahi Mahi.

### DESSERT CHOICE

#### CREME BRÛLÉE CHEESECAKE

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

BELGIAN CHOCOLATE MOUSSE CAKE

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