Dinner Party

25 Person Minimum

Seated Dinner #101

$35pr/person

Appetizer (Family-Style)

Ravioli Fritti
Cheese-filled house-made ravioli, marinara.

Polpette Classico
Meatballs, marinara, fresh mozzarella.

First Choice

Garden Salad
OR
Chicken Noodle 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 3oz 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 Choice

Caesar Salad
OR
Italian Wedding Soup

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 mozarella.

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

Dessert Choice

Berry Fritto 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

Dinner Party

25 Person Minimum

Seated Dinner #301

$43pr/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.

Blu Crab Ravioli
Blue crab, fresh herb & cheese filled ravioli, rosy Alfredo, jumbo lump crab meat.

Salmon Al' Aneto
Faroe Island salmon, dill creme, rigatoni.

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

Dessert Choice

Nutella Brownie Alla Mode
Warm brownie, hazelnut nutella, Vanilla bean ice cream, crumbled graham cracker.

Tortino Al Cioccolato
Chocolate Lava cake, torched marshmallow, vanilla bean ice cream.

Seated Dinner #401

$46pr/person

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

Pepper Steak
Tenderloin cubes, peppers, onions, in beef stock over rice. (1 side dish)

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.

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

www.VenetianEatery.com

Dinner Party

25 Person Minimum

Seated Dinner #501

$47pr/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

GardenSalad
OR
MD Crab Soup

Entree Choice

New York 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.

Seated Dinner #601

$49pr/person

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

Brandy Peppercorn NY Strip
12oz. Local black Angus New York Strip topped brandy peppercorn cream, served with 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

Berry Fritto Cheesecake
Wonton-wrapped flash-fried cheesecake, glazed fresh berries.

Belgian Chocolate Mousse Cake

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

www.VenetianEatery.com

Dinner Party

25 Person Minimum

Seated Dinner #701

$58pr/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

Surf & Turf
12oz. char-grilled NY strip & 2 shrimp over-stuffed with jumbo crab cake. Fried or broiled. (Starch & veg)

Blackened Chicken & Crab Rigatoni
Blackened chicken breast, roasted tomatoes, basil-tomato pink cream sauce, topped with jumbo crab meat, mezzi rigatoni.

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

Belgian Chocolate Mousse Cake

Tortino Al Cioccolato
Chocolate lava cake, torched marshmallow, vanilla bean ice cream.

Seated Dinner #801

$62pr/person

Appetizer Family-Style

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

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

Polpette Classico
Meatballs, marinara, fresh mozzarella.

First Choice

Greek Salad, Lattuga Alla Griglia,
Maryland Crab Soup or
Cream Of Crab Soup

Entree Choice

Steak & Cake
12oz. char-grilled NY strip & 6oz. jumbo crab cake. (Starch & veg)

Lamb Chops & Cake
6 well marinated char-grilled baby lamb chops & 6oz. jumbo creab cake. (Starch & veg)

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

Stuffed Salmon
Over-stuffed with jumbo lump crab cake. (Starch & veg)

Dessert Choice

Creme Brulee Cheesecake
NY-creamy cheesecake, caramelized sugar ceiling, crumbled graham crackers.

Belgian Chocolate Mousse Cake

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

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