



Lunch Party

15 Person Minimum

Seated Luncheon #101

Seated Luncheon #201

\$21 pr/person

\$23 pr/person

Appetizer

Chicken Noodle Soup

Entree Choice

Cheese Steak Sub
Chicken or Beef

Meatball Parm Sub
Traditional parm submarine -
marinara sauce and fresh mozzarella

Grilled Chicken Caesar Wrap
Grilled chicken, romaine, grated
Parmesan, signature Caesar dressing,
tightly wrapped in a tortilla.

Italiano Old-World Sandwich
Chorizo, prosciuttini, capricola, prosciutto,
mozzarella, roasted red peppers, lettuce,
tomato, mayonaise, EVOO-vinaigrette.

Veneto Burger
9oz Locally- sourced
black Angus beef patty
with your fixings

Dessert Choice

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

Mini-Cannoli
Chocolate chip mascarpone stuffed.

Appetizer Choice

Italian Wedding Soup
OR

Chicken Noodle Soup

Entree Choice

Rigatoni Alla Vodka
Cherry tomatoes, basil-tomato pink
cream sauce, mezzis rigatoni.

Chicken Parmigiana
Baked breaded chicken, tomato
marinara, mozzarella, linguine.

Polpetta Napolitana
Handmade 3 oz. meatballs,
marinara, spaghetti.

Chicken Caesar Salad
Grilled chicken, crisp romaine,
housemade croutons, grated
Pecorino, signature dressing.

Dessert Choice

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

Mini-Cannoli
Chocolate chip mascarpone stuffed.





Lunch Party

15 Person Minimum

Seated Luncheon #301
\$24 pr/person

Seated Luncheon #401
\$28 pr/person

Appetizer Choice

House Salad

OR

Chicken Noodle Soup

Appetizer Choice

Caesar Salad

OR

Chicken Noodle Soup

OR

MD Crab Soup

Entree Choice

Shrimp Basket

5 Gulf shrimp broiled with lemon butter or butterfied, breaded and fried. Served with fries and house slaw.

Salmon BLT

Atlantic salmon, BLT, roasted red pepper aioli, grilled brioche,. Served with fries and house slaw.

Chicken Olga

Blackened grilled chicken, fresh mozzarella, fried eggplant, roasted peppers, arugula, honey Dijon, rosemary schiacciata (Tuscan flatbread). Served with fries and house slaw.

Entree Choice

Atlantic Salmon

Broiled and drizzled with lemon butter. (starch & Veg).

Blue Crab Ravioli

Cheese and crab filled ravioli. Velvet rosy Alfredo with jumbo lump crab meat.

Chicken Rosemary

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

Dessert Choice

Mini-Cannoli

Chocolate chip mascarpone stuffed.

Berry Churro Toast

Cinnamon and brown sugar dipped challah French toast, Vanilla bean ice cream, fresh berries, whipped cream

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.





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

