

# menus

## venu CUISINE

Our award winning menus executed by our Executive Chef, an expert in European cuisine, delivers the highest quality international menus. There is no limit to what we can do. We pride ourselves on providing custom menus to make your event all you hoped for. Impeccable attention to details in quality, taste and presentation makes our cuisine unparalleled in the hospitality industry. Our food directors and Executive Chef are happy to share their culinary knowledge and expertise to assist you in the choices that will make your event unique and memorable.

# hors d'oeuvres

**venu**  
EVENT SPACE

**GENERAL TAO CHICKEN IN A SHOT GLASS**

**SMOKED SALMON AND CUCUMBER PINWHEELS**

**MINI RICE BALLS**

**MINI MEATBALLS**

**CHICKEN OR BEEF SATAY SKEWERS**

**POT STICKERS**

**CRISPY TEMPURA SHRIMP**

**SHRIMP COCKTAILS**

**VEGETABLE CRUDITE WITH DIP**

**PIZZA SQUARES**

**BRUSCHETTA CROSTINI**

**MINI FISH AND CHIPS**

**SPANAKOPITA**

**MINI SAMOSAS**

**SEAFOOD AND VEGETABLE DIM SUM**

**MINI EGG ROLLS OR MINI SPRING ROLLS**

**MOROCCAN CIGARS**

***\*\*Specialty items available upon request***

# antipasto bar + upgrades

all stations individually priced

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EVENT SPACE

## COLD SELECTIONS

*Mediterranean couscous salad, Quinoa and cranberry salad, Kalamata olives, spicy green olives, vegetable giardiniera, bean medley salad, sundried tomatoes, marinated mushrooms, baby corn salad, chick pea salad, pasta salad primavera, grilled and marinated eggplant, tomato & bocconcini cheese salad, sliced beets, marinated string eggplant, grilled and marinated red and yellow peppers, rice salad, grilled and marinated zucchini, pizza, sausage, warm calabrese bread with fresh herbs, assorted Focaccia breads*

## DISPLAY PLATTERS

*Prosciutto display, assorted cheese display, assorted cold cut display*

## SINGLE ITEM UPGRADES:

grand wheel of parmigiano cheese

sushi

shrimp cocktail

beef ribs

pre-shucked oysters

whole poached salmon display

fried shrimp and fried calamari

trippa picante with potatoes

pasta e fagioli

# antipasto bar + upgrades

all stations individually priced

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EVENT SPACE

## FISH STATION

*Smoked salmon display with capers and chopped red onions*

*Antipasto di Mare*

*Shrimp, Calamari, Scallops, Crab legs, Steamed PEI Mussels in a marinara tomato sauce*

## CHEESE STATION

*Grand wheel of parmigiano cheese*

*Baked brie & blue cheese served with assorted jellys*

*Upgraded domestic & international cheese boards*

**ANTIPASTO BOWLS** - *individual open serving bowls: sliced prosciutto, parmigiano cheese, grissini bread stick, cherry tomato and assorted olives*

**SAGANAKI STATION** - *Ouzo Flamed Kefalotiri cheese, hummus, grilled pita bread, olives, feta cheese*

**SUSHI STATION**- *fresh hand rolled sushi and sashimi made live in view of guests*

**PROSCIUTTO SLICING STATION** - *sliced fresh in view of guests*

**LAMB CARVING STATION** - *Herb crusted rack of lamb cut to order with mint jelly, horseradish and mustard toppings*

**OYSTER BAR** - *Fresh pre-shucked oysters displayed on crushed ice accompanied with tabasco, lemon wedges*

# antipasto plates + starters

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**TRADITIONAL ANTIPASTO PLATE**- *freshly sliced prosciutto, cantaloupe melon, bocconcino cheese, assorted olives, grilled vegetables, sliced tomato, bruschetta*

**SEAFOOD ANTIPASTO PLATE** - *freshly sliced prosciutto, cuttlefish, octopus salad and baby shrimp, grilled vegetables, assorted olives, bocconcino cheese, sliced tomato, bruschetta*

**ANTIPASTO TRIO** - *smoked salmon florette, grilled vegetable tower, caprese salad stack garnished with a basil leaf, topped with a bread stick and served on a signature dish*

**TOWER OF VENICE** - *layered tower of vegetables consisting of Portobello mushrooms, grilled eggplant, grilled zucchini, grilled red and yellow peppers, topped with buffalo cheese, drizzled with a balsamic vinaigrette*

**TOWER OF VENICE & GOAT CHEESE FILO PURSE** - *layered tower of vegetables made up of Portobello mushrooms, grilled eggplant, grilled zucchini, grilled red and yellow peppers topped with buffalo mozzarella, drizzled with balsamic glaze & served with a Filo sheet stuffed with warm goat cheese*

**CUCUMBER TOWER SALAD** - *california baby mix wrapped with thinly sliced cucumber, oil olive & white balsamic vinegar dressing*

**TOWER OF VENICE & CUCUMBER TOWER SALAD** - *layered tower of vegetables consisting of Portobello mushrooms, grilled eggplant, grilled zucchini, grilled red and yellow peppers, topped with buffalo cheese, drizzled with a balsamic vinaigrette & Served with a Cucumber Tower Salad*

## **CHARCUTERIE ANTIPASTO (FAMILY STYLE PLATTERS)**

*freshly sliced prosciutto and melon slices*

*assorted Italian cured meats*

*assorted olives and grilled vegetables*

*assorted cheese and bocconcini*

*bruschetta and artisan breads*

*fried calamari*

# soups

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Traditional Portuguese Style Caldo Verde  
with sliced chorizo sausage

Roasted Butternut Squash

Minestrone

Creamy Potato Leek

"Nonna's" Stracciatella - Egg drop with mini  
meatballs

Lobster Bisque (*additional charges apply*)

Creamy Wild Mushroom

Clam Chowder

Sweet Potato, Carrot and Ginger

# pasta + sauces

## **PASTA SELECTIONS**

PENNE  
FRESH CUT RIGATONE  
CASARECCE CALABRESE  
FRESH SHORT CUT CASARECCE  
FUSILI  
FRESH SHORT CUT GARGANELLE  
SPAGHETTI ALLA GHITARRA  
FETTUCINE  
LINGUINE  
TRI-COLOR LINGUINE  
GNOCCHI

## **STUFFED PASTA SELECTIONS**

5 CHEESE AGNOLOTTI  
TORTELLINI  
MEAT RAVIOLI  
PORCINI MUSHROOM MEDALLIONS  
CRAB & SHRIMP MEDALLIONS  
BUTTERNUT SQUASH MEDALLIONS  
BRAISED MEAT MEDALLIONS  
HEART SHAPED AGNOLOTTI

## **BAKED PASTA SELECTIONS**

TRADITIONAL MEAT LASAGNA  
VEGETARIAN LASAGNA  
SPINACH & RICOTTA ROTOLO  
MEAT CANNELLONI  
SPINACH & RICOTTA CANNELLONI  
FAZZOLETTO DI RICOTTA

# pasta + sauces

## SAUCE SELECTIONS

BASILICO – fresh tomatoes & basil

VODKA – a light cream based sauce prepared with bacon & vodka

ALFREDO CREAM SAUCE (PANNA SAUCE)

PANNA E TARTUFO - cream sauce and truffles  
*(additional charges apply)*

ROSE - a light cream based tomato sauce

BOLOGNESE - tomato based sauce prepared with ground beef

ARRABIATA – tomato based sauce prepared with sweet peppers and onions with a touch of spice

PRIMAVERA – tomato based sauce prepared with garden fresh julienne vegetables

NORCINA – a light rose sauce prepared with pork sausage and mushrooms

MATRIGIANA – tomato based sauce prepared with smoked bacon and red wine

NAPOLETANA – diced tomatoes with finely chopped onions and fresh herbs

AGLIO E OLIO – olive oil and fresh garlic

*SPECIALTY PASTA & SAUCES AVAILABLE UPON  
REQUEST*

# risotto

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**WILD MUSHROOM**

PORTOBELLO, CREMINI & OYSTER  
MUSHROOMS IN A LIGHT CREAM SAUCE

**SEAFOOD**

SEAFOOD MEDLEY & FRESH DICED  
VEGETABLES IN A FISH BASED CREAM SAUCE

**ASPARAGUS**

FRESH ASPARAGUS, WHITE WINE, ONIONS

**ARUGULA**

FRESH ARUGULA, WHITE WINE, ONIONS

**HARVEST RICE**

WILD RICE, CRANBERRIES, RAISINS, FRESH  
DICED VEGETABLES

**PORTUGUESE RICE**

BABY CLAMS, SHRIMP, CHORIZO SAUSAGE

# risotto entrees

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## **RISOTTO ENTREES**

**RISOTTO & LOBSTER** - CREAMY SEAFOOD  
RISOTTO TOPPED WITH A 4oz LOBSTER TAIL  
HORSEBACK

**RISOTTO & SALMON** - PAN SEARED 5oz  
ATLANTIC SALMON BRUSHED WITH LEMON  
BUTTER GLAZE ON A BED OF ASPARAGUS &  
ARUGULA RISOTTO GARNISHED WITH  
MICROGREENS

**RISOTTO & CHILEAN SEA BASS** - SEARED 5oz  
CHILEAN SEABASS SERVED ON A BED OF  
ARBORIO ASPARAGUS RISOTTO

**PORTUGUESE RICE & FILLET OF SOLE** -  
FRIED FILLET OF SOLE WITH A LEMON  
WEDGE SERVED WITH TRADITIONAL  
PORTUGUESE RICE

# chicken

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## **CHICKEN SCALLOPINI**

PREPARED WITH THREE COLOR PEPPERS & MUSHROOMS IN A WHITE WINE SAUCE

## **CHICKEN BREAST SUPREME**

FRESH HERB CRUSTED BONE IN CHICKEN BREAST

## **CHICKEN SORRENTINA**

CHICKEN BREAST TOPPED WITH FRIED EGGPLANT, SWISS CHEESE & FRESH TOMATO

## **CHICKEN CORDON BLUE**

STUFFED WITH BLACK FOREST HAM & CHEESE, TOPPED WITH A CREAMY MUSHROOM SAUCE

## **STUFFED BONELESS CHICKEN BREAST**

STUFFED WITH RICOTTA CHEESE & SPINACH

## **CHICKEN FLORENTINE**

STUFFED BONELESS CHICKEN BREAST WITH SWISS CHEESE & SPINACH

## **GRILLED CHICKEN**

MEDITERRANEAN SAUCE WITH FRESH HERBS & LEMON

## **ROASTED QUARTER CHICKEN PIECES**

ROSEMARY & SAGE GLAZE

## **HALF CORNISH HEN**

## **CHICKEN CACCIATORE**

ROASTED CHICKEN PIECES IN TOMATO & VEGETABLE SAUCE

## **CHICKEN MARSALA**

PREPARED IN A MARSALA WINE SAUCE WITH MUSHROOMS

## **CHICKEN PARMIGIANA**

# red meat

## **BEEF SELECTIONS**

AAA FILLET MIGNON  
AAA NEW YORK STRIPLOIN  
RIBEYE  
CHATEAUBRIAND  
PRIME RIB  
ROAST BEEF  
BEEF WELLINGTON  
BRAISED BEEF SHORT RIB

## **VEAL SELECTIONS**

FRENCH CUT VEAL CHOP  
VEAL ROAST  
VEAL TENDERLOIN  
VEAL MILANESE  
VEAL PARMIGIANA  
VEAL MARSALA  
VEAL SCALLOPINI

## **LAMB, PORK, GAME SELECTIONS**

ROASTED LAMB PIECES  
FRENCH CUT LAMB CHOPS  
ROASTED PORK TENDERLOIN  
GRILLED SAUSAGES  
OVEN ROASTED SPARE RIBS  
OVEN ROASTED BACK RIBS  
OVEN ROASTED RABBIT

## **MIXED GRILL TRIO**

CHICKEN, BEEF & LAMB SERVED ON A SIGNATURE DISH

## **SURF AND TURF PLATE**

ANY STYLE STEAK WITH CHOICE OF:  
LOBSTER TAIL, SHRIMP SKEWER, SCALLOPS, FRESH GRILLED FISH

*ALL MEATS ARE PREPARED WITH YOUR CHOICE OF SAUCE*

# fish + seafood upgrades

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## **PAN FRIED, GRILLED, OR POACHED**

Atlantic Salmon Fillet ‡ Halibut ‡ Grouper ‡  
Chilean Sea Bass

All Fresh Fish may be prepared in a lemon dill,  
citrus glaze, and butter garlic or wrapped in filo  
pastry

## **MAIN ENTRÉE ADD ON OPTIONS**

SHRIMP & SCALLOP EMBRACE  
SHRIMP & SCALLOPS ON A SKEWER  
SAUTEED JUMBO SHRIMP

## **CENTRE TABLE ENTREES**

TRADITIONAL FRIED FISH PLATTER  
*Shrimp, Calamari, Scallops, Fillet of Sole* Lightly  
floured & pan fried, served perfectly crisp

STEAMED FISH PLATTER  
*Shrimp, Calamari, Scallops, King Crab Legs,*  
*Mussels served in a marinara tomato sauce*

# vegetables + potatoes

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EVENT SPACE

## **VEGETABLE SELECTIONS**

*ALL ITEMS ARE SUBJECT TO AVAILABILITY & SEASON*

FRESH VEGETABLES WRAPPED WITH THINLY SLICED CARROT

BROCCOLI & BABY CARROTS

GREEN & YELLOW BEAN BUNDLES

PEAS & MUSHROOMS

RAPINI

ROASTED RED & YELLOW PEPPERS

CARROT TOPS

MEDLEY OF SEASONAL VEGETABLES (broccoli, baby carrots, zucchini, cauliflower)

## **POTATO SELECTIONS**

FRESH CUT OVEN ROASTED

PARISIENNE

SWEET YAMS (SWEET POTATOES)

MINI REDS OR MINI WHITES

GARLIC MASHED

DUCHESSE STYLE

# salads

TOSSED 5 LEAF GARDEN MIX

CAESAR

GREEK

TOMATO & CUCUMBER

MANDARIN

BABY ARUGULA, SLICED ALMONDS &  
SEASONAL BERRIES

## **DRESSINGS**

EXTRA VIRGIN OLIVE OIL & WHITE BALSAMIC  
VINEGAR (HOUSE DRESSING)

RASPBERRY VINAIGRETTE

CLASSIC CAESAR

TRADITIONAL GREEK

CITRUS VINAIGRETTE

# desserts

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**TARTUFO** - vanilla, chocolate, raspberry, baci

**ICE CREAM CREPES** - garnished with fresh berries and coulis sauce

**GRILLED PINEAPPLE** - served with vanilla ice cream and drizzled with caramel sauce

## **ASSORTED FRUIT SHAPED ICE CREAM**

**CRÈME BRULEE** - served with an Italian biscotti and a chocolate covered strawberry

**TRADITIONAL BELGIAN WAFFLE** - served warm with vanilla ice cream and fresh berries

**VANILLA CARAMEL CLUSTER** - vanilla ice cream topped with caramel and chunks of walnuts, layered on a chocolate wafer and covered in a chocolate coating

**APPLE BLOSSOM** - served warm with vanilla ice cream and caramel sauce

**ITALIAN ICE CREAM SANDWICH** - two soft chocolate cookies with vanilla ice cream in the middle, accompanied with fresh berries

**LEMON BOMBETTA** - vanilla ice cream with a zesty lemon filling layered on a lemon wafer layered with white chocolate coating

**NEW YORK STYLE CHEESECAKE SLICE** - served with your choice of topping

## **NONNA'S HOMEMADE TIRAMISU**

**"CUORE FREDDO" ICE CREAM** - vanilla and chocolate ice cream served in a heart shape

**SORBET TRIO** - lemon, mango, raspberry scoops garnished with a mint leaf and served in a martini glass

**INDIVIDUAL SERVING OF FRESH BERRIES** - strawberries, blackberries, blueberries topped with creme fraiche

# desserts

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## TRIO DESSERT PLATE CUSTOMIZED TO YOUR LIKING & SERVED ON A SIGNATURE DISH

TRIO OPTIONS INCLUDE:

CHEESECAKE

CHOCOLATE CHEESECAKE

TIRAMISU

SICILIAN CANNOLI

FRUIT TART

CHOCOLATE COVERED STRAWBERRY

CHOCOLATE MOUSSE

SORBET SCOOP

CRÈME BRULEE

MINI CREPE TOWER

*CUSTOM OPTIONS AVAILABLE UPON REQUEST*

## FAMILY STYLE DESSERTS

ASSORTED FRESH FRUIT PLATTER

ASSORTED FRENCH & ITALIAN PASTRIES

ITALIAN BISCOTTI & AFTER DINNER MINTS

# INTERNATIONAL FOOD STATIONS

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EVENT SPACE

stations

## **SAGANAKI STATION “LIGHT IT UP”**

Flamed Saganaki Cheese, Miniature Grilled Lamb Shish Kabobs, Tzatziki, Grape Leaves, Hummus with Grilled Soft Pita Bread + Kalamata Olives

## **FISH + CHIPS**

Beer Battered Haddock/Tarter Sauce accompanied with Classic Fries

## **TACO STATION**

Hard and soft shell tacos with serve yourself options such as ground meat, beans, rice, sour cream, shredded cheese, sour cream, salsa, guacamole

## **POUTINE STATION**

Yukon Gold Fries with Classic Cheese Curds, Hot Gravy, Braised Short Rib Sauce with Double Smoked Bacon and Onions

## **SLIDER STATION**

Mini Burgers served on Mini Buns, served with Assorted Condiments

## **CHOW MEIN STATION**

Authentic ‘Live’ Chow Mein accompanied by Garlic Shrimp and Thai Chicken, served to guests in Chinese Boxes with Chop Sticks

## **SUSHI BAR**

Fresh Sushi made live in view of guests, assorted Maki Rolls, Nigiri Sushi, Salmon, Tuna, Yellowtail, Uni, Snapper, Shrimp and many more. Sushi served with Pickled Ginger, Wasabi, Soya Sauce and Saki

## **MEDITERRANEAN STATION**

Chicken and Vegetable Kabobs, Greek Salad with Feta, Onions, Bell Pepper, Tomato and Kalamata Olives, Hummus and Baba Ganoush with Pita Chips, Grilled Vegetable Salad Topped with Olives and Feta

## **PASTA AGLIO OLIO LIVE STATION**

Traditional Italian dish made live in view of guests - Orecchiette pasta tossed in Italian olive oil with your choice of toppings (rapini, anchovies, hot chili flakes, parmigiano cheese, sauteed vegetables, sundried tomatoes)

## **CHICKEN WINGS STATION**

Crispy wings tossed in your choice of BBQ, Medium, Hot, Honey Garlic sauces accompanied with celery sticks, carrot sticks and ranch dressing

## **PULLED PORK STATION**

Saucy pulled pork served with brioche buns

all stations individually priced

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# INTERNATIONAL FOOD STATIONS

# stations

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## OYSTER BAR

Fresh Select Oysters, Oyster Casino, Oyster Rockefeller, served with Flavoured Frozen Vodkas, Piquant Seafood Sauce, Jalapeno Hot Sauce, Lemons + Horseradish

## SHRIMP + SCALLOPS FLAMBÉ "LIGHT IT UP"

Tigers Shrimp and Jumbo Scallops Flambé with Sambuca, served with Julienne Seasonal Vegetables and Homemade Focaccia

## CRISPY TREATS

Onion Rings, Flavoured French Fries, Chicken Fingers and Fried Calamari Rings served with a Variety of Dipping Sauces and Ketchup

## MASHED POTATO + PEROGIES STATION

Creamy Mashed Sweet Potato + Garlic Mashed Potatoes served in a Martini Glass. Plus Traditional Perogies Filled with Potato and Cheese, Fried Crisp Onions, Bacon Bits and Sour Cream

## PORCHETTA + CORONITA STATION

Whole Porchetta Cut and served on Fresh Panini and Kaisers with Hot Peppers and Horseradish. Porchetta served with Coronita Beer on Ice

## MONTREAL SMOKED MEAT STATION

Corned beef carved to order in view of guests, accompanied with mini buns, sliced cocktail rye bread, pumpernickle bread, horseradish, honey mustard, dijon mustard, pickles, pimento, and hot crispy french fries

## NATHAN'S WORLD FAMOUS HOT DOGS

All beef hot dogs grilled to perfection served on buns with all the fixings (ketchup, mustard, relish, mayo, onions, pickles)

## THE SEAFOOD BUFFET

Lobster Tree, Cold Shrimp, Warm spicy shrimp, Breaded Shrimp, Dungeness Crab, Mussels, Clams, Codfish Croquettes, Shrimp Patties, Polipo Potato Stew with port wine, Rice platter with clams, mussels, shrimp and calamari, Assorted Cheeses, Assorted Fruits, Assorted cakes and pastries

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# SWEET TREATS

# stations

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## **CHOCOLATE FOUNTAIN**

Three Tiers of Free Flowing Belgian Milk Chocolate served with Fresh Strawberries, Honeydew Melon, Cantaloupe, Pineapple, Sliced Banana and Marshmallows

## **BELGIAN WAFFLES**

Fresh Warm Waffles served with French Vanilla Ice Cream and Topped with Fresh Berries, Chocolate Sauce and Maple Syrup

## **NUTELLA + CREPE STATION**

Nutella Spread on a Warm Crepe Filled with your choice of Assorted Fruit; Rolled and Topped with Whipped Cream or Ice Cream

## **TRADITIONAL SWEET TABLE**

A variety of Gourmet Cakes, Italian and French Mini Pastries and Fresh Seasonal Sliced Fruit

## **GELATO BAR**

Assorted Italian Gelato Flavors in a Traditional Cone or Martini Glass

## **OLD FASHIONED ICE CREAM CART**

Classic Ice Cream filled with fan favorite ice creams (Haagen Daz, Drumsticks, Ice Cream Sandwiches)

## **POPCORN STATION**

Kernels popcorn in your choice of two flavors, comes with individual sharing bags

all stations individually priced

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# deluxe bar

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## **DOMESTIC BEER**

Coors Light, Budweiser, Molson Canadian

## **IMPORTED BEER**

MGD, Corona, Heineken

## **VODKA**

**GIN**

**RUM**

**RYE**

**SCOTCH WHISKEY**

**BRANDY**

**COGNAC**

**GRAPPA**

## **LIQUEURS**

Kahlua, Peach Schnapps, Sambuca, Amaretto, Blue Caracao, Sour Puss Raspberry, Baileys, Campari, Stock Dry Vermouth, Stock Sweet Vermouth, Amaro

**HOUSE RED WINE**

**HOUSE WHITE WINE**

**JUICE, POP, COFFEE, TEA,  
ESPRESSO, BOTTLED WATER**

\*ALCOHOL IS SUBJECT TO AVAILABILITY\*

# premium bar

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## **DOMESTIC BEER**

Coors Light, Budweiser, Molson Canadian

## **IMPORTED BEER**

MGD, Corona, Heineken

**VODKA - GREY GOOSE OR BELVEDERE**

**VODKA - TITO'S**

**SCOTCH WHISKEY - JOHNNIE WALKER  
BLACK**

**WHISKEY - CROWN ROYALE**

**TENNESSE WHISKEY - JACK DANIELS**

**COGNAC - HENNESSEY**

**GIN - BOMBAY**

**RUM - APPLETON**

**TEQUILA - JOSE CUERVO WHITE**

**GRAPPA - SANDRO BOTTEGA CLUB**

## **LIQUEURS**

Kahlua, Triple Sec, Peach Schnapps, Sambuca, Grand Marnier, Amaretto, Blue Caracao, Sour Puss Raspberry, Crème De Banana, Lemoncello, Baileys, Campari, Stock Dry Vermouth, Stock Sweet Vermouth, Amaro

**HOUSE RED WINE**

**HOUSE WHITE WINE**

**JUICE, POP, COFFEE, TEA,  
ESPRESSO, BOTTLED WATER**

\*ALCOHOL IS SUBJECT TO AVAILABILITY\*