

MINIMUM ORDER OF 10 PPL

(V) = VEGETARIAN

STATIONARY HORS D'OEUVRES

CHIP AND DIPS

Hand Sliced Potato Chips

Gorgonzola Scallion Dip (v)

Fresh Corn Tortillas

House Made Salsa (v)

Wood Grilled Flatbreads

White Bean Hummus & Tapenades (v)

Sweet & Spicy Wontons

Apricot Chili Dipping Sauce (v)

Toastadas

Warm Spinach and Artichoke Dip (v)

CHEESES

Imported & Domestic Cut Cheeses, Salami, Seasonal Dried Fruit Chutney and Thins

creamy brie, gorgonzola bleu, parmesan, asiago, provolone, swiss, herbed goat, mozzarella, and smoked gouda cheeses, dried fruit chutney, dried sliced salami

2 lb. Baked Brie En Croute Stuffed with Walnut and Honey Pesto

assorted crackers and crostini (v)

2 lb. Baked Brie En Croute Stuffed with Fruit Compote

assorted crackers and crostin (v)

2 lb. Baked Brie En Croute Stuffed with Truffled Wild Mushroom Duxelle

assorted crackers and crostini (v)

FRUIT & VEGETABLE

Vegetable Crudite

Sun Dried Tomato Ranch Dipping Sauce (v)

Fruit Skewers

honey yogurt crème fraiche (v)

Chocolate Dipped Strawberries (v)

ANTIPASTO

Vegetable Antipasto (v)

Assorted seasonal roasted vegetables, white bean salad, & balsamic essence

Italian Antipasto

Sliced hot capicola, sliced genoa salami, proscuitto, sundried tomato chicken breasts, provolone, mozzarella, & asiago cheeses, eggplant caponata, marinated mushroom salad, tuscan white bean salad, sliced tomatoes, grilled yellow onions, roasted red peppers. sauteed garlic spinach, breads, crostini

BREADS

Housemade Cheesy Bread w/ Four Cheeses and Smoked Gouda Cream (v)
Bruschetta (v)

white bean hummus, tomato, mozzarella, basil, balsamic essence

Housemade Focaccia & Italian Breads w/ Gorgonzola Scallion Fondue (v)
Assorted Grilled Breads & Focaccia with Dipping Olive Oils & Vinegars (v)
Parmesan & Asiago Encrusted Grilled Bread Sticks w/ Infused Olive Oil & Balsamic (v)

PASSED HORS D OEUVRES

(3 DOZEN MINIMUM)

RHODE ISLAND THEMED

Enjoy our gourmet twist on these Rhode Island "must try" foods

Olneyville New York System style Weiner

chopped white onion, yellow mustard, secret meat sauce, celery salt

Clam Cakes and Chowdah

new england style clam chowder, mini clam cake

Stanleys style Burger

beef burger, american cheese, grilled onions, pickles, ketchup, mustard, lettuce, tomato

Cassertas style Sheet Pan Pepperoni Pizza

deep dish, cheese, red sauce, pepperoni

Mini Quahog

littleneck clam stuffed, butter, paprika

Calarmari

crispy rings, pepperoncinis, red onion, butter, vermouth

Coffee Milk Shakes

autocrat coffee syrup, vanilla ice cream, milk

Lobster Ravioli

caper pink sauce, basil, lemon butter

SEAFOOD

House Made Sushi Rolls

Tuna, Spicy Tuna, Salmon and Cream Cheese, Shrimp Tempura, California roll, or Vegetable

Jumbo Shrimp Cocktail w/ Bloody Mary Cocktail Sauce

Sea Scallop Wrapped w/ Maple Bacon with Honey Mustard Drizzle

House Made Lump Crab Cakes w/ Chipotle Aioli

Seared Sesame Tuna Wonton w/ Wasabi Cream & Soy Caramel

Haddock cake with Housemade Tartar Sauce

Grilled Chilled Jerk Shrimp w/ Cilantro Lime Crème Fraiche

Smoked Salmon, Fresh Dill, Cream Cheese on Cucumber Round

Fried Oyster Po Boy with Remoulade, Tomato, Pickle, Housemade Cajun Spiced Bun

Pan Seared Sea Scallop with Smoked Bacon, Sweet Corn, Tomato Jus

Fish'N'Chip, Battered Fried Haddock, Housemade Cole Slaw, Tartar Sauce

POULTRY

Mediterranean Chicken Satay w/ Balsamic infused Tapanade
Asian Chicken Satay w/ Sweet Soy Drizzle
Shredded BBQ Chicken Slider with Honey Mustard on House made Sesame Seed Bun
Creole Chicken Salad on Grilled Flatbread
Sweetened Soy Lacquered Chicken Satay w/ Lemon-Lime Aioli
Skewered Bacon Wrapped Chicken Breast with Maple Demi
Mini Chicken Saltimbocca on Olive Oil Crostini
Fried Chicken, Sweet Corn Polenta, Cole Slaw
Fried Chicken and Waffles, Crsipy Bacon, Maple Syrup and Butter

BEEF & PORK & LAMB

Asian Beef Satay w/ Sweet Soy Drizzle
Mediterranean Beef Satay with Bourbon-Maple Glaze
Sesame Crusted Beef Short Rib, Asian Barbecue Sauce, Mac'n'Cheese
All Beef Cheeseburger Sliders
Asian Marinated Crispy Beef Short Rib Wellington
Grilled Tenderloin w/ Mild Horseradish Cream on Olive Oil Crostini
Pull Pork Slider with Tangy BBQ Sauce
Lamb lollipop, Wood Grilled, Topped With Tomato, Shallot, and Gorgonzola Confit
Open Face Pulled Pork, Cole Slaw, Crispy Honey Corn Bread
Angus Beef Meatball, Pink Gorgonzola Sauce
5 Spiced Pork tenderloin, Apple Slaw, Asian demi
Sweet Soy Asian Pork Tenderlon, Stir fried Rice, Soy Caramel

VEGETABLE & FRUIT

Spanakopita, Spinach and Feta Cheese Wrapped in Phyllo, Olive Tapanade (v)
Eggplant Caponata Phyllo Cups w/ Gorgonzola Fonduta and Toasted Pine Nuts (v)
Mediterranean Roast Vegetable Satay w/ Balsamic Essence (v)
Mini Baked Brie En Croute w/ Dried Fruit Compote (v)
Marinated Bocconcini & Tomato Skewers, Balsamic glaze, EVO, Pesto(v)
Prosciutto Wrapped Asparagus Spears, Goat Cheese, Lemon Vinaigrette
Sesame Sweet Potato Pancakes, Homemade Apple Chutney (v)
Vegetable Spring Roll, Apricot Chili Dipping Sauce (v)

STUFFED MUSHROOMS

Italian Stuffed Mushroom,Sweet Sausage, Roasted Peppers, Gorgonzola
Tuscan Stuffed Mushroom; Roasted Garlic, Prosciutto
Butternut, Pear, and Goat Cheese Stuffed Mushrooms with Candied Walnuts, Balsamic Reduction (v)
Spinach Soufflé Stuffed Mushrooms, Aged Parmesan

Truffled Mushroom Duxelle Stuffed Mushrooms
Crab Stuffed Mushrooms
Truffled Parmesan Risotto Stuffed Mushrooms

SALADS

(Per Person)

Garden Salad(v)

tomatoes, english cucumber, kalamata olives, carrot, red onion, crtoutons, honey balsamic,
ranch dressings

Caesar Salad(v)

romaine, tomato, aged parmesan, focaccia crouton

Tuscan Penne Pasta Salad(v)

pepperoncini, sundried tomatoes, onion, olive, herbs, greek and balsamic dressings

Caprese Salad(v)

fresh spinach, tomatoes, fresh mozzarella, balsamic reduction, fresh basil, honey balsamic
dressing

Greek Salad(v)

pepperoncini, olives, artichoke heart, red onion, tomato, feta cheese, greek dressing

Roasted Vegetables: Honey Balsamic (v)

assorted roasted vegetables, fresh mozzarella, balsamic reduction, honey balsamic dressing

Pear, Walnut, & Gorgonzola(v)

balsamic drizzle, pineapple-tarragon vinaigrette

Bacon & Tomato

candied walnuts, gorgonzola cheese, balsamic, honey balsamic dressing

ENTREES

per person

FRESH PASTA

"We proudly serve Venda's fresh pasta"

CLASSIC ITALIAN SELECTIONS...

Pasta Aglio E Olio

broccoli, parmesan, evo, garlic (v)

Pasta Pomodoro

fresh basil

Artichoke & Tomato Alfredo

smoked gouda cheese, herbs

Pasta Primavera (v)

seasonal vegetables, pesto wine sauce

Pasta Puttanesca (v)

kalamata olives, capers, pomodoro

Arrabiatta (v)

pomodoro, red pepper flake

Penne w/ Marinated Tomato & Fresh Mozzarella (v)

balsamic reduction, evo
Linguine with Grilled Zucchini and Onions (v)

white wine butter sauce, herbs

Pesto Penne with Grilled Chicken

fire roasted red peppers

Sun Dried Tomato Pasta w/ Chicken (v)

artichokes, parsley

Penne Bolognese

housemade and awesome!

Gourmet Italian Baked Penne with Italian Sausage

fire roasted red pepper, fresh spinach, vodka pink sauce, parmesan cheeses

Penne Marsala

fresh spinach, wild mushrooms

Traditional Meat Lasagna

Bolognese, ricotta, 4 cheese, basil

Vegetable Lasagna(v)

ricotta, seasonal veg, 4 cheese, basil

HOME STYLE SELECTIONS...

Gourmet Mac'N'Cheese

smoked gouda cream, ritz cracker

Macaroni and Beef Casserole

seasoned ground beef, mac'n'cheese

Penne & Meatballs

tomato sauce

INTERNATIONAL SELECTIONS...

Greek Pasta with Crumbled Feta (v)

olives, artichoke hearts, pepperoncini, red onion, tomato, greek vinaigrette

Vegetable Lo Mein (v)

Szechuan Pork Lo Mein

Spicy Cajun Pasta w/ Chicken

fire roasted red peppers, grilled onion, pepperoncini, gorgonzola, grilled corn

POULTRY

(8oz Dinner Portion)

Grilled Lemon Garlic Chicken

basil, parsley

capers, lemon, butter parsley

Chicken Piccata

capers, lemon, butter parsley

Chicken Cacciatore

peppers, wild mushrooms, pomodoro

Crispy Chicken Parmesan

pomodoro, fresh mozzarella, basil

Mediterranean Chicken

sundried tomatoes, feta, herbs, balsamic essence

BBQ Boneless Chicken

roasted peppers, grilled onions, sweet bbq sauce

Grilled Southwestern Chicken

Cajun cream sauce, grilled corn, roasted red peppers, grilled onion

Grilled Chicken w/ Monterey Jack

chipotle aioli, roasted red peppers

Crispy Orange Chicken

broccoli, orange, and soy

Citrus Chicken and Broccoli Stir Fry

lime, soy, broccoli, red onion, julenne vegetables

Honey Mustard Lemon Chicken

fresh spinach, Bermuda onion

Crispy Caribbean Chicken w/ Pineapple & Coconut

green peppers, curry-coconut cream

Chicken & Mushroom Stir Fry

julienne vegetables, soy, scallion

Chicken Saltimbocca w/ Prosciutto

marsala wine, wild mushrooms

Gourmet Chicken in Smoked Gouda Cream

roasted red peppers, asparagus, roasted garlic

Chicken Florentine w/ Fresh Mozzarella

fresh spinach, gorgonzola cream, tomato

Chicken Scampi w/ Plum Tomatoes

garlic, white wine, red pepper flake, herbs

Crispy Candied Walnut Chicken

soy caramel butter

Southern Fried Chicken

gravy

Herb Roasted Turkey

turkey gravy and housemade Cranberry Sauce

BEEF

(Based on 8oz portion)

Grilled Rosemary Crusted Beef Tenderloin

smoked mushroom demi glace

4hr Braised Short Ribs

asian bbq

16 hour Smoked Beef Brisket

bbq mop sauce

Marinated Steak Tips w/ Grilled Onions

sweet soy, garlic, rosemary

Beef Stroganoff

beef tips, fettuccini pasta, wild mushrooms

Apple Glaze Beef w/ Charred Onion Jam

balsamic, herbs

Grilled Pepper Crusted Beef

demi glaze

Stir Fried Beef and Peppers

soy, scallions

Thai BBQ Beef w/ Sweet & Sour Vegetables

Southwest Flank with Grilled Vegetable Salsa

Chipotle Honey Skirt Steak

Brown Derby Meatloaf

caramelized asian bbq crust

PORK

(8oz Dinner Portion)

Glazed Spiral Honey Ham

maple honey mustard clove glaze

Bacon Wrapped Stuffed Pork Loin w/ Dried Cherry Bread Stuffing

smoked maple demi glaze

Sweet & Sour Pork

pineapple, green peppers, soy

Stuffed Pork Tenderloin

cornbread, dried cranberry, gorgonzola, maple demi glaze

Teriyaki & Ginger Pork

apricot lomein

Southwest Pork Tenderloin

blackbeans, roasted red peppers, grilled onions, gorgonzola cream

Italian Pork Loin w/ Grilled Tomatoes & Onions

balsamic essence, evo, herbs

16 Hour BBQ Pulled Pork

housemade and awesome

Baby Back Ribs

SEAFOOD

(8oz Dinner Portion)

Haddock Florentine

tomato, spinach, gorgonzola cream

Schezwan Seared Salmon

ginger cream

Baked Stuffed Shrimp

crab stuffing

Jumbo Shrimp Scampi

roasted red peppers, artichoke hearts, lemon

Jumbo Shrimp Stir Fry

sugar snap peas, red pepper, summer squash, zucchini

Shrimp kabob

pineapple, peach, lime, cilantro(2 ea kabob with 3 shrimp each)

VEGETABLE

(Dinner Portion)

Stuffed Portobello Caps (v)

spinach, beefsteak tomato, fresh mozzarella

Crispy Eggplant Parmesan (v)

pomodoro, fresh mozzarella, parmesan, basil

SIDES

(per person)

STARCHES

Garlic Mashed Potatoes (v)

Boiled Potatoes w/ Dill (v)

Sweet and Red Potato Gratan (v)

Herb Roasted Potato with Scallions (v)

Potatoes & Peas w/ Pesto & Lemon (v)

Candied Sweet Potatoes (v)

Seasoned White Rice (v)

Herb Rice Pilaf (v)

Roasted Vegetable Rice (v)

Rice w/ Black Bean Salsa (v)

Fried Rice w/ Scallions (v)

Wild Mushroom Risotto

Wild Rice Risotto

Lemon Thyme Risotto

Herbed Parmesan Risotto

VEGETABLES (v)

(per person)

Sweet Balsamic Glazed Carrots

Sweet Carrots & Dill

Sliced Carrots with Sweet Peas

Grilled Zucchini & Squash

Zucchini & Tomato Casserole

Gremolata Italian Squash

Candied Butternut Squash

Roasted Spaghetti Squash

Sweet Peas with Onions
Grilled Asparagus w/ Lemon & Olive Oil
Italian Style String Beans
Garlicky Italian Broccoli
Broccoli Au Gratin
Sautéed Garlicky Spinach
Roasted Root Vegetables
Roasted Vegetable Antipasto

DESSERTS

Cubed Fruit Assortment

honeydew, cantaloupe, pineapple, watermelon, grapes, strawberries, and blueberries

Asst. Freshly Baked Cookies (v)

Asst. Cookies, Brownies & Bars (v)

Housemade Cookies & Brownies (v)

Housemade ½ Portion Desserts

peanut butter pie, baklava cheesecake, keylime pie

Fruit & Berry Skewers (v)

chocolate ganache

House made Apple Cider Donuts

cinnamon sugar and butter, lemon cider glaze, chocolate glazed, melba glaze with coconut

Dough boys

butter, cinnamon sugar, powdered sugar

Donut Cake

Only in Rhode Island can you get one of these, inquire for more details

STATIONS

****DOES NOT INCLUDE LABOR, TABLE RENTAL, LINEN, PLATEWARE, AND TAX**FOOD ONLY****

Wood Grilled Pizza Station (does not include chef) Inquire about pricing

Want a show stopper, try our most popular station. Watch in awe as we grill pizzas in front of your guests, from dough to super dreamy freshly made pizza of your choice all within 2 minutes!

Falafel and Chicken Schwarma Station (build your own)

housemade falafel, chicken schwarma, pita, lettuce, tomato, red onion, tzatziki sauce, lemon tahini cream, tabouleh

Risotto Station (requires chef)

risotto, chicken, sausage, shrimp, pesto, roasted peppers, olives, wild mushrooms, gorgonzola, parmesan, sundried tomato pesto, lemon, artichoke hearts, grilled yellow onions, baby spinach, truffle oil, cream

Fajita & Taco Bar (build your own)

Beef taco meat, fajita spiked chicken & fajita vegetables, shredded cheese, lettuce, chopped tomatoes, red onions, black olives, salsa fresco & sour cream, hard taco shells, soft flour tortillas, southwestern caesar salad, black bean-tomato rice & fresh fruit

Basic Pasta Station (requires chef)

Venda's Fresh Penne Pasta, Wood Grilled Chicken, Sweet Italian Sausage, Light Marinara, Extra Virgin Olive Oil, Chopped Garlic, White Wine, Crushed Red Pepper, California Olives, Grilled Yellow Onions, Wild Mushrooms, Baby Spinach, Parmesan & Asiago Cheese

Pasta Station I (requires chef)

(added to the Basic Pasta Station) California Olives, Roasted Red Peppers and Artichoke Hearts

Pasta Station II (requires chef)

(added to the Basic Pasta Station) Basil Pesto, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, Asparagus Spears and Whole Roasted Garlic

Pasta Station III (requires chef)

(added to the Basic Pasta Station) Coast Shrimp, Littleneck Clams, Pink Vodka Sauce, Basil Pesto, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, Asparagus Spears and Whole Roasted Garlic

Build your own salad station

Baby field greens, baby spinach, romaine, grilled chicken, tomatoes, olives, croutons, cucumbers, gorgonzola, feta, pepperoncini, red onion, carrots served with assortment of dressings, honey balsamic, ranch, raspberry, honey mustard, and greek

Add shrimp

Add chicken salad

Add tuna salad

Baked Potato Bar (build your own)

Foil wrapped freshly baked potatoes with shredded cheeses, black olives, jalapeno peppers, scallions, salsa, sour cream & crumbled bacon: pick three sauces - broccoli & cheddar, roast chicken & gravy, beef tips & gravy, beef chili, wild mushroom marsala or bolognese

Donut Station

house-made apple cider donuts, tossed in cinnamon sugar, lemon cider glaze, melba glaze with toasted coconut, maple glazed

ADDITIONAL CONSIDERATIONS

Paper & Plastic

Glassware, Silverware Rental

Linen Rental

Additional Rental, Tables etc.

Staff

Please call and talk to a salesperson about options and pricing 401.773.7925