

**CAFE VENEZIA**  
**65 USD EVENT MENU**

**FAMILY STYLE APPS**

**FRIED CALAMARI, HOUSE TOMATO SAUCE**

**STUFFED MUSHROOMS WITH CRAB MEAT AND VEGGIES,  
MELTED MOZZARELLA CHEESE ON TOP, IN A BRANDY PINK SAUCE**

**BUTTERFLIED COCONUT SHRIMP, SERVED OVER MIXED GREENS,  
HONEY, MUSTARD ON THE SIDE**

**PASTA, FAMILY STYLE**

**PENNE VODKA-PENNE PASTA QUILLS IN A PINK VODKA SAUCE**

**FARFALLE PESTO-FARFALLE PASTA QUILLS IN A PESTO CREAM CHEESE  
SAUCE**

**CHOICE OF SALAD**

**TRITATA - CHOPPED SALAD, SHREDDED PARMESAN CHEESE, LIGHT  
ITALIAN DRESSING**

**CESARE - ROMAINE LETTUCE, HOMEMADE CRISPY CROUTONS,  
TOPPED WITH SHAVED PARMIGIANO**

**CHOICE OF 3 ENTREES**

**CHICKEN MONTE CARLO**

**CHICKEN FRANCESE, WHITE WINE, LEMON, ARTICHOKE, MASHED  
POTATOES, MIXED VEGETABLES**

**CHICKEN MARSALA**

**CHICKEN MARSALA, MARSALA WINE, MUSHROOMS, FRESH HERBS,  
GARLIC, AND SHALLOTS**

**VEAL SCALLOPINI PARMIGIANO**

**POUNDED THIN VEAL SCALLOPINI, PARMIGIANO STYLE, TOMATO  
SAUCE, FRESH MOZZARELLA, MASHED POTATOES, MIXED VEGETABLES**

**PORK CHOP VALDOSTANA**

**POUNDED PORK CHOP ON THE BONE, STUFFED WITH PROSCIUTTO,  
MOZZARELLA CHEESE, FRESH SAGE, BAKED IN A MARSALA DEMI  
GLAZE REDUCTION, MUSHROOMS, A TOUCH OF CREAM**

**BRANZINO AMALFITANO**

**MEDITERRANEAN SEA BASS, WHITE WINE LEMON, SUN-DRIED  
TOMATOES, ARTICHOKE**

**FLOUNDER OREGANATA**

**FRESH FILET OF FLOUNDER, TOPPED WITH CRISPY  
BREAD CRUMBS, BROILED IN A FRESH HERBS WHITE WINE LEMON  
SAUCE, CAPERS, FRESH TOMATO**

**DESSERT COMBO**

**CANNOLI, TIRAMISU, ITALIAN CHEESE CAKE  
COFFEE, TEA**

**CAPPUCCINO 4.50 USD PER ORDER  
ESPRESSO 3.50 USD PER ORDER**