

THE VENUE

BY ELEVEN  II EVENTS

In-house Catering by Chef Lucia

— Hors D'Oeuvres —

*\$12 per Person
Choice of Three (With Buffet Purchase)*

Toasted Ravioli

*Toasted cheese ravioli, served over
a homemade Tomato Basil marinara*

Antipasto Cups

Pasta with various cheeses, meats, and veggies

Stuffed Mushrooms

*Mushrooms stuffed with homemade Italian
sausage and toasted Israeli couscous*

Homemade Meatballs

*Your choice of Pineapple Teriyaki, Chef D's
Black Cherry BBQ, or Tomato Basil*

Cajun Fritters

*Cajun Corn Fritters w/ Sausage,
Onion, and Potatoes*

Asian Beef Bites

Teriyaki Beef over Fried Cabbage

Elote

*Mexican street corn, with cotija cheese,
mayonnaise, cilantro, and lime*

Watermelon Caprese

*Watermelon circles topped with a basil leaf and
mozzarella and drizzled with balsamic*



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Dinner Buffet \$29.95

*Includes choice of one salad selection,
and fresh baked bread with butter.*

Salad Selections

Chef-made Caesar Salad

with homemade croutons and dressing

Spring Mix Salad

*Fresh green, cucumbers, tomatoes, and carrots
garnished with toasted sunflower seeds, and served with
two dressings*

Chef's Perfect Pasta Salad

*Homemade pasta marinated in a house-made balsamic,
loaded with Italian meats, cheeses, and vegetables.*

Prize-winning Coleslaw

*Freshly shredded cabbage and carrots marinated in chef's
secret sauce*



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Sides Dish Selections

Includes choice of two side dish selections listed below.

Loaded Mashed Potatoes

Red Skin Garlic Mashed Potato

Roasted Red Skin Potatoes

Dirty Rice

Rice Pilaf

Mac and Cheese

Butter Garlic Pasta

Fresh Roasted Vegetable Medley

Collard Greens

Refried Beans

Black Beans

Italian Green Beans

Broccoli

Corn

Cornbread



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Dinner Buffet \$29.95

Includes choice of two entree selections.

Entree Selections

Boneless BBQ Ribs

Fried Chicken Wings

Meatball Parmigiana

Herb roasted or

Barbeque

Pork Loin

Lechon

Steak or Chicken Pasta Primavera

(Only 1 Side)

Steak or Chicken Fajitas

Fried Catfish or Tilapia

(Cod available with upcharge)



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— **Lunch Packages \$600** —
(based on 30 guests)

Croissant & Deli Sandwiches – Cold

*Chicken Salad, Roast Beef & Cheddar,
Ham & Swiss, Pasta Salad, Pita Chips*

Warm Pressed Sandwiches

*Cuban Sandwiches, Italian Panini
Pasta Salad, Pita Chips*

Soup & Croissant & Deli Sandwiches

*Cold Chicken Salad, Roast Beef & Cheddar,
Ham & Swiss*

*Soup: Roasted Asparagus & Tomato Basil
with Assorted crackers*

Soup & Warm Pressed Sandwiches

Cuban Sandwiches, Italian Panini

*Soup: Spanish Bean/Chorizo &
Italian Wedding Soup, Assorted Crackers*

Greek Luncheon

*Gyros: Lamb & Chicken, Greek Salad
Rice Pilaf, Pita chips*

Italian Luncheon

*Meatball Grinders, Eggplant Grinders
Pasta Salad, Antipasto Cups*

All American Luncheon

*Chicken Tenders, Ribs,
Cole Slaw, Mac n Cheese*



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— Desserts —

\$11 per Person

Choice of Three (With Buffet Purchase)

Mini Cupcakes

Vanilla, Chocolate, Strawberry

Mini Brownie Bites

Topped with Espresso Cream

Tres Leche Cakes

Mini Fruit Tarts

Lemon, Mixed Berry

Mini Cinnamon Rolls

Ricotta Doughnuts

*Rolled in cinnamon sugar and
then dusted with powdered sugar*

Mini Monkey Bread Muffins

Churro Bites

Mini Lemon Blossoms

Chocolate Chip Cookies

***Mini Cannolis**

***Mini Cheesecake**

*Topped either with Caramel, Whipped
Cream, or Macerated Berries*

*** premium**



Final Thoughts

The previous pages represent our standard menu and prices are subject to change, it's best to contact us to discuss menu options. .

If you would like a customized meal, elevated dinner service, or a private consultation with a chef, please contact Chef Lucia at
517.348.9418

Thank you for you patronage!

