

Full Course Plated Dinners

Select 2 per event

All dinner selections are served with a Fresh Garden Salad, Chef's Selection of Fresh Seasonal Vegetables, a choice of Garlic Mashed Potatoes, Roasted Red Potatoes or Rice and Warm Rolls and Butter

Filet Mignon

\$45.00

Center-cut six ounce Filet grilled to perfection

Petite Filet and Jumbo Shrimp

\$45

Center-cut four ounce Filet Mignon grilled to perfection with Jumbo Shrimp Scampi

Roast Prime Rib of Beef

\$45.00

Slow Roasted and Herb Crusted Prime Rib served with a Horseradish Sauce and Au Jus

Beef Wellington

\$55.00

Tender Filet Mignon coated with a Savory Pate and a finely chopped mixture of Mushrooms, Onions, and Herbs, wrapped in a Filo Pastry

Stuffed Pork Loin

\$35

This Succulent Roast is stuffed with a savory mix of Spinach and Cheese

Chicken Marsala or Piccata

\$28

Boneless Breast of Chicken lightly floured and sautéed with Mushrooms and finished with a Marsala or Piccata Sauce

Baked Mahi- Mahi

\$31

Baked to perfection and glazed with a Mango Orange Chutney

Eggplant Parmesan

\$26.00

Crispy Breaded Strip of Eggplant topped with Parmesan and Marinara Sauce

Fillet of Salmon

\$32.00

Grilled, Blackened or Sautéed and served with choice of three sauces: Creamy Dill, Lemon Butter, or Asian Teriyaki

Shrimp Penne

\$38.00

Tender Gulf Shrimp tossed with Broccoli in a Sauce of Extra Virgin Olive Oil and Fresh Garlic



Venezia Restaurant and Bar
Ramada Venice Hotel Venezia
425 US 41 By-Pass N
Venice, FL 34285

Prices are per person unless otherwise noted, and are subject to a 20% service fee and 7% sales tax.
All prices are subject to change without notice. April 2016

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Beef Medallions with Mushroom Sauce

\$32.00

Beef Medallions topped with a Savory Wild Mushroom Sauce

Chicken Piccata

\$28

Boneless skinless Breast of Chicken sautéed and topped with Capers and a Lemon, White Wine Butter Sauce

Chicken Parmesan

\$27

Tender seasoned Chicken Breast lightly breaded and sprinkled with Parmesan and Mozzarella Cheeses in an Italian Marinara Sauce

Garlic Crusted Pork Loin

\$28.00

Tender boneless Loin of Pork encrusted with Fresh Herbs and Garlic then roasted to perfection

Honey Baked Ham Steak

\$24.00

Ham baked to perfection with a hint of Honey

Pasta Primavera

\$20

Pasta tossed in a Pesto Sauce with Vegetables and sautéed in Extra Virgin Olive Oil

Pasta Primavera with Beef

\$24

Pasta tossed in a Pesto Sauce and your choice of Seasoned Strips of Beef or Fresh Vegetables sautéed in Extra Virgin Olive Oil

Baked Atlantic Cod

\$28

Baked to perfection and served with a Lemon Crumb Topping

Fish & Chips

\$20.00

Beer Battered Cod served with French Fries, Cole Slaw and Tartar Sauce

Spaghetti and Meatballs

\$24.00

Italian Meatballs seasoned with traditional Italian Herbs and Spices and topped with Garlic Marinara Sauce

Spaghetti with Marinara

\$19.00

Spaghetti served with your choice of Savory Garlic Marinara or Meat Sauce

Baked Ziti with Cheese

\$19.00

Baked Ziti Noodles tossed with a combination of Three Cheeses



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