



Victoria Venues

Signature Menus

2026

GOURMET DINING

Family-owned for over 85 years, Victoria Venues is proud to be known for our exceptional cuisine. Our chefs make everything from scratch, right on-site, to ensure your guests have the best dining experience possible.

✦ Things to Note ✦

- All our menus and items are *fully* customizable. Your dedicated event specialist will work closely with you to craft the dining experience you desire for your event.
- Before booking you will receive a complimentary menu tasting for up to four guests.
- We are happy to accommodate any allergies or dietary restrictions.
- Menu and item prices are highly subject to the specifics of your event, for example - the venue, guest count and desired event date.
- We do allow outside licensed catering to our venues.
- Create your own 'duet' plate by selecting any two entrées.
- We are not equipped to prepare kosher or halal menus, however we frequently work with licensed caterers who can service your events.



HORS D'OEUVRES & STARTERS

COLD SELECTIONS

Roasted Cherry Tomato Bruschetta
Smoked Salmon & Cucumber (+\$3)
Zucchini, Provolone & Olive Rollatini
Shrimp Cocktail Shooters (+\$3)
Eggplant Caponata Crostinis
Beet Carpaccio, Pistachio & Ricotta
Confit Duck w/ Mustard & Cornichon (+\$5)
Za'atar Pita Chips with Muhammara
Kimchi Deviled Eggs w/ Bacon Lardons (+\$3)
Mini Caprese Skewers
Prosciutto-wrapped Melon (+\$3)

HOT SELECTIONS

Chicken Satay Skewers w/ Peanut Glaze
Corn & 'Nduja-Butter Lettuce Wraps (+\$4)
Crab Quiche Bites (+\$4)
Crispy Polenta with Gorgonzola
Chicken Karaage with Lemon Mayo (+\$4)
Pretzel Bites with Beer Cheese Dip
Grilled Jumbo Shrimp w/ Garlic Butter (+\$5)
Spanakopita Triangles
Mini Beef Wellingtons (+\$4)
Baby Lamb Chops w/ Mint Chimichurri (+\$6)
Chicken Adobo Waffle Bites (+\$4)

SALADS

House Salad with Fennel, Radish, Shallot and Cherry Tomatoes
Apple & Turnip Salad with Candied Hazelnuts, Basil and Elderflower Vinaigrette (+\$5)
Beet, Arugula & Goat Cheese Salad with Orange, Walnuts, and Lemon Thyme (+\$5)
Radicchio with Stracciatella Cheese, Pomelo, Anchovies, and Honey Balsamico (+\$5)

SOUPS

Chicken Florentine
Minestrone
French Onion (+\$3)
Avgolemono
Cream of Broccoli (+\$5)
Lobster Bisque (+MP)
Roasted Tomato & Squash
Potato Leek (+\$5)



SIGNATURE ENTRÉES

BEEF

*As part of our commitment to quality, we now proudly offer a selection of steaks sourced from **Slagel Farms**, a fifth-generation family operation just 75 miles away in Fairbury, IL. All herb crusted, grilled to order, and finished with maître d'hôtel butter.*

Denver Steak

Cut from one of the most tender and well-marbled muscles on the animal, deep within the chuck. The Denver's bold flavor and buttery bite have made it a butcher's favorite (and ours, too).

New York Strip +\$6

The American steakhouse classic, with a firm bite and a signature fat cap that naturally bastes the steak as it cooks, delivering an intense and concentrated beef flavor you don't get from leaner or more delicate cuts.

Filet Mignon +\$13

Unmatched tenderness for the most refined steak experience. No introduction needed.

POULTRY

- Chicken Breast Marsala** creamy mushroom sauce
- Chicken Breast Vesuvio** white wine & garlic sauce
- Chicken Breast Limóné** creamy lemon butter sauce
- Chicken Breast Sesame** honey butter sauce
- Chicken Breast DeJonghe** garlic breadcrumbs

SEAFOOD

- Lobster Tail** baked with garlic butter (+MP)
- Baked New England Cod** white wine & lemon sauce
- Sautéed Red Snapper** lemon butter sauce
- Cornmeal Crusted Salmon** roasted red pepper sauce (+\$6)
- Almond Crusted Salmon** tomato dill sauce (+\$6)

VEGETARIAN

- Eggplant Napoleon** with ricotta cheese and basil
- Grilled Portobello Tower** (vegan) bell peppers, zucchini, tomato & balsamic glaze
- Stuffed Bell Pepper** (vegan) arborio rice, seasonal vegetables and herbs
- Cauliflower Steak** (vegan) served over herbed couscous with tahini sauce

We also offer combo plates - ask your event specialist for more details

SIDES

VEGETABLES

- Caramelized Fennel
- Sautéed Wild Mushrooms (+\$3)
- Celeriac Wedges
- Balsamic Cipollini Onions (+\$2)
- Glazed Heirloom Carrots (+\$2)
- String Beans Almandine
- Broccoli Roman
- Braised Leeks (+\$2)
- Seasonal Roasted Vegetables
- Asparagus al Limone (+\$3)

STARCHES

- Roasted Red Potatoes
- Roasted Garlic Mashed Potatoes
- Vesuvio Potatoes
- Rosemary Wedge Potatoes
- Piped Duchess Potato
- Potatoes Au Gratin
- Roasted Sweet Potato
- Rice Pilaf
- Creamy Polenta
- Herbed Couscous





SWEETS & DESSERTS

PLATED DESSERTS

\$4 per guest

Ice-cream Sundae

Tuscan Bread Pudding with Caramel Drizzle

Chocolate Lava Cake with Raspberry Sauce

Hot Apple Tart with Caramel Sauce

Cheesecake & Strawberries



LES PATISSERIE

included with your package

A curated and indulgent display of handcrafted cakes, delicate pastries, and artisan confections - the sweet finale to your meal.

FLAMING BANANAS FOSTER

a Victoria's specialty, \$7 per guest

The New Orleans classic, with our theatrical flair - bananas slowly caramelized in brown butter, sugar and cinnamon, then dramatically flambéed with rum directly in the ballroom and served warm over ice-cream. Treat your guests to a show (and a dessert) they won't forget.

LATE NITE SNACKS

SUSHI STATION

\$6 per guest

Assortment of hand-rolled maki, sashimi and nigiri, served with soy sauce, pickled ginger, and wasabi.

BLACK ANGUS SLIDERS

\$4 per guest

Juicy house-made sliders served with ketchup, mustard, cheese, pickle, and a grape tomato garnish.

LOU MALNATI'S PIZZA

\$6 per guest

Cheese and sausage pies from the legendary Chicago deep-dish icon.

DONUT WALL

\$4 per guest

Fresh-fried assortment of donuts displayed on a charming peg wall. The perfect late-nite treat your guests won't stop talking about.

BORSCHT & CROQUETTES

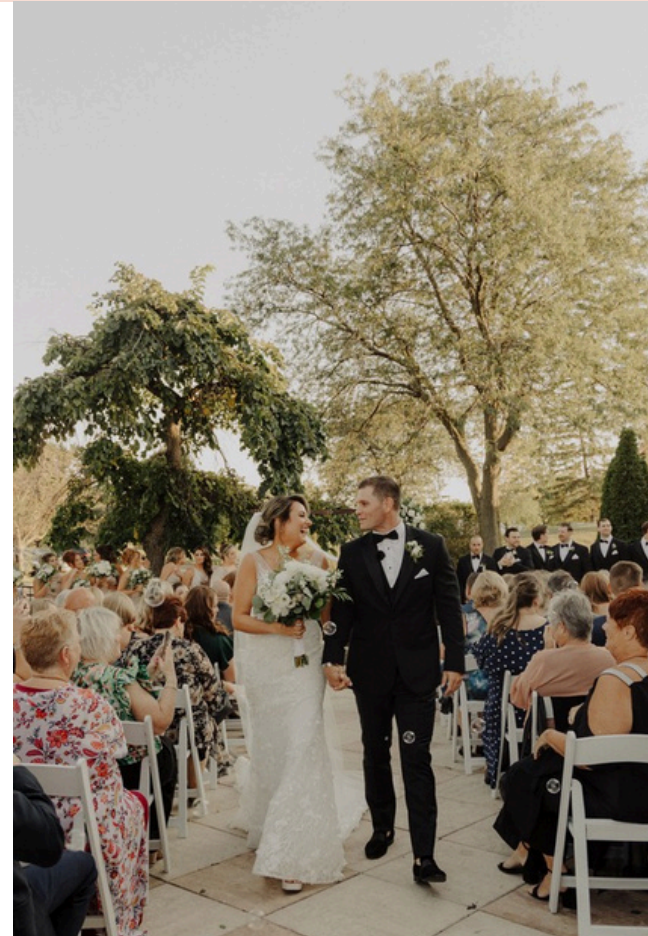
\$6 per guest

A Polish favorite - red beet borscht served alongside assorted croquettes, rolled thin and stuffed with mushroom, meat and sauerkraut.

GENE & JUDE'S HOT DOGS

\$6 per guest

The famed Chicago hot dog stand brought to your celebration - natural casing franks, fresh-cut fries, and all the fixings.



SPECIALTY STATIONS

MEDITERRANEAN ANTIPASTO

\$10 per guest

An abundant display of grilled misti vegetables, freshly sliced cured meats, and artisanal cheeses.

SHRIMP ICE BAR

\$10 per guest

A stunning hand-crafted ice sculpture, loaded with chilled jumbo cocktail shrimp, served alongside our house cocktail sauce and fresh lemon. A show-stopping centerpiece your guests won't forget.

OYSTER BAR

\$6 per guest

Premium East Coast oysters shucked to order and served on a bed of crushed iced with classic accompaniments - lemon wedges, cocktail sauce, horseradish, and mignonette.

BRIE BAR

\$5 per guest

Mini Wheel of Brie sautéed in butter grape sauce and served with assorted crackers.



BAR & BEVERAGES

PREMIUM BAR OFFERINGS

Tito's
Jack Daniels
Beefeater Gin
Bacardi Rum
Captain Morgan
Malibu
Jose Cuervo Traditional Plata
Jim Beam Bourbon
Jameson Irish Whiskey
Dewar's White Label

Miller Light
Michelob Ultra
Modelo
Heineken 00
House Wines

PLATINUM BAR ADDITIONS

\$15 per guest

Grey Goose Vodka
Bombay Sapphire Gin
Maker's Mark Bourbon
Casamigo's Blanco

Glenlivet 12
Hennessy
Heineken
High Noon Seltzers

House Wines

CK Mondavi Brand

Cabernet Sauvignon
Pinot Grigio
Merlot
Chardonnay
White Zinfandel
Moscato
Sauvignon Blanc

Premium Wines

JOSH Wines

Cabernet Sauvignon
Pinot Noir
Chardonnay
Merlot
Pinot Grigio



Martini Station

Specialty selection of martinis accompanied by ice sculpture shot luge.

Cognac Room


at Victoria in the Park


Treat your guests to a premium selection of cognacs and curated rare spirits in an intimate setting.


Questions? Contact us.



Victoria Venues

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