



Victoria Venues

Signature Menus

2025

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
Cucumber & Smoked Salmon (+\$5)
Prosciutto-wrapped Melon
Shrimp Cocktail Shooters (+\$5)
Eggplant Caponata Crostinis
Beet Carpaccio, Pistachio & Ricotta
Confit Duck w/ Mustard & Cornichon (+\$5)
Za'atar Pita Chips w/ Muhammara
Chicken Pesto & Cilantro Tartlet
Deviled Eggs with Kimchi Mayo
Zucchini, Provolone & Olive Rollatini

HOT SELECTIONS

Chicken Satay Skewers w/ Peanut Glaze
Corn & 'Nduja-Butter Lettuce Wraps
Crab Quiche Bites (+\$5)
Crispy Polenta with Gorgonzola
Chicken Karaage with Lemon Mayo
Pretzel Bites with Beer Cheese Dip
Grilled Jumbo Shrimp w/ Garlic Butter (+\$5)
Spanakopita Triangles
Mini Beef Wellingtons (+\$5)
Baby Lamb Chops w/ Mint Chimichurri (+\$7)
Chicken Adobo Waffle Bites

SALADS

House Salad with Fennel, Radish & Shallot
Apple & Turnip Salad with Elderflower Vinaigrette
Spring Greens with Mandarin & Dried Cranberries
Arugula, Beet & Spinach Salad with Goat Cheese
Radicchio & Stracciatella with Honey Balsamico

SOUPS

Chicken Florentine · French Onion ·
Avgolemono · Chicken Vegetable ·
Roasted Tomato & Squash · Minestrone ·
Mushroom Barley · Potato Leek ·
Cream of Broccoli · Lobster Bisque (+MP)



SIGNATURE ENTRÉES

Beef

Herb Crusted Filet Mignon herb butter, garlic mashed potato, grilled asparagus (+\$13)

Grilled Bone-in New York Strip piped duchess potato, roasted carrots & cauliflower (+\$10)

Steak Delmonico Ribeye garlic mashed potato, roasted seasonal vegetables

Poultry

Chicken Breast Marsala creamy mushroom sauce, wild rice pilaf, grilled asparagus

Bone-in Chicken Vesuvio white wine & garlic sauce, vesuvio roasted potatoes, onions & peas

Chicken Breast Limóné creamy lemon butter sauce, garlic mashed potatoes, green beans

Chicken Breast Sesame honey butter sauce, jasmine rice, grilled vegetables

Chicken Breast DeJonghe garlic breadcrumbs, mashed potatoes, green beans almondine

Seafood

Lobster Tail baked with garlic butter, rosemary mushroom potatoes & lemon grilled asparagus (+MP)

Cornmeal Crusted Salmon roasted red bell pepper sauce, garlic mashed potatoes & grilled asparagus (+\$11)

Sautéed Red Snapper lyonnaise potatoes & sautéed spinach

Baked New England Cod white wine & lemon, roasted red potatoes & glazed carrots (+\$7)

Almond Crusted Salmon tomato dill sauce, piped duchess potato & grilled asparagus (+\$11)

Vegetarian

Eggplant Napoleon with ricotta cheese, roasted cherry tomatoes, hasselback potatoes

Grilled Portobello Tower (vegan) bell peppers, zucchini, tomato & balsamic glaze

Stuffed Bell Pepper (vegan) arborio rice, caramelized onions, zucchini and herbs

Cauliflower Steak (vegan) served over herbed couscous with tahini sauce

*Side vegetables and starches may be substituted, see next page for our selections

SIDES

Vegetables

Glazed Carrots
Braised French String Beans
String Beans Almandine
Broccoli Roman
Broccoli & Carrots
Peas & Onions
Seasonal Roasted Vegetables
Steamed Asparagus
Asparagus a Limóné
Sautéed Spinach
Sautéed Mushrooms

Starches

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





SWEETS & DESSERTS

Plated Desserts

Ice-cream Sundae
Tuscan Bread Pudding with Caramel Drizzle
Chocolate Lava Cake with Raspberry Sauce

Premium Desserts

\$6 per guest

Flaming Bananas Foster
Hot Apple Tart with Caramel Sauce
Cheesecake & Strawberries
Cannoli Sundae with Chocolate Drizzle & Cherries



Dessert Stations

\$10 per guest, requires attendant

Crepe Station
Ice-cream Sundae Station
Fresh Fruit Display
Chocolate Fountain

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
- Miller Genuine Draft
- Heineken 00
- House Wines

Platinum Bar Additions

- Grey Goose Vodka
- Bombay Sapphire Gin
- Maker's Mark Bourbon
- Casamigo's Blanco
- Glenlivet 12
- Heineken
- Modelo
- Premium Wines
- 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

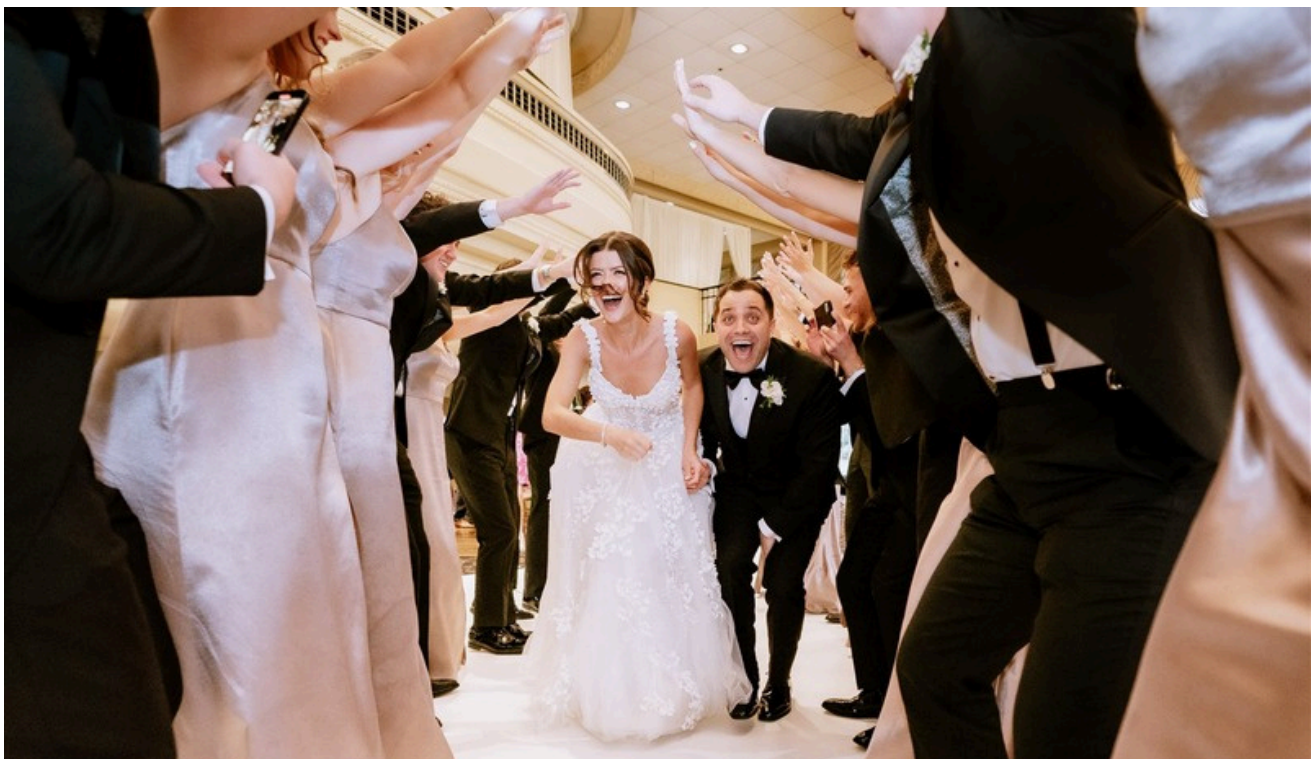
Specialty selection of martinis accompanied by ice sculpture shot luge.

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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 victoriavenues.com