



GRAND GOURMET  
CREATIVE CONTEMPORARY CUISINES  
VENTURE CATERING

317-884-1940



*Known for the Cuisine,  
Style and Meticulous Presentation*

2011

# VENTURE CATERING

## VENTURE BEYOND C E L E B R A T I O N S



### From intimate occasions to grand gatherings

Corporate Affairs  
Boardroom Meetings  
Weddings  
Holiday Celebrations  
Ground Breakings  
Ribbon Cuttings  
Grand Openings  
Fundraisers  
Charity Galas  
Theme Parties

Cocktail Parties  
Wine Dinners  
Gallery Receptions  
Bridal Showers  
Rehearsal Dinners  
Bar & Bat Mitzvahs  
Christenings  
Pool Parties  
Graduation Parties  
Retirement Celebrations

Professional Service Staff ♦ Party Rentals  
Site Planning ♦ Floral Designs

## VENTURE CATERING

884-1940

8028 S. Emerson Ave., Suite R, Indianapolis, IN 46237

# VENTURE CATERING GRAND GOURMET



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*This is a selection of our personal favorites  
We will gladly prepare any of yours.*

*Call one of our catering representatives  
to assist in the planning of your special event:*

# VENTURE CATERING GRAND GOURMET



## HORS D'OEUVRES

### The Grand Master Selection

#### *Smoked Shrimp with Pineapple*

Jumbo hickory-smoked shrimp, stir-fried in sesame oil and served with pineapple chutney

#### *Cheese and Mushroom Espanadnoe*

Dumplings filled with sautéed mushrooms and cheese, fried crisp and served with salsa

#### *Jumbo Shrimp Remoulade*

Jumbo shrimp served with remoulade or cocktail sauce

#### *Smoked Duck and Brie Pizza*

Crisp pizza dough brushed with cilantro pesto and tomato, then topped with wilted spinach, julienne of smoked duck and ripe brie cheese

#### *Avocado Tartare*

A blend of herbed cheese, avocado and julienne of sun-dried tomatoes served in miniature corn cups

#### *Asparagus and Shiitake Mushrooms Croustades*

Crisp sourdough cups filled with sautéed asparagus, shiitake mushrooms, shallots and herbs topped with cheese

#### *Vegetable Wraps*

Spring vegetables sautéed in sesame oil, soy sauce, oriental spices and garlic, then deep fried

#### *Tucson Toast*

Crisp herb bread topped with tomato, fresh basil and mozzarella

#### *Sesame Beef*

Skewered morsels of beef tenderloin marinated in soy sauce, grated ginger and garlic

#### *Leek and Salmon Puffs*

A blend of leek and smoked salmon baked in pastry



## HORS D'OEUVRES (Continued)

### The Showplace Collection

*Served from chafing dishes or artfully displayed on trays.  
We also offer elegant Wait Service presentation for your guests.*

Vegetable Stuffed Cherry Tomato  
Individual Antipasto Canapes  
Pate Canapes  
Boursin and Cucumber Rondelles

Garlic Roast Beef Rolls on Bread Rounds  
Chorizo, Hot Peppers and Jack Cheese in Corn Cups  
Wild Mushroom Tartlets  
Mushroom Caps Stuffed with Crab Imperial

Tartlet of Brie with Kiwi  
Baguettes of Herbed Cheese and Sun-Dried Tomatoes  
Fresh Fruit Skewers  
Cajun Chicken Fingers with Honey Mustard Dip

Mini Quesadillas with Roasted Peppers  
Spinach and Cheese Wrapped in Phyllo  
Roquefort Grapes Rolled in Toasted Almonds  
Marinated Skewers of Beef, Chicken or Seafood  
Mini Empanadas  
Tortilla Pinwheels

Jamaican Jerk Chicken Skewers  
Pot Stickers with Sauce  
Warm Artichoke and Spinach Dip on Pita  
Fresh Mozzarella with Roasted Peppers



## HORS D'OEUVRES (Continued)

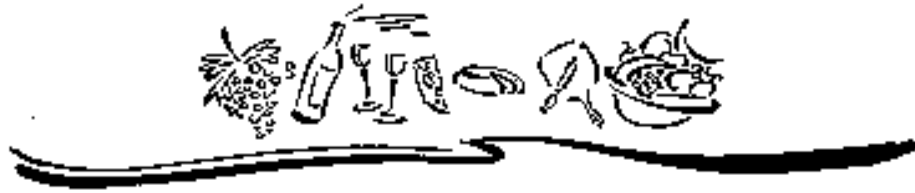
### The Grand Selection

Strawberries with Brie  
New England-Style Duck on Cranberry Bread  
Southern Ham-Filled Watercress Biscuits with Honey Mustard  
Pacific Salmon Cakes with Ginger and Scallions  
Corn and Pepper Hush Puppies with Tomato-Cilantro Salsa  
Heartland Beef Roulades with Blue Cheese

Shrimp with Sesame  
Lobster on Kiwi  
Smoked Oyster Canapes  
Jumbo Sea Scallops Wrapped in Spinach and Prosciutto  
Cajun Baby Crabcakes  
Long Island Duckling in Pastry with Fresh Raspberries  
Smoked Salmon on Potato Cake with Creme Fraiche and Dill  
Medallions of Herbed Angus Beef on Garlic Rounds  
Ribbons of Indonesian Beef, Chicken and Pork with Spicy Peanut Sauce  
Miniature Beef Wellingtons  
Shrimp with Snow Peas

Peking Duck in Chive Pancakes  
Chinese Roast Pork with Plum Sauce in Pastry  
Patti Pan Squash Stuffed with Spinach and Artichoke

# VENTURE CATERING GRAND GOURMET



## APPETIZER COLLECTION

### **Flower Pot Vegetables**

Colorful garden crudités  
cascading from rustic baskets and flower pots  
and served with dipping sauces  
*(minimum 25)*

### **The Grand Appetizer**

#### **"The Centerpiece of Entertaining"**

An international array of beautiful crudités,  
seafood, olives, marinated vegetables,  
cheeses, meats and fruit appetizers,  
served with dipping sauces  
*(minimum 50)*

### **North Atlantic Poached Salmon with Herbs**

Artfully displayed, creatively decorate  
and presented with all accompaniments

### **Warm Brie Baked in Pastry**

Large Ripe imported Brie graced  
with fresh raspberries, toasted almonds  
Chardonnay raspberry sauce



**APPETIZER COLLECTION** (Continued)

**Seasonal Fresh Fruit Display**

Fruits in heart shape watermelon  
crowns of melon baskets,  
served with rich dipping sauces of zabaglione cream,  
amaretto cream, chocolate fondue and powdered sugar  
(*minimum 25*)

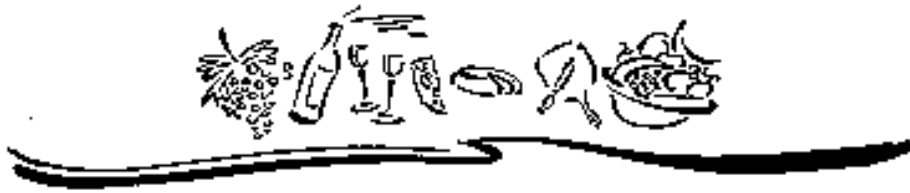
**Imported Norwegian Salmon  
Smoked Flowerettes**

Peppered Norwegian smoked salmon and  
smoked cured Norwegian salmon, fresh dill  
and mustard dressing, with brown bread and trimmings

**Fine Imported Cheeses**

Served with Carr's crackers, pita,  
sliced garlic baguettes and frosted grapes and strawberries  
(*minimum 25*)

# VENTURE CATERING GRAND GOURMET



## CREATIVE RECEPTIONS

*(minimum 25 persons)*

### I

Flower Pot Vegetables with Dipping Sauces  
Warm Brie with Fruit Sauce and Crackers  
Honeydew and Watermelon Baskets Filled with Assorted Fruits  
Baskets of Petite Sandwiches of Honey-Baked Ham,  
Herb-Marinated Filet Mignon and Grilled Lemon Chicken  
Smoked Salmon on Mirror  
Baby Crab Cakes with Remoulade  
Spinach Feta Turnovers  
Cajun Chicken Fingers with Honey Mustard Dip  
Miniature French Pastries

### II

Pasta Bar  
Carved Ham with Biscuits  
Whole Decorated Salmon  
Spinach Artichoke Dip with Fine Breads and Crackers  
Baskets of Garden Crudités  
Imported Cheese  
White Chocolate Mousse, Cookie Wafers



## CREATIVE RECEPTION (Continued)

*(minimum 25 persons)*

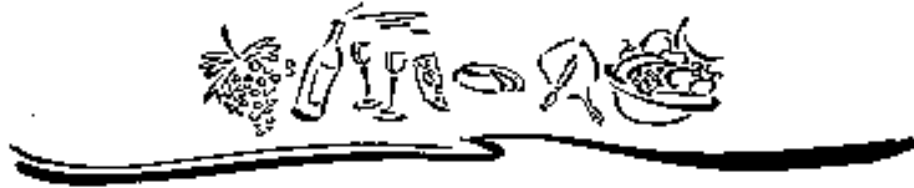
### III

Carved-to-Order Roast Tenderloin  
Shrimp with Snow Peas  
Antipasto Mediterranean  
Stuffed Mushrooms with Lump Crabmeat Imperial  
Cajun Chicken Fingers with Honey Mustard Dip  
Quesadilla with Roasted Peppers  
Smoked Salmon Flowerettes  
Watermelon Hearts Filled with Fresh Fruit  
International Cheese Display  
White Chocolate and Dark Chocolate Mousse Cups  
Chocolate-Dipped Strawberries  
Tea Cookie

### IV

Country Pate  
Tart Shells Filled with Cajun Chicken Salad  
Vegetable Crudite with Sauce  
Mini Vol-au-Vents with Crab Imperial  
Finger Sandwiches of Grilled Vegetables,  
Mozzarella, Basil, Roasted Peppers,  
Fresh Fruit and Cheeses  
Confectioneries

# VENTURE CATERING GRAND GOURMET



## SPECIALTY STATIONS

*Fine Foods Prepared for your Buffet*

*Minimum 25 persons*

### *Baby Lamb Chops*

Marinated with garlic and rosemary, and served with mustard sauce and fresh mint sauces

### *Brochettes*

Shrimp, scallops, onion and zucchini  
Lamb and rosemary, potato and onion  
Italian sausage with mushrooms and tomatoes  
Chicken, peppers, onion and pineapple  
Beef, tomato, mushroom and onion

### *The Sate Grill*

Choice of chicken, beef or pork on skewers, grilled and served with a spicy peanut sauce

### *Tempura Station*

Shrimp and vegetables fried to order and served with oriental dipping sauces; displayed with oriental lacquer and porcelain, decorative chopsticks and flowers

### *Quesadilla Stand*

Flour tortillas stuffed with spicy chopped beef and chicken, and served with refried beans and shredded monterey jack cheese, guacamole, salsa, jalapeno peppers and sour cream; displayed with baskets, crates, blankets, cacti, and clay containers



**SPECIALTY STATIONS** (Continued)  
*Prepared by our Talented Staff*

*The Pasta Bar*

Multi-colored fusilli in parmesan cream to be topped with sautéed wild mushrooms, smoked salmon, peas and julienne of ham, pesto sauce and fresh tomato sauce, displayed with oils, baskets of vegetables and wheel of parmesan

*Peking Duck*

Served with Tortilla pancakes, hoisin sauce and scallion flowers

*The Apple Fritter Bar*

Slices of crisp apple dipped in a light batter, fried to order and accompanied by cinruimon, sugar and whipped cream toppings displayed with baskets of apples, cinnamon sticks

*Smoked Salmon Bar*

Served with capers, diced onion chopped egg, lemon wedges, brown bread and cream cheese

*The Raw Bar*

Fresh clams and oysters shucked to order and served with cocktail sauce, lemon wedges and crackers  
For that extra touch: cocktail shrimp or large crab claws can be added for \$4.00 per person

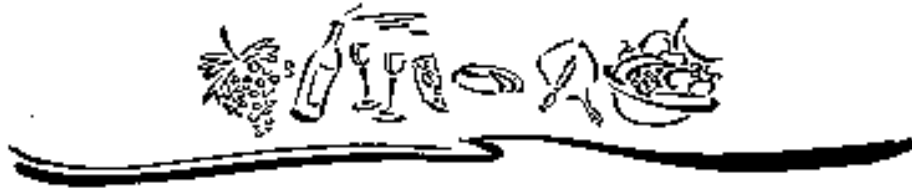
*The Crepe Bar*

Thin batter pancakes perfumed with herbs and laced with seafood in sauce, beef tips in Beaujolais mushroom sauce, baby vegetables in garlic cream and chicken in white wine shallot cream sauce

*Oriental Stir Fry*

Crisp pea pods, peppers, bean sprouts and mushrooms. stir-fried separately or with chicken, flank steak or shrimp

# VENTURE CATERING GRAND GOURMET



## CARVED TO ORDER SPECIALTIES

### *Tenderloin of Beef*

Grilled, marinated beef tenderloin, with miniature croissants and horseradish cream

### *Leg of Lamb*

Marinated in rosemary and garlic, roasted medium rare, with miniature croissants and watercress mayonnaise

### *Smithfield Ham*

The traditional Southern favorite, with rough mustard and sliced biscuits

### *Pork Loin*

With applesauce and mustard sauce, miniature sliced rolls

### *Flank Steak*

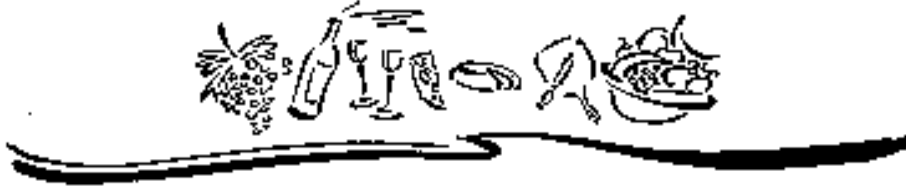
Marinated and grilled, with miniature sliced rolls and herbed butter

### *Baron of Beef*

Angus New York strip steak infused with herbs and garlic, with miniature croissants

*Minimum 25 persons*

# VENTURE CATERING GRAND GOURMET



## **DISCRIMINATING BUFFET DINNERS**

(COMPLEMENT SELECTIONS ON FOLLOWING PAGE)  
(Minimum 25 persons)

### **The Grand Buffet**

Garden Fresh Salad Buffet  
Three Selections of Salad Embellishment  
Two Entrees of Distinction  
Two Dinner Complement  
Baskets of Breads and Dinner Rolls  
Three Variety of Desserts and Pastries

### **The Glorious Buffet**

Garden Fresh Salad Buffet  
Four Selections of Salad Embellishment  
Three Entrees of Distinction  
Three Dinner Complements  
Basket of Breads and Dinner Rolls  
Three Variety of Dessert and Pastries



**DISCRIMINATING BUFFET DINNERS** *(Continued)*  
*(CHOOSE FROM THESE SELECTIONS)*

*Garden Fresh Salad Buffet*

Tomatoes  
Grated Cheese

Croutons  
Bacon Bits

Cucumbers  
Chopped Eggs

Onions  
Salad Mushrooms

Selection of Dressings  
*Freshly Made For You*

*Salad Embellishments*

Pasta Salad Primavera  
Marinated Mushrooms  
Tuna Salad  
Fruit Ambrosia  
Marinated Green Beans

Marinated Cucumbers  
Country Potato Salad  
Walnut Salad  
Tomatoes and Mozzarella  
Zucchini and Tomatoes

*Entrees of Distinction*

Carved Round of Beef  
Chicken Veronique  
Roast Pork Loin  
Chicken Bourguignonne  
Sautéed Scallops  
Chicken Marsala  
Tenderloin Tip with Mushrooms

Beef and Broccoli Stir Fry  
Sole Almondine  
Broiled Crab Cakes  
Chicken Roulade  
Flank Steak with Sherry Sauce  
Jambalaya  
Beef Bourguignonne



## DISCRIMINATING BUFFET DINNERS *(Continued)*

*(CHOOSE FROM THESE SELECTIONS)*

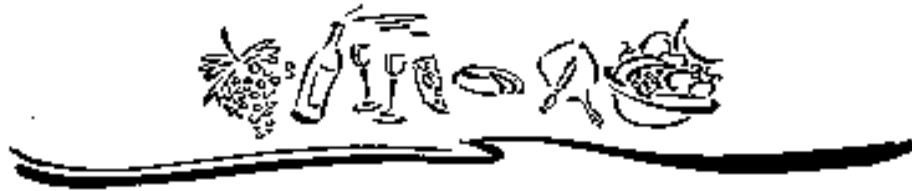
### *Dinner Complements*

Rice Pilaf	Fresh Broccoli and Tomato Cups
Red Bliss Potatoes	Zucchini Provencal
Pasta with Walnuts	Glazed Carrots
Wild and Long Grain Rice	Green Beans Almondine
Duchess Potatoes	Sautéed Snow Peas
Barley and Mushrooms	Vegetable Medley

### *Variety of Desserts and Pastries*

Chocolate Eclairs	Fruit Tarts
Cream Puffs	Assorted Mini Pastries
Assorted Pies	Assorted Cakes

Black Forest Roll  
Decadent Fudge Cake  
Tiramisu  
Satin Milk Chocolate Mousse  
Bavarian Apple Strudel  
Raspberry and Cassis Cheesecake  
Zabaglione with Fresh Fruit  
Gateau Grand Marnier  
Tartlets Filled with Fruits  
French Pastries  
Chocolate Clouds  
White Chocolate Mousse



## VENTURE CATERING GRAND GOURMET

### **ELEGANT BUFFETS**

#### **Celebration Buffet**

#### Hors D'oeuvres

*(to be passed or displayed)*

Water Chestnuts Wrapped in Bacon  
Asparagus Vinaigrette Wrapped in Danish Ham and Herb Cream Cheese  
Bay Shrimp Remoulade in Artichoke Bottoms

#### Entrées

Italian Marinated Grilled Beef Tips  
Grilled Teriyaki Scallops  
Honey-Glazed Chicken Breast

#### Sides

Rice Pilaf, Squash with Carrots,  
Spinach Salad and Pasta Salad  
with Vegetables

#### Desserts

Seasonal Fruit  
Nutty Baklava  
Chocolate Black Forest Roll

Rolls, Bread and Butter  
Coffee

*Minimum 25 persons*



**ELEGANT BUFFETS** (Continued)

**Splendid Buffet**

**Hors D'oeuvre**

*(to be passed or displayed)*

Garlic Roast Beef Rolls with Herb Mayonnaise  
Wild Mushroom Tartlets  
Chicken Almond Canapes  
Boursin and Cucumber Rondel

**Entrées**

Sliced Breast of Duck with Raspberry Glaze  
Salmon with Lime Butter  
Molasses-Glazed Stuffed Pork Loin

**Side Dishes**

Ragu of Summer Squash, Peas in Tomato Cups,  
Roasted Potatoes, Saffron Rice,  
Watercress and Bibb Salad

**Desserts**

Carrot Cake, Decadent Fudge Cake  
White Chocolate Mouse

Rolls. Bread and Butter  
Coffee



## **ELEGANT BUFFETS** (Continued)

### **Traditions Buffet**

#### **Hors D'oeuvres**

*(to be passed or displayed)*

Phyllo Cups Filled with Maryland Crab and Smithfield Ham  
Marinated Lamb with Yogurt Sauce  
Charred Shrimps  
Crostitini with Olives and Sun-Dried Tomatoes

#### **Entrées**

Chicken Roulade stuffed with Spinach,  
Eggplant and Herb Cheese with Tomato Pine Sauce  
Baron of Beef - New York sirloin  
*roasted and carved English style,  
topped with Cabernet Sauvignon Sauce*  
Poached Salmon Jardiniere topped with Hollandaise Sauce  
and accompanied by a julienne of fresh vegetables

#### **Side Dishes**

Blended Wild Rice, Dauphine Potatoes, Zucchini Provencal  
Tomato Florentine, Caesar Salad

#### **Desserts**

Black Forest Cake, Napoleons, Eclairs  
  
Rolls, Bread and Butter  
Coffee

# VENTURE CATERING GRAND GOURMET



## SUMMER GRILLES

Breast of Chicken on the Bone: Bar-B-Q  
Breast of Chicken on the Bone: Marinated

St. Louis Ribs cut into 3 pieces each

Pulled Pork Bar-B-Q

Hot Dog Rolls

Hamburger Rolls

Hamburgers

8-1 Hot Dogs

Swordfish Kabobs with Peppers, Tomatoes & Onions

Breast of Boneless Skinless Chicken

Cole Slaw

Egg Potato Salad

Corn on the Cob

Potato Chips

Bar-B-Q Sauce

Mustard, Ketchup, Pickle Relish, Mayonnaise, Diced Onion

Whipped Butter / Bread / Rolls

Cherry Cobbler

Cookies

Brownies

Sliced Fresh Fruits

# VENTURE CATERING GRAND GOURMET



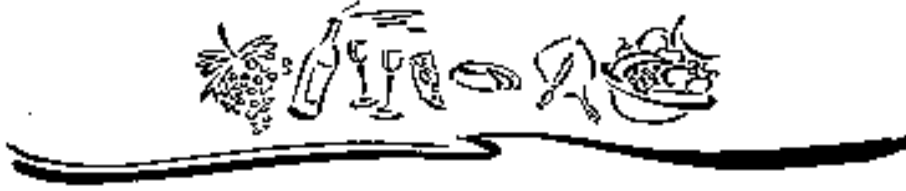
## SOUP SELECTIONS

*(minimum 25 persons)*

Beef Broth with Rice  
Black Bean  
Chicken Noodle  
Chilled Melon  
Crab Bisque  
Cream of Spinach  
Curried Cream of Zucchini  
Lentil  
Minestrone  
Mushroom Vegetable Cream  
Onion  
Peanut  
Pumpkin  
Shrimp Bisque  
Split Pea  
Tomato Bouillon  
White Gazpacho

# VENTURE CATERING GRAND GOURMET

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## GOURMET SALADS

*(minimum 25 persons)*

*Mesclun Salad with Toasted Goat Cheese*  
Chili Vinaigrette

*Bouquet Salad with Herbed Cheese Custard Timbale*  
Tomato Vinaigrette

*Watercress and Bibb Lettuce with Mandarin Oranges,  
Hearts of Palm and Walnuts*  
Cool Citrus Vinaigrette

*Wilted Spinach Salad with Toasted Sesame Seeds*  
Soy Sesame Dressing

*Field Greens, Mozzarella, Vine Ripened Tomatoes*  
Vinaigrette with Roasted Pine Nuts

*Arugula, Endive and Radicchio with Blue Cheese, Pecans*  
Apple Rosemary Vinaigrette

*Watercress and Spinach Salad with Mandarin Oranges .  
Fresh Raspberries and Toasted Almonds*  
Raspberry Vinaigrette

# VENTURE CATERING GRAND GOURMET

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## GRAND FIRST COURSE OFFERINGS

*(minimum 25 persons)*

### *Salmon Paupiette*

Stuffed with shrimp and sole, saffron and beet root sauce

### *Roasted Bell Pepper Terrine and Proscuitto*

Served with horseradish tomato sauce

### *Terrine of Smoked Mozzarella*

Eggplant, sun dried tomatoes, mushrooms

### *Layered Vegetable and Chicken Terrine*

Served with fresh tomato basil coulis

### *White Cheddar Vegetable Phyllo*

White cheddar cheese and fresh vegetables rolled in phyllo

### *Duck Strudel*

Layers of Long Island duckling and vegetables in delicate pastry  
served with pear relish

### *Crispy Black Bean Cake and Crabmeat Hash*

Marinated herbed black bean cake, fried and crisp,  
topped with herb crabmeat and diced vegetables,  
served with horseradish cream sauce

### *Napa Cabbage*

Herbed ground chicken rolled in Chinese cabbage,  
served with lemon sauce and tomato coulis



**GRAND FIRST COURSE OFFERINGS** *(Continued)*  
*(minimum 25 persons)*

***Wonton Shellfish Napoleon***

Delicate Wonton sheets layered with crabmeat, lobster,  
scallops and shrimp, served with champagne sauce

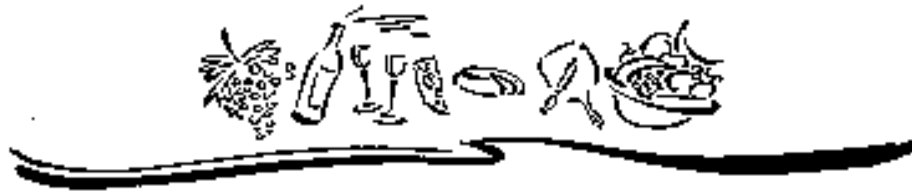
***Soft Flour Tortilla Vegetable Roll***

White beans, vegetables and field greens, with  
walnut pesto

***Rice Sticks and Shrimp***

Nuggets of savory shrimp rolled in bean threads and fried,  
served with sesame dipping sauce

# VENTURE CATERING GRAND GOURMET



## WHITE GLOVE DINNER SERVICE

*(Bread, Rolls, Salad, Coffee, and Dessert Included)*  
*(minimum 25 persons)*

### *Breast of Chicken Eugene*

Boneless chicken breast served with shaved country ham  
Blended wild rice and zucchini Provencal  
Mushroom supreme sauce

### *Pork Forestiere*

Stuffed pork tenderloin with feta cheese, sun-dried tomatoes,  
marinated artichoke hearts, spinach and pine nuts  
Leeks, turnips and saffron rice  
Balsamic brown sauce

### *Angus Steak and Crabmeat Imperial*

Petite filet Mignon paired with lump crabmeat  
Hand-turned potatoes and trio of vegetables  
Brandy green peppercorn sauce

### *Herb and Vegetable Stuffed Trout*

Julienne vegetables, Boursin cheese, fresh herbs  
Grilled vegetables and potato crisp  
Chardonnay sauce

### *Trio of Medallions - Lamb, Tenderloin and Veal*

Wild mushroom terrine and angel-hair pasta, tomato coulis  
Natural au jus brandy sauce

### *Breast of Duck*

Marinated duck breast in herbs and Chambord  
Root vegetable slaw and sweet potato crisp  
Chambord sauce



## WHITE GLOVE DINNER SERVICE (Continued)

*(Bread, Rolls, Salad, Coffee, and Dessert Included)*  
*(minimum 25 persons)*

### *Flank Steak Mediterranean*

Shiitake mushrooms, sun-dried tomatoes, parmesan cheese,  
basil and garlic  
Asparagus, tomato cucumber and sweet potato straws  
Madeira mushroom sauce

### *Poached North Atlantic Salmon*

Lemon-scented whipped potatoes, wilted spinach leaf and  
batons of carrots  
Saffron sauce

### *Free-Range Chicken*

Stuffed with eggplant, ricotta, mushrooms and spinach  
Marinated white beans in garlic and herbs  
Basil tomato pine nut sauce

### *Frenched Rack of Lamb with Tarragon*

Zucchini cup, butternut squash and quenelles of barley  
Dried cranberry Port Zinfandel sauce

### *Veal Oscar a la Richard*

Veal scallops stuffed with Maryland lump crabmeat  
Asparagus, blended four-grain rice and tomato broccoli cups  
Bearnaise sauce

### *Filet of Beef Pistachio*

Stuffed with wild mushrooms, vegetables, pistachios  
Spaghetti squash, bundles of French green beans and  
Duchess herb cheese potato  
Pistachio demi-glaze sauce



## WHITE GLOVE DINNER SERVICE *(Continued)*

*(Bread, Rolls, Salad, Coffee, and Dessert Included)*  
*(minimum 25 persons)*

### ***Maryland Crab Cakes***

Vegetable spirals and angel-hair pasta  
Lobster coral coulis

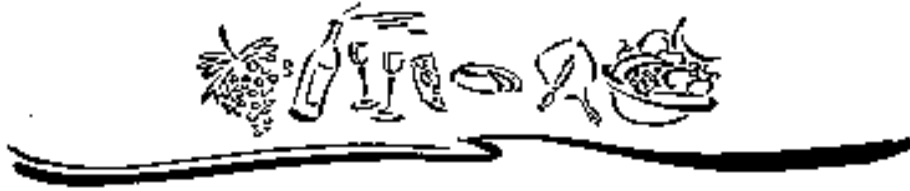
### ***Bow-Tie Pasta and Shrimp***

Parmigiana, reggiono cheese, Gulf shrimp and pasta  
Fresh broccoli and black olive confetti  
Butter, cream and parmigiana sauce

### ***Twin Tournedos of Peppered Lobster***

Twin lobster medallions with pink peppercorns  
Asparagus and shoestring potatoes  
Lobster Americana sauce

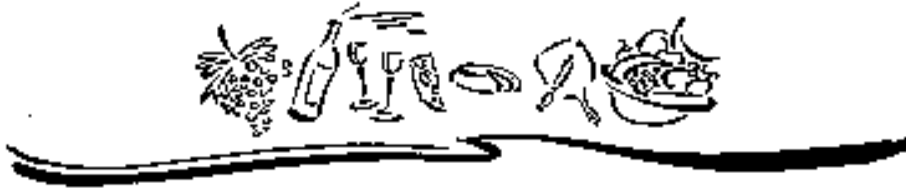
# VENTURE CATERING GRAND GOURMET



## DISTINCTIVE SAUCES

- Garlic, Parmesan and Basic Cream Sauce (Fish, Pasta)
- Herb Sauce (Fish, Pasta)
- Bearnaise Sauce (Meats, Fish, Chicken)
- Charon Sauce (Meats, Fish)
- Lemon Dill Sauce (Fish)
- Pesto Cream Sauce (Chicken, Fish, Pasta)
- Lemon Sauce (Chicken, Fish)
- Bechamel Sauce (Fish, Pasta)
- Cumberland Sauce (Duck, Chicken, Meats)
- Orange Honey Sauce (Fish, Duck, Chicken)
- Curry Cream Sauce (Fish)
- Lime Butter Sauce (Fish)
- Basic Beurre Blanc (Fish)
- Chardonnay Sauce (Fish)
- Seafood Bordelaise Sauce (Fish)
- Green Peppercorn Sauce (Beef, Duck, Chicken)
- Roquefort-Lemon Sauce (Fish)
- Honey Chambord Sauce (Duck, Chicken)
- Paprika Cream (Smoked Salmon)
- Mustard Sauce (Chicken, Seafood)
- Marsala Sauce (Duck, Game, Chicken, Beef)
- Portuguese Sauce (Fish)
- Madeira Sauce (Beef, Chicken)

# VENTURE CATERING GRAND GOURMET



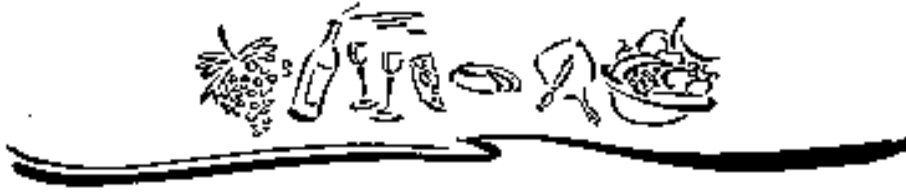
## EMBELLISHMENTS

BUFFET OR DINNER

### VEGETABLES

Herb Lemon Green Beans  
Acorn Squash  
Spaghetti Squash  
Creamed Spinach  
Wilted Lemon Spinach  
Zucchini Cups with Butternut Square  
Tomato Cups with Peas and Pearl Onions  
Assorted Hand-turned Vegetables  
Julienne Vegetables  
Sautéed Snow Peas  
Glazed Carrots  
Zucchini Provencal  
Broccoli  
Grilled Vegetables  
Snipped Fresh Beans  
Asparagus

# VENTURE CATERING GRAND GOURMET

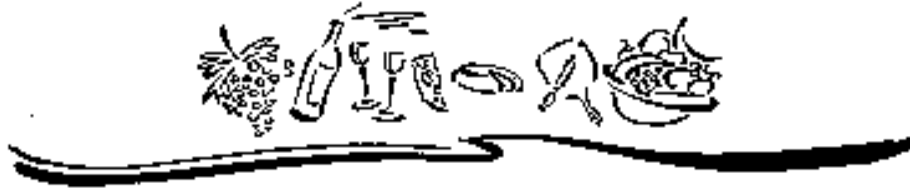


## CREATIVE ENHANCEMENTS

### DIPS, MARMALADES, RELISHES

Cranberry Chutney  
Papaya Chutney  
Sweet Chutney  
Hot Chutney  
Roasted Eggplant Dip  
Curried Yogurt Dip  
Cucumber Raita  
Tomato and Red Onion Salsa  
Lemon Pepper Aioli  
Green Peppercorn Mignonette  
Tapenade  
Peppercorn Mustard Dip  
Roquefort Dip  
Creamy Herb Dip  
Black Bean Sauce  
Spicy Chinese Dip  
Balsamic Mayonnaise  
Oriental Dipping Sauce  
Tucson White Bean Dip  
Ginger-Soy Sauce  
Curry Dipping Sauce  
Three-Onion Marmalade  
Spicy Beet Relish  
Apple-Onion Chutney

# VENTURE CATERING GRAND GOURMET



## VEGETARIAN CUISINE

*Celebrate the wonderful natural flavors of food,  
prepared light, and healthy*

### ASIAN NOODLES

Chile Soba Noodles with Chinese Vegetables  
Thai Fried Rice Noodles with Garlic Sauce  
Udon Noodles with Asian Vegetables and Peanut Sauce  
Cellophane Noodles with Fresh Ginger, Garlic Mirin and Sesame Oil

*(Select 2 of the above)*

### INSPIRED VEGETARIAN MAIN EVENTS

Barley Vegetable Stuffed Acorn Squash  
Couscous and Feta Cakes with Roasted Vegetable Sauce  
Baked Eggplant Stacks with Roasted Tomato Sauce  
Herbed Polenta Tarts with Spinach, Mushrooms and Ricotta  
Jambalaya-Aromatic vegetables and rice  
Moussaka-Layers of eggplant, potatoes in a light white sauce

*(Select 2 of the above)*

*(Minimum 25 per person)*



## VEGETARIAN CUISINE (Continued)

### SALADS

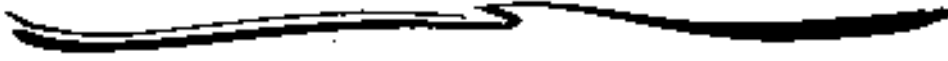
Romaine, Carrot and Walnut Salad with Cranberry Dressing  
Wheatberry and Barley Salad with Lemon Vinaigrette  
Mixed Greens with Roasted Sweet Corn Buttermilk Dressing  
French Lentil Salad with Goat Cheese Sherry Vinaigrette  
Field Greens, Mixed Vegetables and Feta Cheese Salad  
with Basil Vinaigrette  
Frisee, Watercress, Jicama and Orange Salad with Cucumber Dressing

*Select 3 of the above  
(Minimum 25 people)*

### NEW AGE ITALIAN

Five Cheese Tortellini with Sherry Shiitake Mushroom Sauce  
Marscapone and Artichoke Angiolotti with Mediterranean Sauce  
Four Cheese Vegetable Lasagna  
Mostaccioli Spinach Bake  
Linguini with Potatoes, Green Beans and Spinach Pesto

*Select 3 of the above  
(Minimum 25 people)*



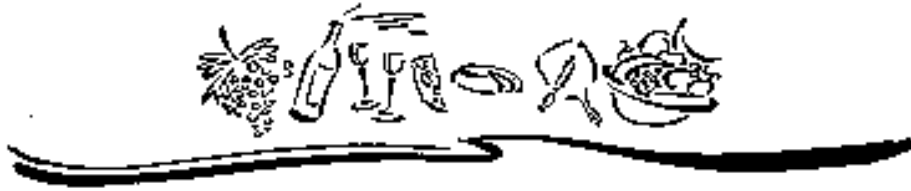
## VEGETARIAN CUISINE *(Continued)*

### BUFFET OR DINNER

#### PASTA, GRAIN, BEANS AND RICE

Name a Pasta  
Black Beans and Roasted Peppers  
Sweet Potato Fries  
Twice-Cooked Baked Potatoes  
Oven-Roasted Potatoes  
Dauphine Potatoes  
Duchess Potatoes  
Hand-Turned Potatoes  
Smashed Potatoes and Cheese  
Sunny Yellow Corn with Wild Mushrooms  
Couscous  
Rice Pilaf  
Blended Wild Rice  
Barley  
Buttered and Herbed Pilaf  
Grilled Polenta  
Savannah Red Rice  
Indian Harvest Rice  
Marinated White Beans  
Confetti Rice  
Four-Grain Rice  
Pecan Potato Pancakes  
Fried Rice  
Potato Crisps  
Shoestring Potatoes

# VENTURE CATERING GRAND GOURMET



## COFFEE BLENDS

Hazelnut Creme  
Irish Creme  
English Toffee  
Amaretto  
Chocolate Raspberry  
Cinnamon Pecan  
Vanilla Fantasia  
Viennese

*(Ask about our herbal teas)*

**Wedding Cakes**  
**Theme Cakes**  
**Custom Cakes**  
Available

# VENTURE CATERING GRAND GOURMET



## CONFECTIONARIES

*(minimum 25 persons)*

### **German Chocolate Cake**

Each layer of chocolate is covered with German chocolate filling – fresh coconut, walnuts and caramel surrounded with chocolate fudge icing

### **Black Forest**

Two layers of chocolate cake, three layers of cherries, whipped cream icing garnished with cherries

### **Carrot Cake**

Loaded with fresh carrots, walnuts and raisins – then spiced to perfection!  
The entire cake is covered with cream cheese icing

### **Italian Crème Cake**

If you like fresh coconut, walnuts and cream cheese based cake, then this one is for you!  
Garnished with cake crumbs

### **Red Velvet**

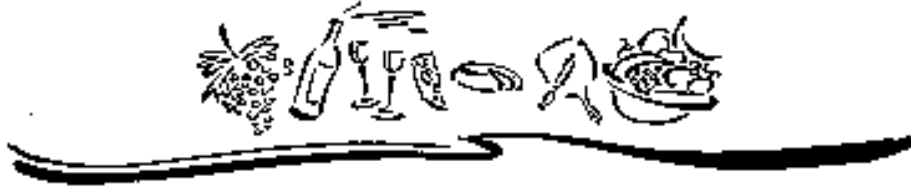
Deep red color, with a hint of chocolate. Inspired by traditional Southern cooking, this rich, moist cake is covered with cream cheese icing

### **Chocolate Silk**

Chocolate, chocolate and more chocolate! Need we say more?  
Chocolate cake, chocolate pudding filling and chocolate fudge icing!

*Many Others Available*

# VENTURE CATERING GRAND GOURMET



## WINE SUGGESTIONS

### WHITE WINES

#### *Chardonnay*

Fruity, can have a hint of apples or citrus, medium to full-bodied  
Dry

#### *Riesling*

Floral and fruity bouquet, medium to full-bodied  
Off-dry to semi-sweet

#### *Gewurztraminer*

Spicy and floral aroma, light to medium-bodied  
Off dry to semi-sweet

#### *Sauvignon Blanc*

Herbaceous, sometimes vegetable scent such as fresh herbs, cut grass or bell peppers,  
Light to medium-bodied  
Crisp and very dry

#### *Seyval Blanc*

Aromas comparable to green apples or nectarines, light to medium-bodied  
Crisp and very dry

#### *Vidal Blanc*

Green apples and nectarine aromas and flavors, light to medium body  
Off-dry to semi-sweet



## WINE SUGGESTIONS *(Continued)*

### RED WINES

#### *Cabernet Sauvignon*

Berry aromas and flavors often aged in oak, medium to full-bodied  
Tonic and dry

#### *Pinot Noir*

Cherry aroma with rich flavors, light to medium-bodied  
Dry

#### *Chambourcin*

Rich grape aroma and flavor, full-bodied

### SPECIALTY WINES

#### *Rose and Blush Wines*

Generally blends of mostly white wine with a small percentage of red wine  
Light and fruity

#### *Cabernet Blanc*

Made from Cabernet Sauvignon grapes  
Light-bodied and dry

#### *Sparkling Wines*

Bubbly and effervescent  
Light-bodied and can be dry to semi-sweet

#### *Brut*

Sparkling blend of Chardonnay and Pinot Noir  
Usually dry

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