



THEME MENUS

Theme Collection

In today's world entertaining graciously is quite an art. Subtleties are sometimes lost in our daily hustle-bustle lives. Saving you precious time to enjoy your guests is Venture's raison d'etre. Our menu collection will help make your event effortless and affordable.

Our talented culinary team has created these menus with your entertaining needs in mind. These menus are just the beginning. Our creative team of chefs, bakers and account executives can custom design a menu to match any occasion.

As always we are at your service.

Venture Theme Menus

MARDI GRAS

(Minimum of 50 people)

APPETIZERS AND SALADS

Mixed Green Salad – Tomatoes, Olives, Cucumbers, Pepperoncini, Croutons,
Red Onions, Sliced Mushrooms, Shredded Cheese and Assorted Dressings
Red Potato Salad with Bacon • Creole Seafood Salad • Cole Slaw
Black Bean, Corn, Bell Pepper and Sausage Salad
Cajun Raw Bar on Ice with Peel and Eat Shrimp
Pickled Herring • Oysters on the Half Shell

HOT ITEMS

New Orleans Barbecued Shrimp and Scallops • Fried Chicken
Catfish Fillets with Hushpuppies • Chicken Creole
Red Beans and Andouille Sausage • Steamed Rice • Scalloped Potatoes
Corn-on-the-Cob • Green Beans with Smoked Ham

DESSERTS

Bread Pudding with Vanilla Sauce
Pineapple Upside-Down Cake • Key Lime Pie • Apple Pie
Assorted Rolls • Cornbread with Butter and Honey

Assorted Beverages



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PIG PICKIN'

(Minimum of 50 people)

SALADS

Crisp Tossed Garden Greens • Spinach Salad with Chopped Bacon Bits • Dill Pickles,
Salad Bar with Sliced Mushrooms, Red Onions, Black Olives, Croutons,
Chopped Hard-Boiled Eggs, Baby Corn, Cherry Tomatoes and Choice of Dressings
Creamy Cole Slaw • Homestyle Potato Salad • Fresh Vegetable Tray with Dip
Cucumber, Onion and Tomato Salad

HOT ITEMS

Barbecued Back Ribs • Roast Sirloin of Angus Beef
Fried Mountain Brook Trout with Tartar Sauce
Chicken (Choice of Fried, Baked or Barbecued)
Green Beans with Bacon • New Potatoes • Baked Beans • Corn-on-the-Cob
Medley of Fresh Garden Vegetables • Candied Yams with Pecans topped with Marshmallows

Hushpuppies • Assorted Breads, Corn Muffins
Buttermilk Biscuits with Butter and Jelly

DESSERTS

Cobblers – Peach, Apple or Cherry • Strawberry Shortcake • Pecan Pie
Banana Pudding • Watermelon • Chopped Fruit

Assorted Beverages

SOCK HOP

(Minimum of 50 people)

SALADS

Crisp Tossed Garden Greens with Choice of Dressings and condiments • Deviled Eggs
Potato Salad • Three Bean Salad • Pasta Salad • Cole Slaw

HOT ITEMS

Pizza and Assorted Toppings • Corn Dogs • Grilled Chicken
Hot Dogs with Chili and Onions
Hamburgers and Cheeseburgers with Lettuce, Tomato and Buns with Condiments
Roasted Potatoes • Green Beans

Pickles • Chips and Dips • Popcorn • Pretzels

DESSERTS

Apple Pie • Moon Pies • Cherry Coke • Root Beer Float Station
Ice Cream Sundaes with Vanilla Ice Creams with assorted Toppings Station
Bananas Pudding and Whipped Cream

Assorted Beverages



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TEXAN & MEXICAN THEME

(50 people minimum)

SOUPS

White Bean Chili • Coriander & Corn Chowder • Chicken Tortilla Soup

STARTERS

Potato Skins with Chili con Queso • Fried Onions Rings
Creamed Corn & Refried Beans with Nachos • Beef Empanadas

MAIN

Taco Bar • Texas Roasted Chicken • Seafood Burritos • Chicken Enchiladas • Fajitas
Texan Baked Honey and Garlic Ribs • Stuffed Sopaipillas • Mexican Chili Beef

RICE & SALSA'S

Mexican Rice • Corn & Tomato Salsa / Mixed Capsicum Salsa
Peach Salsa / Red Chili Sauce • Tortilla Chips

DESSERTS

Mexican Sweet Table • Fried Sugar Dough

Assorted Beverages

CAROLINA LOW COUNTRY BUFFET

(50 people minimum)

APPETIZERS AND SALADS

American Field Salad with Tomatoes, Black Olives and Roasted Pecan Vinaigrette
Antipasto Display of: Sweet Peppers, Olives, Artichokes, Tomatoes, Salami and Cheese
Red Potato Salad with Bacon and Scallions • Marinated Broccoli Salad
Fresh Shrimp on Ice with Lemon and Cocktail Sauce

HOT ITEMS

Shrimp, Corn, Potatoes and Spicy Sausage • Creamy Grits with Shrimp, Tasso and Scallion
Chicken and Andouille Gumbo • Braised Beef Short Ribs with Tomato, Red Wine and Thyme
Roast Beef • Dirty Rice • Roasted New Potatoes
Sautéed Green Beans with Smoked Ham • Vegetable Medley

Rolls and Butter • Cornbread with Butter and Honey

DESSERTS

Bread Pudding with Vanilla Sauce • Low Country Key Lime Pie
Pecan Pie • Peanut Butter Pie

Assorted Beverages



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CARIBBEAN

(50 people minimum)

APPETIZERS

Five Spice Chicken in Endive Spears
Coconut Beer Shrimp with Pineapple Cilantro Salsa
Black Bean and Grilled Pineapple Quesadillas with Chipotle Sour Cream
Cilantro Mango Stack
Plantain Tempura with Spicy Orange Sauce

HOT ITEMS

Caribbean Jerk Rubbed Chicken with Papaya Coconut Sauce
Grilled Ginger Lime Shrimp • Scallop Kebobs • Plantain Crisps
Jamaican Rice • Red Beans

SALADS

Roasted Corn, Hearts of Palm and Tomato Salad: Salad Greens, Fresh Avocado,
Grilled Pineapple, Red Onion and Diakon
Kiwi Citrus Vinaigrette
Jicama
Apple Slaw

Corn Bread • Biscuits with Butter and Honey

DESSERTS

Fresh Tropical Fruit and Coconut
Flan
Tropical Petite Fruit Sorbets
Fresh Coconut Mousse with Black Berry Sauce

Assorted Beverages



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LOW CARB MENUS

ATKINS SPECIALS

Minimum 15 Guests

<p>Anytime Breakfast Cheese Omelettes with Sour Cream Bacon, Sausage or Ham (<i>choose two</i>) Decaffeinated Coffee</p>	<p>Grilled Chicken Breasts Broccoli and Cheese Brown Rice Salad with Low-Carb Dressing Fruit</p>
<p>Roast Beef (w/ Beef Broth) Sautéed Mushrooms and Cheese Brown Rice Salad with Low-Carb Dressing Fruit</p>	<p>Tuna, Chicken and Egg Salads on a bed of Greens with Bacon and Olives Broccoli Salad Low-Carb Slaw Fruit</p>
<p>Tango Chicken Chicken with Pesto, topped with Mozzarella Cheese, Toasted Walnuts, Crumbled Bacon, Broccoli and Sautéed Mushrooms Brown Rice Romaine Salad with Low-Carb Dressing Fruit</p>	<p>Beef It Up Tender Roast Beef and Cheddar Cheese Brown Rice Spinach or Romaine Salad with Low-Carb Dressing Green Beans Fruit</p>
<p>Two-Step Chicken Grilled Seasoned Breast of Chicken with thin slices of Ham and topped with Cream Gravy and Swiss Cheese. Asparagus Romaine Salad with Low-Carb Dressing Fruit</p>	<p>Italian Grill Italian Sausage Links with Pepperoni, Sautéed Onions and Peppers covered with Provolone Cheese Brown Rice Spinach or Romaine Salad with Low-Carb Dressing Zucchini Fruit</p>



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Louisiana Style Buffet

Spinach Greens
Cajun Style Catfish Laced with Shrimp Ragout
Creole Chicken with Mild Sausage
Southern Green Beans
Dirty Rice
Rolls and Butter
Bread Pudding with Vanilla Sauce

New Orleans Grill

Field Greens with Dressing
Chicken Creole
Red Beans and Rice
Corn, Tomatoes, Onion, Celery, Peppers Happen
French Bread
Bourbon Cake

Big Island

Fire Roasted Vegetable Salad
with Papaya Citrus Dressing
Ocean Shrimp with Chutney
Sweet Potatoes and Nuts
Hawaiian Bread
Pineapple Upside-down Cake

Mexican Hat Dance

Black Bean Mango Salad
Beef Enchiladas in Sauce
Mexican Rice
Tortilla Chips
Roasted Vegetables
Mocha Chocolate Mousse

Taste of Italy

Caesar Salad
Asiago Cheese Garlic Ravioli
Marinara or Cream Sauce
Chicken Marsala
Zucchini & Tomatoes
Breadsticks
Tiramisu Cake



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Mom's Sunday Dinner

Spinach Salad with Bacon Dressing
Homemade Chicken and Noodles
Buttery Mashed Potatoes
Creamed Peas
Rolls and Butter
Apple Pie with Whipped Cream

Board Walk

Tossed Salad
Golden Fried Cod
Tater Tots
Ham & Green Beans
Rolls and Butter
Cookies and Brownies

French Connection

Cucumber and Red Onion Salad
Coq au Vin (Chicken)
Scalloped Potatoes
Asparagus
Baguette & Butter
Cream Puffs

Southern Gentlemen

Three Bean Salad
Honey Glazed Ham
Southern Green Beans
Mashed Potatoes with Gravy
Fried Biscuits & Apple Butter
Peach Pie with Whipped Cream