



## *Daytime Catering Menu*

**THANK YOU FOR CONSIDERING OLD VENICE FOR YOUR UPCOMING EVENT.  
HERE ARE A FEW GUIDELINES IN REGARDS TO OUR BANQUET OPTIONS AND PRICING.**

### **BANQUET PRICING**

**\$16.50** PER PERSON ON WEEKDAYS (**MONDAY THROUGH THURSDAY**)

**\$18.50** ON WEEKENDS (**FRIDAY AND SATURDAY**)

#### **PRICING INCLUDES**

- FOUNTAIN DRINKS, GARLIC BREAD -
- YOUR CHOICE OF THREE ENTREES (1 SAUTEE ITEM AND 2 BAKED ITEMS) -
- DINNER SALAD WITH YOUR CHOICE OF DRESSING -
- SPECIALTY SALADS ARE AN ADDITIONAL \$3.00 PER PERSON

### **DINNER SERVICE**

SALADS, BREAD AND BEVERAGES ARE SERVED BY TABLE

#### **ENTREES CAN BE SERVED**

PLATED (GROUPS OF 30 OR LESS)

OR

FULL SERVICE BUFFET (GROUPS OF 20 OR MORE)

### **APPETIZERS**

ADDITIONAL \$4.00 PER PERSON

- INCLUDES YOUR CHOICE OF TWO APPETIZERS -

### **DESSERT/COFFEE**

ADDITIONAL \$5.00 PER PERSON

WE APPLY A \$1.50 PER PERSON CAKE CUTTING FEE FOR ALL OUTSIDE DESSERTS SERVED

- BOTH OPTIONS INCLUDE FRENCH ROAST COFFEE SERVICE -

### **ROOM RENTAL**

\$50.00 DOLLARS PER DINNING SPACE, PER HOUR

OUR COVERED PATIO CAN ACCOMMODATE 25-35 GUESTS

OUR OPEN PATIO AREA CAN ACCOMMODATE 35-50 GUESTS

OUR PATIOS COMBINED CAN ACCOMMODATE UP TO 100 GUESTS MAX

### **BAR**

WE OFFER A FULL BAR AND A WINE LIST WITH OVER FIFTY WINES TO CHOOSE FROM

OUR CORKAGE FEE IS \$14.00 PER 750 ML.

### **CEREMONIES**

A \$500.00 CEREMONY FEE WILL BE APPLIED FOR ALL CEREMONIES CONDUCTED ON THE PREMISES

*ALL BANQUET PRICING, ROOM RENTAL AND CORKAGE FEES ARE  
NON-NEGOTIABLE*

*For Further Inquiries or to Reserve a Date, Please Contact*

**SAMMY CARINI – EXECUTIVE CHEF**

**619-222-5888**

OFFICE HOURS: MONDAY - FRIDAY 10:00AM – 2:00PM

WEBSITE: [OLDVENICERESTAURANT.COM](http://OLDVENICERESTAURANT.COM)

E-MAIL: [CATERING\\_OLDVENICE@SBCGLOBAL.NET](mailto:CATERING_OLDVENICE@SBCGLOBAL.NET)



OLD VENICE IS LOCATED IN THE BEAUTIFUL POINT LOMA AREA OF SAN DIEGO  
WE HAVE BEEN PLEASED TO SERVE OUR CUSTOMERS FOR OVER 30 YEARS  
ENJOY OUR BEAUTIFUL BAR OR GARDEN PATIOS FOR YOUR  
NEXT SPECIAL EVENT

WE CAN ACCOMMODATE PARTIES FROM 10 TO 100 PEOPLE  
WE ALSO PROVIDE COMPLETE OFF-PREMISE CATERING AND EVENT PLANNING

**FOR YOUR EVENT, OLD VENICE IS HAPPY TO PROVIDE**

- PLATEWARE, SILVERWARE, GLASSWARE, TABLES, CHAIRS AND ALL BUFFET SERVICEWARE -
- LINENS: WHITE TABLECLOTHS AND WHITE CLOTH NAPKINS -
- OUR PROFESSIONAL STAFF TO WORK AND COORDINATE YOUR ENTIRE EVENT -  
{OFF PREMISE EVENTS - FEES WILL APPLY}

**1. BOOKING DEPOSIT:** TO HOLD ANY DATE, WE REQUIRE A \$200.00 BOOKING DEPOSIT. THIS DEPOSIT IS NON-REFUNDABLE IF THE FUNCTION IS CANCELED LESS THAN ONE (1) MONTH PRIOR TO FUNCTION DATE. THIS DEPOSIT IS REFUNDABLE IF WRITTEN NOTICE OF CANCELLATION IS RECEIVED BY RESTAURANT AT LEAST ONE (1) MONTH PRIOR TO FUNCTION DATE. THE DEPOSIT WILL BE DEDUCTED FROM YOUR FINAL BILL UPON COMPLETION OF YOUR EVENT.

**2. GRATUITY & TAX:** ALL COSTS LISTED DO NOT INCLUDE A SERVICE CHARGE "GRATUITY" (20%) AND SALES TAX (7.75%). ALL FOOD, BEVERAGE AND RENTAL FEES ARE SUBJECT TO A SERVICE CHARGE AND APPLICABLE CALIFORNIA STATE SALES TAX. PLEASE NOTE THE SERVICE CHARGE IS TAXABLE, BASED ON CALIFORNIA STATE REGULATION 1603 (F).

**3. PAYMENT:** PAYMENT IN FULL IS DUE IMMEDIATELY UPON COMPLETION OF THE FUNCTION. CLIENT IS RESPONSIBLE FOR THE ENTIRE BALANCE OF THE ESTIMATED FEES, PLUS ANY ADDITIONAL FEES INCURRED.

**4. CATERING CONTRACT:** A CATERING CONTRACT, WHICH WILL LIST MENU, FUNCTION DETAILS, ESTIMATED COSTS, AND RESTAURANT POLICIES, MUST BE SIGNED BY THE CLIENT AND RECEIVED BY THE RESTAURANT NO LATER THAN SEVEN (7) DAYS IN ADVANCE OF THE FUNCTION DATE.

**5. ATTENDANCE GUARANTEE:** THE CLIENT WILL PROVIDE THE RESTAURANT WITH THE FINAL, TOTAL NUMBER OF GUESTS ATTENDING THE FUNCTION NO LATER THAN SEVEN (7) DAYS PRIOR TO THE DATE OF THE FUNCTION. CLIENT IS RESPONSIBLE FOR FULL PAYMENT OF GUARANTEED NUMBER OF GUESTS, UNLESS OTHERWISE NOTIFIED.

*The RESTAURANT will be prepared to serve up to five percent (5%) or ten (10) plates (whichever is less), over the number which has been provided by the CLIENT*

**6. CANCELLATION:** THE RESTAURANT RESERVES THE RIGHT TO CANCEL ANY FUNCTION IF PAYMENTS ARE NOT RECEIVED ACCORDING TO THE PROVISIONS IN SECTIONS 1 AND 4 OF THIS AGREEMENT.

**7. WEATHER CONDITIONS:** THE RESTAURANT WILL NOT BE ACCOUNTABLE FOR ANY WEATHER CONDITIONS THAT WILL ARISE BEFORE OR DURING THE COURSE OF ANY EVENT. THE RESTAURANT RESERVES THE RIGHT TO DECIDE WHERE THE PARTY WILL BE RELOCATED FOR SEATING (BEFORE OR DURING AN EVENT).

CLIENT IS RESPONSIBLE FOR THE CONDUCT OF ITS GUESTS AND/OR ANY THIRD PARTIES THEY HIRE.  
CLIENT AGREES TO PAY FOR ANY AND ALL DAMAGES THAT GUESTS CAUSE.

IF RESTAURANT REQUIRES SECURITY PERSONNEL FOR FUNCTION, CLIENT AGREES TO PAY ALL COSTS.

CLIENT IS RESPONSIBLE FOR ANY LEGAL COSTS TO THE RESTAURANT WHICH WILL RESULT FROM FAILURE OF CLIENT TO PROVIDE FULL PAYMENT, AS AGREED.

# *Bar*

## **NO HOST BAR**

YOUR GUESTS WILL BE BILLED FOR ALL BEER, WINE  
AND ALCOHOL REQUESTED

## **FULL HOSTED BAR**

ALL BAR PRICING APPLIES

1. ALL BEER, WINE AND ALCOHOL IS HOSTED FOR  
THE DURATION OF YOUR EVENT

OR

2. THE BAR MAY BE HOSTED FOR A SPECIFIED AMOUNT OF TIME  
(I.E. THE FIRST HOUR ONLY)

AFTER THE ALLOTTED TIME, THE BAR BECOMES A CASH BAR AND YOUR GUESTS WILL BE BILLED FOR  
ALL BEER, WINE AND ALCOHOL REQUESTED

## **LIMITED BAR**

CERTAIN ITEMS ARE HOSTED FROM THE BAR EXCLUSIVELY  
FOR EXAMPLE: SPECIFIC BEER AND WINE ONLY  
YOUR GUESTS WILL BE BILLED FOR  
ALL OTHER BEER, WINE AND ALCOHOL REQUESTED

## **SET BAR**

THE BAR IS HOSTED UNTIL A PRESET DOLLAR AMOUNT IS REACHED  
WHEN THIS LIMIT IS REACHED  
YOU HAVE THE OPTION TO EITHER:

1. STOP HOSTING THE BAR

(AT WHICH POINT THE BAR BECOMES A CASH BAR AND YOUR GUESTS WILL BE BILLED FOR  
ALL BEER, WINE AND ALCOHOL REQUESTED)

OR

2. CONTINUE TO HOST THE BAR TO AN INCREASED LIMIT

## **CHAMPAGNE TOAST**

ENOUGH BOTTLES WILL BE PROVIDED  
TO FILL CHAMPAGNE FLUTES FOR A SINGLE TOAST

*ALL WINE  
EITHER PROVIDED OR PURCHASED  
WILL BE TRAY PASSED  
UNLESS OTHERWISE REQUESTED*

**20% SERVICE CHARGE AND SALES TAX WILL BE ADDED  
TO ALL FOOD AND HOSTED BEVERAGE FUNCTIONS**

# *Appetizers*

ADDITIONAL \$4.00 PER PERSON

PLEASE SELECT TWO FROM THE FOLLOWING

## **FOCCACIA**

ITALIAN HERB BREAD  
PESTO, MOZZARELLA, PARMESAN  
ROMA TOMATOES  
FETA CHEESE

## **MAGIC MUSHROOMS**

STUFFED BUTTON MUSHROOMS  
SNOW CRAB & SHRIMP  
BAKED PROVOLONE CHEESE

## **BRUSCHETTA**

HOMEMADE GARLIC CRUSTINI  
TOMATO, BASIL, GARLIC RELISH  
BALSAMIC REDUCTION  
SHAVED PARMESAN

## **PESTO CRUSTINI**

GARLIC CRUSTINI  
BASIL PESTO OIL  
DICED ROMA TOMATO  
FETA CHEESE

## **SMOKED SALMON CRUSTINI**

GARLIC CRUSTINI  
SMOKED SALMON & GREEN ONIONS  
BALSAMIC REDUCTION  
GORGONZOLA CHEESE

*ALL APPETIZERS ARE SERVED TRAY PASSED  
UNLESS OTHERWISE REQUESTED*

# *Salads*

ALL SALADS ARE SERVED WITH OUR HOUSE GARLIC BREAD

## **OLD VENICE GARDEN SALAD**

(GARDEN SALADS ARE INCLUDED IN DINNER SERVICE PRICING)

ROMA TOMATO, MARINATED RED ONION  
FETA CHEESE & PEPPERONCINI  
COURMET GREENS  
PINEAPPLE BALSAMIC VINAIGRETTE

*The Following Salads are an Additional 3<sup>00</sup> Per. Person*

## **CAESAR**

ROMAINE LETTUCE  
SPICY CAESAR DRESSING  
GRATED PARMESAN  
HOMEMADE GARLIC CROUTON

## **GREEK**

FETA CHEESE, ROMA TOMATO, CUCUMBER, GREEK OLIVE  
PEPPERONCINI & MARINATED RED ONIONS  
GOURMET GREENS  
OLIVE OIL, LEMON AND OREGANO

## **ENSALATA VENICIA**

CARMALIZED WALNUT, YELLOW RAISIN, FETA CHEESE  
CUCUMBER, PINEAPPLE & ROMA TOMATO  
GOURMET GREENS  
PINEAPPLE BALSAMIC VINAIGRETTE

## **WALNUT GORGONZOLA**

ROMA TOMATO, CARAMELIZED ONION, RED POTATO  
CARAMELIZED & WALNUT GORGONZOLA CHEESE  
GOURMET GREENS  
BLUE CHEESE VINAIGRETTE

*HOUSE SALADS ARE SERVED INDIVIDUALLY TABLESIDE  
ALL OTHER SALADS WILL BE SERVED INDIVIDUALLY, FAMILY STYLE OR BUFFET STYLE  
DEPENDING ON THE DATE, TIME AND/OR SIZE OF YOUR PARTY*

# *Sautee Entrees*

PLEASE SELECT ONE SAUTÉE ENTRÉE FROM THE FOLLOWING

## **CHICKEN PICATTA**

BONELESS BREAST OF CHICKEN  
LEMON, BUTTER, WHITE WINE, CAPER SAUCE  
GARLIC SAUTEED VEGETABLES

## **CHICKEN CACCIATORE**

BONELESS BREAST OF CHICKEN  
SHERRY MARINARA SAUCE  
BELL PEPPER, GREEK OLIVE, MUSHROOM  
PENNE PASTA

## **ARTICHOKE & ASPARAGUS**

GARLIC, ONION, ROMA TOMATO, FRESH BASIL  
WHITE WINE SAUCE  
RIGATONI PASTA

## **CHICKEN ARTICHOKE**

BONELESS CHICKEN BREAST  
ROASTED GARLIC, ONIONS, ARTICHOKE HEART, ROMA TOMATO  
WHITE WINE MARINARA SAUCE  
PENNE PASTA

## **CHICKEN TOMATO PENNE**

BONELESS CHICKEN BREAST  
GARLIC, ONION, ROMA & SUN DRIED TOMATO, BASIL, FETA  
PENNE PASTA

## **PENNE DE KATHLEEN**

ROMA TOMATO, SUN-DRIED TOMATO, PINE NUT  
BASIL PESTO SAUCE & FETA CHEESE  
PENNE PASTA

## **CHICKEN FLORENTINE**

(THIS ITEM IS AN ADDITIONAL \$4.00 PER PERSON)  
STUFFED BREAST OF CHICKEN  
IMPORTED CHEESES, SPINACH, SUN-DRIED TOMATO, MUSHROOM, PINE NUT  
PESTO CREAM SAUCE  
ANGEL HAIR PASTA

## **SHRIMP RISOTTO**

(THIS ITEM IS AN ADDITIONAL \$5.00 PER PERSON, 2 SHRIMP PER GUEST)  
SAUTÉED TIGER SHRIMP  
GARLIC, ONION, ASPARAGU, ROMA TOMATO & MUSHROOM  
CREAMY WHITE WINE RISOTTO

# *Baked Entrees*

PLEASE SELECT TWO BAKED ENTREES FROM THIS PAGE

## **RIGATONI BOLOGNESE**

SPICY ITALIAN SAUSAGE & MUSHROOM  
BAKED IN A CREAMY GARLIC MARINARA SAUCE  
RIGATONI PASTA  
PARMESAN CRUST

## **BAKED GORGONZOLA PENNE**

GARLIC, ONIONO, CARAMELIZED WALNUT & ROMA TOMATO  
GORGONZOLA CREAM SAUCE  
PENNE PASTA

## **MEAT LASAGNA**

ITALIAN SAUSAGE, BEEF, RICOTTA & AGED CHEESES  
LAYERED LASAGNA NOODLE  
MARINARA SAUCE

## **SPINACH LASAGNA**

SPINACH & RICOTTA CHEESE  
LAYERED SPINACH LASAGNA NOODLE  
MARINARA SAUCE

## **SEAFOOD LASAGNA**

(THIS ITEM IS AN ADDITIONAL \$3.00 PER PERSON)  
SCALLOP, ROCK SHRIMP & FRESH HALIBUT  
RICOTTA && MOZZARELLA CHEESES  
LAYERED EGG AND SPINACH LASAGNA NOODLE  
CREAMY ROMA SAUCE

*We Also Have Available*

## **CANNELLONI**

THIN PASTA ROLLED WITH BEEF AND SPINACH BAKED WITH MEAT SAUCE

## **MANICOTTI**

THIN PASTA ROLLED WITH IMPORTED CHEESES BAKED WITH MARINARA SAUCE

## **RAVIOLI**

BEEF OR RICOTTA CHEESE FILLED WITH YOUR CHOICE OF MEAT, MARINARA, PESTO CREAM OR PESTO OIL SAUCE

# *Desserts*

**ADDITIONAL \$5.00 PER PERSON**

**INCLUDES COFFEE SERVICE**  
(REGULAR OR DECAFFEINATED FRENCH ROAST)

## **TIRAMISU**

LAYERED DARK CHOCOLATE SHAVINGS, RUM DIPPED LADY FINGERS, MARSCAPONE CHEESE

## **RASPBERRY NAPOLEON**

LAYERED VANILLA CRÈME, WAFER AND RASPBERRY FILLING

## **OLD VENICE COOKIE W/ VANILLA BEAN GELATO**

THIS ITEM CAN BE SERVED FAMILY STYLE

OR

CUT IN ¼'S TO BE SERVED INDIVIDUALL

## **NEW YORK STYLE CHEESECAKE**

## **DOUBLE CHOCOLATE CREAM CAKE**

## **LEMON TART**

# *Children*

**CHILDREN UNDER 12 WILL BE BILLED AT ½ PRICE**

CHILDREN UNDER 12 YEARS OF AGE ARE WELCOME TO  
EAT FROM THE BUFFET

OR

CHOOSE FROM THE FOLLOWING OPTIONS:  
PASTA (PENNE OR SPAGHETTI NOODLES)  
W/ MARINARA, MEAT OR BUTTER SAUCE

OR

CHEESE/PEPPERONI PIZZA

# Wine

## CHARDONNAY

	Glass	Bottle
Columbia Crest <i>House Chardonnay</i>	7.00	26.00
Hess Napa	8.50	32.00
Fritz "Dutton Ranch" Russian River	9.50	36.00
La Crema Sonoma	10.25	39.00
Trefethen Napa	11.00	42.00

## OTHER WHITES

Sauvignon Blanc Four Sisters, Australia	7.75	29.00
Sauvignon Blanc Brancott Reserve NZ.	10.25	39.00
Sauvignon Blanc Cakebread Napa	12.50	48.00
Torrontes Zolo Argentina	7.00	26.00
Riesling Francis Coppola "Sofia"	8.25	31.00

## CABERNET SAUVIGNON

Camelot <i>House Cabernet</i>	7.00	26.00
Zolo Mendoza Argentina	7.75	29.00
Estancia Sonoma	9.00	34.00
J. Lohr Paso Robles	9.75	37.00
Beringer "Knights Valley" Napa	12.75	49.00
Orin Swift "The Prisoner" Napa		54.00
Franciscan, "Magnificat" Napa		58.00
Cakebread Napa		90.00

## MERLOT

Butterfield Station <i>House Merlot</i>	7.00	26.00
Kendall-Jackson Sonoma	9.75	37.00
Provenance Napa	11.50	44.00

## OTHER REDS

Pinot Noir Estancia Monterey	8.75	33.00
Pinot Noir Cambria Santa Maria Valley	10.00	38.00
Pinot Noir La Crema Sonoma	11.25	43.00
Tempranillo Grenacha Red Guitar Spain	7.00	26.00
Shiraz Nine Stones Australia	8.00	30.00
Shiraz Jacobs Creek Reserve Australia	8.75	33.00
Siena Ferrari-Carano Sonoma	10.75	41.00
Syrah Leal Central Coast	11.00	42.00
Claret Coppola Black Label	9.25	35.00
Malbec Tapiz Argentina	8.75	33.00
Malbec Altocedro Argentina	9.00	34.00
Meritage Trefethen Napa	9.50	36.00
Zinfandel Murphy Goode "Liars Dice"	9.75	37.00
Zinfandel Tobin James Reserve Paso Robles	10.75	41.00

## *Italian White*

### **PINOT GRIGIO**

	Glass	Bottle
Baroncini <i>House Pinot Grigio</i>	7.00	26.00
Kris Veneto	8.00	30.00
Maso Canali Riserva Trentino	9.50	36.00

## *Italian Red*

### **CHIANTI**

Baroncini <i>House Chianti</i>	7.50	28.00
Ruffino "Aziano" Classico Tuscany	9.00	34.00
Ricasoli Riserva Tuscany	11.75	45.00
Ruffino Riserva Ducale Tuscany		55.00

### **SANGIOVESE**

Antinori, Santa Cristina Tuscany	8.00	30.00
----------------------------------	------	-------

### **SUPER TUSCAN**

Antinori Tuscany	11.75	45.00
Campaccio Terra Bianca		60.00

## *Other Reds*

Barbera Paitin	8.50	32.00
Amarone Campagnola		53.00

### **CHAMPAGNE**

Voga Sparkling Pinot Grigio Italy		20.00
Domaine Chandon, Napa		38.00
Champagne Splits		9.75
Moet & Chandon White Star, France		65.00
Veuve Clicquot, France		80.00