



Old Venice
Semi-Private Event

Thank you for considering Old Venice Restaurant for your upcoming event!
Below are a few guidelines regarding our semi-private banquet options.

SEATING OPTIONS

INSIDE DINING ROOM: parties of 14 – 16 guests

OUTDOOR PATIO: parties of 14 – 20 guests

All parties will be sat at a separate table, but among other guests. We ask that all guests remain at their designated table for the duration of your event as to not disturb other diners.

Parties of 22 guests or more require a private room rental,
see private events catering packet for details.

We reserve the right to move your party into a space of our selection due to any inclement weather conditions or unforeseen circumstances.

BANQUET PRICING

\$45.00 PER PERSON

A sales tax of 7.75% and a service charge “gratuity” of 20% will be automatically applied to all food and beverages ordered. Please note: the service charge is taxable, based on California state regulation 1603 (F).

PLAESE NOTE: we are only able to divide the final bill up to FOUR ways.

MENU OPTIONS

All dinner courses served FAMILY STYLE and enough food will be provided to serve your finalized guest count. Pricing includes your choice of:

TWO starters
ONE salad with garlic bread
TWO entrees
ONE dessert with coffee service

Menu

Starters

Choose TWO options, additional starters 3.00/person/starter

Potato Gnocchi

Basil, marinara, parmesan

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Bruschetta

toasted bread, tomato, onion,
basil, garlic, balsamic

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Focaccia

pesto, tomato, mozzarella,
feta, basil

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Magic Mushrooms

snow crab and shrimp, button
mushrooms, baked provolone

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Brussels Sprouts

prosciutto, balsamic reduction

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Sausage/Meatballs

sausage links or homemade
meatballs in marinara

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Baked Artichokes

prosciutto, herbs, garlic oil

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Roast Garlic Bulb & Brie

.....

Pesto Burrata

Pesto, blistered tomatoes,
Burrata cheese

.....

Insalata Caprese

Buffalo mozzarella, basil,
heirloom tomatoes

.....

Salads

Choose ONE option

OV Garden Salad

spring mixed greens
roma tomato, red onion
pepperoncini, feta

dressing: sesame ginger,
blue cheese vinaigrette,
pineapple balsamic, italian

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Wicked Caesar

romain lettuce, parmesan and
garlic croutons

dressing: spicy caesar

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Insalata Venicia

spring mixed greens
pineapple, caramelized walnuts,
roma tomato, feta, cucumber,
yellow raisins

dressing: pineapple balsamic
vinaigrette

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Walnut Gorgonzola

spring mixed greens
roma tomato, caramelized
onion, walnuts, red potatoes,
gorgonzola

dressing: blue cheese
vinaigrette

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Antipasto

spring mixed greens
mozzarella, pepperoni,
mortadella, salami, tomato,
greek olive, pepperoncini

dressing: Italian

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Arugula

pear, gorgonzola,
roasted pecan

dressing: lemon olive oil

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Pastas

gluten-free pasta/pizza crust available upon request

choose TWO options from either pastas or pizzas below, additional entrees 5.00/person

Pasta

penne, linguini, spaghetti,
rigatoni, angel hair
marinara, pesto, garlic oil

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Ravioli

ricotta or beef filled
marinara, pesto, garlic oil

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Vegetable Risotto

Creamy white wine risotto,
garlic, onion, asparagus,
mushrooms, roma tomato

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Meat/Spinach Lasagna

Layered Pasta, Cheese and
Marinara Sauce

.....

Rigatoni Bolognese

Sausage, mushroom, garlic
marinara cream sauce baked
with a parmesan crust

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Penne de Kathleen

Pesto, Roma tomato, garlic,
onion, pine nuts, feta, sun dried
tomatoes

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Chicken Rigatoni Alfredo

Garlic, onion, parmesan cream
sauce

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Chicken Picatta

White wine, butter, caper sauce,
roasted potatoes, sautéed garlic
vegetables

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Chicken Florentine

spinach, mushrooms, pine nuts,
sun dried tomatoes, mozzarella,
penne pasta, pesto cream sauce

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Pizzas

Deluxe

Pepperoni, mushroom, bell
pepper, sausage, onion, black
olive

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Gourmet

Ricotta, mushroom, Greek olive,
garlic, sun dried tomato,
pepperoncini

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Rustica

Chicken, prosciutto, basil

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Fusion

Fig, pear, pesto, arugula

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Artichoke & Asparagus

Pesto and marinara sauce

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Margherita

Roma tomato, basil, oregano,
feta

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Dessert

Choose ONE option

Tiramisu

Layered, espresso dipped lady fingers, mascarpone cheese, chocolate shavings

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OV Cookie & Gelato

Chocolate chip, oatmeal cookie walnuts and pecans, heated and serve with vanilla bean gelato

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Crème Brûlée

Vanilla French custard with caramelized sugar

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Chocolate Lava & Gelato

Molten lava cake with vanilla bean gelato

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Key Lime Pie

.....

Cheesecake

Classic crumb crust cheesecake with strawberry compote

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Beverage/Bar Menu Options

Non-Alcoholic

Sodas, iced teas, coffee, espresso, etc will all be added to the main bill

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Hosted Bar

Fully hosted open bar featuring all wine, cocktails and beer on our menu

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Cash & Carry

Your guests will be billed individually for all beverages ordered
*bill will be divided by table

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Wine Selection

Select a few specific wines from our extensive wine list to be served table side

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Corkage

Applied to all outside bottles

20.00/750ml

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Champagne Toast

Enough champagne will be provided for a single toast

6.00/person

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Child's Menu

Pasta & Broccoli

Spaghetti or penne with marinara or butter sauce with a side of steamed broccoli

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Ravioli

Meat or cheese ravioli with marinara or butter sauce

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Pizza

Cheese or pepperoni pizza

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