

Please feel free Email with any Menu Questions you may have.  
 Our Chef can accommodate almost all pallets and Tastes. If there is anything you would like and don't see it on this menu, we will be happy to discuss.  
 \*\*\*\*\*Also, please let us know if you have any allergies to Shellfish or Nuts prior to preparing your order.

**Most orders can be ready in 48 Hours**

**Orders must be placed Monday-Friday between 10am to 5pm At [Info@venuephiladelphia.com](mailto:Info@venuephiladelphia.com)**  
**Some Friday orders may not be available until Tuesday based on your Selection.**

**APPETIZERS AND MINGLING FAVORITES**

(PRICES ARE PER PLATTER)

**Small Feeds approximately 10-15 Guests**  
**Medium Feeds approximately 15-12 Guests**  
**Large Feeds approximately 20-25 Guests**

***Roasted Vegetable Platter*** ***\$75-Large/ \$60-Med/ \$45-Small***  
 Spectacular Presentation of an Array of Grilled  
 & Roasted Vegetables

***Classic Crudité*** ***\$50-Large/ \$40-Med / \$30-Small***  
 Traditional Raw Vegetable Platter with Homemade Ranch  
 & Blue Cheese Dips

***Classic Shrimp Cocktail*** ***\$125-Large/\$90-Med/\$75-Small***  
 Jumbo Shrimp Served with Homemade  
 Cocktail Sauce & Lemon Wedges

***Skewered Tomato & Basil Tortellini*** ***\$50-Large/ \$40-Med / \$30-Small***

**VENUE**  
**126 FRONT AVE SW**  
**NEW PHILADELPHIA, OH 44663**

Cheese Tortellini with Roma Tomatoes, Fresh Basil,  
Garlic & Parmesan

***Bruschetta Trio***

***\$75-large Only***

*Classic Tomato Basil + Mango + Strawberry Arugula  
served with baguette and crostini*

***Caprese Bites***

***\$65-Large/\$55-Med/\$45-Small***

Vine Ripe Tomatoes, Buffalo Mozzarella  
& Fresh Basil skewered then drizzled with Balsamic glaze

***Mini Cucumber with Smoked Salmon Bites***

***\$65-Large/\$55-Med/\$45-Small***

*Sliced Cucumber topped with smoked salmon dip,  
red onion and capers.*

***Goat Cheese Torte***

***\$75-Large/ \$60-Med/ \$45-Small***

Savory-Sundried Dried Tomatoes and Pesto  
Sweet Versions also available upon request

***Vidalia Onion Dip***

***\$60-One size only***

Vidalia onion with Cheddar and Parmesan Cheese  
Served hot

***Seafood Dip***

***\$90-One size only***

Lump Crab Meat & Rock Shrimp with  
Gruyere & Cream Cheeses

***Fruit and Cheese Platters***

***\$80-Large/ \$65-Med/ \$45-Small***

A Fine Selection of Hard & Soft Cheeses with Seasonal Fruit

***Spinach & Artichoke Dip***

***\$60-One size only***

Garlic and Parmesan Spinach, Artichokes,  
Cream Cheese & with lightly crostini

***The Provencal***

***\$65-Large/\$55-Med/\$45-Small***

Olive Tapenade, Hummus and fresh cut Vegetables  
with Pita Triangles

***Le Charcuterie***

***\$115-Large/\$90-Med/\$70-Small***

Cured Meats, Hard and Soft Cheeses, Seasonal Fruit

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Whole grain Mustard plus Nuts and Jams  
Toasted Baguette Rounds

***Smoked Salmon Presentation***

Dill Sauce, Capers, Diced Onion,  
Chopped Egg, Goat Cheese and Crostini

***\$115-Large/\$90-Med/\$70-Small***

***SANDWICH and SLIDERS***

***Grilled Chicken Pinwheels***

Spinach, Red Pepper & Parmesan Cheese  
with Spicy Cream Cheese

***\$50-Large/\$35-Med/\$25-Small***

***Pepperoni Rotolo***

Served with Marinara

***\$50-Large/\$35-Med/\$25-Small***

***Vegetarian Greek Pinwheel***

Spinach, Olives, Roasted Peppers  
with House-Made Tzatziki Sauce

***\$50-Large/\$35-Med/\$25-Small***

***Ham & Dill Pickle Pinwheels***

Smoked Deli Ham, Crisp Dill Pickles with  
Horseradish Mustard on a Whole Wheat Tortilla Wrap

***\$50-Large/\$35-Med/\$25-Small***

***Deli Delight***

Sliced Smoked Turkey, Black Forest Ham & Roast Beef  
with Swiss, Cheddar, Lettuce & Tomato

***\$65-Large/\$50-Med/\$35-Small***

***French Onion Roast Beef Sliders***

Sweet Caramelized Onions with  
Melted Gruyere Cheese

***\$75-Large/\$55-Med/\$35-Small***

***Assorted Tea Sandwiches***

CHOICE OF 3 -Albacore Tuna, Chicken Salad,  
Egg Salad, Pimento Cheese, Cucumber

***\$75-Large/\$55-Med/\$35-Small***

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***MEATS/ PASTA AND MORE***

<b><i>Grilled Chicken Platter</i></b> Sliced Grilled Chicken Served with an Apricot Sipping Sauce	<b><i>\$60-Large/\$50-Med/\$40-Small</i></b>
<b><i>Cajun Grilled Steak</i></b> Grilled Flat Iron Steak with a Sweet or Spicy Glaze	<b><i>\$75-Large/\$55-Med/\$35-Small</i></b>
<b><i>Beef Tenderloin</i></b> Grilled Beef Tenderloin with Horseradish Cream Sauce or Au Jus and Rolls	<b><i>\$145- One size Only</i></b>
<b><i>Balsamic Glazed Beef Rotolo</i></b> Tender Beef Rolled Stuffed and Rolled With a Balsamic Glaze	<b><i>\$125-One size Only</i></b>
<b><i>Pork Loin</i></b> Marinated in Homemade Teriyaki Sauce and Grilled to Perfection. Served with a Selection of Mustards	<b><i>\$85-One size Only</i></b>
<b><i>Spiral Ham</i></b> Served with Assorted Gourmet Mustards and Dinner Rolls	<b><i>\$95-One size Only</i></b>
<b><i>Classic Chicken or Eggplant Parmesan</i></b> Made with our homemade Marinara	<b><i>\$50-Full/\$30-Half</i></b>
<b><i>Venue Lasagna</i></b> Made with our Homemade Meat Sauce and Marina	<b><i>\$50-Full/\$30-Half</i></b>

***Stuffed Portabella Mushrooms***

Large Portabella Caps Topped with Italian Stuffing and Garlic sauce

***\$50-Full/\$30-Half***

***Baked Cavatappi***

Sundried tomato's strong Garlic and Alfredo Sauce

***\$50-Full/\$30-Half***

***SALADS***

***Garden Salad***

Mixed Field Greens with Fresh Vegetables  
Choice of Dressings (Limit 2)  
(Peppercorn Ranch, Venue House Italian, Blue Cheese, White French, Champaign Vinaigrette)

***\$35-Large/\$25-Med/\$15-Small***

***Red Skin Potato Salad***

Mixed with a light Mustard and Mayo dressing

***\$40-Large/\$30-Med/\$20-Small***

***Classic Pasta Salad***

With a mixture of fresh Veggies  
in a light Italian Dressing

***\$40-Large/\$30-Med/\$20-Small***

***Tomato & Basil Tortellini***

Cheese Tortellini with Roma Tomatoes, Fresh Basil, Garlic & Parmesan marinated in Italian Dressing

***\$40-Large/\$30-Med/\$20-Small***

***Broccoli & Grape***

Fresh Broccoli Florets, Chopped Grapes, Celery, Red Onion & Nuts, Tossed in Special Sauce

***\$40-Large/\$30-Med/\$20-Small***

***Caprese Salad***

Vine Ripe Tomatoes, Buffalo Mozzarella & Fresh Basil Drizzled with Balsamic glaze

***\$75-Large/\$55-Med/\$35-Small***

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***Apple and Walnut Kale Salad***  
With a light and creamy dressing

***\$55-Large/\$35-Med/\$25-Small***

***Baby Spinach Salad***  
Topped with Candied Walnuts,  
Choice of fruit  
(Mandarin Oranges, Strawberries, Dried Cranberries or Dried Cherries)  
with either Feta or Blue Cheese and a  
Balsamic Poppy seed Dressing

***\$55-Large/\$35-Med/\$25-Small***

***Classic Greek Salad***  
Olives, Feta Cheese, Red Onion, Tomatoes,  
Cucumbers, Pepperoncini  
With homemade Greek Dressing  
Albacore Tuna, Chicken Salad, Egg Salad on Fresh Baked Gourmet Bread

***\$55-Large/\$35-Med/\$25-Small***

***Seasonal Fruit Bowls***

***\$60-Large/\$45-Med/\$30-Small***

## ***VENUE SIDES***

***Asparagus Platter***  
Roasted or Steamed Asparagus with Hollandaise Sauce

***\$60-Large/\$45-Med/\$30-Small***

***Hellacious Mushrooms***  
Cooked in a Bourguignon Sauce

***\$60-Large/\$45-Med/\$30-Small***

***Baked Asparagus***  
Wrapped in Serrano Ham & Sprinkled with Romano Cheese

***\$75-Large/\$55-Med/\$35-Small***

***Roasted Brussel Sprouts***  
Roasted with Candied Walnuts, Dried Cranberries, and Asiago Cheese

***\$55-Large/\$35-Med/\$25-Small***

***Roasted Green Beans***  
French Style Green Beans Sautéed with Garlic and Olive oil

***\$55-Large/\$35-Med/\$25-Small***

***Roasted Seasonal Vegetables***

***\$75-Large/ \$60-Med/ \$45-Small \$50***

Zucchini, Yellow Squash, Butternut Squash, Carrots,  
Potatoes, Beets, Sweet Potatoes, Onions, Peppers.  
(Seasonal based on availability) (Chef's Choice unless specified)

***Rogers Famous Mac and Cheese***

***\$55-Large/\$35-Med/\$25-Small***

***Sweet Potato's***

***\$55-Large/\$35-Med/\$25-Small***

Baked and roasted or  
Traditional Souffle

***Glazed Carrots***

***\$40-Large/\$25-Med/\$15-Small***

With a Sweet Citrus Glaze