

Victoria Venues

Signature Menus

2027

GOURMET DINING

Family-owned for over 85 years, Victoria Venues is proud to be known for our exceptional cuisine. Our chefs make everything from scratch, right on-site, to ensure your guests have the best dining experience possible.

✦ Things to Note ✦

- All our menus and items are *fully* customizable. Your dedicated event specialist will work closely with you to craft the dining experience you desire for your event.
- Before booking you will receive a complimentary menu tasting for up to four guests.
- We are happy to accommodate any allergies or dietary restrictions.
- Menu and item prices are highly subject to the specifics of your event, for example - the venue, guest count and desired event date.
- We do allow outside licensed catering to our venues.
- Create your own ‘duet’ plate by selecting any two entrées.
- We are not equipped to prepare kosher or halal menus, however we frequently work with licensed caterers who can service your events.



HORS D'OEUVRES & STARTERS

Cold Selections

Roasted Cherry Tomato Bruschetta
Smoked Salmon & Cucumber (+$3)
Zucchini, Provolone & Olive Rollatini
Shrimp Cocktail Shooters (+$3)
Eggplant Caponata Crostinis
Beet 'Tartare' w/ Pistachio & Ricotta
Confit Duck w/ Mustard & Cornichon (+$5)
Za'atar Pita Chips with Muhammara
Deviled Eggs w/ Bacon Lardons (+$3)
Mini Caprese Skewers
Prosciutto-wrapped Melon (+$3)
Steak Tartare Shooters (+$5)

Hot Selections

Chicken Satay Skewers w/ Peanut Glaze
Corn & 'Nduja-Butter Lettuce Wraps (+$4)
Crab Quiche Bites (+$4)
Crispy Polenta with Gorgonzola
Chicken Karaage with Lemon Mayo (+$4)
Pretzel Bites with Beer Cheese Dip
Grilled Jumbo Shrimp w/ Garlic Butter (+$5)
Spanakopita Triangles
Mini Beef Wellingtons (+$4)
Baby Lamb Chops w/ Mint Chimichurri (+$6)
Chicken Adobo Waffle Bites (+$4)
Teriyaki Beef Skewers (+$3)

Salads

House Salad with Fennel, Radish, Shallot and Cherry Tomatoes
Apple & Turnip Salad with Candied Hazelnuts, Basil and Elderflower Vinaigrette (+$5)
Beet, Arugula & Goat Cheese Salad with Orange, Walnuts, and Lemon Thyme (+$5)
Radicchio with Stracciatella Cheese, Pomelo, Anchovies, and Honey Balsamico (+$5)

Soups

Chicken Florentine
Minestrone
French Onion (+$3)
Avgolemono
Cream of Broccoli (+$5)
Lobster Bisque (+MP)
Roasted Tomato & Squash
Potato Leek (+$5)



SIGNATURE ENTRÉES

Beef

The Ribeye

Richly marbled and full-flavored. It's the steak lover's favorite (and ours too).

Slagel Farms New York Strip +$6

The American steakhouse classic, with a firm bite and a signature fat cap that naturally bastes the steak as it cooks, delivering an intense and concentrated beef flavor.

Braised Short Rib +$10

Slow cooked until fork tender and served with a red wine reduction sauce.

Filet Mignon +$13

Unmatched tenderness for the most refined steak experience. No introduction needed.

Poultry

Chicken Limóne

Creamy lemon butter sauce and fried capers.

Morel Chicken +$5

Wild morel mushrooms and a vin jaune cream sauce.

Chicken Sesame

Panko-breaded and fried, with a honey butter sauce.

Honey Lavender Duck Breast +$6

Served medium-rare with a red wine and duck jus.

Chicken Vesuvio

White wine and garlic sauce, with toasted garlic chips.

Seafood

Cornmeal Crusted Salmon +$4

Served with a roasted red pepper sauce.

Chilean Sea Bass +$5

Miso-glazed, with pickled daikon and crispy shallots.

Butter Poached Cod +$3

Served with a lemon beurre blanc and fried capers.

Hokkaido Scallops +$8

Pan seared and served with a yuzu and brown butter sauce.

Lobster Tail +MP

Baked with garlic butter and served in the shell.

Vegetarian

Eggplant Napoleon layered with herbed ricotta cheese and marinara sauce

Stuffed Bell Pepper (vegan) arborio rice, seasonal vegetables and herbs +$3

Cauliflower Steak (vegan) grilled and served with a lemon-tahini sauce and pomegranate seeds

Add shaved black truffle to any entrée +$15
We also offer combo plates - ask your event specialist for more details

SIDES

Vegetables

Caramelized Fennel
Yakitori Wild Mushrooms (+$3)
Fried Celeriac Wedges
Balsamic Cipollini Onions (+$2)
Glazed Heirloom Carrots (+$2)
String Beans Almondine
Broccolini Strascinati
Wine Braised Leeks (+$2)
Seasonal Roasted Vegetables
Asparagus al Limone (+$3)

Starches

Roasted Red Potatoes
Roasted Garlic Mashed Potatoes
Vesuvio Potatoes
Rosemary Wedge Potatoes
Piped Duchess Potato (+$2)
Potatoes Au Gratin (+$3)
Roasted Sweet Potato
Rice Pilaf
Creamy Polenta
Herbed Couscous

















LATE NITE SNACKS

Sushi Station

$6 per guest

Assortment of hand-rolled maki, sashimi and nigiri, served with soy sauce, pickled ginger, and wasabi.

Black Angus Sliders

$4 per guest

Juicy house-made sliders served with ketchup, mustard, cheese, pickle, and a grape tomato garnish.

Lou Malnati's Pizza

$6 per guest

Cheese and sausage pies from the legendary Chicago deep-dish icon.

Donut Wall

$6 per guest

Fresh-fried assortment of donuts displayed on a charming peg wall. The perfect late-nite treat your guests won't stop talking about.

Borscht & Croquettes

$6 per guest

A Polish favorite - red beet borscht served alongside assorted croquettes, rolled thin and stuffed with mushroom, meat and sauerkraut.

Gene & Jude's Hot Dogs

$6 per guest

The famed Chicago hot dog stand brought to your celebration - natural casing franks, fresh-cut fries, and all the fixings.





SWEETS & DESSERTS

Plated Desserts

$4 per guest

Ice-cream Sundae

Tuscan Bread Pudding with Caramel Drizzle

Chocolate Lava Cake with Raspberry Sauce

Hot Apple Tart with Caramel Sauce

Cheesecake & Strawberries





Les Patisserie

included with your package

A curated and indulgent display of handcrafted cakes, delicate pastries, and artisan confections - the sweet finale to your meal.

Flaming Bananas Foster

a Victoria's specialty, $7 per guest

The New Orleans classic, with our theatrical flair - bananas slowly caramelized in brown butter, sugar and cinnamon, then dramatically flambéed with rum directly in the ballroom and served warm over ice-cream. Treat your guests to a show (and a dessert) they won't forget.

SPECIALTY STATIONS

Mediterranean AntiPasto

$10 per guest

An abundant display of grilled misti vegetables, freshly sliced cured meats, and artisanal cheeses.

Shrimp Ice Bar

$10 per guest

A stunning hand-crafted ice sculpture, loaded with chilled jumbo cocktail shrimp, served alongside our house cocktail sauce and fresh lemon. A show-stopping centerpiece your guests won't forget.

Oyster Bar

$6 per guest

Premium East Coast oysters shucked to order and served on a bed of crushed iced with classic accompaniments - lemon wedges, cocktail sauce, horseradish, and mignonette.

Brie Bar

$5 per guest

Mini Wheel of Brie sautéed in butter grape sauce and served with assorted crackers.







BAR & BEVERAGES

Premium Bar Offerings

Tito's
Jack Daniels
Beefeater Gin
Bacardi Rum
Captain Morgan
Malibu
Jose Cuervo Traditional Plata
Jim Beam Bourbon
Jameson Irish Whiskey
Dewar's White Label
Miller Light
Michelob Ultra
Modelo
Heineken 00
House Wines

Platinum Bar Additions

$15 per guest

Grey Goose Vodka
Bombay Sapphire Gin
Maker's Mark Bourbon
Casamigo's Blanco
Glenlivet 12
Hennesy
Heineken
High Noon Seltzers



House Wines

CK Mondavi Brand

Cabernet Sauvignon
Pinot Grigio
Merlot
Chardonnay
White Zinfandel
Moscato
Sauvignon Blanc

Premium Wines

JOSH Wines - $4 per guest

Cabernet Sauvignon
Pinot Noir
Chardonnay
Merlot
Pinot Grigio

Martini Station

$8 per guest

Specialty selection of martinis accompanied by ice sculpture shot luge.

Cognac Room

$500 tab minimum

Treat your guests to a premium selection of cognacs and curated rare spirits in an intimate setting.

Questions?
Contact us.



Victoria Venues

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