

# **DIAMOND – BUFFET STYLE**

Five Hour Event with Three Different Pricing Options  
**No Liquor/Beer & Wine with a champagne toast/Full top shelf bar**

## **Appetizer Course – One Hour**

Served on buffet table and butler style, Assorted Hot & Cold Hors d'oeuvres to include:

Vegetable crudités w/ranch dip, Fresh seasonal fruit  
Skewered Italian antipasto, mozzarella sticks, assorted quiche,  
Sausage cheese balls, penne ala vodka, stuffed clams, fried ravioli,  
Tomato slices w/fresh mozzarella, assortment of olives  
Chilled shrimp w/cocktail sauce

## **Entrée Courses**

(Choice of Three)

Chicken Lippincott

Chicken florentina

Filet mignon w/mushrooms & onions

Prime rib of beef w/aujus gravy

Herb crusted salmon

Coconut jumbo shrimp

Grilled pork loin roast

## **Accompaniments**

(choice of Two)

Garlic mashed potatoes

Roasted sweet potato medley

Stuffed Portobello mushrooms

Tortellini Alfredo

Lobster ravioli or braised beef ravioli

(choice of One)

Broccoli florets w/cheddar cheese

Green beans almandine

Grilled asparagus

Classic Caesar Salad or Mesculin Greens w/Vinaigrette Dressing

Assorted Dinner Rolls and Butter

Custom Tiered Wedding Cake

Coffee & Tea Service

Assorted Soda

**CALL OR EMAIL FOR PRICING**