



## DIAMOND

5 hour event with 3 different pricing options.  
No Liquor/Beer & Wine with a champagne toast/Full top shelf bar.

### APPETIZER COURSE - 1 HOUR

Served on buffet table and butler style  
Assorted Hot & Cold Hors d'oeuvres to include:  
Vegetable crudités w/ranch dip & Hummus  
Fresh seasonal fruit  
Skewered Italian antipasto  
Fried ravioli, assorted quiche,  
Sausage cheese balls, penne ala vodka,  
Stuffed clams, Teriyaki chicken satay,  
Tomato slices w/fresh mozzarella  
Chilled shrimp w/cocktail sauce  
Assortment of olives

### ENTREE COURSES

#### CHOICE OF 3:

Chicken Lippincott  
Chicken fiorentina  
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 2:

Garlic mashed potatoes  
Roasted sweet potato medley  
Stuffed Portobello mushrooms  
Tortellini Alfredo  
Lobster ravioli or braised beef ravioli

#### CHOICE OF 1:

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*

*~ Contact us for pricing ~*

