

Butler Style Passed Hors d'oeuvres. Delicious and Abundant. Silver Chafing Dishes with added Stations and Displays to Delight Your Guests.

Diamond Buffet

ENHANCEMENTS

- 5 Hour Celebration
- 5 Hour Standard Open Bar
- Table Linen & Napkin Choice
- Chair Covers with Sash
- Seating Cards & Directions
- Bridal Suite
- Accent & LED Lighting

• COCKTAIL HOUR

One hour service. A sumptuous selection of hors d'oeuvres served butler style.

Choose EIGHT

CHAFER - Crimini Mushrooms Stuffed with Sausage or Spinach

CHAFER - Buffalo Wings or Boneless Mild, BBQ or Garlic Parmesan

STATION - Gourmet Pizza

PASSED BUTLER STYLE

CHEFS SPOONS - Chicken Meatballs

CHEFS SPOONS - Mac & Cheese Truffle Oil

CHEFS SPOONS - Tortellini Pesto

Beef Tips Crostini with Horseradish Mayo

Chicken Scampi Focaccia

Open Faced Calzones

Potato Pancakes with Sour Cream

Petite Crab Cakes with Remoulade Sauce

Black Angus Beef Teriyaki Skewers

Petite Franks in Blanket

Mini Mozzarella En Carozza

Marinated Bocconcini Fresh Mozzarella Cheese

Asian Spiced Chicken Satay

Coconut Shrimp with Duck Sauce

Cajun Shrimp with Wasabi

Shrimp Dumplings with Soy Sauce

Oriental Stir Fry Vegetable Egg Roll, Duck Sauce

Gulf Shrimp Cocktail \$1.50 each



IMPORTANT:

Please advise us on the **final number** of guests that will be attending your party at least **14 days prior** to the affair. If we do not have your final count you will be charged for the original number of guests if your count

is lower at the time of your party. **A non-refundable deposit of \$2,000 due upon contract signing, 50% of balance is due 6 months prior to the event. All parties must be PAID IN FULL 7 days prior to event. All pricing is subject to service charge & NJ sales tax.**



DIAMOND BUFFET

- **CHAMPAGNE TOAST**
- **ITALIAN ANTIPASTO DISPLAY**
Includes: Aged Provolone, Genoa Salami, Prosciutto, Pepperoni, Bocconcini Mozzarella and Roasted Peppers, Grilled Vegetables, Bruschetta, Assorted Italian Olives
- **HOMEMADE PASTA STATION**
*Choose TWO - Rigatoni, Penne or Orchietta
Choose TWO - Vodka, Marinara, Alfredo or Primavera*
- **SALAD - Served - Choose ONE**
Classic Caesar or Mixed Greens and Walnuts - Raspberry or Balsamic Vinaigrette
- **BREAD DISPLAY**
Artisan Breads, Semolina Rolls and Focaccia with Extra Virgin Infused Olive Oils
- **CARVING STATION - Choose ONE**
*Roast Beef, Ham (*smoked or fresh*), Roast Turkey, Loin of Pork
New York Style Pastrami or Corned Beef*
- **ENTRÉES - Choose ONE from each**

Silver Chafing Dishes

CHICKEN

Française, Oreganato, Marsala, Giambotta, Fried
Roasted, Rollatine or Champagne Mustard Sauce

PORK or BEEF

Sausage and Bell Peppers, Beef Bourguignon,
Beef Au Poivre or Sweet & Sour Pork Loin

VEAL

Veal & Bell Peppers, Piccata, Française or Marsala

SEAFOOD

Seafood Scampi, Seafood Newburg, Salmon Dill Reduction
Mussels Marinara, Fried Calamari, Paella on Saffron Rice
or Talapia Durato with Artichoke Hearts and Capers in a Lemon Sauce

EGGPLANT

Parmigiana or Rollatine

POTATO

Roasted Red, Baked or Garlic Mashed

VEGETABLE

Broccoli with Garlic & Oil, Vegetable Medley
Glazed Carrots, Green Beans Almondine or
Chefs Selection of Garden Vegetables

- **DESSERT**

Tiered Wedding Cake
Premium Coffee & Tea



* Extra Charge