



# *Diamond's*

## *Banquet Packages*

### **LUNCH PACKAGES**

[Lunch Menu](#)

[Repast Menu](#)

[Bridal or Baby Shower Menu](#)

### **DINNER PACKAGES**

*Minimum 15 people*

[Silver Dinner Packages](#)

[Gold Dinner Packages](#)

[Cocktail Party Package](#) – *Minimum 20 people*

### **APPETIZER UPGRADES**

*(These can be added to any of the above packages)*

[Silver](#)

[Platinum](#)



## Lunch Menu

*\$26.95 per person*

### **SALAD CHOICES** *(select one)*

#### **CAESAR SALAD**

*Chopped romaine lettuce tossed with Caesar dressing, served with Garlic crostini*

#### **ITALIAN HOUSE SALAD**

*Romaine lettuce, tomatoes, cucumbers and shredded carrots with Italian dressing*

### **PASTA CHOICES** *(select one)*

#### **FETTUCCINI ALFREDO**

*Fettuccini with Parmigiana Reggiano cheese in a Cream sauce with Homemade Italian Sausage*

#### **PENNE MARINARA**

*Penne served with Diamond's Signature Marinara Sauce with imported Romano Cheese*

#### **RIGATONI VODKA**

*Rigatoni in a Pink Vodka Cream sauce with Prosciutto*

### **ENTRÉE CHOICES** *(select three)*

#### **CHICKEN MARSALA**

*Chicken cutlet sautéed with Marsala Wine and fresh mushrooms*

#### **CHICKEN PARMIGIANA**

*Breaded chicken cutlet topped with melted Mozzarella cheese and Marinara sauce*

#### **CHICKEN VALENTINO**

*Chicken cutlet sautéed with Lemon in a Cognac Cream sauce with Asparagus*

#### **ROASTED CHICKEN**

*Half Chicken roasted in Italian seasonings until golden brown,  
topped with bacon, served with roasted potatoes*



## *Lunch Menu Cont.*

### **EGGPLANT PARMIGIANA**

*Home Made Eggplant Tower layered with Mozzarella, Ricotta Cheese and Diamond's Famous Plum Tomato Sauce*

### **TILAPIA FRANCAISE**

*Tilapia filet dipped in egg and sautéed in a Lemon, White Wine and Butter Sauce*

### **BROILED TILAPIA**

*Broiled filet of Tilapia in a Lemon Wine Sauce*

### **MEATBALL BOLOGNESE**

*Homemade meatballs served in a meat sauce with peas topped with ricotta cheese*

### **FILET MIGNON TIPS GORGONZOLA**

*Filet Mignon Tips sautéed with Mushroom and Gorgonzola Cheese in a Marsala Wine Sauce*

### **PORK ITALIANO**

*Pork Tenderloin Medallions marinated in Italian Seasoning*

## **DESSERT CHOICES**

*Homemade Dessert or Ice Cream  
Both Served with Lavazza Coffee, Shangri La Tea, Iced Tea or Soda*

## **UPGRADE OPTIONS**

*(Click on Link)*

[APPETIZERS](#)



# *Repast Menu*

*\$19.95 per person*

## **SALAD**

### **ITALIAN HOUSE SALAD**

*Romaine lettuce, tomatoes, cucumbers and shredded carrots with Italian dressing*

## **PASTA**

### **PENNE MARINARA**

Penne served with Diamond's Signature Marinara Sauce with imported Romano Cheese

## **ENTRÉE CHOICES** *(select one)*

### **CHICKEN MARSALA**

*Chicken cutlet sautéed with Marsala Wine and fresh mushrooms*

### **CHICKEN PARMIGIANA**

*Breaded chicken cutlet topped with melted Mozzarella cheese and Marinara sauce*

### **SEASONED CHICKEN**

*Roasted Chicken pieces on the bone with garlic and seasonings*

### **TILAPIA FRANCAISE**

*Tilapia filet dipped in egg and sautéed in a Lemon, White Wine and Butter Sauce*

### **BROILED TILAPIA**

*Broiled filet of Tilapia in a Lemon Wine Sauce*

### **MEATBALL BOLOGNESE**

*Homemade Meatballs served in a meat sauce with peas topped with Ricotta cheese*

### **PORK ITALIANO**

*Pork Tenderloin Medallions marinated in Italian Seasoning*

## **DESSERT CHOICES**

*Ice Cream*

*Both Served with Lavazza Coffee, Shangri La Tea, Iced Tea or Soda*



# *Bridal or Baby Shower Menu*

*\$26.95 per person*

## **SALAD CHOICES** *(select one)*

### **CAESAR SALAD**

*Chopped romaine lettuce tossed with Caesar dressing, served with Garlic crostini*

### **ITALIAN HOUSE SALAD**

*Romaine lettuce, tomatoes, cucumbers and shredded carrots with Italian dressing*

## **PASTA CHOICES** *(select one)*

### **FETTUCCINI ALFREDO**

*Fettuccini with Parmigiana Reggiano cheese in a Cream sauce with Homemade Italian Sausage*

### **PENNE MARINARA**

*Penne served with Diamond's Signature Marinara Sauce with imported Romano Cheese*

### **RIGATONI VODKA**

*Rigatoni in a Pink Vodka Cream sauce with Prosciutto*

## **ENTRÉE CHOICES** *(select three)*

### **CHICKEN MARSALA**

*Chicken cutlet sautéed with Marsala Wine and fresh mushrooms*

### **CHICKEN PARMIGIANA**

*Breaded chicken cutlet topped with melted Mozzarella cheese and Marinara sauce*

### **CHICKEN VALENTINO**

*Chicken cutlet sautéed with Lemon in a Cognac Cream sauce with Asparagus*

### **ROASTED CHICKEN**

*Half Chicken roasted in Italian seasonings until golden brown,  
topped with bacon, served with roasted potatoes*



## *Bridal or Baby Shower cont.*

### **EGGPLANT PARMIGIANA**

*Home Made Eggplant Tower layered with Mozzarella, Ricotta Cheese and Diamond's Famous Plum Tomato Sauce*

### **TILAPIA FRANCAISE**

*Tilapia filet dipped in egg and sautéed in a Lemon, White Wine and Butter Sauce*

### **BROILED TILAPIA**

*Broiled filet of Tilapia in a Lemon Wine Sauce*

### **MEATBALL BOLOGNESE**

*Homemade meatballs served in a meat sauce with peas topped with ricotta cheese*

### **FILET MIGNON TIPS GORGONZOLA**

*Filet Mignon Tips sautéed with Mushroom and Gorgonzola Cheese in a Marsala Wine Sauce*

### **PORK ITALIANO**

*Pork Tenderloin Medallions marinated in Italian Seasoning*

## **DESSERT CHOICES**

*Homemade Dessert or Ice Cream*

*Both Served with Lavazza Coffee, Shangri La Tea, Iced Tea or Soda*

## **UPGRADE OPTIONS**

*(Click on Link)*

[APPETIZERS](#)



## *Diamond's Silver Dinner Package*

*\$39.95 per person*

*Please select from the following menu items. Entrées are served with potato and vegetable of the day. Fresh baked bread with butter and seasoned extra virgin olive oil. Lavazza coffee, Shangri La tea, iced tea and soda included.*

### **SALAD CHOICES** *(select one)*

#### **CAESAR SALAD**

*Chopped romaine lettuce tossed with Caesar dressing, served with Garlic crostini*

#### **ITALIAN HOUSE SALAD**

*Romaine lettuce, tomatoes, cucumbers and shredded carrots with Italian dressing*

### **PASTA CHOICES** *(select one)*

#### **FETTUCCINI ALFREDO**

*Fettuccini with Parmigiana Reggiano cheese in a Cream sauce with Homemade Italian Sausage*

#### **PENNE MARINIARA**

*Penne served with Diamond's Signature Marinara Sauce with imported Romano Cheese*

#### **RIGATONI VODKA**

*Rigatoni in a Pink Vodka Cream sauce with Prosciutto*

### **ENTRÉE CHOICES** *(select three)*

#### **EGGPLANT PARMIGIANA**

*Home Made Eggplant Tower layered with Mozzarella, Ricotta Cheese and Diamond's Famous Plum Tomato Sauce*

#### **CHICKEN MARSALA**

*Chicken cutlet sautéed with Marsala Wine and fresh mushrooms*

#### **CHICKEN PARMIGIANA**

*Breaded chicken cutlet topped with melted Mozzarella cheese and Marinara sauce*

#### **CHICKEN VALENTINO**

*Chicken cutlet sautéed with Lemon in a Cognac Cream sauce with Asparagus*



## *Silver Dinner Package cont.*

### **ENTRÉE CHOICES cont.**

#### **ROASTED CHICKEN**

*Half Chicken roasted in Italian seasonings until golden brown,  
topped with bacon, served with roasted potatoes*

#### **TILAPIA FRANCAISE**

*Tilapia filet dipped in egg and sautéed in a Lemon, White Wine and Butter Sauce*

#### **BROILED TILAPIA**

*Broiled filet of Tilapia in a Lemon Wine Sauce*

#### **FILET MIGNON TIPS GORGONZOLA**

*Sautéed Filet Mignon Tips sautéed with Mushroom and  
Gorgonzola Cheese in a Marsala Wine Sauce*

#### **PORK ITALIANO**

*Pork Tenderloin Medallions marinated in Italian Seasoning*

#### **PORK MIGNON**

*Two Pork Tenderloins wrapped in bacon grill in its own juices*

### **DESSERT CHOICES**

*Homemade Dessert or Ice Cream*

*Both Served with Lavazza Coffee, Shangri La Tea, Iced Tea or Soda*

### **UPGRADE OPTIONS**

*(Click on Link)*

[APPETIZERS](#)





# *Diamond's Gold Dinner Package*

*\$59.95 per person*

*Please select from the following menu items. Entrées are served with potato and vegetable of the day. Fresh baked bread with butter and seasoned extra virgin olive oil. Lavazza coffee, Shangri La tea, iced tea and soda included.*

## **SALAD CHOICES** *(select one)*

### **CAESAR SALAD**

*Chopped romaine lettuce tossed with Caesar dressing, served with garlic crostini*

### **CAPRESE SALAD**

*Fresh Mozzarella cheese, sliced heirloom tomatoes, prosciutto, fresh basil and extra virgin olive oil*

### **CHOPPED ANTIPASTO**

*Romaine lettuce, Heirloom tomatoes, provolone cheese, prosciutto, soppressata, pepperoncini's, chopped egg, roasted red pepper and black olives topped with Italian dressing*

### **ITALIAN HOUSE SALAD**

*Romaine lettuce, tomatoes, cucumbers and shredded carrots with Italian dressing*

### **SPINACH SALAD**

*Baby spinach leaves, hard boiled eggs, smoked bacon, mushrooms topped with a sweet balsamic dressing*

## **PASTA CHOICES** *(select one)*

### **CAMPANELLE BOLOGNESE**

*Bell flour pasta with ground Sirloin Beef in a Plum Tomato sauce*

### **FETTUCCINI ALFREDO**

*Fettuccini with Parmigiana Reggiano cheese in a Cream sauce with Homemade Italian Sausage*

### **PENCIL POINTS CALABRES**

*Penne with Sweet Sausage, Pepperoncini, plum tomatoes and mozzarella cheese*

### **PENNE MARINARA**

*Penne served with Diamond's Signature Marinara Sauce with imported Romano Cheese*



## *Gold Dinner Package cont.*

### **PASTA CHOICES**

#### **RIGATONI VODKA**

*Rigatoni in a Pink Vodka Cream sauce with Prosciutto*

#### **PENNE MARINARA**

*Penne served with Diamond's Signature Marinara Sauce with imported Romano Cheese*

#### **FETTUCCINI ALFREDO**

*Fettuccini with Parmigiano Reggiano cheese in a cream sauce with sausage bits*

### **ENTRÉE CHOICES** (select three)

#### **CHICKEN MARSALA**

*Chicken cutlet sautéed with Marsala Wine and fresh mushrooms*

#### **CHICKEN PARMIGIANA**

*Breaded chicken cutlet topped with melted Mozzarella cheese and Marinara sauce*

#### **CHICKEN VALENTINO**

*Chicken cutlet sautéed with Lemon in a Cognac Cream sauce with Asparagus*

#### **ROASTED CHICKEN**

*Half Chicken roasted in Italian seasonings until golden brown, topped with bacon, served with roasted potatoes*

#### **EGGPLANT PARMIGIANA**

*A Home Made Eggplant Tower layered with Mozzarella, Ricotta Cheese and Diamond's Famous Plum Tomato Sauce*

#### **SALMON FLORENTINE**

*Wild Scottish Salmon in a light cream sauce with spinach and mushrooms*

#### **TILAPIA FRANCAISE**

*Tilapia filet dipped in egg and sautéed in a Lemon and Butter sauce*

#### **BROILED TILAPIA**

*Broiled filet of Tilapia in a Lemon Wine Sauce*



## *Gold Dinner Package cont.*

### **ENTRÉE CHOICES**

#### **RACK OF LAMB**

*New Zealand Rack of Lamb served with a Honey Mint sauce*

#### **NEW YORK STRIP STEAK**

*Broiled Angus New York Strip 14oz*

#### **VEAL MARSALA**

*Veal cutlet sautéed with Marsala wine and fresh Mushrooms*

#### **VEAL PARMIGIANA**

*Breaded Veal cutlet topped with melted Mozzarella cheese and Marinara sauce*

#### **VEAL VALENTINO**

*Veal Cutlet sautéed with Lemon in a Cognac cream sauce with Asparagus*

#### **PRIME PORK CHOP**

*French Center Cut Prime Pork Chop seasoned and cooked to perfection 14 oz*

#### **PORK ITALIANO**

*Pork Tenderloin Medallions marinated in Italian Seasoning*

#### **PORK MIGNON**

*Two Pork Tenderloins wrapped in bacon grill in its own juices*

### **DESSERT CHOICES**

*Homemade Dessert or Ice Cream*

*Both Served with Lavazza Coffee, Shangri La Tea, Iced Tea or Soda*

### **UPGRADE OPTIONS**

*(Click on Link)*

[APPETIZERS](#)



## *Silver Appetizer Upgrades*

*\$12.95 per person*

*This package can be added to any lunch or dinner package. Choose up to 5 Appetizers*

### **CALAMARI**

*Calamari and sliced cherry peppers lightly floured, fried and complimented with a spicy marinara sauce*

### **SPINACH BREAD**

*Spinach and provolone cheese baked in fresh Italian dough*

### **BRUSHETTA ALA ROMANO**

*Toasted Italian garlic brad topped melted mozzarella cheese and marinara sauce*

### **SAUSAGE BREAD**

*Sausage, prosciutto & provolone cheese baked in fresh Italian dough*

### **MUSHROOMS STUFFED WITH SAUSAGE**

*Mushroom caps stuffed with homemade sausage*

### **MOZZARELLA MARINARA**

*Breaded mozzarella cheese with a marinara sauce*

### **ARANCINI**

*Italian rice balls*

### **MINI MEATBALLS**

*Bite sized meatballs in homemade Bolognese sauce*

### **PORK AND FIGS**

*Pork tenderloins sautéed with fig and brown sugar*

### **GARLIC BREAD FORMAGE**

*Toasted Italian garlic bread in a four-cheese sauce*

### **BROCCOLI RABE AND SAUSAGE CROQUETTE**

*Broccoli Rabe & Sausage Potato Croquette*

### **EGGPLANT ROLLATINI**

*Breaded Eggplant rolled with ricotta cheese topped with plum tomato sauce and melted mozzarella*

### **CLAMS CASINO**

*Spicy baked clams topped with peppers, onions, celery and crispy bacon*



# Platinum Appetizer Upgrades

*\$15.95 per person*

*This package can be added to any lunch or dinner package. Choose up to 6 Appetizers*

## **CALAMARI**

*Calamari and sliced cherry peppers lightly floured, fried and complimented with a spicy marinara sauce*

## **BRUSHETTA ALA ROMANO**

*Toasted Italian garlic brad topped melted mozzarella cheese and marinara sauce*

## **MUSHROOMS STUFFED WITH SAUSAGE**

*Mushroom caps stuffed with homemade sausage*

## **ARANCINI**

*Italian rice balls*

## **PORK AND FIGS**

*Pork tenderloins sautéed with fig and brown sugar*

## **FILET GORGONZOLA CROSTINI**

*Thin sliced filet on a toasted crostino with melted Gorgonzola*

## **CLAMS CASINO**

*Spicy baked clams topped with peppers, onions, celery and crispy bacon*

## **JUMBO SHRIMP COCKTAIL**

*Chilled jumbo shrimp served with cocktail sauce*

## **ASPARAGUS ROLLATINI**

*Asparagus rolled with prosciutto di Parma and provolone in a lemon white wine sauce*

## **BROCCOLI RABE AND SAUSAGE CROQUETTE**

*Broccoli Rabe & Sausage Potato Croquette*

## **SPINACH BREAD**

*Spinach and provolone cheese baked in fresh Italian dough*

## **SAUSAGE BREAD**

*Sausage, prosciutto & provolone cheese baked in fresh Italian dough*

## **MOZZARELLA MARINARA**

*Breaded mozzarella cheese with a marinara sauce*

## **MINI MEATBALLS**

*Bite sized meatballs in homemade Bolognese sauce*

## **GARLIC BREAD FORMAGE**

*Toasted Italian garlic bread in a four-cheese sauce*

## **EGGPLANT ROLLATINI**

*Breaded Eggplant rolled with ricotta cheese topped with plum tomato sauce and melted mozzarella*

## **BOURBAN BBQ SHRIMP**

*Jumbo shrimp wrapped in bacon and char-broiled in barbeque sauce*

## **CRAB STUFFED MUSHROOMS**

*Mushrooms stuffed with crab meat*

## **STUFFED LONG HOT FINGER PEPPERS**

*Long hot Italian peppers stuffed with sausage broccoli rabe and topped off with melted provolone*

## **MOZZARELLA MARINARA**

*Breaded mozzarella cheese with a marinara sauce*



# Cocktail Party Package

*\$24.95 per person (Minimum 20 People)*

## **CALAMARI**

*Calamari and sliced cherry peppers lightly floured, fried and complimented with a spicy marinara sauce*

## **BRUSHETTA ALA ROMANO**

*Toasted Italian garlic bread topped melted mozzarella cheese and marinara sauce*

## **MUSHROOMS STUFFED WITH SAUSAGE**

*Mushroom caps stuffed with homemade sausage*

## **PORK AND FIGS**

*Pork tenderloins sautéed with fig and brown sugar*

## **CLAMS CASINO**

*Spicy baked clams topped with peppers, onions, celery and crispy bacon*

## **BROCCOLI RABE AND SAUSAGE CROQUETTE**

*Broccoli Rabe & Sausage Potato Croquette*

## **PHILLY CHEESE STEAK CREPE**

*Philly Cheesesteak wrapped in a Crepe*

## **MINI MEATBALL**

*Homemade Mini Meatballs*

## **SPINACH BREAD**

*Spinach and provolone cheese baked in fresh Italian dough*

## **SAUSAGE BREAD**

*Sausage, prosciutto & provolone cheese baked in fresh Italian dough*

## **MOZZARELLA MARINARA**

*Breaded mozzarella cheese with a marinara sauce*

## **MINI MEATBALLS**

*Bite sized meatballs in homemade Bolognese sauce*

## **GARLIC BREAD FORMAGE**

*Toasted Italian garlic bread in a four-cheese sauce*

## **MOZZARELLA MARINARA**

*Breaded mozzarella cheese with a marinara sauce*

## **TOMATO PIE**

*Homemade Tomato Pie*

## **WATER CHESTNUTS WRAPPED IN BACON**

*Broiled Water Chestnuts wrapped in Bacon*

**THE FOLLOWING APPETIZER CAN BE ADDED ON FOR \$6.95 per person, per selection**

*Bourbon BBQ Shrimp – Shrimp Cocktail - Shrimp Parmigiana – Crab Stuffed Mushrooms*

