



Diamond's

Banquet Packages

Minimum 20 people

[Silver Packages](#)

[Premium Package](#)

[Platinum Package](#)

[Gold Package](#)



Silver Package

\$35 per person

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

SALAD

ITALIAN HOUSE SALAD

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

PASTA CHOICES *(select one)*

PENNE WITH ROASTED GARLIC AND OLIVE OIL

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 two)*

EGGPLANT PARMIGIANA

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

EGGPLANT ROLLANTINI



Thinly sliced eggplant, breaded and fried, rolled with mozzarella and ricotta cheese

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 PICCATA

Cutlet sauteed with capers in a lemon white wine sauce

CHICKEN FRANCAISE

Egg battered chicken cutlet sautéed in a lemon butter 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

TILAPIA OREGANATA

Tilapia topped with seasoned breadcrumbs in a lemon white wine sauce

Served with Coffee, Shangri La Tea, Iced Tea or Soda

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Premium Package

\$69.95 per person

Please select from the following menu items. Entrées are served with vegetables of the day. Fresh baked bread with butter and seasoned extra virgin olive oil. 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 CALABRESE

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

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

CHICKEN FRANCAISE

Egg battered chicken cutlet sautéed in a lemon butter sauce

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



SEASONED CHICKEN

Roasted Chicken pieces on the bone with garlic and seasonings

RACK OF LAMB *\$9.95 upcharge

New Zealand Rack of Lamb served with a Honey Mint sauce

NEW YORK STRIP STEAK *\$24.95 upcharge

Prime Certified 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

DESSERT CHOICES

Mini Cannolis or Ice Cream

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

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Gold Package

\$45 per person

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

APPETIZERS (select two)

BRUSHETTA BREAD

STUFFED MUSHROOMS

Mushrooms caps, stuffed with sweet sausage and melted provolone

FRIED CALAMARI

Calamari lightly floured and fried, complimented with a side of marinara sauce

BOCCONCINI DI MOZZARELLA

Italian breadcrumb-encrusted fresh mozzarella, in a light marinara white wine sauce, with caper berries and grape tomatoes

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

DIAMON'S SALAD

Spring mix, dried cranberries, strawberries, mango, glazed walnuts and fresh mozzarella cheese tossed with raspberry dressing.



PASTA CHOICES *(select two)*

PENNE WITH ROASTED GARLIC AND OLIVE OIL

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

ENTREES CHOICES *(select two)*

EGGPLANT PARMIGIANA

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

EGGPLANT ROLLANTINI

Thinly sliced eggplant, breaded and fried, rolled with mozzarella and ricotta cheese

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 PICCATA

Cutlet sauteed with capers in a lemon white wine sauce

CHICKEN FRANCAISE

Egg battered chicken cutlet sautéed in a lemon butter 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

TILAPIA OREGANATADA

Tilapia topped with seasoned breadcrumbs in a lemon white wine sauce

ROAST PORK ITALIANO

DESSERT

Mini Cannolis

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



Platinum Package

\$55 per person

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

APPETIZERS (select two)

BRUSHETTA BREAD

ARTICHOKE FRANCAISE

Egg battered artichokes sauteed in a lemon and butter sauce

STUFFED MUSHROOMS

Mushrooms caps, stuffed with sweet sausage and melted provolone

FRIED CALAMARI

Calamari lightly floured and fried, complimented with a side of marinara sauce

BOCCONCINI DI MOZZARELLA

Italian breadcrumb-encrusted fresh mozzarella, in a light marinara white wine sauce, with caper berries and grape tomatoes

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

ITALIAN HOUSE SALAD

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



DIAMON'S SALAD

Spring mix, dried cranberries, strawberries, mango, glazed walnuts and fresh mozzarella cheese tossed with raspberry dressing.

PASTA CHOICES *(select two)*

PENNE WITH ROASTED GARLIC AND OLIVE OIL

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

CAVATELLI WITH BROCCOLI RABE AND SAUSAGE

ENTREES CHOICES *(select two)*

EGGPLANT PARMIGIANA

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

EGGPLANT ROLLANTINI

Thinly sliced eggplant, breaded and fried, rolled with mozzarella and ricotta cheese

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 PICCATA

Cutlet sauteed with capers in a lemon white wine sauce

CHICKEN FRANCAISE



Egg battered chicken cutlet sautéed in a lemon butter 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

TILAPIA OREGANATADA

SALMON FLORENTINE

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

SALMON DI MARIA

BROILED SALMON

PORK CHOP DIAMANTI

12 OZ pork chop topped with peppers and onions, finished with a marsala demi-glaze sauce

DESSERT CHOICES

Mini Cannolis or Ice Cream

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

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DIAMOND'S PRIVATE PARTY ROOMS

& OUTSIDE DINING

Three Private Rooms plus All fresco Dining