





## Diamond's

# Banquet Packages

#### **LUNCH PACKAGES**

Lunch Menu

Funeral Repast Menu

Bridal or Baby Shower Menu

#### **DINNER PACKAGES**

Minimum 15 people

Silver Dinner Packages

Gold Dinner Packages

#### APPETIZER UPGRADES

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

Bronze

Platinum



# Lunch Menu \$32.95 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

#### 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



### Lunch Menu Cont.

#### **SEASONED CHICKEN**

Roasted Chicken pieces on the bone with garlic and seasonings

#### **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 \*\$7.95 upcharge

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**

Ice cream served with LaVazza Coffee, Shangri La Tea, Iced Tea or Soda









# Repast Menu \$29.95 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

#### CHICKEN FRANCAISE

Egg battered chicken cutlet sautéed in a lemon butter sauce

#### **SEASONED CHICKEN**

Roasted Chicken pieces on the bone with garlic and seasonings

#### TILAPIA FRANCAISE or BROILED TILAPIA

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

#### **ROASTED CHICKEN**

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

#### DESSERT CHOICES

Ice Cream

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



### Bridal or Baby Shower Menu \$32.95 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

#### **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











## 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 \*\$7.95 upcharge

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

#### **PORK ITALIANO**

Pork Tenderloin Medallions marinated in Italian Seasoning

#### SEASONED CHICKEN

Roasted Chicken pieces on the bone with garlic and seasonings

#### **DESSERT CHOICES**

Mini Cannolis or Ice Cream Both Served with LavAzza Coffee, Shangri La Tea, Iced Tea or Soda



## Diamond's Silver Dinner Package

\$44.95 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

#### CHICKEN FRANCAISE

Egg battered chicken cutlet sautéed in a lemon butter sauce



## 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 \*\$7.95 upcharge

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

#### **PORK ITALIANO**

Pork Tenderloin Medallions marinated in Italian Seasoning

#### **SEASONED CHICKEN**

Roasted Chicken pieces on the bone with garlic and seasonings

#### **DESSERT CHOICES**

Mini Cannolis or Ice Cream Both Served with LavAzza Coffee, Shangri La Tea, Iced Tea or Soda

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## Diamond's Gold Dinner Package

\$69.95 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 Beer 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



## Gold Dinner Package cont. PASTA CHOICES

#### 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



## Gold Dinner Package cont.

#### **ENTRÉE CHOICES**

#### 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 LavAzza Coffee, Shangri La Tea, Iced Tea or Soda

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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

#### **BRUSHETTA ALA ROMANO**

Toasted Italian garlic brad 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

#### EGGPLANT ROLLATINI

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

#### **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

#### **CLAMS CASINO**

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



# Platinum Appetizer Upgrades \$17.95 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

#### **PORK AND FIGS**

Pork tenderloins sautéed with fig and brown sugar

#### **CLAMS CASINO**

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

#### JUMBO SHRIMP COCKTAIL

Chilled jumbo shrimp served with cocktail sauce

#### STUFFED LONG HOT FINGER PEPPERS

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

#### 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

#### **BOURBON BBQ SHRIMP**

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

#### MOZZARELLA MARINARA

Breaded mozzarella cheese with a marinara sauce





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# DIAMOND'S PRIVATE PARTY ROOMS

& OUTSIDE DINING

Three Private Rooms plus Al fresco Dining