



DIAMOND CATERING

Cocktail Reception

MENU

MARKET DISPLAY

A gorgeous, seasonally inspired and abundant display welcomes your joyful guests. Bright, fresh vegetables are paired with homemade hummus and our signature pita wedges. Imported cheeses couple with our chef's selection of smoked and cured meats, stone-ground mustard and jewels of olives.

HORS D'OEUVRE

VEGETARIAN

Avocado and Cream Cheese Egg Rolls
Roasted Vegetable Stuffed Mushrooms
Spanakopita
Caprese Skewers
Tomato Bruschetta Goat Cheese Crostini
Fig and Whipped Ricotta Crostini with Hot Honey

SEAFOOD

Scallops Wrapped in Hickory Bacon
Seafood Stuffed Mushrooms
Maryland Crab Cakes with Cajun Remoulade
Jumbo Shrimp Cocktail
Tuna Tartar on Wonton Crisps
Mini Lobster Roll
Smoked Salmon Blinis with crème fraîche

BEEF

Grilled Sesame-Teriyaki Sirloin Skewers

POULTRY

Thai Tenders or Classic Crunchy Tenders
Chicken Sate with Spicy Peanut Sauce

PORK AND GAME

Sausage Stuffed Mushrooms
Lemon-Herb Lamb Lollipops

CARVING STATION

Your choice of Roasted Pork Loin, Maple-Glazed Ham, Oven-Roasted Turkey Breast, Beef Tenderloin or Grilled Portobello Mushroom. Each selection is accompanied by a house-made spread and petite rolls. Add a second option or upgrade to Prime Rib of Beef for an additional \$10 per guest

Your cocktail reception includes our Market Display and three hors d'oeuvres selections of your choosing. A one-hour, pre-dinner cocktail reception is priced at \$55 per guest plus administrative fee and sales tax.

A cocktail-style event without dinner service includes our Market Display, seven hors d'oeuvres selections of your choosing, and a carving station. A three-hour, hors d'oeuvres-only reception is priced at \$85 per guest, plus administrative fee and sales tax.



DIAMOND CATERING

Regalment

BUFFET MENU

BREAD

Your bread selection is served family style so your guests can begin their meal with a sense of community. Please select one of the following: Assorted Artisan Rolls, Soft Bread Sticks Parker House Dinner Rolls or Mini Ciabatta Rolls, Each selection is accompanied by whipped butter.

SALAD

Please select one salad to be served either family-style or individually plated before guests visit the regalment display.

Classic Caesar Salad
House Garden Salad
Inn-Spired by the Season

ENTRÉE

Please select two entrées

Baked Atlantic Salmon with Meyer Lemon Butter Sauce
Garlic Butter Shrimp Scampi
Braised Short Rib of Beef, red wine demi glace
Grilled Flank Steak Chimichurri
Sweet Vidalia Onion Chicken Breast
Chicken Piccata

VEGETABLE

Please select one vegetable

Honey Brown Sugar Carrot
Straws
Sea Salt & Lemon Zest
Roasted Asparagus
Balsamic Glazed Grilled
Garden Vegetables

SIDES

Please select two sides

Roasted Red Skinned Potatoes
Long Grain and Wild Rice Pilaf
Whipped Butter Potatoes
Signature Mac & Cheese
Pasta a la vodkaf

Your regalment menu includes one bread selection, one salad selection, one vegetable selection, two sides selections and two entrée selections. This menu is priced at \$80 per guest plus administrative fee and sales tax. Consider adding our cocktail reception before your meal or enhance your dinner menu with a carving station.



DIAMOND CATERING

Plated Experience

MENU

VEGETARIAN

Pasta a la Vodka, grilled zucchini
Pasta Primavera
Caprese Stuffed Portobello, Risotto
Butternut Squash Ravioli, sage brown butter, sauteed mushrooms
Couscous Stuffed Acorn Squash, Red Pepper Coulis
Thai Vegetable Curry, Tofu Jasmine Rice
Truffle Macaroni and Cheese, seasonal medley

BEEF

Chimichurri Flank Steak, glazed carrots, cilantro-lime rice
Prime Rib of Beef, medium rare, seasonal medley, mashed potatoes
Braised Short Rib of Beef, red wine demi, creamy polenta

POULTRY

Confit Tomato and Goat Cheese Stuffed Chicken Breast, green beans, wild rice pilaf
Chicken Marsala, grilled zucchini, parmesan mashed potatoes
Chicken Parmesan, pasta a la vodka, grilled zucchini

SEAFOOD

Baked Halibut, citrus beurre blanc, quinoa pilaf
Faroe Island Salmon, lemon dill butter sauce, asparagus, roasted potatoes
Lobster-Stuffed Haddock, roasted asparagus, long-grain rice

Your Plated Experience menu includes our Market Display, three hors d'oeuvres of your choosing, a bread selection of your choosing, our seasonal house salad and three entrées for your guests to pre-select, at \$90 per guest, plus administrative fee and sales tax.



DIAMOND CATERING

Bar Packages

NON- ALCOHOLIC DRINKS INCLUDED

MENU

Luxury Open Bar

BRANDS INCLUDE:

- Ketel One Vodka
- Jack Daniel's
- Titos Vodka
- Crown Royal
- Tanqueray Gin
- Bulleit Bourbon
- Captian Morgan
- Jim Beam
- Bacardi Rum
- Jose Cuervo Gold
- Johnnie Walker Red
- 1800 Silver Tequila
- Jameson

Cabernet, Sauvignon Blanc, Chardonnay, Reisling, Moscato, Bottles Domestic Beer, Imported Beer, Non- Alcoholic Beer, Hard Seltzer, and Non-Alcoholic Beverages

PRICE PER PERSON:

1 Hour.....	\$24
2 Hour.....	\$29
3 Hour.....	\$34
4 Hour.....	\$39

Premium Open Bar

BRANDS INCLUDE:

- Titos Vodka
- Jim Beam
- Canadian Club
- Beefeaters
- Bacardi Silver
- Dewars
- Sauza Gold

Cabernet, Sauvignon Blanc, Chardonnay, Reisling, Moscato, Bottles Domestic Beer, Imported Beer, Non- Alcoholic Beer, Hard Seltzer, and Non-Alcoholic Beverages

PRICE PER PERSON:

1 Hour.....	\$21
2 Hour.....	\$25
3 Hour.....	\$29
4 Hour.....	\$33

Beer Wine Open Bar

PICK 3 BEERS:

- Budwiser
- Southern Tier IPA
- Labatt Blue Light
- Sam Adams Seasonal
- Coors Light
- Sam Adams
- Michelob Ultra
- Non-Alcoholic
- Blue Moon
- White Claw
- Corona
- Black Cherry
- Saranac Lager

PICK 3 WINES:

Foxhorn Cabernet, Crane Lake Sauvignon Blanc, Foxhorn Chardonnay, J. Lohr Reisling, and Yellow Tail Moscato

PRICE PER PERSON:

1 Hour.....	\$16
2 Hour.....	\$20
3 Hour.....	\$24
4 Hour.....	\$28

Specialty Martini Bar

Choose 2 of our famous, hand-shaken Martinis. Add \$2 per person, perhour to any drink package.

See menu for current selections.





DIAMOND CATERING

Pricing Package

An 8% sales tax and 18% administrative fee will be added to the total cost of the event. Tax is not included in menu prices.

Administrative Fee

An administrative fee will be added to your total bill. The administrative fee is used to support and carry costs related to the administration of your event such as insurance, overhead, staffing ect. It will not be distributed as gratuity to the employees who provide services to you and your guests. Tipping for great service is always appreciated. The following will be added to your bill: 18% of the cost of food and beverage, to be retained by the restaurant as an administrative fee. All costs and fees are subject to 8% NY sales tax.