

# Diamond Buffet

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

## COCKTAIL HOUR

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

### **BUTLER STYLE PASSED HORS D'OEUVRES - Choose SIX**

Pepperjack Quesadilla with Mexican Tomato Salsa

Crimini Mushrooms Stuffed with Veal Mousse

Veal Meatballs in a Sage Demi Glace with Capers

Garlic Mashed Potato in Puff Pastry

Black Angus Beef Teriyaki Skewers

Gourmet Pizzas

Petite Franks in Blanket

Mini Mozzarella En Carozza

Mozzarella Sticks

Assorted Mini Quiche

Asian Spiced Chicken Satay

Melon Wrapped in Prosciutto

Scallops Wrapped in Bacon

Coconut Shrimp with Duck Sauce

Cajun Shrimp with Wasabi

Oriental Stir Fry Vegetable Egg Roll, Duck Sauce

Saffron Tempura Vegetables

Orange Ginger Marmalade Dipping Sauce

\*Gulf Shrimp Cocktail \$2 pp

\*Baby New Zealand Lamb Chop with Mint Jelly \$2.95 pp



# DIAMOND BUFFET

## ITALIAN ANTIPASTO DISPLAY

*Includes:* Provolone, Genoa Salami, Prosciutto, Mortadella, Artichoke Hearts  
Black and Green Olives, Roasted Peppers, Sun Dried Tomatoes  
Brushetta, Tomato Artichoke Salad, Vegetable Crudit  and Tortellini Basilico

## PASTA STATION

*Choose Two* - Tortellini, Penne *or* Farfalle  
*Choose Two* - Vodka, Marinara, Alfredo *or* Primavera

## SOUP STATION - *Choose ONE*

Lobster & Shrimp Bisque *or* Wild Mushroom Bisque

## SALAD - *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

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## SILVER CHAFING DISHES - *Choose ONE from each*

### CHICKEN

Fran aise, 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, Fran aise *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** - *Choose ONE* Roasted Red, Baked *or* Garlic Mashed

### VEGETABLE - *Choose ONE*

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

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## DESSERT

Tiered Wedding Cake  
Premium Coffee & Tea

\* Extra Charge

## ENHANCEMENTS

Five Hour Celebration  
Crisp Table Linens and  
Choice of Napkin  
White Glove Service  
Chair Covers and Sash  
Complimentary Bridal Room  
Seating Cards and Directions  
Includes Service Charge

The GRAN CENTURIONS  
Premier Banquet Facilities for Over 40 Years

*Aliperti's*  
CATERING

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