



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](#)

APPETIZER UPGRADES

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

[Bronze](#)

[Platinum](#)



Lunch Menu

\$29.95 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 *\$7.95 upcharge

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

DESSERT CHOICES

Mini Cannolis or Ice Cream

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

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Repast Menu

\$24.95 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

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

\$29.95 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 *\$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



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 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

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

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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Silver Appetizer Upgrades

\$14.95 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

\$19.95 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

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



