



Italian Grill & Catering Est. 1999

The Diamond Package

COCKTAIL HOUR

Choose 12 Hot Butlered Hors D'oeuvres

Shrimp wrapped with Bacon, Scallops Wrapped with Bacon, Crabmeat & Spinach Spring Rolls, Filet Mignon Wellingtons, Crab balls, Shrimp Salad Boats, Fried Shrimp, Sausage & Broccoli Rabe Puff Pastries, Potato Puffs, Cheese Steak Spring Rolls, Quesadillas, Potato Pancakes, Assorted Stromboli's, Beef Franks in Puff Pastry, Chicken Franchise, Seafood Strudels, Crab Stuff Mushrooms, Sausage & Pepper Puff Pastries, Buffalo Chicken, Grilled Vegetable Skewers, Salmon & Cream Cheese Canopies, Meatballs, Spinach & Ricotta Puffs, Sesame Chicken.

Cold Hors D'oeuvre Table:

Meat Tray, Cheese & Olives, Fruit Tray, Vegetable Tray, Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip with Crackers, Marinated Vegetables, Spinach & Artichoke Dip with Crackers, Tomato Bruschetta

Homemade Pasta Bar:

Penne Alla Vodka, Tortellini Gorgonzola, Fusilli Pomodoro

Lettuce Wrap Station:

Diced Chicken, caramelized onions, pistachios, cherry tomatoes in a white wine reduction

Baby Shrimp, tossed in garden vegetables and cashews served in a garlic sauce

Garden Fresh Julianne Vegetables with roasted pecans and walnuts

BUFFET DINNER or SIT-DOWN DINNER

Bread Basket:

Homemade Italian Bread, Homemade Roasted Pepper Bread & Homemade Garlic Knots

Choose One Homemade Salads:

Classic Caesar Salad- Tossed with Herb Croutons, Parmigiana Cheese, and Our Homemade Caesar Dressing

Tossed Garden Salad- Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

Mesclune Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

Entrée Choices:

Choose One Chicken:

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini

Choose One Meat:

Filet Mignon Gorgonzola, Prime Rib, Filet Mignon Involtini, Filet & Crabmeat

Choose One Seafood:

Jumbo Lump Crab Cakes, Tilapia & Baby Shrimp, Jumbo Shrimp & Salmon Cartucci, Orange Roughy Postitano

Choose One Vegetable:

Grilled Vegetables, Fresh String Beans Garlic & Oil, Sautéed Vegetable Medley

Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

Gourmet Dessert Bar & Coffee Bar:

Chocolate Mousse Parfaits, Tiramisu, Cookies & Cream Parfaits, Cannoli's, Mini Blueberry & Cherry Cheese Cakes, Cream Puffs, Strawberry Shortcake, Mandarin Orange

The Diamond Package Includes: (5-hour Event)

-Full Service China, Glassware and Silverware, Floor Length Tablecloths and Napkins in an Array of Colors-

-Professional & Courteous Restaurant Quality Serving Staff-

-Professional & Courteous Bartenders (*not applicable for Collingswood Ballroom*)-

-A Culinary Team that Assures the Ultimate in Food Quality and Presentation-

-All Cuisine is prepared from Scratch and Cooked to Order using the Finest Quality of ingredients-

-Complete Soft Beverages, Bar Mixers & Garnish Package (*not applicable for Collingswood Ballroom*)-

-The Assurance of Knowing that Your Special Day is being facilitated by an Owner Operated Business-

-List of Professional & Experienced Vendors to Help Facilitate Your Wedding Needs-

-Your Personal Event Planner/Coordinator to Assist in Creating & Executing Your Wedding Day Vision-

Designing of all Room Layouts and Floor Plans to assure your Event Flows, Itinerary/timeline design,

Full Complimentary Food Tasting to pick out your Menu, Design of your Bar Selections,

Coordination with all other Vendors, Unlimited Hours of Consulting

-An Experienced & Seasoned Maître d' to Guarantee the Success of your Wedding-

Ensures Complete Guest Satisfaction, Caters to the needs of the Bride & Groom as well as the Bridal Party,

Maintain Schedule of Itinerary/timeline, Oversee all vendors and queuing them throughout the day,

Assures All Vendors Arrive on Time and All Deliveries are Checked in and Correct,

Set Up and Breakdown of all of your personalized décor, Packing of Cars with all of your Items at end of night.

**Call Due Amici to schedule your Complimentary Venue Tour & Food Tasting
for any of our Preferred Venues (856) 303-8828**

Valenzano Vintner's Pavilion or Valenzano Winemaker's Ballroom (Shamong, NJ) 856-303-8828

Moorestown Community House (Moorestown, NJ) 856-235-0326

Collingswood Ballroom (Collingswood, NJ) 856-858-1000

Smithville Mansion (Mount Holly, NJ) 856-303-8828

Johnsons Locust Hall Farm (Jobstown, NJ) 609-353-9000

The Estate at Eagle Lake (Chesterfield, NJ) 609-510-7645

Lakeside at Medford (Medford, NJ) 609-220-8302

Mountain Lakes House (Princeton, NJ) 609-924-8720

The Venue at Lenola (Moorestown, NJ) 856-234-5469

In addition to our Preferred Venues we will also cater at private venues and homes