



## DIAMOND PACKAGE

**Distinctive  
Ban**

**Hors D'oeuvres**

Chefs Gourmet Selection of Hot and Cold Hors D'oeuvres, Four Pieces per Guest

### **Specialty Salad**

- Mixed Baby Field Greens with Roma Tomatoes, Cucumber Slices and your Choice of Dressing

### **Entrees**

Please select either One Entrée (which would be a larger portion) or Two Entrees to create a Deluxe Combination platter (which would be two smaller portion entrees)

Butter Tender Filet Mignon Chicken Florentine Herb Crusted Tilapia

Almondine Beef Filet Mignon Wellington

Herb Crusted Chicken Chicken Piccata with Capers and Lemon

Chicken Stuffed with Risotto & Sausage Sautéed Florida Grouper with Dill Butter

King Cut Roast Prime Rib of Beef (served as a single entrée only)

**Please choose one of the following Sauces to accompany the entrée chosen.**

Veal Sauce.....Chardonnay Cream Sauce.....Bechamel Sauce.....Remoulade Sauce

Lemon Butter Dill Sauce.....Marsala Wine & Mushroom Sauce.....Tomato

Hollandaise Sauce

### **Entrée Enhancements**

**Please choose one Starch and One Vegetable to accompany the entrée chosen.**

Home Made Whipped Potatoes Roasted Garlic Potatoes Potatoes AuGratin

Sugar Snap Peas, Steamed Italian Vegetables  
Fresh Asparagus Spears Honey Glazed Baby Carrots

### **Diamond Bonus Features Includes**

- Champagne Toast.
- One Hour of Premium Open Bar during the Cocktail Hour or Four Continuous Hours of Draft Beer, Wine and Soda.
- Champagne Sunday Brunch Buffet for the Bride and Groom
- Complimentary Whirlpool Suite for the Bride and Groom (with 100 guests or more)
- Discounted Rate for your Guests at our Adjoining Hotel

**\$42.95 per guest**

Tax and Service charge additional

- Late night Hors D'oeuvres Table available for \$1.95 per person.
- Family Style Pasta Available as a first course for \$1.95 per person.
- Special Priced House Red & White Wine available for \$21.95 per bottle served during dinner.

