

Diamond Cocktail Hour

INCLUDED IN ALL DIAMOND PLANS



*B*egin your celebration with you and your guests enjoying a delicious cocktail hour. Your reception starts with the announcement of the newly wedded couple followed by their first dance. A toast to the happy couple will signal the start of the night's festivities. The traditional parent's dances and the cutting of the cake will further enhance your evening.

Continuous service for one hour. A sumptuous selection of masterfully prepared hors d'oeuvres served butler style or in chafing dishes

INTERNATIONAL CHEESE DISPLAY

SEASONAL FRESH FRUIT & BERRIES DISPLAY

COLD ANTIPASTO STATION

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

BRUSHETTA STATION

GARDEN FRESH RAW & GRILLED VEGETABLE CRUDITÉ WITH ASSORTED DRESSING

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
Marinated Boccocini Fresh Mozzarella
Smoked Salmon with Capers & Onion
Garlic Mashed Potato in Puff Pastry
Black Angus Beef Teriyaki Skewers
Petite Franks in Blanket
Assorted Mini Quiche
Asian Spiced Chicken Satay
Melon Wrapped in Prosciutto
Scallops Wrapped in Bacon
Mozzarella Sticks

Imported Brie Cheese & Toasted Almond Crostini, Raspberry Coulee
Oriental Stir Fry Vegetable Eggroll, Duck Sauce
Cajun Gulf Shrimp, Cucumber Wasabi Sauce
Saffron Tempura Vegetables, Orange Ginger Marmalade Dipping Sauce

Gulf Shrimp Cocktail

Baby New Zealand Lamb Chop with Mint Jelly

CULINARY
★★★★
Aliperti's
CREATIONS





The **Kenilworth Inn** 
Hotel and Banquet Facility

Diamond Buffet

Special Touches

See our "Special Touches" page
for additional wedding day details



SALAD

Caesar, House or Tri Color

HOMEMADE FRESH BAKED ROLLS

PASTA STATION

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

ENTRÉES

Choose One from Each

CHICKEN

Française, Oreganato, Marsala
Giambotta, Fried, Roasted, Rollatine or Champagne Mustard Sauce

PORK OR BEEF

Sausage and Bell Peppers, Bourguignon, Sweet & Sour or Au Poivre

VEAL

Veal & Bell Peppers, Piccata, Française or Marsala

SEAFOOD

Seafood Scampi, Seafood Newburg, Salmon Dill Reduction, Mussels Marinara
Fried Calamari, Paella on Saffron Rice or Alsatian Escargot in Garlic Herb Butter

VEGETABLE

Eggplant Parmigiana, Eggplant Rollatine or Vegetable Medley

ACCOMPANIMENTS

Roasted Potatoes, Mashed Potatoes, Vegetable Medley, Broccoli or Glazed Carrots

CARVING STATION

Roast Beef, Ham (*smoked or fresh*), Roast Turkey, Loin of Pork
New York Style Pastrami or Corned Beef
Steamship Round (*parties above 120 people*)

DESSERT

Tiered Wedding Cake
Coffee & Tea



Diamond Sit-Down

Special Touches

See our "Special Touches" page
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PASTA

Choose One - Penne Vodka *or* Tri-Color Tortellini Alfredo Sauce

SALAD

Choose One - Tossed, Caesar Salad *or* Tri Color with Radicchio & Endive

HOMEMADE FRESH BAKED ROLLS

ENTRÉES

Choose Two

CHICKEN FRANÇAISE

Boneless Breast of Chicken sautéed in a Lemon Beurre Blanc

CHICKEN MARSALA

Boneless Breast of Chicken, Wild Mushrooms in a Marsala Wine Demi Glace

CHICKEN ROLLATINE

Boneless Chicken Breast stuffed with Prosciutto, Mozzarella, Spinach, Marsala Cream Sauce

SALMON DILL CREAM REDUCTION

Broiled Atlantic Salmon Filet with a Fresh Dill Cream Reduction

CHILEAN SEA BASS

Served with Lobster Champagne Sauce

CHICKEN & SHRIMP FRANÇAISE

Boneless Breast of Chicken and Gulf Shrimp sautéed in a Lemon Beurre Blanc

VEAL MARSALA

Medallions of Veal sautéed in Wild Mushroom, Marsala Wine Demi Glace

VEAL FRANÇAISE

Medallions of Veal sautéed in a Lemon Beurre Blanc

PRIME RIB

Slow roasted Rib Eye au jus

FILET MIGNON

8oz Filet Mignon with a Wild Mushroom Demi Glace

CHATEAU BRIAND

Sliced Prime Filet Mignon with a Wild Mushroom Burgundy Reduction

SURF & TURF

Filet Mignon & 7oz Lobster Tail

POTATO

Choose One - Roasted Red, Baked *or* Garlic Mashed

VEGETABLE

Choose One - Broccoli with Garlic & Oil, Vegetable Medley
Glazed Carrots *or* Green Beans Almondine

DESSERT

Tiered Wedding Cake
Coffee & Tea



The **Kenilworth Inn** 
 Hotel and Banquet Facility

Diamond Duet Sit-Down

Special Touches

See our "Special Touches" page for additional wedding day details



SEASONAL FRESH FRUIT OR PASTA COURSE

SALAD

Tossed, Caesar or Mozzarella & Roasted Peppers

HOMEMADE FRESH BAKED ROLLS

ENTRÉES

(Choose One Duet for All Guests)

CHICKEN & SHRIMP FRANÇAISE

Boneless Breast of Chicken & Shrimp sautéed in a White Wine & Lemon Reduction

CHICKEN MARSALA & CHATEAU BRIAND

Boneless Breast of Chicken & Sliced Filet served with Mushrooms in a Marsala Demi Glace

CHICKEN ROLLATINE & CHATEAU BRIAND

8oz Boneless Breast, stuffed with Imported Prosciutto Spinach & Mozzarella Cheese and a Sliced Filet served with Mushrooms in a Marsala Demi Glace

SLICED STEAK & STUFFED SHRIMP

Black Angus Sirloin Steak sliced with Pinot Noir Wild Mushroom Demi Glace accompanied by Maryland Crabmeat stuffed Gulf Shrimp topped with a Creamy Lobster Sauce

VEAL & SALMON

Veal with Prosciutto, Eggplant & Fresh Mozzarella Cheese in a White Wine Tomato Broth with Sesame Seed Encrusted Salmon in a Tarrogon Cream Reduction

POTATO

Roasted Red Potato, Baked or Mashed

VEGETABLE

Broccoli with Garlic & Oil, Vegetable Medley Glazed Carrots or Green Bean Almondine

DESSERT

Tiered Wedding Cake
 Coffee & Tea

