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## **Wedding Catering Food & Drink Menu 2019**

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## Cocktail Hors d'Oeuvres Packages

### Antipasto Display - \$9.95 per person

The antipasto display includes special cured meats, array of cheeses, grilled vegetables, olives, fruit and assorted breads.

### Passed or Displayed Hors d'Oeuvres

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#### Package #1

Choose 3 - \$9.95 per person

Buffalo Beer Sips  
Bruschetta  
Assorted Flat Bread Pizza  
Caprese Skewers  
Pork Pot Stickers  
Chicken Satay  
Coconut Chicken Bites

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#### Package #2

Choose 3 - \$12.95 per person

Buffalo Beer Sips  
Fruit Skewers  
Shrimp Ceviche  
Shrimp and Lobster Fritters  
Stuffed Mushrooms

#### À La Carte

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Shrimp Cocktail - \$1.50 per piece

Lamb Lollipop - \$2.00 per piece



## **Salad Options**

All dinner options come with our house salad and assorted rolls.

### **Specialty Salads**

Watermelon Salad - \$3.75 per person

Cubed watermelon, arugula, goat cheese with a balsamic reduction

Sheila Salad - \$3.75 per person

Apples, raisins, gorgonzola with tomato basil vinaigrette

Wild Berry Salad - \$4.00 per person

Wild berries, goat cheese, sliced almonds with a berry vinaigrette

Grilled Caesar Salad - \$3.25 per person

Marinated grilled hearts of romaine lettuce, homestyle croutons, shaved parmesan with Caesar dressing and balsamic

Kale Salad - \$4.00 per person

Kale, goat cheese, dried cranberries, walnuts and citrus vinaigrette

Cup of Soup - \$4.00 per person



## **Buffet Packages**

All dinner options come with our house salad and assorted rolls.

### **Themed Buffets - \$32.95 per person**

#### **Italian Buffet Includes:**

Caesar Salad, Garlic Bread, Chicken Parmesan and Seasonal Vegetables  
Choice of 2 Pastas (Penne, Bowties, Fettuccini or Rigatoni)  
Choice of 2 Sauces (Pesto with Roasted Vegetables, Meat Sauce,  
Marinara or Alfredo)

#### **Backyard BBQ Includes:**

Garden Salad, Corn Bread, BBQ Beef Brisket, BBQ Chicken,  
Baked Beans, Baked Potato and Seasonal Vegetable.

#### **Fiesta Buffet Includes:**

Fiesta Salad, Black Bean and Corn Salad, Taco Shells, Seasoned Taco  
Beef and Fajita Chicken, Refried Beans, Spanish Rice, Chorizo Dip,  
Guacamole, Pico de Gallo with Tri Color Chips.



## Buffet Packages

### Create your own Buffet Options

All buffets come with our house salad and assorted rolls, seasonal vegetable and potato choice.

Choose 2 proteins - \$32.95 per person

Choose 3 proteins - \$38.95 per person

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#### Protein choices

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##### Marinated Chicken Breast

Herb marinated chicken breast with shallot garlic sauce

##### Mediterranean Marinated Chicken Breast

Roasted tomato, artichokes and spinach

##### Caprese Chicken

Marinated chicken topped with roasted tomato, fresh mozzarella and basil  
with balsamic reduction

##### Lemon Grilled Salmon

Grilled salmon with lemon

##### Teriyaki Glazed Salmon

Served with a mango salsa

##### Pork Tenderloin

With honey mustard glaze

##### Beef Medallions

##### Sliced Turkey and Sliced Roast Beef

Offered as a carving station - \$75 carving attendant fee



# Buffet Packages

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## Potato Choices

Rocky Mountain Mashed potatoes  
Truffle Smashed Red Skin Potatoes  
Roasted Fingerling Potatoes  
Baked Potato  
Roasted Baby Sweet Potatoes  
Duchess Twice Baked Potatoes

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## Vegetable Choices

Seasonal Mixed Vegetables  
Broccoli  
Summer Bundles  
Asparagus Bundles  
Green Beans



## **Plated Dinner Options**

### **Beef Options**

10-12 oz. Grilled Strip Steak Topped with Fried Onions -  
\$28.95 per person

8-9 oz. English Cut Boston Strip - \$30.95 per person

8 oz. Filet Mignon - \$38.95 per person

\*All beef is cooked medium rare to rare\*

### **Choose a Topping or Sauce**

Bourbon Black Peppercorn Demi

Sweet Shallot Brown Sauce

Wild Mushroom Blend

Sautéed Onions



## **Plated Dinner Options**

### **Chicken Options**

Herb Marinated Chicken Topped with Shallot Garlic Sauce

\$24.95 per person

#### **Chicken Cecelia**

Breaded Pan Seared Chicken Breast with Roasted Tomato, Arugula, Balsamic Drizzle and Shaved Parmesan on a Bed of Potato Rissole

\$26.95 per person

#### **Caprese Chicken**

Marinated Chicken Breast Topped with Roasted Tomato, Fresh Mozzarella and Basil with Balsamic Drizzle

\$26.95 per person

#### **Apple Cranberry Stuffed Chicken**

Chicken Breast Stuffed with Apples, Craisins, Raisins and Traditional Stuffing with a Sweet Apple Sauce

\$26.95 per person

#### **Wild Mushroom Florentine Stuffed Chicken**

Chicken Breast with Blend of Mushrooms, Spinach and Cream Sauce

\$26.95 per person





## **Plated Dinner Options**

### **Seafood Options**

Teriyaki Glazed Salmon - \$28.95 per person

Lemon Grilled Salmon - \$28.95 per person

Blackened Halibut with Mango Salsa - \$32.95 per person

Citrus Sea Bass - \$38.95 per person

### **Pork Options**

Large Bone in Pork Chop - \$27.95 per person

Hand Carved Pork Tenderloin - \$25.95 per person



## Plated Dinner Options

### Duet Plates

4-6 oz. Hand Cut Filet along with 4-6 oz. Chicken Breast -  
\$36.95 per person

Beef Medallion and Seafood Stuffed Shrimp -  
\$48.95 per person

4-6 oz. Hand Cut Filet along with 4-6 oz. Grilled Salmon -  
\$38.95 per person

4-6 oz. Hand Cut Filet Served with Seafood Stuffed Scallops -  
\$48.95 per person

\*All plated meals come with seasonal vegetable and choice of potato.

\*Vegetarian and gluten free options available upon request.

\*We can accommodate dietary restrictions.



## **Kids Meals**

Chicken Fingers and French fries

Macaroni and Cheese

Cheese or Pepperoni Pizza

\$12.95 per child

Kids Meals include juice and soda.



## **Late Night Snack Options**

Poutine Bar - \$5.95 per person

Dina's Pizza - \$4.95 per person

Loaded Nachos - \$4.00 per person

S'mores Bar - \$4.95 per person

Popcorn - \$2.95 per person

Chicken Fingers - \$4.95 per person

## **Food Truck Late Night Options**

Taco Bar - \$10.95 per person

Tailgate Truck - \$10.95 per person

Beef on Weck - \$10.95 per person

\*There is a \$200 fee to rent the food truck.

## **Pre-Ceremony Platters for the Wedding Party**

Deli Lunch Platter for your Wedding Party (includes homemade chips)

- \$14.95 per person

Danish Platter (includes fresh fruit) - \$8.95 per person

Donuts - \$3.95 per person



## **From Our Bakery**

Wedding Cake Made to Your Specifications - \$4.25 per person

Cupcakes - \$3.75 each

Assorted Cookies - \$1.50 each

Assorted Pies - \$22.00 each

Chocolate Covered Strawberries - \$2.95 per person

Mini Cannoli - \$2.00 each



## **On-site Ceremony Options**

Bottom of the Hill- \$ 400.00

Top of the Hill- \$475.00

\*On site ceremony includes small bottled water for your guests.

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### **Additional Options**

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Chair Covers - \$3.00 each

Church Pews for Top of Hill Ceremony - \$300.00

Gold Charger Plates - \$0.75 each

90" square tablecloths - \$8.00 each

(available in white, black or ivory)

Linen Napkins - \$0.50 each

(available in assorted colors)

Wine Barrels - \$15.00 each

Cake stand - \$5.00

Dessert Stands - \$10.00

Candelabra - \$15.00 each



## Bar Packages

Beer and Wine Package - \$28 Per Person

Standard Bar Package - \$37 Per Person

Premium Bar Packages - \$45 Per Person

\*All Packages are 5-hour packages

\*All Packages include our House Wine and 1 Brand Keg Beer

————— **House Wines include:** —————

Cabernet, Merlot Pinot Noir, Chardonnay, Pinot Grigio and Sauvignon Blanc. (Wine Upgrades Available Upon Request)

————— **Keg Beer selections include:** —————

Miller Lite, Labatt's Blue, Labatt's Blue Light or Yuengling.

\*EBC Beers available at additional cost.

\* Bottled beer upgrade available upon request.

————— **Standard Bar Liquors Include:** —————

Well brands of Vodka, Gin, Whiskey, Rum, Scotch Blend, Bourbon Whiskey Blend, and Tequila.



## **Bar Packages**

### **Premium Bar Liquors Include:**

Kettle One Vodka, Jack Daniels, Tanqueray Gin, Dewar's Scotch, Bacardi Rum, Captain Morgan, Johnny Walker Red Label, Jim Beam, Avion Tequila, Baileys and Kahlua.

### **Also Available**

Bottled Wine During Dinner Service - Price Based on Wine Selection.  
Sangria White/Red - Beverage Dispenser - \$150 for 2-Gallon Dispenser  
Champagne Toast - \$3.50 per person  
Fresh Lemonade/Unsweetened Tea Beverage Dispenser-  
\$50 for 2-Gallon Dispenser  
Apple Cider - \$2.00 per person (Seasonal)  
Soda/Juice Bar - \$5.00 per person  
Signature Drink - Price Based on Drink Selected  
Coffee Station - \$2.25 per person

\*Bar Extension - to extend the bar past the 5-hour package there is a staff fee of \$200/hour and drinks will be billed by consumption for each hour.

\*Outside liquor not permitted.

Liquor provided by Dina's only permitted.