



diva's
AT THE
MONT

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

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

Package #2

Choose 3 - \$12.95 per person

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

À La Carte

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

Protein choices

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

Potato Choices

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

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.

Additional Options

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 -
\$35 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.