



## DIAMOND ESSENCE SELECTIONS

Choice of One Appetizer, Pasta, Main Entrée,  
French Served 2<sup>nd</sup> Entrée, Dessert & Late Night Buffet

*Butler Passed Hot & Cold Hors D'oeuvres Upon Arrival*

*Imported & Domestic Cheese Display*

### APPETIZERS:

#### *House-made French Served Soups:*

Stracciatella, Minestrone, Cream of Broccoli, Cream of Mushroom, Oven  
Roasted Chicken Noodle, Potato & Leek, Butternut Squash & Thyme

#### *Roasted Vegetable Terrine*

Layers of Panko-Crusted Eggplant, Tomato, Goats Cheese & Basil

#### *Individual Antipasto*

Traditional Antipasto with Rosette of Prosciutto, Fresh Melon, Roasted Red  
Peppers, Marinated Mushrooms, Grilled Eggplant, Colossal Green & Black  
Olives

#### *Gazpacho*

Tomato, Red Wine, Cucumber, Celery, Onion Puree Served Chilled  
Garnished with an Asparagus Spear

#### *Summer Sweet Salad*

Mesculin Mix, Fresh Berries, Crumbled Goat Cheese,  
Strawberries, Toasted Pecans, & Honey Raspberry  
Dressing

#### *Insalade Caprese*

Sliced Plum Tomatoes, Bocconcini Cheese, Onions &  
Fresh Cracked Black Pepper

#### *Hearts of Romaine*

Crispy Romaine Lettuce in Caesar Dressing, Sprinkled  
with Sundried Tomatoes & Parmesan Crackles topped  
with Focaccia Croutons & served with a drizzle of Garden  
Herb Paprika Infused Oil

#### *Spinach Salad*

Baby Spinach, Red Peppers, Sliced Eggs & Bermuda  
Onion in Warm Bacon Vinaigrette

### PASTA SELECTIONS:

*Pinwheel Manicotti and Cannelloni* Topped with House Made Tomato Basil Sauce

*Fresh Ravioli or Agnolotti* Stuffed with Mushrooms or Spinach & Ricotta Topped with Tomato Basil, Alfredo or Rose Sauce

*Marquis Signature Seven Layer Lasagna Bolognese* Also available vegetable lasagna

*Fresh Butternut Squash Ravioli* Pasta filled with Roasted Butternut Squash finished in a Roasted Garlic Cream

*Heart Shaped Ravioli* Pasta filled with Spinach & Ricotta finished in a Tomato Basil Sauce

### ENTREES:

*AAA Carved Beef Tenderloin* with Brandy Demi Glaze- Chateau Briand Style

*Honey Glazed Apricot Chicken Supreme*

*Herb Crusted Chicken Supreme* Finished on a Bed of Fresh Spinach & Cremini Mushrooms White Wine

*Manhattan Center Cut Alberta Strip Loin* with Peppercorn

*French Rack of Lamb* Lamb Chops with Fresh Mint & Rosemary

*Grilled Veal Medallions* In Marsala Wine Sauce\*

*AAA Filet Mignon* Served with Béarnaise Sauce\*

*Long Bone White Veal Chop* Garnished with a Rich Cabernet

### FRENCH SERVED 2<sup>ND</sup> ENTRÉE:

*Seared Diver Scallop, Black Tiger Shrimp Skewer, Panko Crusted Tilapia* with Tomato & Fennel

*Concasse, Petite Sole Neptune* with White Béchamel, *Chicken Breast Milanese*

**CHOICE OF STARCH ACCOMPANIMENT:**

*Roasted Red Skinned Potatoes*  
*Country Garlic Mashed Potatoes*  
*Grilled Yams*  
*Basmati Rice & Wild Mushrooms*  
*Twice Baked Potatoes*  
*Sautéed Mini Roasted New Potatoes*

**CHOICE OF VEGETABLE ACCOMPANIMENT:**

*Grilled Peppers, Onions, & Zucchini*  
*Grilled Asparagus Bundles*  
*Sugar Snap Peas with Baby Corn & Red Bell*  
*Peppers Broccoli & Red Pepper Sautee*

**DESSERTS**

*New York Style Cheesecake*

Creamy, Smooth Cheesecake, in a variety of Flavours

*Tiramisu*

Coffee Soaked Lady Fingers In a Rich Mascarpone Cream Filling

*Molten Chocolate Lava Cake*

Warm Chocolate Cake Filled with Decadent Chocolate Pudding Topped with Whip Cream and Belgian Chocolate Shavings

*Crème Brule*

Finished with Fresh Berries

*Vanilla Crepe Baskets*

Filled with Biscotti Fudge Gelato

*Traditional Ice Cream Crepes*

Garnished with Fresh Berries

**LATE NIGHT BUFFET:**

*Your Wedding Cake Cut & Served; Coffee & Tea Service Fresh Fruit Display plus:*

**CHOICE OF 1 SAVORY ITEM:** *Pizza Bianco, Rose & Supreme, Handmade Mini Burgers, Poutine Station, Breaded Chicken Tenders with a Variety of Sauces*

**CHOICE OF 1 SWEET ITEM:** *Assorted Tarts & Squares, Freshly Baked Cookies, Assortment of French & Italian Pastries, Assorted Candy Display*

**PACKAGE DETAILS**

Premium Beverage Service for 8 Hours  
Niagara VQA Wine Service throughout Dinner  
One Hour of Butler Passed Deluxe Hors D'oeuvres includes Seafood Options  
Plus Imported & Domestic Cheese Display  
Individually Plated Five Course Dinner  
Freshly Baked Variety of Warm Organic Rolls with Churned Butter  
Appetizer, Pasta, Entrée, French Served Entrée & Dessert  
Freshly Brewed 100% Columbian Coffee & Tea Service  
Late Night Sweet Table • Client's Own Wedding Cake 8  
Hour Ballroom Rental with a Minimum Number of Guests  
Marquis All-Inclusive Accessory Package