

# *The \* Diamond \* Package*

## *A Welcoming Beginning*

An artistically designed display of domestic and imported cheeses, platters of fresh seasonal fruits and vegetables, along with dip and crackers. This display will be garnished with hand carved vegetables in the shapes of flowers. To enhance the beauty of your day, a custom carved fruit display.

### *Lavish Raw Bar*

With clams, oysters and shrimp cocktail garnished in greens with an Ice Carving.

### *Hors D'oeuvre*

Hot or Cold Choice of Five

*Korbel Champagne or Woodbridge Wine Toast*

*Premium Open Bar*

### *Fresh Hot Baked Bread Basket*

### *Intermezzo*

Sorbet

*Choice of Appetizer*

*Choice of Salad*

### *Entrees*

(Choice of Three)

Baked Stuffed Chicken with herb stuffing.

Chicken Cordon Bleu stuffed with baked Virginia ham and provolone cheese.

Chicken Françoise with lemon and white wine beurre blanc.

Chicken Piccata with lemon butter and caper sauce.

Chicken Ritz pan seared in lemon sauce.

Chicken Roulade with spinach and supreme sauce.

Roast Breast of Duck with an orange port sauce.

Chicken Marsala with wild mushroom sauce.

Baked Stuffed Shrimp four large shrimp with snow crabmeat stuffing.

Baked or Broiled Boston Scrod served as a Tavern tradition.

Baked Stuffed Sole with snow crabmeat stuffing.

Broiled Salmon with a creamy dill sauce.

Blackened Salmon

Roast Prime Rib of Beef au Jus.

Roast Loin of Pork with herb apple-raisin stuffing.

Yankee Pot Roast julienne.

Roast Sliced Sirloin of Beef with a wild mushroom sauce.

Sliced Tenderloin of Beef with port wine peppercorn sauce.

Filet Mignon with béarnaise sauce.

Surf and Turf Filet Mignon and baked stuffed shrimp.

Ricotta Rouladens lasagna filled with ricotta cheese and spinach.

Eggplant Rollatini spinach and ricotta stuffing served w/ marinara sauce.

*Fresh Vegetable*

Choice of Two

*Entree Compliment*

Choice of One

*Assorted Flavored Coffees, Tea and Decaffeinated*

An unique arrangement displaying the finest post dinner selections

*Dessert*

An elegantly designed Viennese Dessert table or a Flambé Station.  
An individual dessert served for each guest on an artistically designed plate.

*Custom Wedding Cake*

*A Gift Certificate at Storowton Tavern for the Bride and Groom*

To enjoy your First Anniversary

*Overnight accommodations*

For the bride and groom

The Calvanese Family assigns a professional event manager to oversee every aspect in your affair. They take personal responsibility for your satisfaction and the enjoyment of your guests. Our personal commitment to hospitality and perfection shared by everyone here at Storowton means you will enjoy the utmost in quality service during every moment of you special event. We provide a selection of fine linens and napkins and center arrangements for tables.

*A Rose will be provided for all female guests.*

\$125.00 per person

(Special requests invited)

(All prices are subject to a 5% MA sales tax and 20% service charge)