

GARDEN PARTIES 2024

AT DIAMOND HILL VINEYARDS



The Garden Parties are held outdoors from June to the end of September.

All events are held under our 20' by 40' tent on the beautiful grounds of the 200 year old vineyard estate.

Tables, linens and seating for up to 60 people are included.

In the case of inclement weather we provide sides for the tent. We have worked for many years with our own in-house caterer assuring your satisfaction.



Vineyard Policies

Minimum 25 people, maximum 60 people.

No alcoholic beverages can be brought in, although Vineyard wine may be purchased.

A non-refundable deposit of \$300 books your date.

There is a ground rental fee of \$150.

18% gratuity and 8% RI sales taxes are added to the total bill.

Please no confetti on tables or in balloons.



Consultant: Chantelle Rogers (401) 333-2751

email: diamondhillvineyards@gmail.com diamondhillvineyards.com

3145 Diamond Hill Rd, Cumberland, RI 02864

BRUNCHES priced per person - served with coffee

DELUXE : Scrambled Eggs, French Toast Sticks, Baked Virginia Ham, Home Fried Potatoes, Old Fashioned Baked Beans, Fresh Baked Corn Bread, Orange Juice, \$28

BRUNCH C : Scrambled Eggs, Sausage or Bacon, Home Fried Potatoes, French Toast Sticks, Choice of Chicken*, Choice of Pasta**, Fresh Baked Corn Bread, Lemonade \$29

TRADITIONAL BREAKFAST : Scrambled Eggs, Sausage or Bacon, Home Fried Potatoes, Assorted Breakfast Pastries, Fresh Baked Corn Bread, Orange Juice, \$27

*BRUNCH MENU ADD-ONS priced per dozen
Croissants \$29 Assorted Muffins \$35 Assorted Danishes \$35

LUNCHEONS priced per person - served with lemonade

EMERY'S SPECIALS : Grilled Teriyaki Glazed Steak Tips, Choice of Chicken*, Parmesan Fingerling Potatoes, Classic Garden Salad, Assorted Desserts \$34

ITALIAN LUNCH : Italian Meatballs, Sausage & Peppers in Marinara, Three Cheese Baked Ziti, Tomato & Mozzarella Salad, Assorted Desserts \$29

DIAMOND HILL : Choice of Chicken*, Spring Vegetable Salad, Choice of Pasta**, Assorted Finger Sandwiches (choose 3 from; chicken salad, ham salad, seafood salad, egg salad, sliced turkey & lettuce, ham & cheese, grilled veggie wrap), Fresh Fruit Tray, Assorted Desserts \$30

SOUTHERN STYLE : BBQ Spare Ribs, BBQ Pulled Pork with Sliders, Baked Mac and Cheese, Red Bliss Potato Salad, Corn on the Cob, Individually Sliced Watermelon \$28

VINEYARD FAVORITES : Strawberry Fields Salad, Caprese Skewers, Prosciutto Wrapped Asparagus, Choice of Pasta**, Fig & Goat Cheese Crostini, Cheese & Crackers, Vegetable Crudit  \$29

GARDEN TEA : Assorted Finger Sandwiches (choose 3 from; chicken salad, ham salad, seafood salad, egg salad, sliced turkey & lettuce, ham & cheese, grilled veggie wrap), Tricolor Pasta Salad, Cheese & Crackers, Fresh Fruit Platter, Assorted Desserts \$29

THE CLASSICS : Fresh Cut Caesar Salad, Turkey Club, Chicken Caesar Wrap, Classic BLT, Red Bliss Potato Salad, Cookies & Brownies \$28

OUR FAVORITES : Chipotle BBQ Chicken Wrap, Chicken Ranch Grinder, Caprese Panini, Tricolor Pasta Salad, Assorted Chips \$27

*CHICKEN CHOICES : BBQ Chicken, Pan Seared Chicken Marsala, Chicken Parm, Chicken Fingers, Tuscan Chicken (garlic, tomato & spinach with a balsamic glaze)

**PASTA CHOICES : Pink Vodka, Primavera (veggie), Pesto, Pesto Alfredo, Alfredo, Marinara, Mushroom Ravioli \$1.50 up charge, Lobster Ravioli \$2.50 up charge

+LUNCH MENU ADD-ONS priced per person
Strawberry Fields Salad \$2.00, Mixed Green Salad \$1.50 Cape Cod Potato Chips \$1.75
Fresh Dinner Rolls \$6 per dozen Regular or Decaf Coffee \$2.50

PLATTERS

only available as add on to menu

SMALL: up to 25 guests MEDIUM: 25-40 guests LARGE: 40+ guests

GARDEN VEGETABLE :

Seasonal Fresh Garden Vegetables with Ranch & Italian Sour Cream Dips

Small: \$50 Medium \$60 Large \$85

ARTISAN CHEESE :

Assorted Domestic and Imported Cheese with a Medley Of Crackers

Small: \$60 Medium \$80 Large \$95

FRESH FRUIT :

Seasonal Fresh Fruit served with Chilled Yoghurt Dip

Small: \$63 Medium \$87 Large \$115

MEDITERRANEAN :

Roasted Red Pepper Hummus, Classic Tahini Hummus & Lemon Zest Tabouli served with Fresh Pitas and Kalamata Olives

Small: \$55 Medium \$80 Large \$110

CAPRESE :

Fresh Mozzarella, Sliced Native Tomatoes, Basil, Pesto & Balsamic Reduction served with French Bread

Small: \$53 Medium \$65 Large \$93

LATIN :

Fresh Tomato Salsa, Tomato & Avocado Guacamole, Vegetarian Bean Dip served with Tricolor Tortilla Chips

Small: \$55 Medium \$80 Large \$95

LOX :

Smoked Atlantic Salmon, Capers, Fresh Sliced Tomato, Red Onion, Lemons with Cream Cheese and Assorted Mini Bagels

Small: \$90 Medium \$113 Large \$150

IMPORTED ANTIPASTO :

Spicy Soppressata, Genoa Salami, Sweet Capicola, Mortadella, Prosciutto, Mozzarella, Blue Cheese, Provolone, Olives & Banana Peppers with Assorted Herb Focaccia Breads

Small: \$91 Medium \$113 Large \$167

GRILLED VEGETABLES :

Grilled and Roasted Vegetables including Asparagus, Roasted Red Peppers, Zucchini, Summer Squash and Red Onion. Topped with Crumbled Goat Cheese & Grilled Lemon

Small: \$70 Medium \$105 Large \$140