

DIAMOND HILL *Vineyards*

GARDEN PARTIES 2018

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The Garden Parties are held outdoors
from June through 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 comfort and 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 \$200 is required
to confirm your date.

There is a ground rental fee of \$100.

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

Sorry, we do not rent for childrens parties.

If using your own caterer,
there will be ground rental fee of \$400 - please call
for all specifics if choosing this option.

About The Vineyard

The 200 year old vineyard house and gift shop is
situated on 34 acres of beautiful surroundings.

The Berntson family planted their first vines in 1976.

Planting has continued and 4 acres of
pinot noir is now growing.

Our wine selection now includes;

Pinot Noir, River Valley White, Scarlet Run Red,
Cranberry-Apple, Spiced Apple and Blueberry along
with seasonal wines such as Crush and Blackberry.



BRUNCHES priced per person - served with coffee

BRUNCH A : Scrambled Eggs, Sausage or Bacon, Home Fried Potatoes, Fresh Fruit Salad, Fresh Baked Corn Bread, Orange Juice, \$22

BRUNCH C : Scrambled Eggs, Sausage or Bacon, Home Fried Potatoes, French Toast Sticks, Baked Chicken, Tricolor Tortellini & Pesto, Fresh Baked Corn Bread, Orange Juice \$24

TRADITIONAL BREAKFAST : Scrambled Eggs, Sausage or Bacon, Home Fried Potatoes, Assorted Breakfast Pastries, Fresh Baked Corn Bread, Orange Juice, \$22

YOGURT BAR : Assorted Flavored Yogurts with Toppings (Fresh Berries, Chocolate Chips & Granola) Freshly Baked Danishes, Muffins, Scones and Coffee Rolls, Fresh Fruit Salad, Orange Juice \$19

*BRUNCH MENU ADD-ONS priced per dozen
Croissants \$24 English Muffins \$18 Assorted Danishes \$40

LUNCHEONS priced per person - served with lemonade

EMERY'S SPECIALS : Grilled Teriyaki Glazed Steak Tips, Pan Seared Chicken Marsala, Parmesan Fingerling Potatoes, Classic Garden Salad, Assorted Desserts \$26

ITALIAN LUNCH : Italian Meatballs, Sausage & Peppers in Marinara, Three Cheese Baked Ziti, Tomato & Mozzarella Salad, Assorted Desserts \$22

ASIAN FUSION : Teriyaki Chicken & Broccoli Stir-fry, Stir Fried Rice, Asian Almond Salad, Fresh Fruit Platter, Assorted Desserts \$22

DIAMOND HILL : Chicken Marsala, Spring Vegetable Salad, Tri-color Tortellini with Pesto, Assorted Finger Sandwiches (choose 3 from; chicken salad, ham salad, seafood salad, egg salad, sliced turkey and lettuce, ham and cheese), Fresh Fruit Tray, Assorted Desserts \$21

SIMPLY HEALTHY : Low Cal Turkey Wrap, Chicken Salad Wrap, Roasted Veggie Wrap, Caprese Salad, Fresh Mixed Fruit Salad \$23

PRESSED PANINIS : Pepperoni & Cheese, Turkey Bacon Ranch, Caprese, Tricolor Pasta Salad, Mixed Green Salad, Cape Cod Potato Chips \$21

VINEYARD FAVORITES : Strawberry Fields Salad, Caprese Skewers, Prosciutto Wrapped Asparagus, Pasta Primavera, Fig & Goat Cheese Crostini, Cheese & Crackers, Vegetable Crudite \$22

GARDEN TEA : Assorted Finger Sandwiches (choose 3 from; chicken salad, ham salad, seafood salad, egg salad, sliced turkey and lettuce, ham and cheese), Tricolor Pasta Salad, Cheese & Crackers, Fresh Fruit Platter, Assorted Desserts \$22

*LUNCH MENU ADD-ONS priced per person
Strawberry Fields Salad \$1.35, Mixed Green Salad \$1.00 Cape Cod Potato Chips \$1.50
Fresh Dinner Rolls \$1.00 Fresh Fruit Platter \$2.00 Regular or Decaf Coffee \$1.25

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: \$45 Medium \$60 Large \$75

ARTISAN CHEESE :

Assorted Domestic and Imported Cheese with a Medley Of Crackers
Small: \$55 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 \$95

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: \$87 Medium \$112 Large \$165

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: \$65 Medium \$100 Large \$135