

DIAMONDS

❖ STEAK & SEAFOOD ❖

101 W. Grand River Ave. | (517) 548-5500 | www.diamondshowell.com

PRIVATE EVENT MENUS

GOLD MENU

\$32.95 PER GUEST

SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT OF SODAS

+ COMPLIMENTARY BREAD AND BUTTER FOR THE TABLE

[ENTRÉE SELECTION CHOICES]

ONE ENTRÉE SELECTION PER GUEST

2 FILET MIGNON TIP ENTRÉE

Finished with Sweet Cajun Sauce

2 CHICKEN SKEWER ENTRÉE

Finished with Sweet Cajun Sauce

GRILLED SALMON-8 oz

Served with Lobster Cream Sauce

*All entrees served with sides of Fresh Green Beans and Smashed Potatoes

---- ADD-ON OPTIONS ----

[SALAD SELECTION CHOICES]

ADDITIONAL \$4.00 PER GUEST | ONE SALAD SELECTION PER GUEST

CAESAR SALAD

Romaine Lettuce, Croutons and Parmesan Cheese Tossed in Caesar Dressing

GARDEN SALAD

Romaine Lettuce, Tomato, Cucumber and Croutons Served with Choice of Ranch Dressing or Champagne Vinaigrette Dressing

[DESSERT]

ADDITIONAL \$4.00 PER GUEST

CARROT CAKE

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❖ ❖ PLATINUM MENU
\$54.95 PER GUEST

SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT
OF SODAS
+ COMPLIMENTARY BREAD AND BUTTER FOR THE TABLE

[ENTRÉE SELECTION CHOICES]
ONE ENTRÉE SELECTION PER GUEST

JUMBO SEA SCALLOP DINNER ENTRÉE
Served Atop a Champagne Butter Sauce

RIBEYE-14oz.
Topped with Danish Blue Cheese and Crispy Onions

TOP SIRLOIN-8oz
Topped with Scallions

MAINE LOBSTER TAIL
One Lobster Tail Served with Warm Drawn Butter

*All entrees served with sides of Fresh Green Beans and Smashed Potatoes

---- ADD-ON OPTIONS ----

[SALAD SELECTION CHOICES]
ADDITIONAL \$4.00 PER GUEST | ONE SALAD SELECTION PER GUEST

CAESAR SALAD
Romaine Lettuce, Croutons and Parmesan Cheese Tossed in Caesar Dressing

GARDEN SALAD
Romaine Lettuce, Tomato, Cucumber and Croutons Served
with Choice of Ranch Dressing or Champagne Vinaigrette Dressing

[DESSERT]
ADDITIONAL \$4.00 PER GUEST
CARROT CAKE



DIAMOND MENU

\$74.95 PER GUEST

SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT OF SODAS

+ COMPLIMENTARY BREAD AND BUTTER FOR THE TABLE

SMOKING SHRIMP COCKTAIL - SERVED FAMILY STYLE (ONE PER GUEST)

[ENTRÉE SELECTION CHOICES]
ONE ENTRÉE SELECTION PER GUEST

SURF & TURF

8oz Top Sirloin & Lemon Butter Shrimp Skewer
Top Sirloin topped with Scallions

TWIN COLD WATER LOBSTER TAILS

2 Lobster Tails Served With Warm Drawn Butter

FILET MIGNON-7oz

Topped with House Zip Sauce and Scallions

NEW YORK STRIP-12oz

Topped with Scallions

*All entrees served with sides of Fresh Asparagus and
Loaded Smashed Potatoes (Bacon, Cheddar Cheese and Scallions)

[SALAD SELECTION CHOICES]
ONE SALAD SELECTION PER GUEST

CAESAR SALAD

Romaine Lettuce, Croutons and Parmesan Cheese Tossed in Caesar Dressing

GARDEN SALAD

Romaine Lettuce, Tomato, Cucumber and Croutons Served
with Choice of Ranch Dressing or Champagne Vinaigrette Dressing

[DESSERT]

CARROT CAKE

