FDE

FOUR DIAMOND EVENTS

Menu Options

Let us make your fairytale come true!

2026-2027 FDE Pricing

FOUR DIAMOND EVENTS | THE CHATHAM ARMOURY
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We promise an unforgettable meal for you and your guests!

Beginning January 1, 2024, Club Lentina's, founder of Mamma Maria's Restaurant and owner of Club Lentina's for almost 30 years, will be taking over the catering for all Chatham Armoury events including weddings!! The Lentina's crew is passionate about food, and we are excited to have them on the FDE Team!!

The following menu gives an idea of the incredible possibilities when it comes to food options at the majestic Chatham Armoury. Tina Mesquita is also totally open to customizing your menu to whatever you envision for your big day. With decades of experience in the hospitality industry, the seasoned Lentina's crew is a valuable addition to our Armoury team.
We appreciate your interest in Four Diamond Events & The Chatham Armoury and look forward to making your storybook wedding come to life!

All the best,
Four Diamond Events

For your information…

Allergies, dietary restrictions, and food sensitivities will be detailed and carefully handled by our FDE team.

Tina will be present during an organizational consultation to discuss your menu options. This meeting usually takes place 6-12 months before your wedding. An additional deposit is not required for the food since this is accounted for in the hall deposit paid upon booking.

Final guest counts and allergy information are due 2 weeks before your event.
These will be your confirmed numbers and you will be charged for this number (or greater) if numbers increase.

FDE will invoice the food, bar and hall rental fees all on one bill 1-2 days after the wedding. Payment is due 2-4 days after the wedding. Preferred method of payment is by cheque.

FDE
FOUR DIAMOND EVENTS

Buffet Menu Assorted fresh breads/rolls & butter placed on each table.

Select from the following options to customize your buffet menu:
1 Meat $72.95 pp
2 Meat $76.95 pp

Salads: Choose 1 --- Served family style.

House
-Mixed Greens, Cucumber, Tomatoes and Red Onion in a Light Balsamic Vinaigrette
* OR Upgrade to any of our Gourmet Salads
Mediterranean
-Romaine Hearts, Cherry Tomatoes, Artichokes, Feta Cheese, Lemon Vinaigrette add $2
Maple Pecan
-Granny Smith Apples, Candied Pecans, Gorgonzola, Mixed greens- Baby Arugula, Maple Vinaigrette add $3
Spinach
-Baby Spinach, Mixed greens Strawberries, Red Onion and Goat Cheese with Honey Dijon Dressing add$3
Caesar
-Crisp Romaine, Croutons, Double Smoked Bacon, Shaved Parmesan, Roasted Garlic, Caesar Dressing add $2

Meats:

Rosemary Garlic Chicken
Buttermilk Herb Chicken
Chicken Marsala-pan seared chicken breast with mushrooms marsala wine sauce
Old Fashioned Ham with Maple Cider Glaze
Traditional Roast Beef (carved at station) served with side mushrooms and gravy
Roast Pork Loin with Stone Ground Mustard Crust
Truffle Chicken-pan seared chicken breast with wild mushrooms truffle cream sauce
Salmon Filet oven roasted lemon herb butter crumb add $3
Beef Burgundy - braised beef, red wine, onions, mushrooms, carrots

FDE
FOUR DIAMOND EVENTS

Starches: Choose 4

Roasted Garlic Mashed Yukon Gold Potatoes
Oven Roasted New Potato
Penne Pasta with Plum Tomato Basil Sauce or meat sauce or alfredo
Bow Tie Pasta with vodka blush sauce
Traditional Vegetable Rice Pilaf
Steamed New Potato, Italian Parsley, Red Onion, Red Pepper, Roasted Garlic Olive Oil, Vinaigrette

Vegetables: Choose 2

Mixed Vegetable Medley
Cauliflower Gratin
Corn off the Cob with Sea Salt Thyme Butter
Oven Roasted Carrots with Citrus Glaze
Green Bean Almondine
Steamed Asparagus with Citrus Butter

Desserts: Choose 1

All desserts are served with coffee and tea and are individually plated.

New York Style Cheesecake with Fresh Fruit Accompaniment
Chocolate Lava Cake
Apple Crumble Tart
Ice Cream Filled Crepe with Fresh Berry Accompaniment
Strawberry Short Cake

FDE
FOUR DIAMOND EVENTS

Country Style Menu Choice of soup or salad.

Soup is individually served. Assorted fresh breads/rolls & butter placed on each table.
Select from the following options to customize your country style menu:
1 Meat $74.95 pp
2 Meat $78.95 pp
Option to have one meat plated add $3pp

Salads: Choose 1

House
-Mixed Greens, Cucumber, Tomatoes and Red Onion in a Light Balsamic Vinaigrette
* OR Upgrade to any of our Gourmet Salads
Mediterranean
-Romaine Hearts, Cherry Tomatoes, Artichokes, Feta Cheese, Lemon Vinaigrette $2pp
Maple Pecan
-Granny Smith Apples, Candied Pecans, Gorgonzola, Baby Arugula, Maple Vinaigrette $3pp
Spinach
-Baby Spinach, Strawberries, Red Onion, Mixed greens, and Goat Cheese with Honey Dijon Dressing $3pp
Caesar
-Crisp Romaine, Croutons, Double Smoked Bacon, Shaved Parmesan, Roasted Garlic, Caesar Dressing $2pp

Pasta: Choose 1

Penne Pasta with Plum Tomato Basil Sauce or Meat sauce or Alfredo
Bow Tie pasta with Vodka Blush Sauce
Traditional Rice Pilaf
Manicotti or Ravioli – add $10pp (individually plated)

FDE
FOUR DIAMOND EVENTS

Meats:

Rosemary Garlic Chicken
Buttermilk Herb Chicken
Chicken Breast with choice of sauce –Marsala or Truffle
Old Fashioned Ham with Maple Cider Glaze
Traditional Roast Beef with Mushrooms and Gravy
Roast Pork Loin with Stone Ground Mustard and Fresh Herb Crust
Maple Glazed Salmon Filet add $2pp
Veal Marsala add $2pp
Beef Bourguignon (braised beef in red wine with mushrooms, onions, carrots)

Starches: Choose 1

Roasted Garlic Mashed Yukon Gold Potatoes
Oven Roasted New Potato
Traditional Vegetable Rice Pilaf
Steamed New Potato, Italian Parsley, Red Onion, Red Pepper, Roasted Garlic Olive Oil

Vegetables: Choose 1

Mixed Vegetable Medley
Corn off the Cob with Sea Salt Thyme Butter
Oven Roasted Carrots with Citrus Glaze
Green Bean Almondine
Steamed Asparagus with Citrus Butter

Desserts: Choose 1 -- All desserts are served with coffee and tea and are individually plated.

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A La Carte a.k.a. Plated Meal Service

All entrees include bread/rolls, house salad or soup, dessert & coffee.
Option: Add pasta served family style for $5 per person or upgrade to our specialty salads (priced above).

Prosciutto Asparagus and Fontina stuffed Chicken-asiago cream sauce.....$70pp

Chicken Supreme oven roasted-pan jus.....$67pp

Five Cheeses stuffed chicken-roasted pepper cream sauce.....$70pp

Wild Mushroom and Bacon stuffed Chicken-truffle cream sauce.....$70pp

Parmesan butter Crumb encrusted Chicken topped with blistered heirloom tomato.....$70pp

Honey Glazed Salmon stuffed with herbed pistachio.....$73pp

Seafood stuffed Salmon (crab lobster shrimp scallops) lemon cream sauce.....$80pp

AAA New York Strip Loin 10 0z. center cut peppercorn brandy au jus.....$90pp

AAA Prime Rib 14 oz. wild mushroom au jus.....$95pp

Frenched Veal Chop 14 oz. Rosemary pan jus.....$105pp

Eggplant Parmesan Tower.....$65pp

Roasted Acorn Squash filled with quinoa rice and vegetables.....$65pp

Mushroom Rissotto……$65pp

Mushroom or Cheese Ravioli choice of sauce.....$71pp

Salmon Rustica-oven baked lemon herb encrusted topped with fire roasted heirloom tomato.....$73pp

AAA Beef Tenderloin .....market price pp

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Starches: Choose 1

Roasted Garlic Mashed Yukon Gold Potatoes
Oven Roasted New Potato
Traditional Vegetable Rice Pilaf
Steamed New Potato, Italian Parsley, Red Onion, Red Pepper, Roasted Garlic Olive Oil

Vegetables: Choose 1

Mixed Vegetable Medley
Corn off the Cob with Sea Salt Thyme Butter
Oven Roasted Carrots with Citrus Glaze
Green Bean Almondine
Steamed Asparagus with Citrus Butter

Desserts: Choose 1

All desserts are served with coffee and tea and are individually plated.

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Midnight Buffet Options PRICES ARE ON TOP OF MEAL PRICE

Pizza Including Assorted Pizzas, Vegetable Platter & Dip, Fresh Fruit Platter, Assorted Desserts $14.95pp

Assorted Sandwich Meats, Assorted Cheeses, Assorted Kaiser Buns, Lettuce, Tomatoes, Condiments, Vegetable Platter & Dip, Fresh Fruit Platter, Assorted Desserts $14.95pp

Fresh Fruit Platter, Cheese & Crackers $9.95pp

Poutine/Pub Foods Including chicken wings, veggie platter, fries, gravy, cheese curds $14.95pp

Smashburgers & Fries with all the toppings $14.95 pp

Sliders Including cheeseburger, beef melt, chicken parms, veggie platter, fries $13.95pp

Nacho Bar and/or Poutine Bar including cheeses & all the toppings $12.95pp

Pricing for customized grazing stations, charcuterie tables & seafood buffets available upon request.

Deluxe Package OPTION TO UPGRADE ANY TYPE OF MEAL SERVICE.

One hour of 4 handmade served appetizers following the ceremony and choice of midnight buffet $20pp
Appetizer options: Chicken Satays, Mini Beef Wellingtons, Antipasto Skewers, Bacon & Cheese Stuffed Mushrooms, Cucumber Cups with Dill Cream Cheese and Smoked Salmon, Bacon Wrapped Dates, Mini Sliders, Caprese Skewers, Assorted Bruschetta, Shrimp Cocktails, Arancini's. (Choice of 4 served handmade appetizers with no late night $14.95 pp)