CATERING MENU

DESERT DIAMOND
CASINOS & ENTERTAINMENT

An Enterprise of the Tohono O'odham Nation.

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DESERT DIAMOND MEETING PACKAGE

25 Guest Minimum – Priced Per Person

Complimentary Notepads/Pens, Flip-chart, Projector & Screen

Continental Breakfast

An Assortment of Fresh Baked Muffins, Danishes, Croissants
Bagels with Cream Cheese
Fresh Seasonal Sliced Fruit & Berries
Orange & Cranberry Juice, Assorted Jelly & Butter
Regular & Decaffeinated Coffee, Hot Tea

Beverage Break

Refresh of Regular & Decaffeinated Coffee, Hot Tea
Assortment of Soft Drinks & Bottled Water

Luncheon Buffet

Please Choose One:
See Page 6 for Buffet Details

Diamond Deli
Lighter Side
Flavor of Mexico
Tour of Italy

Afternoon Break

Assortment of Sodas & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

Please Choose One Specialty Break:

Jackpot Sweets

Freshly Baked Brownies & Jumbo Chocolate Chip Cookies

Diamond Decadence

Chocolate & Red Velvet Cupcakes, Spiced Carrot Cake Squares

Diamondback Snack

Potato Chips, Peanuts, Trail Mix, Tri-Colored Chips & Salsa

I Scream For Ice Cream

Individual Ice Cream Bars, Assorted Frozen Popsicles

$39

Add $4 per person for groups less than 25 guests

HALF DAY MEETING PACKAGE

25 Guest Minimum – Priced Per Person

Lunch Plus Choice of Morning or Afternoon Break
Complimentary Notepads/Pens, Flip Chart, Projector & Screen

Morning Continental Break

Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea
Danish & Muffins, Bagels with Cream Cheese, Fresh Sliced Fruit & Assorted Yogurts

OR

Afternoon Break

Assortment of Sodas & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

Please Choose One Specialty Break:

Jackpot Sweets
Freshly Baked Brownies & Jumbo Chocolate Chip Cookies

Diamond Decadence
Chocolate & Red Velvet Cupcakes, Spiced Carrot Cake Squares

Diamondback Snack
Potato Chips, Peanuts, Trail Mix, Tri-Colored Chips & Salsa

I Scream For Ice Cream
Individual Ice Cream Bars, Assorted Frozen Popsicles, Frozen Yogurt

Luncheon Buffet

Please Choose One:
See Page 6 for Buffet Details

Diamond Deli
Lighter Side
Flavor of Mexico
Tour of Italy

$29

Add $4 per person for groups less than 25 guests

REFRESHMENT BREAKS A LA CARTE

Morning Pastries

(Per Dozen)

Assorted Breakfast Pastries $20
Assorted Danishes or Muffins $22
Assorted Doughnuts $22
Assorted Bagels, Cream Cheese $24
Cinnamon Rolls $24
Fresh Baked Croissants $24
Assorted Fruit Yogurts $24
Seasonal Sliced Fruit (Per Person) $4

Afternoon Treats

(Per Dozen)

Assorted Whole Fruit $18
Candy Bars $22
Assorted Cookies $26
Chocolate Chip Cookies $26
Oatmeal Raisin Cookies $26
Cranberry Walnut Cookies $26
M & M Cookies $26
Snickerdoodles $26
Chocolate Fudge Brownies $26
Chocolate Dipped Strawberries $26
Assorted Ice Cream Bars $26
Frozen Fruit Juice Bars $26

Diamond Snacks

(Per Dozen)

Assorted Granola Bars $18
Trail Mix $18
Peanuts $18
Mixed Nuts $18
Assorted Potato Chips $18
Tortilla Chips & Salsa (Per Person) $1.50

Beverages

Regular & Decaf. Coffee (Per Gallon) $30
Fresh Brewed Iced Tea (Per Gallon) $25
Fruit Punch or Lemonade (Per Gallon) $30
Pepsi, Diet Pepsi, Sierra Mist(12oz. Each) $2
Assorted Gourmet Teas (Each Bag) $1
Bottled Water (12oz. Each) $1
Pineapple Juice (6oz. Each) $1
Cranberry, Orange Juice (10oz. Each) $2
Assorted Power Beverage (20oz. Each) $2
Assorted Iced Tea (15oz. Each) $2
Assorted Energy Drink (15oz. Each) $3

BREAKFAST BUFFET

25 Guest Minimum – Priced Per Person

All Breakfast Buffets include
Orange & Cranberry Juice
Regular & Decaffeinated Coffee, Hot Tea

Classic Continental

An Assortment of Fresh Baked Muffins, Danishes & Croissants
Cinnamon, Blueberry & Plain Bagels with Cream Cheese
Fresh Seasonal Sliced Fruit & Berries
Fruit Preserves & Butter

$13

Classic Breakfast

Traditional Style Farm Fresh Scrambled Eggs
Crisp Bacon Strips and Sausage Links
Chef's Seasoned Breakfast Potatoes with
Green Peppers, Red Peppers and Onions
Selection of breads
Butter or Margarine
Fruit Preserves

$15

Desert Diamond Breakfast

Sliced Fresh Fruit
Individual Cold Cereals
Cheese Blintzes with Fruit Topping
Traditional Style Farm Fresh Scrambled Eggs
Crisp Bacon Strips and Sausage Links
Chef's Seasoned Breakfast Potatoes with
Green Peppers, Red Peppers and Onions
House Made Biscuits and Creamy Gravy
Chef's Bakery Selection to include:
Assorted Danish, Muffins & Croissants
Butter or Margarine
Fruit Preserves

$17

Add Omelet Station $4 Per Guest

Add $4 per person for groups less than 25 guests

BREAKFAST PLATED

Priced Per Person

Includes Orange Juice
Regular & Decaffeinated Coffee, Hot Tea

Traditional

Fresh Scrambled Eggs
Bacon & Sausage Links
Chef's Seasoned Breakfast Potatoes

$11

Eggs Benedict

Fresh Fruit Cup
Classic Eggs Benedict
Chef's Seasoned Breakfast Potatoes

$13

Brioche French Toast

Sliced Fresh Fruit
Brioche Bread with Powdered Sugar & Maple Syrup
Choice of Bacon or Sausage

$12

LUNCH BUFFETS

25 Guest Minimum – Priced Per Person

All Lunch Buffets include

Iced Tea, Regular & Decaffeinated Coffee

Diamond Deli

Marinated Grilled Vegetable Platter
Chilled Pasta Salad, Potato Chips
Oven Roasted Turkey, Honey Ham, Premium Lean Roast Beef,
Sliced Swiss, Cheddar & Pepper Jack Cheeses,
Sliced Breads & Condiments to include Mustard,
Mayo, Lettuce, Tomatoes, & Onions
Raspberry & Lemon Bars

$18

Flavor of Mexico

Tortilla Chips & Fresh Tomato Salsa
Cheese Enchiladas with Green Chilies
Choice of: Lime Marinated Chicken Fajitas with Onions & Peppers
or Chile Rubbed Steak Fajitas with Onions & Peppers
Flour Tortillas, Charro Beans, Spanish Rice,
Guacamole, Cheddar Cheese, Garden Fresh Lettuce, Sour Cream
Ybarra Chocolate Brownies

$18

Add $3 for both Chicken & Beef Fajitas

Tour of Italy

Traditional Caesar Salad
Fettuccine Alfredo with Chicken
Italian Sausage & Peppers Penne, Classic Linguine Marinara
Vegetable Medley and Garlic Bread
Dessert Choice:
Strawberry Shortcake or New York Cheesecake

$18

Add $2 for Shrimp Fettuccini

Lighter Side Buffet

Crisp Romaine Lettuce, Sliced Roma Tomatoes
Parmesan Cheese, Crisp Bacon Bits, Chopped Eggs
Herb Croutons & Chopped Green Onions
Antipasto Tray
Blackened Shrimp, Grilled Chicken
Garlic Bread
Tiramisu

$18

Add $4 per person for groups less than 25 guests

PLATED LUNCHEON

Priced Per Person

Three-Course Plated Luncheon includes
Salad, Hot Entrée & Dessert, Baked Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

Salads

Please Choose One:

Garden Greens Salad

Tomatoes, Carrots, Black Olives, Cucumbers, Seasoned Croutons, Roasted Tomato-Oregano Vinaigrette or Ranch

OR

Caesar Salad

Herbed Croutons & Shaved Parmesan Cheese

Hot Entrées

Please Choose One:

Grilled Rosemary Sirloin Steak

Cabernet Glaze

$20

Chicken Cordon Bleu

Breaded, Ham, Swiss Cheese, Supreme Sauce

$18

Pan Roasted Salmon Fillet

Cucumber Dill Beurre Blanc

$22

Chicken Marsala

Pan-Seared, Mushroom Marsala Sauce

$18

PLATED LUNCHEON

Priced Per Person

Continued

Hot Entrées

Blackened Cod

Pineapple Rum Sauce

$19

New York Steak

Green Peppercorn Sauce

$23

Green Chili Chicken Enchiladas

Lettuce, Tomatoes, Spanish Rice, Refried Beans

$19

Slow-Roasted Pot Roast

Celery, Potatoes, Onions, Carrots, and Roasted Juices

$19

Starch

Please Choose One:

Twice Baked Potatoes
Roasted Garlic and Herb Mashed Potatoes
Roasted Fingerling Potatoes
Au Gratin Potatoes
Spring Rice Pilaf
Spanish Rice

Dessert

Please Choose One:

Strawberry Shortcake
New York Cheesecake with Raspberry Sauce
Chocolate Cake with Crème Anglaise

PLATED LUNCHEON SALADS

Priced Per Person

Two-Course Plated Luncheon includes
Premium Salad Entrée & Dessert
Baked Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

Salad Entrées

Please Choose One:

Grilled Chicken Caesar

Lime-Marinated Chicken
Tossed Romaine Hearts, Grated Parmesan Cheese,
House-Made Croutons, Zesty Caesar Dressing

$17

Grilled Salmon

Grilled Vegetables, Mixed Field Greens,
Citrus Fruits, Cantaloupe, Crumbled Blue Cheese
Strawberry Prickly Pear Vinaigrette

$19

Flat Iron Steak

Mixed Greens, Tomatoes, Roasted Red Peppers,
Fresh Garlic, Crumbled Blue Cheese
Ginger Cilantro Vinaigrette

$17

Dessert

Please Choose One:

Strawberry Shortcake
Chocolate Brownie, Whipped Cream, Chocolate Sauce
Black Turtle Cheesecake
Chocolate Cake

PICNIC-STYLE BOX LUNCHES

Priced Per Person

Box Lunches are packed "to go" and include:

Romaine Lettuce
Sliced Tomato
Pickle Spear
Pasta Salad
Potato Chips
Apple
Chocolate Chip Cookie
Condiments
Napkins
Cutlery
Bottled Water or Soft Drink

Choice of:

Oven-Roasted Turkey & Swiss on Sourdough
Premium Smoked Ham & Pepper Jack on Marble Rye
Lean Roast Beef & Cheddar on Whole Grain
Tuna Salad, Lettuce, Tomato, Sprouts on a Croissant
Grilled Chicken Wrap, Bacon, Lettuce, Tomato in a Flour Tortilla

$15

BUFFET DINNERS

25 Guest Minimum – Priced Per Person

Chuck Wagon BBQ

Country Potato Salad, Cole Slaw
Mixed Greens with Dressings
BBQ Chicken, Smoked Sliced Beef Brisket,
BBQ Spare Ribs, Ranch-Style Baked Beans,
Farmer-Style Green Beans,
Buttery Corn on the Cob
Peach, Apple & Cherry Cobblers (Choose Two)

$28

The Big Easy

Field Greens with Assorted Dressings
Roasted Herbed Corn Salad
Southern Fried Catfish, Crawfish Etouffee,
Andouille & Shrimp Jambalaya,
Sweet Potato Casserole, Dirty Rice
Hush Puppies, Artichoke Beignets
Fresh Bread Rolls with Butter
Bread Pudding with Caramel Sauce, Pecan Pie & Beignets (Choose Two)

$27

Tucson Fiesta

Southwest Tortellini Salad
Con Queso & Salsa, Chips
Cheese Enchiladas with Green Chilies,
Grilled Chicken & Beef Fajitas
Salsa, Guacamole, Seared Peppers, Onions,
Shredded Cheese & Sour Cream
Spanish Rice, Charro Beans
Apple Enchiladas, Flan & Sopapillas (Choose Two)

$25

Add $4 per person for groups less than 25 guests

BUFFET DINNERS

25 Guest Minimum – Priced Per Person

Continued

Original Country Buffet

Coleslaw, Potato Salad,
Southern Fried Chicken, Slow Cooked Pot Roast,
Chicken Fried Steak, Mashed Potatoes, Cream Gravy,
Fresh Green Beans,
Jalapeño Cornbread Muffins & Assorted Rolls
Apple Pie, Fudge Brownie & Cupcakes (Choose Two)

$23

Taste of the Islands

Romaine Lettuce & Hearts of Palm Salad, Mango Vinaigrette Dressing,
Tropical Fruit Display, Crab and Shrimp Salad,
Caribbean Grilled Shrimp, Jerk Pork Calypso, Jamaican Jerk Chicken
Festival, Fried Plantains, Black Beans & Rice,
Pineapple Upside Down Cake, Key Lime Pie & Rum Cake (Choose Two)

$28

Tour de Italia

Caesar-Style Salad
Roasted Marinated Vegetable Pasta Salad
Caprese Salad
Chicken Marsala, Pasta Primavera
Meat Lasagna
Seasonal Vegetables
Garlic Bread
Tiramisu, Panna Cotta & Cheesecake (Choose Two)

$27

PLATED DINNERS

Priced Per Person

Three-Course Plated Dinner includes
Salad, Entrée & Dessert
Baked Rolls & Butter
Iced Tea, Regular & Decaffeinated Coffee

Salads

Please Choose One:

Garden Greens Salad

Tomatoes, Carrots, Black Olives, Cucumbers, Seasoned Croutons, Roasted Tomato-Oregano Vinaigrette or Ranch

OR

Caesar Salad

Herbed Croutons & Shaved Parmesan Cheese

Entrées

Please Choose One:

Picatta Chicken Breast

Pan-Seared, Lemon Caper Garlic Sauce

$19

Slow-Roasted Pot Roast

Celery, Potatoes, Onions, Carrots, and Roasted Juices

$19

Stuffed Chicken, Asparagus & Swiss Cheese

Cashew Nut Sauce

$22

Grilled Top Sirloin

Roasted Shallot Bordelaise

$24

Grilled Salmon Fillet

Roasted Shallot Bordelaise

$24

Lemon Garlic Rosemary Chicken

$21

PLATED DINNERS

Priced Per Person
Continued

Macadamia Crusted Cod

Citrus Cream Sauce

$25

Rib Eye Steak

Maitre D' Butter

$33

Filet Mignon

Shiitake-Shallot Demi Glaze

$35

Slow-Roasted Prime Rib

Au Jus

$29 12oz.

$32 14oz.

Starch

Please Choose One:

Twice Baked Potatoes
Roasted Garlic and Herb Mashed Potatoes
Roasted Fingerling Potatoes
Au Gratin Potatoes
Lyonnais Potatoes
Spring Rice Pilaf
Spanish Rice
Sweet Potato Mash

Dessert

Please Choose One:

Crème Brûlée, Fresh Seasonal Berries
Double Chocolate Ganache Cake, Crème Anglaise Sauce
New York Cheesecake, Raspberry Sauce
Carrot Cake, Cream Cheese Cinnamon Anglaise
Black Turtle Cheesecake

PLATED COMBINATION ENTREES

Priced Per Person

Includes Choice of One Salad, One Entrée & One Dessert
Baked Rolls & Butter, Iced Tea, Regular & Decaffeinated Coffee

Salads

Please Choose One:

Garden Greens Salad
Tomatoes, Carrots, Black Olives, Cucumbers, Seasoned Croutons, Roasted Tomato-Oregano Vinaigrette or Ranch

OR

Caesar Salad
Herbed Croutons & Shaved Parmesan Cheese

Combination Entrées

Please Choose One:

Beef Tenderloin & Shrimp
Roasted Shallot Demi-Glace

$30

Grilled Salmon & Lemon Rosemary Chicken
Cucumber Dill Sauce, Roasted Garlic Au Jus

$29

Petit Filet Mignon & Chicken Cordon Bleu
Roasted Shallot Demi, Supreme Sauce

$33

Atlantic Lobster Tail & Petit Filet Mignon
Drawn Butter, Lemon, Red Wine Sweet Garlic Sauce

Market Price

Starch

Please Choose One:

Twice Baked Potatoes
Roasted Garlic and Herb Mashed Potatoes
Roasted Fingerling Potatoes
Au Gratin Potatoes
Lyonnais Potatoes
Spring Rice Pilaf
Spanish Rice
Sweet Potato Mash

Dessert

Please Choose One:

Crème Brûlée, Fresh Seasonal Berries
Double Chocolate Ganache Cake, Crème Anglaise Sauce
New York Cheesecake, Raspberry Sauce
Carrot Cake, Cream Cheese Cinnamon Anglaise

RECEPTION

Priced Per Platter

RECEPTION DISPLAYS

Medium Platter – 25 People / Large Platter – 50 People

Gourmet Cheese Display

Crackers & Flatbreads

$100 / $180

Grilled Vegetables and Mozzarella

Marinated in Balsamic Vinaigrette
Served Chilled

$80 / $140

Seasonal Fruits & Berries

Raspberry Honey Cream

$70 / $120

Antipasto Platter

Marinated Vegetables, Olive Medley, Genoa Salami, Pepperoni
Pepperoncinis, Provolone and Asiago Cheeses

$85 / $150

Spinach & Artichoke Dip

Pita Chips

$90 / $160

Garden Vegetable Crudités

Peppercorn-Cream Dressing

$70 / $120

Chilled Jumbo Shrimp

Cocktail Sauce

$150 (100 Prawns)

RECEPTION

Priced Per Item

Chef Attended Carving Stations may be Added to Enhance any Buffet or may be Combined with Other Hors D'oeuvre Stations & Displays.

CHEF'S CARVING BOARD

Served with Silver Dollar Rolls

Slow-Roasted Prime Rib of Beef

Creamy Horseradish, Flavored Mustards
Serves 25 Guests

$350

Apricot-Jalapeño Glazed Pork Loin

Apricot Relish
Serves 30 Guests

$180

Steamship Round of Beef

Herbed Horseradish, Beef Au Jus
Serves 140 Guests

$450

Mesquite Smoked Beef Tenderloin

Gourmet Mustards, Red Pepper Aioli
Serves 15 Guests

$250

RECEPTION

Priced Per Person

Reception Stations may be Added to Enhance any Buffet
or may be Combined with Other Hors D'oeuvre Stations & Displays.
Minimum Three Stations Required, 1.5 Hours of Service, 25 Guest Minimum

RECEPTION STATION

Diamond Pasta Bar

Penne, Cheese Tortellini, Bowtie Pastas, Marinara or Creamy Alfredo Sauces
Italian Sausage, Mushrooms, Parmesan & Crushed Chilies
Garlic Breadsticks
($50 Chef Attendant Fee)

$8

Fish Taco Station

Grilled Cod, Flour Tortillas, Shredded Cabbage,
Cheese, Diced Tomatoes, Onions, Citrus Wedges, Pico de Gallo

$8

Quesadilla Station

Flour Tortillas, Grilled Chicken, Cheese, Salsa, Guacamole, Chips & Sour Cream
($50 Chef Attendant Fee)

$9

Baked Potato Bar

Cheese Sauce, Broccoli Crowns, Sautéed Mushrooms & Peppers
Green Onions, Bacon Pieces, Tomato Salsa, Sour Cream

$7

Taco & Fajitas Bar

Sonoran Spiced Ground Beef, Chicken, Frijoles, Southwestern Rice, Tortillas, Taco Shells
Sautéed Onions & Peppers, Guacamole, Shredded Cheese, Pico de Gallo

$9

Mac & Cheese Bar

Cajun Shrimp, Glazed Ham, Cheese Sauce, Crispy Bacon, Fried Onion Topper
Sliced Scallion, Tomato Salsa, Red Peppers

$11

RECEPTION

Priced Per Item
Minimum order of 25 pieces per item

COLD HORS D'OEUVRES

Beef Tenderloin with Horseradish Aioli on Sourdough
$2

Sun-Dried Tomato Brushetta
$1.5

Smoked Salmon Roulade with Dilled Cream Cheese
$2

Tortilla Rolls with Cilantro Black Bean Pesto
$1.5

Casino-Style Deviled Eggs
$1.5

Smoked Turkey Mousse on Black Bread
$2

Cucumber Rondelles with Shrimp Mousse
$2

Fruit & Cheese Kabob
$2.5

Mozzarella with Sun-Dried Tomatoes
$2

Seasonal Melon Balls with Prosciutto
$2

RECEPTION

Priced Per Item
Minimum order of 25 pieces per item

HOT HORS D'OEUVRES

Spring Rolls with Mango Plum Sauce
$2

Swedish Meatballs
$2

Mushroom Caps with Beef Chorizo
$2

Mini Chimmis
$2

Teriyaki Chicken Skewer
$2

Buffalo Chicken Wing Dings with Ranch
$2

Beef Sate with Spicy Peanut Sauce
$2

Coconut Shrimp with Red Curry Dipping Sauce
$2.5

Scallops Wrapped with Smoked Bacon
$3

Three Cheese Quesadillas
$2

Pork Pot Stickers with Ponzu
$2

Mini Beef Tamale with Chimichurri
$2

Chicken Taquitos
$2

Catering Bar Menu

Priced Per Item

Diamond Premium Liquors

Absolut Vodka, Beefeaters Gin, Bacardi Rum, Malibu Rum, Jose Cuervo Especial Tequila, Jim Beam Bourbon, Canadian Club Whiskey, Dewar's Scotch, Christian Brother's Brandy

$6 Cash Bar / $5.75 Host Bar

Diamond Top Shelf Liquors

Ketel One Vodka, Tanqueray Gin, Bacardi Gold Rum, Sauza Hornitos Tequila, Jack Daniels Whiskey Chivas Regal Scotch, Seagram's 7 Whiskey, Seagram's VO Whiskey, Presidente Brandy

$7 Cash Bar / $6.75 Host Bar

Additional Liquors Available

Myers Rum, 10 Cane Rum, Belvedere Vodka, Bombay Sapphire Gin, Knob Creek Bourbon Makers Mark Bourbon, Patron Silver Tequila, Hennessey VS Cognac, Glenfiddich Scotch, Courvoisier VS Cognac

$8 Cash Bar / $7.75 Host Bar

Cordials

Amaretto Di Saronno, Bailey's Irish Cream, Kahlua, Grand Marnier, Godiva Chocolate

$8 Cash Bar / $7.75 Host Bar

Wines

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel

$6 Cash Bar / $5.75 Host Bar (per glass)

Domestic Beers

Budweiser, Bud Light, Miller Lite, Michelob Ultra, O'Doul's

$5 Cash Bar / $4.75 Host Bar

Premium Beers

Corona, Negra Modelo, Nimbus, Sierra Nevada, Sam Adams Lager, Heineken

$6 Cash Bar / $5.75 Host Bar

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist

$2 Cash or Host Bar

Bottled Water

$1 Cash or Host Bar

Cash Bar Prices include Tax
Host Bar prices are subject to 9.2% tax and 20% service charge.
$75 Cash Bar fee if sales do not exceed $250