



CATERING MENU

DESERT DIAMOND MEETING PACKAGE

25 GUEST MINIMUM – PRICED PER PERSON

COMPLIMENTARY NOTEPADS/PENS, FLIPCHART, PROJECTOR & SCREEN

CONTINENTAL BREAKFAST

AN ASSORTMENT OF FRESH BAKED MUFFINS, DANISHES, CROISSANTS
ASSORTED INDIVIDUAL GREEK YOGURTS
FRESH SEASONAL SLICED FRUIT AND BERRIES
ORANGE & CRANBERRY JUICE, ASSORTED JELLY AND BUTTER
REGULAR AND DECAFFEINATED COFFEE, HOT TEA

BEVERAGE BREAK

REFRESH OF REGULAR AND DECAFFEINATED COFFEE, HOT TEA
ASSORTMENT OF SOFT DRINKS AND BOTTLED WATER

LUNCHEON BUFFET

PLEASE CHOOSE ONE:

SEE PAGE 7 FOR BUFFET DETAILS

BIGHORN SHEEP DELI BUFFET
THE SANDWICH SHOP
ITALIAN DELICACIES BUFFET
THE BURGER BISTRO
LA CANTINA BUFFET

AFTERNOON BREAK

ASSORTMENT OF SODAS AND BOTTLED WATER
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, HOT TEA

PLEASE CHOOSE ONE SPECIALTY BREAK:

JACKPOT SWEETS

FRESHLY BAKED BROWNIES AND ASSORTED COOKIES

DIAMOND DECADENCE

CHOCOLATE , RED VELVET AND SPICED CARROT CUPCAKES

DIAMONDBACK SNACK

INDIVIDUAL BAGS OF POTATO CHIPS, PEANUTS, TRAIL MIX

\$41

ADD \$5 PER PERSON FOR GROUPS LESS THAN 25 GUESTS

HALF DAY MEETING PACKAGE

ADD \$5 PER PERSON FOR GROUPS LESS THAN 25 GUESTS

LUNCH PLUS CHOICE OF MORNING OR AFTERNOON BREAK

COMPLIMENTARY NOTEPADS/PENS, FLIP CHART, PROJECTOR & SCREEN

MORNING CONTINENTAL BREAK

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, HOT TEA
ASSORTED FRESH PASTRIES, FRESH SLICED FRUIT AND INDIVIDUAL GREEK YOGURTS

LUNCHEON BUFFET

PLEASE CHOOSE ONE:

SEE PAGE 8 FOR BUFFET DETAILS

BIGHORN SHEEP DELI BUFFET

THE SANDWICH SHOP

ITALIAN DELICACIES BUFFET

THE BURGER BISTRO

LA CANTINA BUFFET

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ASSORTMENT OF SODAS AND BOTTLED WATER
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, HOT TEA

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JACKPOT SWEETS

FRESHLY BAKED BROWNIES AND ASSORTED COOKIES

DIAMOND DECADENCE

CHOCOLATE , RED VELVET AND SPICED CARROT CUPCAKES

DIAMONDBACK SNACK

INDIVIDUAL BAGS OF POTATO CHIPS, PEANUTS, TRAIL MIX

\$30

REFRESHMENT BREAKS A LA CARTE

MORNING ADDITIONS

(PER DOZEN)

ASSORTED BREAKFAST PASTRIES	\$22
MEXICAN PASTRIES	\$24
ASSORTED FRUIT YOGURTS	\$24
SEASONAL FRUIT (SERVES 25)	\$70
SEASONAL FRUIT (SERVES 50)	\$120

DIAMOND SNACKS

(INDIVIDUAL BAGS, PER DOZEN)

ASSORTED GRANOLA BARS	\$18
TRAIL MIX	\$18
PEANUTS	\$18
MIXED NUTS	\$18
ASSORTED POTATO CHIPS	\$18

AFTERNOON TREATS

(PER DOZEN)

ASSORTED WHOLE FRUIT	\$18
CANDY BARS	\$22
ASSORTED COOKIES	\$26
CHOCOLATE CHIP COOKIES	\$26
OATMEAL RAISIN COOKIES	\$26
PEANUT BUTTER COOKIES	\$26
CHOCOLATE FUDGE BROWNIES	\$26
CHOCOLATE DIPPED STRAWBERRIES	\$26

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
CRANBERRY JUICE	\$2
ORANGE JUICE (12OZ. EACH)	\$2
ASSORTED POWER BEVERAGE (20OZ. EACH)	\$2
ASSORTED ICED TEA (15OZ. EACH)	\$2
ASSORTED ENERGY DRINK (15OZ. EACH)	\$3

BREAKFAST SANDWICH ENHANCEMENTS

TOASTED ENGLISH MUFFIN

SCRAMBLED EGGS, BACON, TOMATOES, SPINACH, GOAT CHEESE

EGG CROISSANT

SCRAMBLED EGGS, HAM, SWISS CHEESE

BREAKFAST BURRITO

SCRAMBLED EGGS, BACON, CHORIZO, PEPPERS, CHEESE, SALSA

\$43 PER DOZEN

BREAKFAST BUFFET

ADD \$5 PER PERSON FOR GROUPS UNDER 25

ALL BREAKFAST BUFFETS INCLUDE
ORANGE AND CRANBERRY JUICE
REGULAR AND DECAFFEINATED COFFEE, HOT TEA
FOR UP TO 2 HOURS

CLASSIC CONTINENTAL

ASSORTED INDIVIDUAL GREEK FLAVORED YOGURTS
SLICED SEASONAL FRUITS

SPECIALTY ITEMS

PLEASE SELECT ONE OF THE FOLLOWING:

TROPICAL MUESLI, PEARS, APPLES, MANGO, ALMONDS, PEPITAS
STEEL-CUT IRISH OATMEAL, BROWN SUGAR, RAISINS, VANILLA BUTTER
AGAVE LIME PARFAIT, HOUSE MADE GRANOLA, YOGURT, FRESH BERRIES

BAKER'S SELECTIONS

BUTTER CROISSANT, CHOCOLATE CROISSANT
ASSORTED DANISHES, MUFFINS
PRESERVES
BUTTER

\$14

AMERICAN BREAKFAST

SLICED SEASONAL FRUITS, GREEK FLAVORED YOGURT

BAKER'S SELECTIONS

BUTTER CROISSANT, CHOCOLATE CROISSANT
ASSORTED DANISHES, MUFFINS
PRESERVES
BUTTER

SPECIALTY ITEMS

PLEASE SELECT ONE (1) OF THE FOLLOWING:

STEEL CUT IRISH OATMEAL, BROWN SUGAR, RAISINS, VANILLA BUTTER
BUTTERMILK PANCAKES, MAPLE SYRUP, WHIPPED CREAM, BERRY COMPOTE
BANANA FOSTER BRIOCHE FRENCH TOAST, VANILLA CREAM, PECAN SAUCE

HOT SELECTIONS

TRADITIONAL SCRAMBLED EGGS, CHIVES
BISCUIT & GRAVY
PECAN WOOD SMOKED BACON
PORK SAUSAGE
ROASTED POTATOES, ONIONS, BELL PEPPERS

\$16

SONORAN BREAKFAST BUFFET
TROPICAL FRUITS DISPLAY, MIXED BERRIES, GREEK YOGURT

BAKER'S SELECTIONS

ASSORTED MEXICAN PASTRIES, BANANA NUT MUFFIN
ZUCCHINI BREAD
PRESERVES
BUTTER

HOT SELECTIONS

SCRAMBLED EGGS, CALABACITAS, OAXACA CHEESE
BEEF MACHACA
CHORIZO CON PAPAS
GREEN CHILAQUILES, RED ONION, QUESO FRESCO
HOMEMADE FLOUR TORTILLAS

\$17

DESERT DIAMOND BREAKFAST

SLICED SEASONAL FRUITS, GREEK FLAVORED YOGURT

BAKER'S SELECTIONS

BUTTER CROISSANT, CHOCOLATE CROISSANT
ASSORTED DANISHES, MUFFINS
PRESERVES
BUTTER

HOT SELECTIONS

EGGS BENEDICT
TRADITIONAL STYLE FARM FRESH SCRAMBLED EGGS
BISCUIT & GRAVY
PECAN WOOD SMOKED BACON
PORK SAUSAGE
ROASTED POTATOES, ONIONS, BELL PEPPERS

\$18

ADD OMELET STATION AT \$5 PER GUEST
(BACON, TOMATOES, PEPPERS, ONIONS, MUSHROOMS, CHEESE)

BREAKFAST PLATED

PRICED PER PERSON

INCLUDES ORANGE JUICE
REGULAR AND DECAFFEINATED COFFEE, HOT TEA
BREAKFAST PASTRIES, SIDE FRESH FRUIT

TRADITIONAL

FRESH SCRAMBLED EGGS WITH CHIVES
BACON OR SAUSAGE LINKS
HASH BROWNS

\$12

CLASSIC EGGS BENEDICT

CANADIAN BACON, ENGLISH MUFFIN, ROASTED POTATOES, HOLLANDAISE SAUCE

\$14

BANANA FOSTER BRIOCHE FRENCH TOAST

BRIOCHE BREAD, CRÈME FRAICHE, PECAN MAPLE SYRUP
CHOICE OF BACON OR SAUSAGE

\$13

LUNCH BUFFETS

ADD \$5 PER PERSON FOR GROUPS UNDER 25

ALL LUNCH BUFFETS INCLUDE
ICED TEA, REGULAR AND DECAFFEINATED COFFEE

BIGHORN SHEEP DELI BUFFET

SALADS

ORGANIC MIXED GREENS, BALSAMIC VINAIGRETTE
PEWEE POTATOES SALAD, BACON, SMOKE CHEDDAR CHEESE, MUSTARD VINAIGRETTE

BUILD YOUR OWN SANDWICH

ROASTED BEEF, TURKEY BREAST, BLACK FOREST HAM, GRILLED CHICKEN BREAST

CHEESES

CHEDDAR, SWISS, PEPPER JACK

ACCOMPANIMENTS

HOUSE MADE KETTLE POTATO CHIPS
TOMATOES, LETTUCE, RED ONIONS, KOSHER DILL PICKLES, MAYONNAISE
GRAIN MUSTARD, DIJON MUSTARD, HORSERADISH CREAM, BASIL AIOLI

BREADS

SOURDOUGH, MULTI GRAIN, WHEAT, WHITE

DESSERTS

ANGEL FOOD CAKE WITH BERRIES, MILK CHOCOLATE TART

\$19

THE SANDWICH SHOP BUFFET

SALADS

LOCAL GREENS, WHITE BALSAMIC VINAIGRETTE
PENNE PASTA, SHRIMP, BLACK OLIVES, CHORIZO, CILANTRO LIME VINAIGRETTE

INDIVIDUAL SANDWICHES

GRILLED VEGETABLES, GOAT CHEESE, ARUGULA, CILANTRO, PEPITA PESTO, WHEAT TORTILLA
GRILLED CHICKEN BREAST PANINI, OLIVE SPREAD, SWISS CHEESE, ROSEMARY FOCACCIA
BEER MARINATE HANGER STEAK, CARAMELIZED ONIONS, CHEDDAR CHEESE, HABANERO
CHIMICHURRI SPREADS, BAGUETTE

DESSERTS

FLOURLESS CHOCOLATE CAKE
STRAWBERRY SHORTCAKE

\$19

LA CANTINA

APPETIZERS

SONORAN CAESAR SALAD, CORN BREAD CROUTONS, TOMATO, CHILI CAESAR DRESSING
TORTILLA CHIPS, SALSA RANCHERA, GUACAMOLE, SOUR CREAM

TACO STAND

PORK CARNITAS, CARNE ASADA OR CHICKEN FAJITAS
CHEESE ENCHILADAS WITH POBLANO CREMA
MEXICAN RICE
REFRIED BEANS
WARM FLOUR TORTILLAS

DESSERTS

TRES LECHE CAKE
CINNAMON RICE PUDDING

\$19

ADD \$4 FOR BOTH CHICKEN AND CARNE ASADA FAJITAS

ITALIAN DELICACIES

APPETIZERS

TRADITIONAL CAESAR SALAD
CAPRESE SALAD,

DISPLAY

TRADITIONAL LASAGNA BOLOGNESE
LINGUINI CARBONARA WITH GRILLED CHICKEN
PENNE PASTA PUTTANESCA
GRILLED VEGETABLES
GARLIC BREAD

DESSERTS

TIRAMISU & CANNOLIS

\$19

ADD \$3 FOR SHRIMP FETTUCCHINI ALFREDO

THE BURGER BISTRO

SALADS

ICEBERG WEDGE, RED ONIONS, BLUE CHEESE DRESSING
TRADITIONAL COLE SLAW

BURGER SELECTIONS

CLASSIC PRIME BEEF
CHICKEN BREAST
PORTOBELLO MUSHROOM

BUNS

BRIOCHE
PRETZEL BREAD

TOPPINGS

SAUTÉED MUSHROOMS, AVOCADO SALSA, TOMATOES, ONIONS, BACON, LETTUCE, CHEDDAR, SWISS,
BLEU CHEESE, PEPPER JACK

CONDIMENTS

CHIPOTLE MAYONNAISE, DIJON MUSTARD, GRAIN MUSTARD, MAYONNAISE, KETCHUP
KOSHER DILL PICKLES, BBQ SAUCE

WARM ACCOMPANIMENTS

HOUSE MADE KETTLE POTATO CHIPS

DESSERTS

ASSORTED COOKIES
NEW YORK CHEESECAKE

\$19

PLATED LUNCHEONS

PRICED PER PERSON

THREE-COURSE PLATED LUNCHEON INCLUDES
SALAD, HOT ENTRÉE AND DESSERT
BAKED ROLLS AND BUTTER
ICED TEA, REGULAR AND DECAFFEINATED COFFEE

SALADS

PLEASE CHOOSE ONE:

GARDEN GREENS SALAD

TOMATOES, CARROTS, BLACK OLIVES, CUCUMBERS, RANCH OR BALSAMIC DRESSING

CAESAR SALAD

HERBED CROUTONS AND SHAVED PARMESAN CHEESE

WEDGE SALAD

BABY ICEBERG, HEIRLOOM TOMATO, BACON, BLUE CHEESE, EGGS, BUTTERMILK DRESSING

HOT ENTRÉES

PLEASE CHOOSE ONE:

GRILLED HANGER STEAK

HERB MASH POTATOES, JUMBO ASPARAGUS, HEIRLOOM CARROTS, PORT WINE REDUCTION
\$21

STUFFED AIRLINE CHICKEN BREAST

RICOTTA CHEESE, BASIL, PINE NUTS, LEMON RISOTTO, HEIRLOOM TOMATO BALSAMIC SAUCE
\$19

BACON WRAPPED COD

BRUSSELS SPROUT, BACON, FINGERLING POTATO HASH, CITRUS BUTTER SAUCE
\$19

ORGANIC FREE RANGE CHICKEN BREAST

SMOKE POTATO PUREE, CORN NOPALES RELISH, ANCHO JUS
\$19

SLOW-ROASTED POT ROAST

GARLIC MASHED POTATOES, PEARL ONIONS, CARROT, MUSHROOM DEMI
\$20

SKUNA BAY SALMON

CRAB ASPARAGUS RISOTTO, LOBSTER NAGE
\$22

DESSERT

PLEASE CHOOSE ONE:

VANILLA BEAN CRÈME BRULÉ

SHORT BREAD COOKIE, MARINATES BERRIES

NEW YORK CHEESECAKE

VANILLA CREAM, STRAWBERRY COMPOTE

CHOCOLATE TEMPTATION

MILK CHOCOLATE TULIP CUP, WHITE CHOCOLATE MOUSSE, PASSION FRUIT GELEE, BERRIES

SPICED CARROT CAKE

CAPTAIN MORGAN CREAM CHEESE, CANDIED PECANS, MICRO CARROT SALAD

LEMON TART

MYER LEMON MOUSSE, RASPBERRY MERINGUE

CINNAMON DUSTED INDIAN FLAT BREAD

BOURBON CARAMEL APPLES, VANILLA ICE CREAM

“ON THE GO” BOXED LUNCHES

CHOOSE ONE OF THE FOLLOWING SANDWICHES FOR THE ENTIRE GROUP:

SANDWICHES

CAESAR WRAP

CLASSIC CAESAR SALAD, SHAVED PARMESAN CHEESE, SPINACH TORTILLA

BRIE AND TOMATO BAGUETTE

BRIE CHEESE, ROASTED TOMATO, BABY ARUGULA, PESTO, FRENCH BAGUETTE

CLUB WRAP

TURKEY, LETTUCE, AVOCADO, BACON, TOMATO, CRANBERRY MAYONNAISE WHEAT TORTILLA

R. L. T. ROLL

ROAST BEEF, CARAMELIZED ONIONS, LETTUCE, TOMATO, HORSERADISH CREAM, BRIOCHE ROLL

GRILLED CHICKEN

ARUGULA, PROVOLONE CHEESE, ROASTED RED PEPPERS, ROASTED GARLIC AIOLI, FOCACCIA

ACCOMPANIMENTS

MUST BE THE SAME FOR ALL LUNCH SELECTIONS
PLEASE SELECT ONE (1) FROM EACH CATEGORY:

SALADS

PASTA SALAD
COLESLAW

SNACKS

POTATO CHIPS
GRANOLA BAR

FRUITS

APPLE
BANANA

DESSERTS

CHOCOLATE CHIP COOKIE

\$16

BUFFET DINNERS

25 GUEST MINIMUM – PRICED PER PERSON

WILD WEST BBQ BUFFET

CORN BREAD

SALAD

WEDGE SALAD, BACON, BLUE CHEESE, SHAVED ONIONS, BUTTERMILK DRESSING
TRADITIONAL COLE SLAW

DISPLAY

PULL BEEF BRISKET WITH HAWAIIAN ROLLS
SMOKED, CORN FED, BEER CHICKEN
CHIPOTLE BARBEQUE PORK RIBS
WHITE CHEDDAR MACARONI AND CHEESE
TEPARY BAKED BEANS

DESSERTS

APPLE PIE, PEACH COBBLER
\$29

FUSION LATINA BUFFET

SALAD

PANZANELLA SALAD, TOMATO, CUCUMBER, ARUGULA, FETA CHEESE, CORN BREAD CROUTONS
PERUVIAN CEVICHE

DISPLAY

PAELLA VALENCIANA
ARGENTINEAN STYLE SKIRT STEAK WITH POTATOES HASH, CHIMICHURRI
JAMAICAN JERK CHICKEN WITH MANGO RELISH
OAXACAN STYLE CORN ON THE COB
SWEET PLANTAIN

DESSERTS

CARIBBEAN BREAD PUDDING, FLAN DE QUESO
\$27

MEDITERRANEAN TASTE

SALAD

MIX GREENS
GRILLED VEGETABLE ANTIPASTI

DISPLAY

BEEF BOURGUIGNON WITH POTATOES PUREE
PORK SALTIMBOCCA A LA ROMANA, PORCINI POLENTA
SEA BASS, ARTICHOKE, MUSHROOMS PEPPERONATA SAUCE
VEGETABLES RATATOUILLE

DESSERTS

CRÈME BRULE, CHOCOLATE CONES
\$28

ADD \$3 FOR SHRIMP SCAMPI

PLATED DINNERS

PRICED PER PERSON

THREE-COURSE PLATED DINNER INCLUDES
SALAD, ENTRÉE AND DESSERT
BAKED ROLLS AND BUTTER
SEASONAL VEGETABLES,
ICED TEA, REGULAR AND DECAFFEINATED COFFEE

SALADS

PLEASE CHOOSE ONE:

GARDEN GREENS SALAD

TOMATOES, CARROTS, CUCUMBERS, RANCH DRESSING

CAESAR SALAD

HERBED CROUTONS AND SHAVED ASIAGO CHEESE

WILD ROCKET ARUGULA SALAD

MEDJOOL DATES, FETA CHEESE, HONEY-SHALLOTS VINAIGRETTE

COMPRESSED MELON SALAD

GOAT CHEESE SPREAD, PEPITAS, ANCHO CHILI VINAIGRETTE

ENTRÉES

PLEASE CHOOSE ONE:

CHORIZO STUFFED CORN FED CHICKEN BREAST

HOPSCOTCH CHEDDAR GRITS, ORGANIC KALE, BABY HEIRLOOM VEGETABLES, THYME JUS
\$23

ALE BRAISED SHORT RIBS

CHILI CORN POLENTA, BRUSSELS SPROUTS, CARROTS, CABERNET REDUCTION
\$24

BEEF ENTRECOTE

YUCCA MASH, ASPARAGUS, CHIMICHURRI, ADOBO HOLLANDAISE
\$25

SKUNA BAY SALMON

TRI COLOR QUINOA, MEDITERRANEAN VEGETABLES, CHERRY COMPOTE
\$24

HERB CRUSTED HALIBUT

SHRIMP SUCCOTASH, BABY ZUCCHINI, PASSION BEURRE BLANC
\$27

BLUE CHEESE CRUSTED FILET MIGNON

MASHED POTATO, ASPARAGUS, PORT WINE SAUCE
\$33

SLOW ROASTED PRIME RIB
SEASONAL VEGETABLES, GREEN CHILI & BACON AU GRATIN POTATOES, AU JUS

\$29 (12 oz)

\$32 (14 oz)

PLATED COMBINATION ENTREES

PRICED PER PERSON

INCLUDES CHOICE OF ONE SALAD, ONE ENTRÉE AND ONE DESSERT
SEASONAL VEGETABLES, BAKED ROLLS AND BUTTER
ICED TEA, REGULAR AND DECAFFEINATED COFFEE

SALADS

PLEASE CHOOSE ONE:

GARDEN GREENS SALAD

TOMATOES, CARROTS, CUCUMBERS, RANCH DRESSING

CAESAR SALAD

HERBED CROUTONS AND SHAVED PARMESAN CHEESE

WILD ROCKET ARUGULA SALAD

MEDJOOL DATES, FETA CHEESE, HONEY-SHALLOTS VINAIGRETTE

COMPRESSED MELON SALAD

GOAT CHEESE SPREAD, PEPITAS, ANCHO CHILI VINAIGRETTE

COMBINATION ENTRÉES

PLEASE CHOOSE ONE:

ORGANIC CHICKEN BREAST & TERRA ROOT CRUSTED HALIBUT

SMOKE POTATO PUREE, CORN NOPALES RELISH, ANCHO JUS

\$30

SKUNA BAY SALMON & DIVER SCALLOPS

SHIMEJI MUSHROOMS, TRUFFLE ESSENCE RISOTTO, CITRUS BUERRE BLANC

\$31

PETIT FILET MIGNON & TIGER SHRIMP

HERB MASH POTATOES, SEASONAL VEGETABLE, CHORIZO RELISH

\$33

SURF & TURF

PETIT FILET MIGNON, LOBSTER TAIL, BABY VEGETABLES, BORDELAISE SAUCE

\$40

VEGETARIAN ENTREES

RISOTTO

SAFFRON RISOTTO, CRISPY SHALLOTS, HAZELNUT, RAISIN
\$17

EGGPLANT PARMESAN

CAULIFLOWER PUREE, ARUGULA, HEIRLOOM TOMATOES
\$17

VEGAN/GLUTEN FREE/DAIRY FREE

QUINOA, MEDITERRANEAN VEGETABLES, ORANGE BASIL VINAIGRETTE
\$17

DESSERT

PLEASE CHOOSE ONE:

VANILLA BEAN CRÈME BRULÉ

SHORT BREAD COOKIE, MARINATES BERRIES

NEW YORK CHEESECAKE

VANILLA CREAM, STRAWBERRY COMPOTE

CHOCOLATE TEMPTATION

MILK CHOCOLATE TULIP CUP, WHITE CHOCOLATE MOUSSE, PASSION FRUIT GELEE, BERRIES

SPICED CARROT CAKE

CAPTAIN MORGAN CREAM CHEESE, CANDIED PECANS, MICRO CARROT SALAD

LEMON TART

MYER LEMON MOUSSE, RASPBERRY MERINGUE

CINNAMON DUSTED INDIAN FLAT BREAD

BOURBON CARAMEL APPLES, VANILLA ICE CREAM

RECEPTION

PRICED PER PLATTER

RECEPTION DISPLAYS

MEDIUM PLATTER – 25 PEOPLE / LARGE PLATTER – 50 PEOPLE

GOURMET CHEESE DISPLAY

SELECTION OF DOMESTIC AND IMPORTED FARM CHEESES
DRIED FRUIT, DATES, NUTS, GRAPES, ENGLISH CRACKERS, BAGUETTE

\$100 / \$180

GRILLED VEGETABLES

ZUCCHINI, EGGPLANT, BELL PEPPER, LOCAL SQUASHES, MUSHROOMS, PEPITA PESTO, ROMANESCO SAUCE
CHILI OIL, SEA SALT

\$70 / \$130

SEASONAL FRUITS & BERRIES

PRICKLY PEAR YOGURT

\$70 / \$120

ANTIPASTO

MARINATED OLIVES, PORTOBELLO MUSHROOM ARTICHOKES HEARTS, GRILLED VEGETABLES, MOZZARELLA,
SALAMI, PROSCIUTTO, GOURMET MUSTARDS, CROSTINIS, FLAT BREADS

\$85 / \$150

CRUDITE DISPLAY

LOCALLY HARVESTED VEGETABLE DISPLAY
ASPARAGUS, BELGIAN ENDIVE, CELERY, BABY CARROTS, TOMATOES, CUCUMBER, BABY PEPPERS
PIQUILLO PEPPER AIOLI, BUTTERMILK RANCH

\$70 / \$120

RAW BAR

ALL RAW BAR SERVED ON ICE WITH LEMON WEDGES, COCKTAIL SAUCE, COGNAC SAUCE, MIGNONETTE

JUMBO GULF SHRIMP	\$3 PER PIECE
SNOW CRAB CLAWS	\$3 PER PIECE
FRESHLY SHUCKED WEST COAST OYSTERS	\$3 PER PIECE
HALF LOBSTER TAIL	\$6 PER PIECE

SUSHI DISPLAY

PICKLED GINGER, WASABI, SOY SAUCE

MAKI ROLL

MINIMUM ORDER OF (25) PIECES

CUCUMBER	\$ 2 PER PIECE
CALIFORNIA ROLL	\$ 3 PER PIECE
SPICY TUNA ROLL	\$ 2 PER PIECE
SALMON ROLL	\$ 4 PER PIECE
EEL ROLL	\$ 2 PER PIECE
SPICY SHRIMP ROLL	\$4 PER PIECE

RECEPTION

PRICED PER ITEM

\$50 CHEF ATTENDANT FEE

CHEF ATTENDED CARVING STATIONS MAY BE ADDED TO ENHANCE ANY BUFFET.
OR, MAY BE COMBINED WITH OTHER HORS D'OEUVRES STATIONS AND DISPLAYS.

CHEFS CARVING BOARD

SERVED WITH SILVER DOLLAR ROLLS

ACHIOTE MARINATE PORK LOIN

APRICOT RELISH
SERVES 40 GUESTS

\$180

HERB CRUSTED N Y STRIP LOIN

HORSERADISH CREAM, GOURMET MUSTARDS, BORDELAISE SAUCE
SERVES 20 GUESTS

\$200

WHOLE ROASTED BEEF TENDERLOIN

HERB MARINATED BEEF TENDERLOIN, HORSERADISH CREAM, GOURMET MUSTARDS, RED WINE
SAUCE
SERVES 15 GUESTS

\$250

ROASTED PRIME RIB OF BEEF

ROSEMARY JUS, GOURMET MUSTARDS, HORSERADISH CREAM,
SERVES 25 GUESTS

\$350

ENHANCEMENTS

PRICED PER PERSON

ENHANCEMENTS MAY BE ADDED TO ENHANCE ANY BUFFET.
OR, MAY BE COMBINED WITH OTHER HORS D'OEUVRES STATIONS AND DISPLAYS
1.5 HOURS OF SERVICE, 25 GUEST MINIMUM

RECEPTION STATION

DIAMOND PASTA BAR

PENNE, LINGUINI, ORRECCHIETTE, BASIL TOMATOES, CREAMY ALFREDO
ITALIAN SAUSAGE BOLOGNESE, GARLIC BREAD
\$15

LA TAQUERIA

CHICKEN TINGA, CARNE ASADA, PORK CARNITAS, FLOUR TORTILLAS
SHREDDED CABBAGE, RADISHES, LIMES, SALSA RANCHERA GUACAMOLE, SOUR CREAM
\$15

SLIDER STATION

ALL AMERICAN BURGER, BACON, CHEDDAR
BBQ PULLED PORK, AVOCADO, RADISH, CABBAGE
CRAB CAKE, PIQUILLO PEPPER REMOULADE
MAYO, KETCHUP, MUSTARDS

RECEPTION

PRICED PER ITEM

MINIMUM ORDER OF 25 PIECES PER ITEM

ALL LISTED HORS D'OEUVRES MAY EITHER BE TRAY PASSED OR DISPLAYED

COLD HORS D'OEUVRES

LOBSTER SAFFRON CREPE
\$3

SMOKED SALMON, DILL CRÈME FRAÎCHE, VOL AU VENT
\$3

SPICY TUNA TARTAR, SESAME CONE, AVOCADO
\$2

TOMATO, MOZZARELLA, BASIL BRUSCHETTA
\$2

BABY CREAMER POTATO, CRÈME FRAÎCHE, DOMESTIC CAVIAR
\$2

HOT HORS D'OEUVRES

FONTINA CHEESE RISOTTO CROQUETTE, DATE CHUTNEY
\$2

SHORT RIB PRALINE, CHIPOTLE AIOLI
\$3

MINIATURE CRAB CAKE, SAFFRON AIOLI
\$3

VEGETABLE SPRING ROLL, SWEET CHILI SAUCE
\$2

TERIYAKI CHICKEN SKEWER
\$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, BUDWEISER 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

*All Prices and Menu Selections are Subject to Change
All Food & Beverage is subject to 9.2% sales tax and 20% service charge*