

catering MENU



- BREAKFAST
- LUNCH
- APPETIZERS
- DINNER
- DRINKS
- SNACKS

Menu Prices are subject to 21% Service Charge and Sales Tax



breakfast

coffee & water included

COLD SELECTIONS

GREAT START | \$19

Assorted Individual Oatmeals, Cereals, Milk, Whole Fruit, Yogurts, Sliced Bread & Bagels Assorted Preserves, Butter & Cream Cheese

THE CONTINENTAL | \$15

Assorted Breakfast Pastries, Toasting Breads & Bagels Assorted Preserves, Butter & Cream Cheese

HOT SELECTIONS

COUNTRY MORNING | \$22

Scrambled Eggs With Cheese, Breakfast Potatoes, Choice Of Bacon Or Sausage, "Make Your Own" Waffles Served with Warm Maple Syrup & Butter

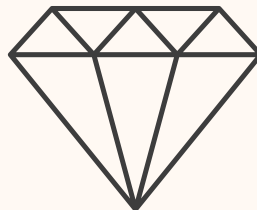
DIAMOND CREATIONS | \$22

Scrambled Eggs, Choice Of Bacon Or Sausage "Make Your Own" Waffles with Warm Maple Syrup, Butter, Fresh Berries & Whipped Cream

ALL AMERICAN | \$21

Scrambled Eggs, Choice Of Bacon Or Sausage, Breakfast Potatoes & Assorted Breakfast Pastries

ADD FRESH SLICED FRUIT TO ANY MENU \$5 Per Guest





boxed lunches

AMERICAN SANDWICH | \$15

Turkey or Ham on Sandwich Bread with Lettuce, Tomato, Onion and Provolone or Cheddar Cheese (Mayo & Mustard on the side)

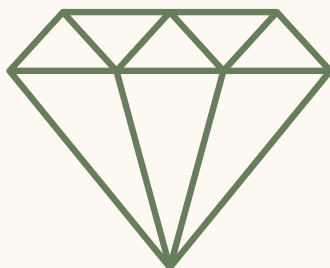
PB & J | \$11

Creamy Peanut Butter & Strawberry Jelly smeared on White Bread

VEGETABLE FLATBREAD | \$15

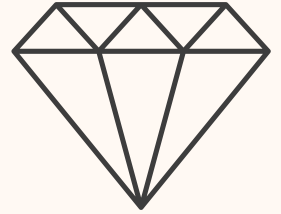
Cucumbers, Lettuce, Tomato, Sprouts, Swiss Cheese & Avocado on soft Pita Bread with Red Pepper Mayo

includes: whole fruit, bag chips, cookie, or brownie & bottled water



lunch buffets

lemonade or punch & water included



DIAMOND DELI | \$21

SALAD: Spring Mix Salad With Cucumbers, Tomatoes, Carrots, Radish, Croutons & Three Assorted Dressings
Turkey, Ham, & Roast Beef
Cheddar, Swiss, & Provolone Cheese
White, Wheat & Sourdough Bread
with Lettuce, Onion, Tomato & Pickles
Assorted Bags Of Chips

ADD A DELI SALAD | \$5
Pasta Salad, Potato Salad, Egg Salad
Or Macaroni Salad

ADD HOUSEMADE SOUP | \$6
with Crackers

HOT SANDWICH BUFFET

SALAD: Spring Mix Salad with Cucumbers, Tomatoes, Carrots, Radish, Croutons & Three Assorted Dressings

Includes:
Pickle Spears, Coleslaw
Ranch Style Baked Beans,
Corn On The Cob & Kettle Chips

Grilled Chicken | \$21
Pulled Pork | \$22
House Smoked Brisket | \$28

SOUP & SALAD BAR | \$20

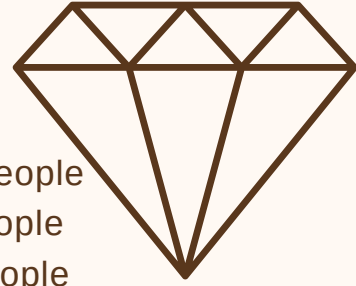
SALAD BAR: Romaine & Mixed Greens
8 Items: Carrots, Cucumbers, Tomatoes, Peas, Mushrooms, Onions, Cheese, Croutons & Three Assorted Dressings
Baci Roll & Butter

CHOICE OF ONE SOUP:
Country Vegetable,
Cream of Mushroom, Minestrone,
Butternut Squash, Tomato Basil,
Corn Chowder, or Chili

DESSERT: ASSORTED FRESH BAKED COOKIES



appetizers



RECEPTION DISPLAY

- Artichoke Spinach Dip w/ Crispy Pita Chips\$132 per 25 people
- Garden Vegetable Display w/ Onion Dip.....\$75 per 25 people
- Hummus Trio.....\$70 per 25 people
- Roasted Garlic, Traditional, Red Pepper w/ Soft Pita Wedges
- House Made Tortilla Chips w/ Salsa.....\$100 per 25 people
- Add Guacamole.....\$50 per 25 people
- Antipasti Platter.....\$200 per 25 people
- Salami, Provolone, Artichoke, Basil, Roasted Red Peppers, Olives, Ewoo & Crispy Baguette
- Charcuterie.....\$500 per 50 people
- Cured Meats, Artisan Cheeses, Fruit Garnish in an elegant arrangement



SWEET BITES

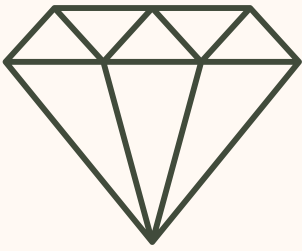
- Assorted Gourmet Dessert Bars.....\$3 each
- Lemon, Raspberry, & 7 Layer
- Assorted Cakerie Cakes.....\$4.50 each
- Strawberry, Lemon, & Chocolate Tuxedo
- Gourmet Cookies.....\$1.75 each
- Chocolate Chip, Oatmeal Raisin, Peanut Butter,
- White Chocolate Macadamia
- Caramel Pecan Brownie.....\$4.50 each

HOT APPS

- Party Wings.....\$2 each (min 25)
- Choice of Buffalo, BBQ, or Sweet Chili
- Mac 'N Cheese Croquets.....\$2 each
- 4 Cheese OR Jalapeno & Bacon
- Meatball Trio.....\$3 per person
- Marinara, BBQ & Sweet Chili
- Chipotle Beef on Crostini.....\$3.50 each
- w/ Dollop of Horseradish Aioli
- Mini Chicken Kiev Meatballs.....\$3 per person
- Glazed Chicken Teriyaki Skewers.....\$4 each
- w/ Pineapple

COLD APPS

- Seasonal Fresh Fruit Skewers.....\$2.50 each
- Veggie Cups.....\$2.50 each
- w/ Ranch
- Caprese Canape.....\$3 each
- Sliced Roma Tomato w/ Fresh Mozzarella & Basil on a Garlic
- Crostini w/ Balsamic Drizzle
- House Potato Chips & Onion Dip.....\$3 per person
- Mini Italian Baguette Sandwich.....\$4 each
- Salami, Ham, Capicola, Lettuce, Tomato, Provolone on a
- Baguette



themed buffets

lemonade or punch & water included

ITALIAN BUFFET

LUNCH \$25 | DINNER \$28

Caesar Salad

Penne Pasta & Fettuccine

Two Sauces: Alfredo & Marinara

Served with Herbed Garlic Bread

Add Bolognese, Grilled Chicken Or Meatballs | \$4.50

Dessert: Cheesecake with Berry Glaze

SOUTH OF THE BORDER

LUNCH \$30 | DINNER \$32

Spring Mix Salad

with Cucumbers, Tomatoes, Onion
& Three Assorted Dressings

Seasoned Shredded Beef & Chicken Fajita's

Corn & Flour Tortillas

Spanish Rice

Refried Pinto Beans

Shredded Cheese, Lettuce, Tomatoes, Salsa, Guacamole, & Sour
Cream

Add Smothered Cheese Enchiladas | \$4.50

Dessert: Cinnamon Sugar Churros with Whipped Cream

SOUTHERN COUNTRY BBQ

LUNCH \$28 | DINNER \$34

Buttermilk Fried Chicken & St. Louis Style Smoked Ribs

Redskin Potato Salad

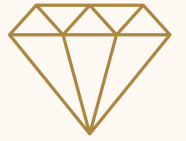
Corn on the Cob, Ranch Style Beans,
& Green Chile Cheddar Corn Muffins

Dessert: Warm Cinnamon Apple Crisp with Whipped
Cream & Caramel Sauce





dinner buffet



Served with Artisan Rolls & Sweet Cream Butter, Choice of Salad, Entrée, Dessert & Punch

Spring Mix

Carrots, Cucumbers, Tomatoes, Radish, & Croutons

Choice of Two Dressings: Ranch Balsamic Vinaigrette, Italian, or Raspberry Vinaigrette

OR

Classic Caesar

Crisp Romaine, Shaved Parmesan, House Made Seasoned Croutons, & Creamy Caesar Dressing

ENTREE

Chicken Piccata | \$28.50

Lightly Breaded & Seasoned Chicken Breast served with Zesty Lemon Caper Sauce, Wild Rice Pilaf, & Seasonal Vegetable Medley

Pork Roulade | \$30

Oven Roasted Porkloin stuffed with Spinach, Sun-dried Tomatoes & Mozzarella. Roasted Red Potatoes & Seasonal Vegetable Medley.

Pot Roast | \$30

House Seasoned Vegetable & Potato infused Beef Pot Roast slow cooked to juicy perfection

Carved Prime Rib | \$44.50

Slow Roasted Prime Rib, Au Jus, Creamy Horseradish & Garlic Mashed Potatoes



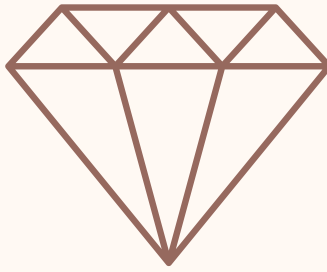
DESSERT

Triple Chocolate Cake

Assorted Cakerie Cakes:
Tuxedo, Lemon, Strawberry

Cheesecake with Berry Coulis

Assorted Pies
Carrot Cake



drink

MENU

COFFEE

\$70.00 PER 25 PEOPLE

Includes: Sugar In The Raw, Sweetener, Half & Half Creamer, Sweet Creamer, Cups, Lids & Stir Sticks

HOT TEA

\$70.00 PER 25 PERSON

Assorted Black, Green & Herbal Teas
Including: Honey, Cream, Sugar, Cups, Lids & Stir Sticks

CHILLED BEVERAGES

Dispenser.....\$60.00 Each
(50 Servings)

Fruit Punch, Peach Punch, Lemonade,
Iced Tea & Infused Water

Assorted Canned Coke

Products.....\$4.00 Each

Bottled Water (16oz).....\$5.00 Each

ASSORTED FRUIT JUICES

Orange, Cranberry, Apple, Pineapple, & Grapefruit

Individual Bottles.....\$3.50 Each

Carafe 1 Liter.....\$20.00 Each

Dispenser.....\$100.00 Each
(50 Servings)

BAR SERVICE

Bartender Fee | \$100 up to 4 hours

\$50 per hour each additional hour over 4 hours

Cocktails, Wine & Beer





meeting snacks

MENU

Granola Bars.....	\$2.50 Each
Whole Fruit.....	\$2.50 Each
Fresh Pastries.....	\$3.00 Each
Seasonal Fruit Cups.....	\$3.50 Each
Individual Bags Of Chips.....	\$2.00 Each
Individual Yogurts.....	\$1.50 Each

