



CATERING MENU



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

Assortment of Breakfast Pastries,
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

Diamond Deli
Lighter Side
La Cantina
Italian Delicacies

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 Jumbo Chocolate Chip Cookies

Diamond Decadence

Chocolate Ganache Cake, Carrot Cake

Diamondback Snack

Potato Chips, Peanuts, Trail Mix, Tortilla Chips & Salsa

\$41

Add \$4 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 Breakfast Pastries, Fresh Sliced Fruit and Assorted Yogurts

Luncheon Buffet

Please Choose One:
See Page 7 for Buffet Details

**Diamond Deli
Lighter Side
La Cantina
Italian Delicacies**

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 Jumbo Chocolate Chip Cookies

Diamond Decadence

Chocolate Ganache Cake, Carrot Cake

Diamondback Snack

Potato Chips, Peanuts, Trail Mix, Tortilla Chips & Salsa

\$30

REFRESHMENT BREAKS A LA CARTE

Morning Additions (per dozen)

Assorted Breakfast Pastries	\$22
Assorted Bagels, Cream Cheese	\$24
Mexican Pastries	\$24
Assorted Fruit Yogurts	\$24
Seasonal Fruit (serves 25)	\$70
Seasonal Fruit (serves 50)	\$120

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

Diamond Snacks (Individual bags, per dozen)

Assorted Granola Bars	\$18
Trail Mix	\$18
Peanuts	\$18
Mixed Nuts	\$18
Assorted Potato Chips	\$18
Tortilla Chips & Salsa (serves 25)	\$75

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
Bottled Water (12oz. each)	\$1
Cranberry Juice (12oz. each)	\$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 or Chorizo, Peppers, Cheese, Salsa

\$43 per dozen

BREAKFAST BUFFET

Add \$5 Per Person for groups under 25

**All Breakfast Buffets include
Orange & Cranberry Juice
Regular & Decaffeinated Coffee, Hot Tea
For up to 2 hours**

Classic Continental

Assorted Breakfast Pastries,
Fruit Preserves and Butter

\$14

American Breakfast

Assorted Breakfast Pastries, Fresh Seasonal Fruit,
Traditional Style Scrambled Eggs, Bacon, Sausage Links,
Seasoned Breakfast Potatoes with Peppers and Onions,
Fruit Preserves and Butter

\$16

Desert Diamond Breakfast

Assorted Breakfast Pastries
Sliced Fresh Fruit
Individual Cold Cereals
Eggs Benedict
Traditional Style 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
Butter or Margarine
Fruit Preserves

\$18

ADD Omelet Station at \$5 Per Guest
(Bacon, Tomatoes, Peppers, Onions, Mushrooms, Cheese)

PLATED BREAKFAST

Priced Per Person

Includes:
Orange Juice,
Regular and Decaffeinated Coffee,
Hot Tea,
Assorted Breakfast Pastries

Traditional

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

\$12

Eggs Benedict

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

\$14

Brioche French Toast

Sliced Fresh Fruit,
Brioche Bread with Powdered Sugar & 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 & Decaffeinated Coffee**

Diamond Deli

Spring Mix Salad with Tomatoes, Cucumbers, Carrots,
Chilled Pasta Salad, House Made Potato Chips,
Oven Roasted Turkey, Honey Ham, Premium Lean Roast Beef ,
Sliced Swiss, Cheddar and Pepperjack Cheeses,
Sliced Breads and Condiments to include Mustard,
Mayo, Lettuce, Tomatoes, and Onions,
Raspberry and Lemon Bars

\$19

La Cantina

Tortilla Chips & Fresh
Tomato Salsa, Sonoran Caesar Salad,
Cheese Enchiladas with Poblano Crema,
Pork Carnitas, Carne Asada or Chicken Fajitas with Onions and Peppers,
Flour Tortillas, Refried Beans, Spanish Rice,
Guacamole, Cheddar Cheese, Garden Fresh Lettuce, Sour Cream,
Caramel Flan, Tres Leches Cake

\$19

Add \$4 for both Chicken and Carne Asada Fajitas

Italian Delicacies

Traditional Caesar Salad, Caprese Salad,
Fettuccini Carbonara with Chicken, Italian Sausage & Peppers Penne,
Linguine Puttanesca, Vegetable Medley and Garlic Bread,
Tiramisu & Cannolis

\$19

Add \$3 for Shrimp Fettuccini

Lighter Side Buffet

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

\$19

The Burger Bistro

Wedge Salad, Red Onions, Blue Cheese Dressing,
Cole Slaw, House Made Potato Chips,
Prime Beef Burger, Grilled Chicken Breast, Portobello Mushroom,
Brioche Buns, Lettuce, Tomatoes, Onions,
Assorted Cheeses, Mustard, Ketchup and Mayonnaise,
Assorted Cookies and New York Cheesecake

\$19

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, Cucumbers,
Herbed Croutons, Roasted Tomato-Oregano Vinaigrette

Caesar Salad

Herbed Croutons and Shaved Asiago Cheese

Wedge Salad

Lettuce Wedge, Tomatoes, Crumbled Bacon,
Blue Cheese, Eggs, Pepper, Blue Cheese Dressing

PLATED LUNCHEON

Price Per Person

Hot Entrées

Please Choose One:

Open Faced New York Strip Sandwich (8 oz)

Provolone Cheese, Tobacco Onions, Grilled Toasted Roll, Roasted Red Bell Pepper Aioli, Rosemary & Garlic Roasted Potatoes

\$20

Proscuitto Wrapped Stuffed Chicken (6 oz)

Asparagus, Bacon, Cream and Goat Cheese Stuffed Chicken, Balsamic Macerated Cherry Tomatoes, Glace de Vin, Rosemary & Garlic Roasted Potatoes

\$19

Lemon Butter Poached Skuna Bay Salmon (6 oz)

Brussel Sprout Leaves, Bacon Lardons, Yukon Gold Potato Hash With Herb Pistou

\$19

Old Pueblo Chicken (6 oz)

Grilled Cilantro Lime Marinated Chicken Breast, Roasted Green Chiles, Sliced Fresh Tomatoes, Melted Pepperjack, Ancho Crema, Spanish Arroz Con Elote and Seasonal Vegetables

\$19

Slow-Roasted Pot Roast

Potatoes, Carrots, Savory Juices, Garlic Mashed Potatoes, Seasonal Vegetables

\$19

All Prices and Menu Selections are Subject to Change

All Food & Beverage is subject to 9.2% sales tax and 20% service charge

PLATED LUNCHEON

Priced Per Person

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

Salad Entrées

Please Choose One:

Caesar

Tossed Romaine Hearts, Grated Asiago Cheese,
Herbed Croutons, Zesty Caesar Dressing

Chicken \$17

Blackened Shrimp \$18

Grilled Salmon \$19

Asian Chicken Salad

Grilled Diced Chicken Breast, Romaine, Field Greens,
Toasted Almonds, Mandarin Oranges, Peppers, Wonton Chips,
Bean Sprouts, Snow Peas, Sesame Ginger Vinaigrette

\$19

New York Strip Loin BLT Salad

Sliced Beef, Mixed Greens, Heirloom Tomatoes,
Blue Cheese Vinaigrette

\$19

Dessert

Please Choose One:

Strawberry Shortcake

New York Cheesecake

Choice of Strawberry, Raspberry or Chocolate Sauce

Black Turtle Cheesecake

Chocolate and Caramel Sauce with Pecans

Chocolate Ganache Cake

Salted Caramel or Crème Anglaise

Vanilla Bean Panna Cotta with Berry Sauce

Fancy Chocolate Mousse

Plated Duo Dessert

Please choose two mini desserts:

New York Cheesecake Squares

Turtle Cheesecake Squares

Chocolate Ganache Cake Squares

Carrot Cake Squares

Cannoli

Vanilla Bean Panna Cotta

Mini Crème Brulee

Mini Chocolate Mousse

PICNIC-STYLE BOX LUNCHES

Priced Per Person

Box Lunches are packed "to go" to include:

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

Choice of:

Oven Roasted Turkey and Swiss on Sourdough

Premium Smoked Ham and Pepperjack on Marble Rye

Lean Roast Beef and Cheddar on Whole Grain

Caesar Salad Wrap

Grilled Chicken Wrap, Bacon, Lettuce, Tomato

\$16

BUFFET DINNERS

25 Guest Minimum – Priced Per Person

Wild West BBQ

Bacon Cheddar Potato Salad, Cole Slaw,
Mixed Greens with Dressings,
Beer Can Chicken, Smoked Sliced Beef Brisket,
Chipotle BBQ Spare Ribs, Ranch Style Baked Beans,
Buttery Corn,
Peach & Apple Cobblers

\$29

All American Back Yard Cook-Out

Bacon and Cheddar Fingerling Potato Salad, Fruit Salad, Kettle Chips,
6oz Angus Hamburgers, All Beef Hot Dogs, Grilled Chicken Breast,
Lettuce, Tomatoes, Pickles, Onions, Sliced Cheeses,
White Cheddar Macaroni & Cheese,
Loaded Steak Fries,
Apple Pie & Fudge Brownies

\$27

The Barrio

Southwest Pasta Salad (Orecchiette Pasta, Black Beans, Roasted Corn,
Cilantro, Tomatoes, Pepper, Pine Nuts, Chipotle Vinaigrette),
Tortilla Chips and Salsa, Cheese Enchiladas, Flour Tortillas,
Pork Carnitas, Carne Asada, Pueblo Chicken Breast,
Salsa, Guacamole, Seared Peppers, Onions,
Shredded Cheese & Sour Cream,
Spanish Rice, Refried Beans,
Caramel Flan, Cinnamon Dusted Churros

\$26

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, Creamy Gravy,
Fresh Green Beans,
Jalapeño Corn Bread Muffins,
Assorted Rolls,
Apple Pie & Brownies

\$25

Tour de Italia

Caesar Style Salad, Roasted Marinated Vegetable Pasta Salad,
Caprese Salad, Pasta Puttanesca, Chicken Parmesan,
Meat Lasagna, Seasonal Vegetables, Garlic Bread,
Tiramisu & Cannolis

\$28

Local Native Buffet

Cholla Bud and Dandelion, Purse Lane Salad with Sweet Saguaro
Syrup Vinaigrette, Guajillo Chile and Heirloom Tomatoes,
Stewed Boneless Leg and Thigh Chicken,
Agave Nopales, Blue Corn Gnocchi with Roasted Root Vegetables,
Braised Bison Short Loin with Tepary Bean Cassolet,
Native Squash and Chico Corn Succotash with Pepitas,
Prickly Pear Cheesecake with Saguaro Seeds and Mesquite Flour
& Pignon Cookie Crusted Fry Bread

\$35

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

Wedge Salad

Lettuce Wedge, Tomatoes, Crumbled Bacon,
Blue Cheese, Eggs, Pepper, Blue Cheese Dressing

Entrées

Please Choose One:

Chicken Picatta

Pan Seared, Lemon Caper Veloute,
Wild Rice Pilaf, Seasonal Vegetables

\$20

Slow Roasted Pot Roast

Potatoes, Carrots, Savory Juices,
Garlic Mashed Potatoes, Seasonal Vegetables

\$20

Old Pueblo Chicken (8 oz)

Grilled Cilantro Lime Marinated Chicken Breast,
With Roasted Green Chiles, Sliced Fresh Tomatoes, Melted Pepperjack,
Ancho Crema, Spanish Arroz Con Elote and Seasonal Vegetable

\$23

PLATED DINNERS

25 Guest Minimum – Priced Per Person

Continued

Grilled Strip Loin (8 oz)

Wild Mushroom Bordelaise,
Garlic Mashed Potatoes, Seasonal Vegetables

\$24

Grilled Skuna Bay Salmon

Shiitake Mushroom, Compound Butter,
Parsnip & Truffle Puree, Grilled Asparagus

\$24

Crab Crusted Halibut

Lemon Beurre Blanc, Parmesan, Sweet Pea Risotto,
Seasonal Vegetables

\$27

Braised Beef Short Rib

Rosemary Roasted Fingerling Potatoes,
Root Vegetables, Cipollini Onions, Marchand De Vin

\$33

Filet Mignon

Shiitake-Shallot Demi Glaze,
Garlic Mashed Potatoes, Seasonal Vegetables

\$35

Slow Roasted Prime Rib

Seasonal Vegetables, Green Chile & 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,
Herbed Croutons, Ranch Dressing

Caesar Salad

Herbed Croutons & Shaved Asiago Cheese

Wedge Salad

Lettuce Wedge, Tomatoes, Crumbled Bacon,
Blue Cheese, Eggs, Pepper, Blue Cheese Dressing

Combination Entrées

Please Choose One:

Beef Tenderloin and Shrimp

Roasted Tomato Beurre Blanc,
Roasted Herb Potatoes

\$30

Grilled Salmon & Diver Scallops

Sweet Corn and Saffron Cream Parmesan Asparagus Risotto

\$33

Atlantic Lobster Tail and Petit Filet Mignon

Drawn Butter, Lemon, Shallot Demi-Glaze,
Garlic Mashed Potatoes

\$40

Dessert

Please Choose One:

Strawberry Shortcake

New York Cheesecake

Choice of Strawberry, Raspberry or Chocolate Sauce

Black Turtle Cheesecake

Chocolate and Caramel Sauce with Pecans

Chocolate Ganache Cake

Salted Caramel or Crème Anglaise

Vanilla Bean Panna Cotta with Berry Sauce

Fancy Chocolate Mousse

Plated Duo Dessert

Please choose two mini desserts:

New York Cheesecake Squares

Turtle Cheesecake Squares

Chocolate Ganache Cake Squares

Carrot Cake Squares

Cannoli

Vanilla Bean Panna Cotta

Mini Crème Brulee

Mini Chocolate Mousse

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

\$80 / \$140

Seasonal Fruits & Berries

Fruit Yogurt

\$70 / \$120

Antipasto Platter

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

\$85 / \$150

Spinach & Artichoke Dip

Tortilla Chips

\$90 / \$160

Garden Vegetable Crudités

Ranch Dressing

\$70 / \$120

Chilled Jumbo Shrimp

Cocktail Sauce

\$300 (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.

CHEFS 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

ENHANCEMENTS

Priced Per Person

Enhancements may be added to enhance any Buffet or, with a minimum of 3 Hors D'oeuvres, Stations & Displays. 1.5 Hours of Service, 25 Guest Minimum.

RECEPTION STATION

Diamond Pasta Bar

Penne, Spinach Fettuccini, Orecchiette Pastas, Marinara or Creamy Alfredo Sauces, Italian Sausage, Mushrooms, Parmesan and Crushed Chiles, Garlic Breadsticks

\$15

Taco and Fajita Bar

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

\$15

Slider Station

Mini Cheeseburger or BBQ Shredded Chicken on Hawaiian Rolls, Mini Sonoran Pups, Kettle Chips

\$15

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 Bruschetta
\$1.50

Smoked Salmon Roulade with Dill Cream Cheese
\$2

Casino-Style Deviled Eggs
\$1.50

Fruit and Cheese Kabobs
\$2.50

Mozzarella with Sundried Tomatoes
\$2

California Roll, Spicy Tuna Roll, Spicy Salmon Roll
\$3

RECEPTION

Priced Per Item

Minimum order of 25 pieces per Item

HOT HORS D'OEUVRES

Spring Rolls with Mango Plum Sauce

\$2

Swedish Meatballs

\$2.50

Mini Chimis

\$1.50

Teriyaki Chicken Skewer

\$2

Buffalo Chicken Wings with Ranch

\$1.50

Coconut Shrimp with Red Curry Dipping Sauce

\$2.50

Scallops Wrapped with Smoked Bacon

\$3

Chicken Taquitos

\$1.50

Mini Buffalo Chicken Sliders

\$4

Mini Beef Sliders

\$5

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, Markers Mark Bourbon, Patron Silver Tequila, Hennessy VS Cognac, Glenfiddich Scotch, Courvoisier VS Cognac

\$8 Cash Bar / \$7.75 Host Bar

Cordials

Amaretto Disaronno, 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