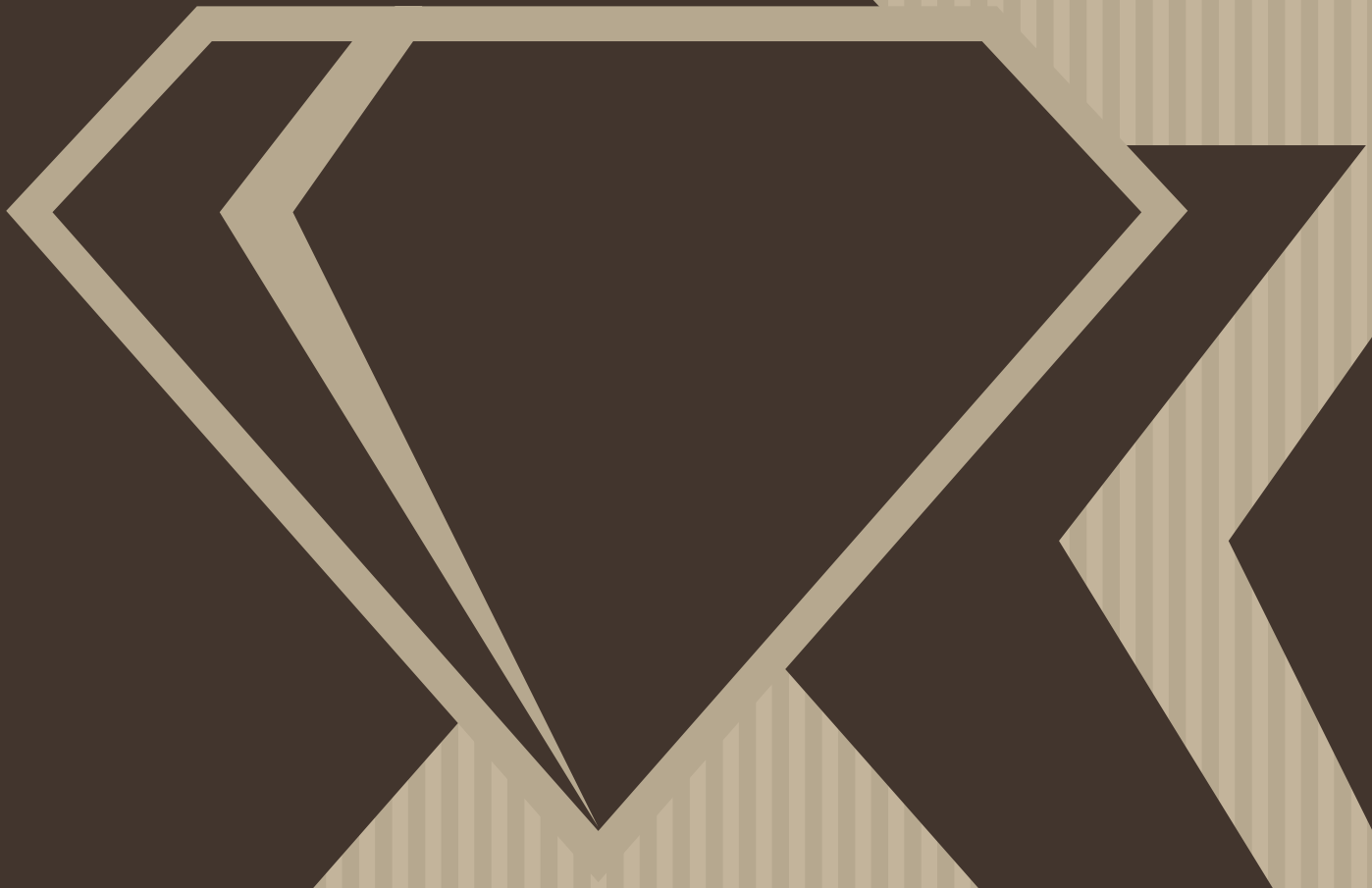


# CATERING MENU

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## DESERT DIAMOND CASINO

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An Enterprise of the Tohono O'odham Nation.

TUCSON • [jtfernandes@ddcaz.com](mailto:jtfernandes@ddcaz.com) • 520.342.3365

SAHUARITA • [swhite@ddcaz.com](mailto:swhite@ddcaz.com) • 520.342.2250

All prices and menu selections are subject to change  
All food & beverage is subject to 9.2% Sales tax and 20% service charge

# DESERT DIAMOND MEETING PACKAGE

25 Guest Minimum – Priced Per Person  
\$7 per person for groups less than 25 guests

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

## **Continental Breakfast**

Assortment of Breakfast Pastries, Bagels and Cream Cheese,  
Fruit Preserves and Butter, Fresh Seasonal Sliced Fruit and Berries,  
Orange & Cranberry Juice, 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 6 for Buffet Details

**Diamond Deli Counter**  
**California Buffet**  
**La Cantina**  
**Avanti Italian 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 Jumbo Chocolate Chip Cookies

## **Diamond Decadence**

Chocolate & Lemon Cream Cupcakes, Spiced Carrot Cake Squares

## **Diamondback Snack**

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

**\$49**

## **HALF DAY MEETING PACKAGE**

Add \$7 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**

Assortment of Breakfast Pastries, Bagels and Cream Cheese,  
Fruit Preserves and Butter, Fresh Seasonal Sliced Fruit and Berries,  
Orange & Cranberry Juice, Regular and  
Decaffeinated Coffee, Hot Tea

### **Luncheon Buffet**

Please Choose One:

See Page 6/7 for Buffet Details

**Diamond Deli Counter**

**California Buffet**

**La Cantina**

**Avanti Italian 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 Jumbo Chocolate Chip Cookies

### **Diamond Decadence**

Chocolate & Lemon Cream Cupcakes, Spiced Carrot Cake Squares

### **Diamondback Snack**

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

**\$37**

**DESERT DIAMOND CASINO**

REFRESHMENT BREAKS A LA CARTE

**Morning Additions** (per dozen)

Assorted Breakfast Pastries .....	\$28
Assorted Bagels, Cream Cheese .....	\$27
Assorted Fruit Yogurts .....	\$27
Fresh Fruit Yogurt Parfait.....	\$50
Seasonal Fruit (serves 25) .....	\$80
Seasonal Fruit (serves 50) .....	\$160

**Afternoon Treats** (per dozen)

Assorted Whole Fruit .....	\$22
Assorted Cookies .....	\$30
Chocolate Chip Cookie.....	\$30
Oatmeal Raisin Cookie.....	\$30
Peanut Butter Cookies .....	\$30
Chocolate Fudge Brownies .....	\$32
Chocolate Dipped Strawberries.....	\$34

**Diamond Snacks** (Individual bags, per dozen)

Assorted Granola Bars .....	\$21
Trail Mix.....	\$21
Peanuts .....	\$21
Mixed Nuts.....	\$24
Assorted Potato Chips.....	\$21
Tortilla Chips & Salsa (serves 25) .....	\$79

**Beverages**

Regular & Decaf. Coffee (per Gallon) .....	\$36
Fresh Brewed Iced Tea (per Gallon) .....	\$25
Fruit Punch or Lemonade (per Gallon).....	\$30
Coke, Diet Coke, Sprite .....	\$2.50
Bottled Water (10 oz. each) .....	\$1.50
Cranberry Juice (10 oz. each) .....	\$3.50
Orange Juice (10oz.each).....	\$3.50
Assorted Power Beverage (20oz. each).....	\$3.00
Assorted Iced Tea (16oz. each) .....	\$2.50
Assorted Energy Drink (16oz. each) .....	\$3.75

**Beverage Stations**

Regular & Decaf Coffee, Hot Tea, Soda & Bottled Water

Full Day (over 4 Hours).....	\$9 per person
Half Day (Under 4 Hours) .....	\$7 per person

# BREAKFAST BUFFET

Add \$7 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**

An Assortment of Fresh Breakfast Pastries, Bagels & Cream Cheese  
Fresh Seasonal Sliced Fruit and Berries Fruit Preserves and Butter

**\$20**

## **American Breakfast**

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

**\$23**

## **Sonoran Breakfast**

Sliced Fresh Fruit  
Individual Cold Cereals  
Eggs Florentine  
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 Cheddar Cheese Biscuits and Chorizo Gravy  
Assorted Breakfast Pastries  
Butter or Margarine  
Fruit Preserves  
Bagels and Cream Cheese

**\$26**

Add Omelet Station at \$7 Per Guest  
(Bacon, Tomatoes, Peppers, Onions, Mushrooms, Cheese)  
Chef Attendant Fee \$60

# PLATED BREAKFAST

Priced Per Person

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

## **American Classic**

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

**\$17**

## **Eggs Benedict**

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

**\$20**

## **Brioche French Toast**

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

**\$19**

# BREAKFAST SANDWICH ENHANCEMENTS

## **Breakfast Panini**

Scrambled Eggs, Bacon, Tomatoes, Spinach, Jack and Goat Cheese

## **Breakfast Croissant**

Scrambled Eggs, Black Forest Ham, Swiss Cheese

## **Breakfast Burrito**

Scrambled Eggs, Bacon or Chorizo, Peppers, Cheese, Salsa

**\$49 per dozen**

**DESERT DIAMOND CASINO**

## LUNCH BUFFETS

Add \$7 Per Person for groups under 25

**All Lunch Buffets include  
Iced Tea, Regular & Decaffeinated Coffee**

### **Diamond Deli Counter**

Tossed Garden Greens with Assorted Dressings  
Penne Pasta Salad with Pesto, Olives and Feta Cheese Crumbles  
Sunrise Coleslaw Vinaigrette with  
Apples, Pineapples and Jicama  
Sliced Cold Cuts of Roast Beef, Honey Roasted Turkey Breast,  
Peppered Pastrami and Black Forest Ham  
Sliced Tomatoes, Lettuce, Dill Pickles, Balsamic Cipollini Onions, Swiss,  
Cheddar, and Pepper Jack Cheeses  
Brown Mustards, Chipotle Mayo,  
Breads, BBQ and Traditional Potato Chips  
Brownies and Cookies

**\$26**

### **La Cantina**

Tortilla Chips & Fresh Tomato Salsa, Sonoran Caesar Salad,  
Cheese Enchiladas with Poblano Crema,  
Pork Carnitas  
Please Choose One:  
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

**\$28**

Add \$5 for both Chicken and Carne Asada Fajitas

### **Avanti Italian Buffet**

Traditional Caesar Salad, Caprese Salad,  
Green Chili Rigatoni, Short Curved Pasta Tubes with Peppery Chicken Breast,  
Roasted Garlic, Green Chili, Sun Dried Tomato and Chipotle Cream Sauce,  
Italian Sausage & Peppers Penne, Six Cheese Lasagna,  
Linguini Puttanesca, Vegetable Medley, Garlic Bread, and Italian Trifle

**\$25**

Add \$7 for Shrimp

# LUNCH BUFFETS

Price Per Person  
- Continued -

## California Buffet

Mixed Greens, Sliced Cucumbers, Red Radishes, Jicama,  
Heirloom Cherry Tomatoes, Queso Fresco, Cilantro Vinaigrette Herb Croutons

Antipasto Pasta Salad with Salami, Roasted Peppers, Olives, Marinated Artichokes  
and Fresh Mozzarella Cheese

Spiced Shrimp Scampi, Grilled Chicken Kebobs  
Rustic Bread & Assorted Rolls

Fruit Tart

**\$27**

## Picnic Buffet

BBQ and Regular Potato Chips

Fresh Mixed Greens with

Corn Bread Crouton and Assorted Dressings

Apple Cabbage Slaw with Red Radish and Jicama

Red Skin Potato Salad with Chipotle Mayonnaise, Bacon,

Cheddar Cheese and Diced Tomato Topping

Citrus Marinated Fresh Fruit Salad

From the Grill:

(Please Choose 3 Proteins)

Jumbo Frankfurters and Bratwurst with

Zesty Sauerkraut and Apples

Beef Hamburgers with Sautéed Onions and Mushrooms

Mesquite Spiced Roasted Chicken

Baked Beans with Bourbon Molasses

Hamburger and Hot Dog Buns

Sliced Onions, Pickles, Tomatoes, Lettuce

Sliced Swiss, Provolone and Cheddar Cheeses

Chilled Sliced Watermelon

Boston Cream Pie and Freshly Baked Cookies

**\$25**



# 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,  
Crisp Chicharrons, Roasted Tomato-Oregano Vinaigrette

### **Caesar Salad**

Seasoned Croutons and Shaved Asiago Cheese

## Hot Entrées

Please Choose One:

### **Green Chile Chicken Tamales**

Roasted Poblano Cream Sauce, Oaxaca Cheese, Chicken, Spanish Rice,  
Roasted Zucchini & Bell Peppers, Mexican Crema

**\$23**

### **Stuffed Chorizo Chicken (6oz)**

Chicken Stuffed with Chorizo, Spinach & Jack Cheese  
Frijoles Charros and Spanish Rice

**\$23**

### **Herb Roasted Salmon (6 oz)**

Butter Braised Brussel Sprouts, Baby Carrots, Basmati Rice,  
Dijon Mustard Cream Sauce

**\$24**

### **Fiesta Grilled Chicken**

Bean, Corn and Tomato Relish, Tomatillo Sauce  
Spanish Arroz Con Elote and Seasonal Vegetable

**\$24**

### **Grilled New York Strip Steak(8oz)**

Hatch Chile Chimichurri, Roasted Fingerling Potatoes  
and Roasted Zucchini & Peppers

**\$28**

### **Slow-Roasted Pot Roast**

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

**\$24**

## Dessert

Please Choose One:

**Black Forest Cup Cake • Lemon Meringue Tart • Lemon Curd Trifle**

**DESERT DIAMOND CASINO**

## PICNIC-STYLE BOX LUNCHES

Priced Per Person

### Choice of:

**Oven Roasted Turkey and Swiss on Sourdough**  
**Premium Smoked Ham and Pepper Jack on Marble Rye**  
**Lean Roast Beef and Cheddar on Whole Grain**  
**Caesar Salad Wrap**  
**Grilled Chicken Wrap, Bacon, Lettuce,**  
**Tomato in a Flour Tortilla**

### 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

**\$20**

## **BUFFET DINNERS**

25 Guest Minimum – Priced Per Person  
Add \$7 per person for groups under 25

### **American BBQ**

BBQ and Regular Potato Chips  
Fresh Mixed Greens with  
Corn Bread Crouton and Assorted Dressings  
Apple Cabbage Slaw with Red Radish and Jicama  
Red Skin Potato Salad with Chipotle Mayonnaise, Bacon,  
Cheddar Cheese and Diced Tomato Topping  
Citrus Marinated Fresh Fruit Salad

### **From the Courtyard Grill:**

(Please Choose 4 Proteins)

Jumbo Frankfurters and Bratwurst with  
Zesty Sauerkraut and Apples  
Beef Hamburgers with Sautéed Onions and Mushrooms  
Mesquite Spiced Roasted Chicken  
Barbeque Pork Tips  
Baked Beans with Bourbon Molasses  
Rolls, Hamburger and Hot Dog Buns  
Sliced Onions, Pickles, Tomatoes, Lettuce  
Sliced Swiss, Provolone and Cheddar Cheeses  
Chilled Sliced Watermelon  
Boston Cream Pie and Freshly Baked Cookies

**\$33**

### **Fajita Fiesta**

Tortilla Chips and Salsa  
Chayote Squash, Mango and Jicama Salad with Cilantro Vinaigrette  
Tossed Green Salad with Assorted Dressings  
Create Your Own Fajitas  
Grilled Marinated Chicken and Beef with Peppers and Onions  
Refried Beans and Saffron Rice  
Zucchini, Spinach, Spanish Onions, Black Beans and Roasted Corn Stew,  
Guacamole, Sour Cream, Salsa, Blend of Shredded Cheeses,  
Scallions, Tomatoes, Olives and Jalapeños, Warm Flour Tortillas  
Tres Leches Cake, Fried Churros with Vanilla Sauce

**\$36**

## **BUFFET DINNERS**

- Continued -

### **Southern Country Buffet**

Coleslaw, Potato Salad,  
Southern Fried Chicken, Slow Cooked Pot Roast,  
Grandma's Southern Meatloaf, Mashed Potatoes,  
Cream Gravy, Fresh Green Beans, Jalapeño Corn Bread Muffins,  
Assorted Rolls, Peach Cobbler & Pecan Pie

**\$34**

### **Tour de Italia**

#### **Caesar Salad**

Farfalle Pasta Salad with Roasted Vegetable, Fresh Basil  
and Parmesan Cheese, Caprese Salad

#### **- Choose Three Entrees -**

#### **Penne Pesto Pasta**

with Sundried Tomatoes, Asparagus and Kalamata Olives,

#### **Grilled Chicken Roma**

with Spinach, Roma Tomatoes and Provolone Cheese

#### **Six Cheese Lasagna**

#### **Chicken Fettuccini Alfredo**

Seasonal Vegetables, Garlic Bread

**Lemon Polenta Cake,  
Spumoni Panna Cotta Caramel Ricotta Cheesecake**

**\$36**

Add \$7 For Shrimp Fettuccini Alfredo

### **Local Source Native**

Native Frybread With Red Chile, Local Refried Beans,  
Braised Pork Chicharron With Nopalitos, O'odham Calabasitas And Nopal,  
Santa Cruz Short Ribs, Red Corn Mashed Potatoes,  
Quintoniles, And Elotes, Agave Caramel Pine Nut Tarts,  
Del Bac Whiskey Coco Flan, Prickly Pear Cheesecake

**\$40**

## 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, Croutons and Assorted Dressings

#### **Caesar Salad**

Herbed Croutons and Shaved Asiago Cheese and Ceasar Dressing

#### **Mediterranean Spinach and Arugula Salad**

Cucumber, Red Bell Pepper, Red Onion, Marinated Artichoke Hearts,  
Feta Cheese, White Balsamic Vinaigrette

### **Entrées**

Please Choose One:

#### **Grilled Chicken Breast "Verde"**

Garlic Mashed Potatoes, Creamy Spinach, Tomatillo Sauce and Roasted Red Pepper Coulis

**\$29**

#### **Slow Roasted Pot Roast**

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

**\$28**

#### **Pistachio and Pepitas Crusted Breast of Chicken**

Arizona Fruit Chutney, French Green Beans,  
Fire Roasted Tomato & Red Pepper Sauce, Boursin Cheese Mashed Potatoes

**\$29**

## PLATED DINNERS

25 Guest Minimum – Priced Per Person  
- Continued -

### Grilled Strip New York (8 oz)

Wild Mushroom Bordelaise,  
Purple Peruvian Potato Purée, Asparagus and Roasted Carrots

**\$33**

### Herb Roasted Salmon (8 oz)

Butter Braised Brussel Sprouts, Baby Carrots, Mashed Potatoes  
Served with Lemon-Wine Butter Sauce

**\$31**

### Maryland Style Crab Cakes

Lemon and Horseradish Cream Sauce, Braised Kale,  
Sweet Pepper Drops and Peruvian Quinoa

**\$29**

### Braised Beef Short Rib

Horseradish Mashed Potatoes,  
Root Vegetables and Beef Demi Glace

**\$35**

### Filet Mignon (7oz)

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

**\$40**

### Slow Roasted Prime Rib

Seasonal Vegetables, Mashed Potatoes, Au Jus

**\$36 (10 oz) • \$42 (14 oz)**

### 4oz Lobster Tail and Petit Filet Mignon

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

**\$50**

### Dessert

Please Choose One:

**Chocolate Cake • Classic Lemon Carlotta • Cherry Almond Torte • Cheesecake**

DESERT DIAMOND CASINO

## **VEGETARIAN PLATED DINNERS**

Served with Salad and Baker's Choice Dessert

### **Cheese Tortellini Alfredo**

Served with Seasonal Vegetables and Shaved Parmesan

### **Grilled Vegetable Napoleon Stack**

Red Bell Peppers, Portabella Mushrooms, Asparagus, Onion, Sauteed Tofu

With Quinoa and a Roasted Red Bell Pepper Coulis

(Vegan and Gluten Free)

### **Seasoned and Grilled Cauliflower Steak**

With Baby Carrots, Asparagus and Quinoa on the side with Balsamic Reduction

(Vegan and Gluten Free)

**\$22**

### **Kids Dinners**

Served with Fries or Mac & Cheese

Ranch, Ketchup, Sprite and Dessert

### **Chicken Tenders**

### **Slice of Cheese or Pepperoni Pizza**

**\$12**

## **RECEPTION**

Priced Per Platter

### **Reception Displays**

Medium Platter – 25 People / Large Platter – 50 People

#### **Gourmet Cheese Display**

Assortment of Bleu, Brie, White Cheddar,  
Dill Havarti, Cheddar, Crackers and Flatbreads

**\$125 / \$210**

#### **Grilled Vegetables and Portabella Mushrooms**

Marinated in Balsamic Vinaigrette

**\$100 / \$175**

#### **Seasonal Fruits & Berries**

#### **Honey Greek Yogurt**

**\$90 / \$155**

#### **Antipasto Platter**

Marinated Vegetables, Olive Medley, Genoa Salami, Curry Spiced Pork Tenderloin,  
Pepperoncinis, Provolone and Smoked Gouda Cheeses

**\$95 / \$160**

#### **Spinach & Artichoke Dip**

Spiced Tortilla Chips

**\$95 / \$165**

#### **Garden Vegetable Crudités**

Ranch Dressing or Green Goddess Dressing

**\$89 / \$139**

#### **Chilled Jumbo Shrimp**

Cocktail Sauce

**\$400 (100 Prawns) • \$200 (50 Prawns)**



## RECEPTION

Priced Per Item

- Continued -

**Chef attended carving stations (\$60 Attendant Fee).  
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

### **Classic Roast Baron of Beef**

Herbed Horseradish, Beef Au Jus, Flavored Mustards

**Serves 50 Guests**

**\$250**

### **Slow Roasted Prime Rib of Beef**

Creamy Horseradish, Flavored Mustards

**Serves 25 Guests**

**\$395**

### **Apricot-Jalapeño Glazed Pork Loin**

Apricot Relish

**Serves 25 Guests**

**\$275**

### **Steamship Round of Beef**

Herbed Horseradish, Beef Au Jus

**Serves 100 Guests**

**\$500**

### **Mesquite Smoked Beef Tenderloin**

Gourmet Mustards, Red Pepper Aioli

**Serves 15 Guests**

**\$395**

## ENHANCEMENTS

Priced Per Person

Stations may be added to enhance any Buffet,  
or may be combined with other Hors D'oeuvres Stations and Displays.

**90 Minutes of Service, 25 Guest Minimum**

## RECEPTION

Priced Per Item

- Continued -

### Reception Station

#### **Diamond Pasta Bar**

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

**\$19**

#### **Taco and Fajita Bar**

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

**\$20**

#### **Slider Station**

(Please Choose One Slider)

Mini Spiced Pulled Pork, Mini Cheeseburger or  
Mini BBQ Shredded Chicken on Hawaiian Rolls  
with Mini Sonoran Pups and Kettle Chips

**\$19.50**

### Cold Hors D'oeuvres

Priced Per Item Minimum order of 25 pieces per Item

Beef Tenderloin with Horseradish Aioli on Sourdough .....	\$3.75
Tomato-Basil Bruschetta with Kalamata Olive Spread .....	\$2.75
Smoked Salmon Roulade with Dill Cream Cheese.....	\$2.75
Casino-Style Deviled Eggs.....	\$2
Fruit and Cheese Kabobs .....	\$3
Mozzarella with Sundried Tomatoes.....	\$2.75

### Hot Hors D'oeuvres

Priced Per Item Minimum order of 25 pieces per Item

Spring Rolls with Mango Plum Sauce .....	\$2.75
Swedish Meatballs .....	\$2.95
Mini Chimis.....	\$3
Satay Chicken Skewer.....	\$2.95
Buffalo, Parmesan Garlic or Teriyaki Chicken Wings with Ranch .....	\$2.95
Coconut Shrimp with Red Curry Dipping Sauce .....	\$3.50
Scallops Wrapped with Smoked Bacon.....	\$3.50
Chicken Flautas .....	\$3.75
Pistachio Crusted Chicken Nuggets .....	\$3
Mini Beef Tenderloin in Puff Pastry.....	\$3.50
Mini Buffalo Chicken Sliders .....	\$4.50
Mini Beef Sliders .....	\$5.50

DESERT DIAMOND CASINO

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# CATERING BAR MENU

Priced Per Item

## Diamond Choice Liquors

Absolut Vodka, Beefeaters Gin, Bacardi Rum, Jose Cuervo, Jim Beam Bourbon, Seagram's 7, Dewar's White Label Scotch, Midori Melon Liqueur, Malibu Coconut Rum, Presidente Brandy, Long Island Iced Tea

**\$8 Cash Bar / \$7 Host Bar**

## Diamond Premium Liquors

Tito's Vodka, Captain Morgan Spiced Rum, Sauza Hornitos Tequila, Jack Daniels Whiskey, Tanqueray Gin, Jameson's Irish Whiskey, Chivas Regal Scotch

**\$9 Cash Bar / \$8 Host Bar**

## Diamond Top Shelf Liquors

Grey Goose Vodka, Appleton Rare Estate 12 Year Rum, Bombay Sapphire Gin, Buchanans Deluxe 12 Year Scotch, Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila

**\$10 Cash Bar / \$9 Host Bar**

## Cordials

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

**\$10 Cash Bar / \$9 Host Bar**

## Wines

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Champagne

**\$8 Cash Bar / \$7 Host Bar (per glass)**

**\$27 (per bottle)**

## Domestic Beers

Budweiser, Bud Light, Miller Lite, Coor's Light, Michelob Ultra, O'doul's

**\$7 Cash Bar / \$6 Host Bar**

## Premium Beers

Corona, Negra Modelo, Dos XX Lager, Heineken

**\$8 Cash Bar / \$7 Host Bar**

## Sparkling Cider

**\$14 (per bottle)**

## Soft Drinks

Coke, Diet Coke, Sprite

**\$2.50 Cash or Host Bar**

Bottled Water

**\$1.50 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

# DESERT DIAMOND CASINO