
CATERING MENU



An Enterprise of the Tohono O'odham Nation.

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DESERT DIAMOND MEETING PACKAGE

25 Guest Minimum – Priced Per Person
Add \$5 per person for groups less than 25 guests

Complimentary Notepads, Pens, Flip-Chart, Projector & Screen

Continental Breakfast

An Assortment of Breakfast Pastries, Bagels & Cream Cheese
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 7/8 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 & Red Velvet Cupcakes, Spiced Carrot Cake Squares

Diamondback Snack

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

\$45

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

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

Luncheon Buffet

Please Choose One:
See page 7/8 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 & Red Velvet Cupcakes, Spiced Carrot Cake Squares

Diamondback Snack

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

\$35

REFRESHMENT BREAKS A LA CARTE

Morning Additions (per dozen)

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

Afternoon Treats (per dozen)

Assorted Whole Fruit.....	\$18
Assorted Cookies.....	\$26
Chocolate Chip Cookies	\$26
Oatmeal Raisin Cookies	\$26
Peanut Butter Cookies.....	\$26
Chocolate Fudge Brownies.....	\$28
Chocolate Dipped Strawberries	\$29

Diamond Snacks (Individual bags, per dozen)

Assorted Granola Bars.....	\$19
Trail Mix.....	\$19
Peanuts.....	\$19
Mixed Nuts.....	\$19
Assorted Potato Chips.....	\$19
Tortilla Chips & Salsa (serves 25)	\$75

Beverages

Regular & Decaf. Coffee (per Gallon)	\$34
Fresh Brewed Iced Tea (per Gallon).....	\$25
Fruit Punch or Lemonade (per Gallon).....	\$30
Pepsi,Diet Pepsi,Sierra Mist(12oz. each)	\$2.50
Bottled Water (12oz. each)	\$1.50
Cranberry Juice (10 oz. each).....	\$3
Orange Juice (10 oz. each).....	\$3
Assorted Power Beverage (20oz. each).....	\$2.50
Assorted Iced Tea (16oz. each)	\$2.50
Assorted Energy Drink (16oz. each)	\$3

Beverage Stations

Regular & Decaf Coffee, Hot Tea, Soda & Bottled Water	
Full Day (over 4 Hours).....	\$8 per person
Half Day (Under 4 Hours)	\$6 per person

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

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

\$17

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

\$20

Desert Diamond Breakfast

Sliced Fresh Fruit
Individual Cold Cereals
Eggs Benedict
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
Assorted Breakfast Pastries
Butter or Margarine
Fruit Preserves
Bagels and Cream Cheese

\$23

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

\$16

Eggs Benedict

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

\$18

Brioche French Toast

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

\$17

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

\$48 per dozen

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

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, Grilled Chicken,
Oven Roasted Turkey, Honey Ham, Premium Lean Roast Beef,
Sliced Swiss, Cheddar and Pepper Jack Cheeses,
Sliced Breads and Condiments to include Mustard, Dijon,
Chipotle Mayo, Lettuce, Tomatoes, and Onions
Chocolate Brownies

\$22

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

\$23

Add \$4 for both Chicken and Carne Asada Fajitas

Italian Delicacies

Traditional Caesar Salad, Caprese Salad,
Chicken Fettuccini Alfredo,
Italian Sausage & Peppers Penne, Six Cheese Lasagna,
Linguine Puttanesca, Vegetable Medley and Garlic Bread,
Tiramisu & Cannolis

\$22

Add \$5 for Shrimp Fettuccini

Lighter Side Buffet

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

\$21

The Burger Bistro

Garden Salad with Spring Mix, Tomatoes, Carrots, Cucumbers,
Croutons and Assorted Dressings,
Cole Slaw, House Made Potato Chips,
Angus Beef Burger, Grilled Chicken Breast, Black Bean Patty,
Brioche and Buns, Lettuce, Tomatoes, Onions,
Assorted Cheeses, Mustard, Ketchup and Mayonnaise,
New York Cheesecake

\$21

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,
Seasoned Croutons, Roasted Tomato-Oregano Vinaigrette

Caesar Salad

Seasoned Croutons and Shaved Asiago Cheese

PLATED LUNCHEON

Price Per Person

Hot Entrées

Please Choose One:

Green Chile Chicken Tamales

Roasted Poblano Cream Sauce, Oaxaca Cheese, Chicken, Cilantro Rice,
Sautéed Calabasitas, Mexican Crema

\$21

Stuffed Chorizo Chicken (6oz)

Chicken Breast Stuffed with Cheese and Chorizo Served with
Frijoles Charros and Spanish Rice

\$21

Herb Roasted Salmon (6 oz)

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

\$22

Old Pueblo Chicken (6 oz)

Grilled Cilantro Lime Marinated Chicken Breast,
Roasted Green Chilies, Melted Chesse with Ancho Crema,
Spanish Arroz Con Elote and Seasonal Vegetable

\$21

Slow-Roasted Pot Roast

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

\$21

Dessert

Please Choose One:

Chocolate Cake

Fruit Tart

Crème Brulee

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

\$18

BUFFET DINNERS

25 Guest Minimum – Priced Per Person
Add \$5 per person for groups under 25

American Back Yard BBQ

Bacon Cheddar Potato Salad, Cole Slaw,
Mixed Greens With Dressings, Fruit Salad, Chips,
Habanero BBQ Spare Ribs,
6oz Angus Hamburgers, All Beef Sonoran Hot Dogs, Guacamole,
Cream Sauce, Sour Cream, Lettuce, Tomatoes, Pickles, Onions, Sliced Cheeses
White Cheddar Macaroni & Cheese,
Loaded Steak Fries and Corn Bread,
Apple Pie and Fudge Brownies

\$29

The Barrio

Southwest Pasta Salad (Pasta, Black Beans, Roasted Corn,
Cilantro, Tomato Cilantro Pepper, Chipotle Vinaigrette)
Tortilla Chips and Salsa,
Cheese Enchiladas, Flour Tortillas, Pork Carnitas, Carne Asada,
Margarita Marinated Chicken Thighs,
Salsa, Guacamole,
Shredded Cheese & Sour Cream,
Spanish Rice, Refried Beans,
Caramel Flan, Cinnamon Dusted Churros

\$30

Southern Country Buffet

Coleslaw, Potato Salad,
Southern Fried Chicken, Slow Cooked Pot Roast,
Chicken Fried Steak, Mashed Potatoes, Cream Gravy,
Fresh Green Beans,
Jalapeño Corn Bread Muffins & Assorted Rolls,
Hummingbird Cake and Chess Pie

\$30

BUFFET DINNERS

Priced Per Person

Tour de Italia

Caesar Salad
Roasted Marinated Vegetable Pasta Salad,
Caprese Salad

~ Choose Three Entrees ~

Pesto Pasta With Tomatoes, Asparagus, Spinach, and Basil,
Chicken Parmesan
Six Cheese Lasagna
Chicken Fettuccini Alfredo

Seasonal Vegetables
Garlic Bread
Tiramisu, Cannolis

\$31

Add \$5 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
Upside Down Polenta Cake
Prickly Pear Lemon Torte

\$37

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

Spinach Salad

Baby Spinach, Strawberry, Almonds, Red Onions,
Croutons, And Assorted Dressings

Entrées

Please Choose One:

Picatta Chicken Breast

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

\$26

Slow Roasted Pot Roast

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

\$25

Old Pueblo Chicken (8 oz)

Grilled Cilantro Lime Marinated Chicken Breast
With Roasted Green Chilies, and Melted cheese with Ancho Crema,
Spanish Arroz Con Elote and Seasonal Vegetables

\$26

PLATED DINNERS

25 Guest Minimum – Priced Per Person

Continued

Grilled Strip New York (8 oz)

Wild Mushroom Bordelaise,
Garlic Mashed Potatoes, Seasonal Vegetables

\$28

Herb Roasted Salmon (8 oz)

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

\$27

Crab Cakes

Lemon-Wine Butter Sauce, Sweet Pea Risotto,
And Sautéed Spinach

\$27

Braised Beef Short Rib

Mashed Potatoes,
Root Vegetables and Beef Demi Glace

\$30

Filet Mignon (7oz)

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

\$37

Slow Roasted Prime Rib

Seasonal Vegetables, Mashed Potatoes, Au Jus

\$34 (10 oz) • \$40 (14 oz)

4oz Lobster Tail and Petit Filet Mignon

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

\$43

Dessert

Please Choose One:

Chocolate Cake • Fruit Tart • Crème Brulee • Cheesecake

RECEPTION

Priced Per Platter

RECEPTION DISPLAYS

Medium Platter – 25 People / Large Platter – 50 People

Gourmet Cheese Display

Assortment of Bleu, Brie, White Cheddar,
Pepperjack and Cheddar,
Crackers and Flatbreads

\$110 / \$190

Grilled Vegetables and Mozzarella

Marinated in Balsamic Vinaigrette

\$90 / \$150

Seasonal Fruits & Berries

Fruit Yogurt

\$80 / \$130

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

\$80 / \$130

Chilled Jumbo Shrimp

Cocktail Sauce

\$350 (100 Prawns)

\$175 (50 Prawns)

RECEPTION

Priced Per Item

**Chef attended carving stations (\$50 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

Slow Roasted Prime Rib of Beef

Creamy Horseradish, Flavored Mustards
Serves 25 Guests

\$350

Apricot-Jalapeño Glazed Pork Loin

Apricot Relish
Serves 25 Guests

\$250

Steamship Round of Beef

Herbed Horseradish, Beef Au Jus
Serves 25 Guests

\$260

Mesquite Smoked Beef Tenderloin

Gourmet Mustards, Red Pepper Aioli
Serves 15 Guests

\$350

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 STATION

Diamond Pasta Bar

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

\$17.50

Taco and Fajita Bar

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

\$17.50

Slider Station

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

\$17.50

RECEPTION

Priced Per Item

Minimum order of 25 pieces per Item

COLD HORS D'OEUVRES

Beef Tenderloin with Horseradish Aioli on Sourdough

\$3

Sun-Dried Tomato Bruschetta

\$2.50

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

RECEPTION

Priced Per Item
Minimum order of 25 pieces per Item

HOT HORS D'OEUVRES

Spring Rolls with Mango Plum Sauce
\$2.75

Swedish Meatballs
\$3

Mini Chimis
\$2.25

Saté Chicken Skewer
\$2.75

Buffalo Chicken Wings with Ranch
\$2.75

Coconut Shrimp with Red Curry Dipping Sauce
\$3

Scallops Wrapped with Smoked Bacon
\$3.50

Chicken Taquitos
\$2

Mini Buffalo Chicken Sliders
\$4.50

Mini Beef Sliders
\$5.50

Catering Bar Menu

Priced Per Item

Diamond Choice Liquors

Absolut Vodka, Beefeaters Gin, Bacardi Rum, Jose Cuervo, Jim Beam Bourbon, Segram's 7, Dewar's White Label Scotch, Midori Melon Liquor, Coco Ron Diaz Coconut Rum, Presidente Brandy, Long Island Iced Tea

\$7 Cash Bar / \$6 Host Bar

Diamond Premium Liquors

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

\$8 Cash Bar / \$7 Host Bar

Diamond Top Shelf Liquors

Grey Goose Vodka, Myers Rum, Bombay Sapphire Gin, Glenlivet Scotch, Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila

\$8.50 Cash Bar / \$8 Host Bar

Cordials

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

\$8.50 Cash Bar / \$8 Host Bar

Wines

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel

\$7 Cash Bar / \$6 Host Bar (per glass)

Domestic Beers

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

\$6 Cash Bar / \$5 Host Bar

Premium Beers

Corona, Negra Modelo, Dos XX Lager, Heineken

\$6.50 Cash Bar / \$6 Host Bar

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist

\$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