

# Diamond Creations

*Catering & Menu Planning Guide*



801.988.2000



# Breakfast Menus

## Fresh Baked Goods

All our baked goods are served with sweet butter and assorted jams

Your choice of One of the following:

Assorted Muffins, Fruit & Cheese Danishes, Croissants, Assorted Bagels & Cream Cheese, Assorted Doughnuts, Fresh Baked Scones or Turnovers

**\$15.00 Per Dozen**

### -A.M Additions-

Fruit Breads **\$7.25 Per Loaf**

Sliced Seasonal Fruit **\$2.00 Per person**

Whole Fresh Seasonal Fruit **\$1.00 Per person**

Individual Yogurt **\$1.75 Each**



### -The Continental-

Fresh Baked Muffins, Fruit and Cheese Danishes, Breakfast Breads & Bagels, Assorted Preserves, Sweet Butter & Cream Cheese, Assorted Fresh Juices, Fresh Brewed Coffee & Tea Service

**\$7.75 Per Person**

Add Fresh Sliced Seasonal Fruit

**\$2.50 Per Person**

### -Great Start-

Granola & Assorted Individual Cereals, Milk, Fresh Seasonal Berries, Whole Bananas, Chilled Yogurts, Sliced Tea Breads & Bagels with Cream Cheese, Assorted Preserves & Sweet Butter. Includes Assorted Fruit Juices, Coffee and Tea Service.

**\$9.50 Per Person**

Add Fresh Sliced Seasonal fruit

**\$2.50 Per person**

All prices are per person plus a 21% service charge & applicable sales tax



## Breakfast Buffets

Minimum Order of 15 People

### -All American Breakfast Buffet-

Seasonal Sliced Fruit, Scrambled Eggs, Choice of Crisp Bacon or Country Sausage. Breakfast Potatoes, Assorted Fresh Baked Muffins & Pastries  
Includes Assorted Fruit Juices, Coffee & Tea Service

**\$10.75 Per Person**

### -Traditional Morning Breakfast-

Sliced Fresh Seasonal Fruit, Scrambled Eggs, Crisp Bacon, Country Sausage, Breakfast Potatoes, Buttermilk Pancakes  
Assorted Preserves, Sweet Butter and Maple Syrup  
Includes Assorted Fresh Juices, Coffee & Tea Service

**\$11.75 Per Person**

Cinnamon French Toast or Belgium Waffles

**\$1.25 Additional Per Person**

### -Diamond Creations Breakfast-

Choice of Buttermilk Pancakes, Cinnamon French toast or Waffle Bar, Complete with Maple Syrup, Fresh Sliced Strawberries, Whipped Cream, Nuts & Apple Compote. Scrambled Eggs & Your Choice of Crisp Bacon or Country Sausage. Assorted Bagels with Assorted Preserves, Sweet Butter & Cream Cheese, Assorted Fruit Juices & Coffee and Tea Service

**\$14.50 Per Person**

### -Omelet Action Station-

Freshly Sliced Seasonal Fruit, Crisp Bacon or Country Sausage, Breakfast Potatoes, Omelet Station with Assorted Toppings, Fresh Baked Croissants, Breakfast Breads and Bagels, Assorted Preserves, Sweet Butter and Cream Cheese, Assorted Fruit Juices, Coffee & Tea Service.

**\$14.50 Per Person**

Add Buttermilk Pancakes, or Cinnamon French toast, or Belgium Waffles

**\$1.25 Additional Per Person**

All prices are per person plus a 21% service charge & applicable sales tax



## Served Breakfast

All served breakfasts come with freshly brewed coffee and tea service & accompanying condiments and one of the following fruit juices:  
Orange, Apple or Cranberry.

### -The Wasatch-

Texas Wedge French Toast dusted with Cinnamon & Powdered Sugar,  
Served with Freshly Scrambled Eggs and Your Choice of Crisp Bacon or Country  
Sausage and a Fresh Fruit Garnish.

**\$11.50 Per Person**

### -Country Breakfast-

Freshly Scrambled Eggs, Your Choice of Bacon or Country Sausage, Breakfast  
Potatoes, Fresh Buttermilk Biscuits with a white sausage gravy  
and Sweet Butter with Assorted Preserves and a Fresh Fruit Garnish.

**\$11.50 Per person**

### -Classic Eggs Benedict-

Toasted English Muffin, Poached Egg, Canadian Bacon with a Hollandaise  
Sauce, Breakfast Potatoes and a Fresh Fruit Garnish

**\$11.50 Per Person**

All prices are per person plus a 21% service charge & applicable sales tax



## Boxed Lunches

All boxed lunches include appropriate condiments & service ware.  
\$12.50 each

### The New Yorker

Deli Style Sandwich on a Fresh Hoagie Roll, Bag of Chips,  
Fresh Fruit, Gourmet Cookie and Pepsi Products

### Tuscan

Pesto Chicken Focaccia Sandwich, Marinated Pasta Salad,  
Fresh Fruit, Gourmet Cookie and Pepsi Product

### Vegetable Medley Wrap

Grilled Vegetable Stuffed in a Spinach Wrap, Mediterranean Pasta  
Salad, Fresh Fruit, Gourmet Cookie and Pepsi Products.

### Roman

Chicken Caesar Wrap, Mediterranean Pasta Salad, Fresh Fruit,  
Gourmet Cookie and Pepsi Products.

### Parisian

Maple Glazed Ham & Baby Swiss on a Fresh Baked Croissant  
With Boars Head Mustard, Bag of Chips, Fresh Fruit,  
Gourmet Cookie and Pepsi Products.

### Americana

Crisp Bacon, Heirloom Tomatoes & Chilled Iceberg Lettuce served  
on Fresh Sourdough Bread, Bag of Chips, Fresh Fruit,  
Gourmet Cookie and Pepsi Products.

All prices are per person plus a 21% service charge & applicable sales tax



## Executive Boxed Lunches

All Executive Boxed Lunches includes Fresh Mozzarella & Tomato Salad,  
Bag of Kettle Chips, a Gourmet Dessert Bar and a Pepsi Product or Bottled Water  
\$15.00 Each

### The All American

Thinly Sliced Turkey Breast, Roast Beef & Ham with Cheddar Cheese, Lettuce &  
Tomatoes, on a Fresh Baked Hoagie Bun.

### The Vegetarian Delight

Herbed Cream Cheese, Avocados, Carrots, Cucumbers, Mushrooms  
Tomatoes, Sliced Cheeses, Black Olives & Crisp Lettuce, Served on a Whole  
Wheat Roll, Brushed with Sun-dried Tomato Pesto.

### The Southwestern

Grilled Chicken Breast, Sliced and Served with Pepper Jack Cheese,  
Sliced Avocado, Chipotle Mayonnaise, Crisp Lettuce and  
Tomato on a Sour Dough Baguette

### The Office Favorite

Thinly Sliced Turkey Breast & Sliced Swiss Cheese on a Flaky Croissant with  
Herbed Mayonnaise, Topped with Julienned Roasted Red Bell  
Peppers & Romaine Lettuce.

### The Centennial

Sliced Smoked Ham and Swiss Cheese Served on Focaccia Bread with a  
Honey-Mustard Spread, Crisp Lettuce and Condiments

### Friends "Sangwich" Get Together

Our famous Six-foot Sub, Your Choice of Potato Salad or Mediterranean  
Pasta Salad, Vegetable Crudités with a Herbed Dipping Sauce,  
Bags of Chips & Pepsi Products  
(Feeds 25 – 30 Guests)

\$285.00

All prices are per person plus a 21% service charge & applicable sales tax



## Salads On The Go

All to-go salads include a Fresh Dinner Roll,  
Your Choice of Dressings,  
a Gourmet Cookie and Pepsi Product.  
\$16.00 Each

### Traditional Chef's Salad

Roasted Turkey, Honey Baked Ham, Sharp Swiss & Aged Cheddar.

### Asian Chicken Salad

Marinated Grilled Chicken, Asian Vegetables on Lo Mein Noodles,  
With a sesame Orange Dressing

### Classic Caesar Salad

Romaine Lettuce with Parmagiano Reggiano Cheese, Black Olives  
and Homemade Croutons with a Creamy Caesar Dressing

Add Chicken \$1.95   Add Shrimp \$2.50

### Pacific Rim Chicken Salad

Romaine Lettuce with Shredded Napa & Red Cabbages, Julienned Carrots, Celery, Red  
Bell Peppers, Water Chestnuts, Sliced Scallions Topped with Sliced Grilled Chicken  
Breast & Dressed with Ginger-Soy Sesame Dressing.

### california Cobb Salad

Mixed Greens Topped with Sliced Grilled Chicken Breast,  
Crumbled Bacon, Oregon Blue Cheese, Tomato, Hard-Boiled Egg,  
Diced Avocados, Cucumbers & Finely Minced Scallions.

All prices are per person plus a 21% service charge & applicable sales tax



## Served Lunches & Dinners

Prices are based on Per Person

All lunch and dinners served with Choice of Salad, Fresh Baked Rolls and Butter, Choice of Dessert, Chilled Beverage and Coffee Service

### Entree Selections

#### — Pasta Selections —

##### Lasagna Bolognese

Rich Egg Pasta Sheets Layered with Sautéed Ground Beef and Italian Sausage, Ricotta Cheese, Shredded Mozzarella Cheese, and Marinara Sauce.

Served with Garlic Bread and Fresh Seasonal Vegetables

**\$18.00 Lunch/ \$21.50 Dinner**

##### Pasta Agostino

Farfale (Bow tie) Pasta with Grilled Chicken Breast, Mushrooms, Green Bell Peppers, and Sliced Scallions in a Cream Sauce.

Served with Garlic bread and Fresh Seasonal Vegetables

**\$18.00 Lunch/ \$21.50 Dinner**

#### — Vegetarian Entrees —

##### Radical Ratatouille

Chunks of Fresh Eggplant, Zucchini, Tomatoes, Red and Green Bell Peppers, Italian Squash, Onions, Garlic and Herbs all sautéed together and Served in a Flaky Puff Pastry Shell with Garlic Bread

**\$18.00 Lunch/ \$ 21.50 Dinner**



All prices are per person plus a 21% service charge & applicable sales tax



## Served Lunches & Dinners

Prices are based on Per Person

All lunch and dinners served with Choice of Salad, Fresh Baked Rolls and Butter, Choice of Dessert, Chilled Beverage and Coffee Service

### Entree Selections

#### — Chicken Entrees —

##### Stuffed Chicken Breast Roulade

Herb Rubbed Breast of Chicken Stuffed with Aged Ham, Sautéed Spinach, Ricotta and Mozzarella Cheeses and Drizzled with a Cream Sauce. Accompanied by Roasted Red Potatoes and Fresh Seasonal Vegetables

\$18.75 Lunch / \$ 22.50 Dinner

##### Rosemary & Honey Lemon Chicken Breast

Rosemary & Honey Lemon Chicken Breast Marinated in Olive Oil, Fresh Lemon and Honey, Fresh Rosemary, Garlic and Herbs, Garnished with a Light Fresh Rosemary Lemon Sauce and Accompanied by Wild Rice Pilaf and Fresh Seasonal Vegetables

\$18.00 Lunch / \$ 22.00 Dinner

##### Chicken Breast Marsala

Marinated and Grilled, Served with a Marsala Wine and Mushroom Sauce Accompanied by Wild Rice Pilaf and Fresh Seasonal Vegetables

\$18.00 Lunch / \$22.00 Dinner



All prices are per person plus a 21% service charge & applicable sales tax



## Served Lunches & Dinners

Prices are based on Per Person

All lunch and dinners served with Choice of Salad, Fresh Baked Rolls and Butter, Choice of Dessert, Chilled Beverage and Coffee Service

Entree Selections

### —Lamb and Pork Entrees —

#### Stuffed Pork Loin

Our Unique Combination of Spinach, Shallots, Sun-dried Tomatoes, Mozzarella & Parmesan Cheese, Seasoned to Perfection, Stuffed in an Oven Roasted Pork Loin Served with a Mushroom Demi-Glaze, and Accompanied by Garlic Roasted Potatoes and Fresh Seasonal Vegetables

**\$23.00 Lunch/\$24.00 Dinner**

#### New Zealand Rack of Lamb

Fresh New Zealand Rack of Lamb Seasoned and Marinated in a Balsamic Vinaigrette, Grilled and Served with a Port Wine Demi-Glaze Sauce, Horseradish Garlic Mashed Potatoes and Fresh Seasonal Vegetables

**\$25.50 Lunch/\$27.00 Dinner**



All prices are per person plus a 21% service charge & applicable sales tax



## Served Lunches & Dinners

Prices are based on Per Person

All lunch and dinners served with Choice of Salad, Fresh Baked Rolls and Butter, Choice of Dessert, Chilled Beverage and Coffee Service

### Entree Selections

#### ~Beef Entrees ~

##### Prime Rib

Slow Roasted 10 oz. Prime Rib with Creamy Chipotle Horseradish Sauce and Au Jus. Accompanied by Oven Roasted Baby Potatoes And Fresh Seasonal Vegetables

\$24.00 Lunch/\$27.00 Dinner

##### Filet Mignon

Fresh Beef Filet Steak Grilled and Served with a Merlot-Infused Demi Glaze Sauce with Chopped Chives, Accompanied by Garlic Mashed Potatoes and Fresh Seasonal Vegetables.

\$26.00 Lunch/\$30.00 Dinner

##### Beef Tenderloin w/Béarnaise Sauce

Pepper and Herb Crusted Beef Tenderloin Medallions Topped with Béarnaise Sauce, Chopped Chives, and Accompanied by Yukon Gold Roasted Potatoes and Fresh Seasonal Vegetables

\$25.00 Lunch/\$27.00 Dinner

##### London Broil

London Broil with Bourbon Peppercorn Sauce, and Accompanied by Roasted Red Potatoes and Fresh Seasonal Vegetables

\$21.50 Lunch/\$24.00 Dinner

All prices are per person plus a 21% service charge & applicable sales tax



## Served Lunches & Dinners

Prices are based on Per Person

All lunch and dinners served with Choice of Salad, Fresh Baked Rolls and Butter,  
Choice of Dessert, Chilled Beverage and Coffee Service

Entree Selections

### — Seafood Entrees —

#### Grilled Salmon St. Helena

Fresh Salmon Fillets Marinated, Grilled, and Served with a  
Red Onion Marmelade, a Champagne and Citrus Beurre Blanc Sauce,  
Wild Rice Pilaf and Fresh Seasonal Vegetables

\$21.50 Lunch / \$24.25 Dinner

#### Baked Halibut

Fresh Baked Halibut Topped with Our Homemade Compound Lemon  
Dill Butter, served with a Wild Rice Pilaf and Fresh Seasonal Vegetables

\$21.50 Lunch / \$30.00 Dinner



All prices are per person plus a 21% service charge & applicable sales tax



## Served Lunches & Dinners

CHOOSE ONE OF THE FOLLOWING TO ACCOMPANY YOUR ENTRÉE SELECTION



### Spring Mix Salad

Served With Shredded Carrots, Sliced Cucumbers, Cherry Tomatoes, Sliced Mushrooms and Your Choice of Dressing.

### Caesar Salad

Crisp Romaine Lettuce Tossed with Seasoned Croutons, Shaved Parmesan Cheese and a Creamy Caesar Dressing

### Baby Spinach Salad

Baby Spinach Leaves Tossed with Crumbled Bacon, Craisins, Red Onion, Diced Hard-Boiled Eggs and Honey Mustard Vinaigrette

## Served Dessert Selections

CHOOSE ONE OF THE FOLLOWING TO ACCOMPANY YOUR ENTRÉE SELECTION

- Carrot Cake
- Raspberry Crème Cake
- German Chocolate Cake
- Triple Chocolate Cake
- Raspberry Swirl Cheesecake
- New York Style Cheesecake
- Fresh Baked Peach Pie
- Fresh Baked Apple Pie.

All prices are per person plus a 21% service charge & applicable sales tax



## -Themed Buffets-

Minimum Order of 15 People  
Prices are Based on Per Person

### Soup & Salad Bar Buffet

A Tureen of Chef's Choice Soup Served with Rolls and Butter. Garden Salad Bar with Assorted Toppings and Dressings, Gourmet Cookies and Decadent Brownies for Dessert. Choice of Chilled Beverage

\$9.75 Lunch/\$11.50 Dinner

### Italian Buffet

Crisp Caesar Salad with a Creamy Caesar Dressing, Fresh Antipasto Platter, Choice of Two Pastas, Linguini, Penne Pasta or Tri-Colored Tortellini, Served with Alfredo Sauce and Italian Sausage Marinara, Garlic Parmesan Breadsticks, Gourmet Cookies and Decadent Brownies.

Choice of Chilled Beverage

\$17.00 Lunch/\$19.00 Dinner

Add Chicken Parmesan \$3.50 Substitute Cheesecake for \$4.00

### Classic Grilled 1/4 lb. Hamburger & Chicago Hotdogs

Served with Fresh Buns, Condiment Display, Choice of Potato Salad or Marinated Pasta Salad, Potato Chips, Gourmet Cookies and Decadent Brownies.

Choice of Chilled Beverage

\$15.25 Lunch/\$18.75 Dinner

All prices are per person plus a 21% service charge & applicable sales tax



## -Themed Buffets-

Minimum Order of 15 People  
Prices are based on Per Person

### Deli Buffet

Garden Green Salad with Assorted Dressings, Marinated Pasta Salad, Fresh Condiment Tray, Potato Chips, Fresh Baked Rolls & Breads, Assorted of Deli Meats & Cheeses, Gourmet Cookies and Decadent Brownies. Choice of Chilled Beverage

**\$17.50 Lunch / \$20.00 Dinner**

Add Fresh Fruit Salad \$2.00 / Add Homemade Soup with Crackers \$3.50

### Western BBQ Buffet

Green Salad with Assorted Dressings, Country Potato Salad, Garden Vegetable Display, Ranch Style Baked Beans, Grilled Corn on the Cob with Sweet Butter, Honey BBQ Chicken, Chipotle Glazed Ribs, Jalapeno Corn Muffins, Apple Cobbler with Vanilla Bean Ice Cream. Choice of Chilled Beverage

**\$22.50 Lunch / \$26.50 Dinner**

### Tex-Mex Buffet

Crisp Garden Greens with Assorted Dressings, Corn Tortillas and Flour Tortillas, Spanish Rice, Refried Pinto Beans, Seasoned Shredded Beef, Grilled Marinated Chicken with Onions & Peppers, Stuffed Churros. Choice of Chilled Beverage

**\$ 21.00 Lunch / \$23.25 Dinner**

Add Chili Verde \$2.75 / Add Cheese Enchiladas \$3.50

### Asian Buffet

Chinese Chicken Salad with Ginger Soy Vinaigrette, Spring Rolls, Pork Lo Mein, Stir-Fry Vegetables, Oriental Fried Rice, Ginger Chicken Topped with Pineapple Salsa, Beef and Broccoli and Chocolate Covered Fortune Cookies. Choice of Chilled Beverage

**\$19.50 Lunch / \$22.25 Dinner**

All prices are per person plus a 21% service charge & applicable sales tax



## -Most Famous Buffet-

Minimum of 15 people

Fresh Seasonal Vegetables  
Fresh Baked Rolls with Butter  
Soda & Coffee Service

### Choice of One Salad

Fresh Garden Salad.  
Fresh Fruit Salad  
Classic Caesar Salad

### Choice of One Side Dish

Garlic Mashed Potatoes  
Oven Roasted Red Potatoes  
Parslied Red Potatoes  
Wild Rice Pilaf  
Potatoes Anna  
Penne Pasta w/ Pesto

### Entrée Selections

Home Cooked Top Round Roast Beef  
Chicken Breast con VINO  
Baked Pasta w/ Ricotta & Mozzarella  
Chicken Parmagiana  
Beef Stroganoff over Egg Noodles  
Italian or Swedish Meatballs  
Baked Lasagna Bolognese  
Honey & Pineapple Glazed Pork Loin  
Cranberry Glazed Turkey Breast  
Orange & Honey Baked Ham  
Vegetable Lasagna

### Choice of Dessert

Carrot Cake  
Raspberry Crème Cake  
German Chocolate Cake  
Triple Chocolate Cake  
Raspberry Swirl Cheesecake  
New York Style Cheesecake  
Fresh Baked Peach Pie  
Fresh Baked Apple Pie.

**\$22.00 One Entrée Selection**

**\$24.00 Two Entrée Selection**

All prices are per person plus a 21% service charge & applicable sales tax



## -The Celebration Buffet-

Minimum of 15 people

Fresh Seasonal Vegetables  
Fresh Baked Rolls with Butter  
Soda & Coffee Service

### Choice of Two Salads

Fresh Garden Salad with Assorted Dressings  
Seasonal Fruit Salad  
Classic Caesar Salad

### Choice of Two Side Dishes

Garlic Mashed Potatoes  
Oven Roasted Red Potatoes  
Wild Rice Pilaf  
Potatoes Anna  
Bowtie Pasta w/ Pesto  
Twice Baked Potatoes

### Entrée Selections

Herb-Roasted Turkey Breast  
Honey-Dijon Glazed Ham  
Roasted Sirloin of Beef  
Breast of Chicken Marsala  
Stuffed Pork Loin  
Chicken Oscar  
Beef Bourguignon  
Classic Beef Lasagna  
Chicken Picata  
Macadamia Crusted Halibut  
Eggplant Neapolitan

### Carved Entree Selections

Whole Baked Ham Glazed with Honey-Dijon  
Roasted Turkey with Dressing  
Peppercorn Encrusted Prime Rib with Aujus & Chipotle Horseradish

### Choice of Dessert

Chocolate Mousse Cake,  
Amaretto Mousse  
Fudge Brownie Mousse Cake  
Cappuccino Mousse Cake  
New York Cheesecake  
Silky Tuxedo Cheesecake  
Chocolate Chip Cheesecake  
Raspberry Swirl Cheesecake.  
Cajeta Caramel Chocolate Cake Carrot Cake  
Chocolate Midnight Craving  
Chocolate Confusion

**\$23.75 One Entrée Selection**

**\$26.95 Two Entrée Selection**

**\$3.00 Add Carved Entrée Selection (PP)**

All prices are per person plus a 21% service charge & applicable sales tax



## -All Day Break Service-

Minimum 15 people

### -The Summit Service-

#### Morning

An Assortment of Fresh Baked Pastries and Breads, Assorted Preserves and Whipped Butter, Assorted Fresh Juices, Fresh Brewed Coffee, Herbal Tea and Hot Chocolate Service

#### Mid Morning Refresh

Refresh Coffee, Tea and Hot Chocolate Service

#### Afternoon

Assorted Fresh Baked Gourmet Cookies and Decadent Brownies, Refresh Coffee, Tea and Hot Chocolate Service, Bottled Water and Soda Service

**\$8.00 Per Person**

### -The Executive Service-

#### Morning

Sliced Fresh Seasonal Fruit, Assorted Fruit Yogurts, An Assortment of Fresh Baked Pastries and Breads, Fruit Preserves and Whipped Butter, Assorted Fruit Juice, Fresh Brewed Coffee, Herbal Tea and Hot Chocolate Service

#### Mid Morning Refresh

Refresh Coffee, Tea and Hot Chocolate Service.

#### Afternoon

Assorted Trail Mixes, Chocolate Covered Strawberries, Rice Krispy Treats, Refresh Coffee, Tea and Hot Chocolate Service, Bottled Water and Soda Service.

**\$10.25 Per Person**

#### Afternoon Treats

Minimum 15 people

Granola Bars	\$1.00	Individual Bags of Nuts	\$1.25
Biscotti	\$1.50	Decadent Brownies	\$1.25
Dale & Thomas Popcorn	\$2.75	Gourmet Dessert Bars	\$1.75
Assorted Gourmet Cookies	\$1.25	Individual Bags of Kettle Chips	\$1.50
Utah Truffles	\$3.00	Cliff Bars	\$3.00
Trail Mix	\$1.75	Whole Fruit	\$1.25

All prices are per person plus a 21% service charge & applicable sales tax



## Afternoon Break Service

Minimum 15 people

### -The Executive Spread-

Domestic Cheese & Fresh Sliced Seasonal Fruit, Fresh Vegetable Crudités with Herbed Dipping Sauce and an Assortment of Gourmet Dessert Bars.

Served with Coffee and Tea Service. And Assorted Pepsi Product

**\$10.50 Per Person**

### -Fruit and Cheese Display-

An Assortment of Domestic Cheeses with Fresh Sliced Fruit, Assorted Gourmet Crackers. Served with Coffee and Tea Service.

And Assorted Pepsi Products

**\$9.50 Per Person**

### -Sweet Display-

Assorted Gourmet Cookies, Gourmet Dessert Bars and Decadent Brownies. Served with

Coffee and Tea Service. And Assorted Pepsi Products

**\$8.25 Per Person**

### -Sausalito Rustico Antipasti-

Genoa Salami, Provolone Cheese, Prosciutto, Peppercini, Fresh Mozzarella, Roasted Peppers, Cherry Peppers with Marinated Olives, Artichoke, Mushrooms Served on a Sliced Baguette

**\$9.50 Per Person**

### -Broadway Bruschetta Bar-

Thick Slices of Crusty Italian Bread, Brushed with Garlic Oil Toasted and Served with a Mixed Olive Tapenade, Diced Tomato, Garlic and Herb Topping, Sun-dried Tomato Pesto, Grilled Mushroom and Creamy Gorgonzola Topping.

**\$9.00 Per Person**

All prices are per person plus a 21% service charge & applicable sales tax



# Hot & Cold Hors D' Oeuvres

## Ordering Guide

### Afternoon Cocktail party

Two hours. 7-14 Hors d'oeuvres per person

### Pre-Dinner Hors d'œuvres

One to two hours. 4-8 Hors d'œuvres per person

### Reception Hors d'oeuvres

Four to Six hours. 15-20 Hors d'œuvres per person

## -Cold Hors d'oeuvres-

(Per 50 Pieces)

Italian & American Mini Baguette Sandwiches	\$117.00
Assorted Sushi Rolls with Soy Sauce and Wasabi	\$135.00
Prosciutto Wrapped Asparagus	\$95.00
Mexican Tortilla Pinwheels	\$80.00
Smoked Salmon Crustinis	\$88.00
Assorted Tea Sandwiches	\$80.00
Tarragon Chicken Salad Puffs	\$92.00
Assorted Dollar Sandwiches	\$87.00
Fruit & Cheese Kabobs	\$90.00
Roma Tomato & Fresh Basil Bruschetta	\$55.00
Southwestern Chips with Salsa	\$39.00
Mediterranean Pita Chips with Hummus and Tzatziki Spreads	\$65.00
Roasted Vegetables with Red Pepper Aioli Dip	\$86.00
Salmon on Cucumber with Dill Cream Cheese	\$92.00

## -Hot Hors d'œuvres-

(Per 50 Pieces)

Gourmet Meatballs- (BBQ, Sicilian, Swedish)	\$65.00
Crab Stuffed Mushrooms	\$102.00
Assorted Spring Rolls with Sweet & Sour, Hot Mustard Dipping Sauce	\$103.00
Buffalo or Mahogany chicken Wings and Dipping Sauce	\$95.00
Mini Quiche Tartlets	\$98.00
Pot Stickers with Sweet & Sour & Honey Mustard Dipping Sauces	\$88.00
Glazed Teriyaki Chicken Skewers	\$88.00
Beef Sate with Peanut Sauce	\$88.00
Petite Crab Cakes	\$117.00
Petite Chicken Cordon Bleu	\$80.00
Maple Glazed Salmon Skewers	\$165.00
Pork Shank	\$

All prices are per person plus a 21% service charge & applicable sales tax



## -Sweet Hors d' oeuvres-

(Serves 50)

- Gourmet Dessert Bars \$98.00
- Chocolate Dipped Strawberries \$112.00
- Mini Éclairs \$118.00
- Petit forés \$138.00
- Cream Puff \$118.00
- Fruit Tarts \$130.00
- Cheesecake Indulgence \$120.00
- Assorted Cakes \$288.00
- Assorted Gourmet Cookies & Decadent Brownies \$86.00
- Fruit Cup with Sherbet \$130.00

## -Hors D'œuvres Platters -

(serves 50)

- Fresh Seasonal Fruit Display with  
Raspberry Yogurt Sauce \$150.00
- Imported and Domestic Cheese Display served  
With Gourmet Crackers and Baguettes \$168.00
- Fresh Fruit and Domestic Cheese Display  
Along with Assorted Flat Breads and Crackers \$175.00
- Garden Vegetable Crudités with Herb Dipping Sauce \$95.00
- Grilled Pacific Tiger Prawns served with  
Cocktail Sauce and Lemons \$225.00
- Jalapeno Artichoke Dip, Spinach Dip and  
Roasted Red Pepper Hummus along  
With Gourmet Crackers and Flatbreads \$120.00

All prices are per person plus a 21% service charge & applicable sales tax



## Beverage Services

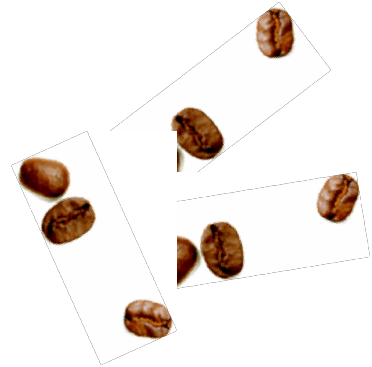
Served with appropriate Condiments

### Gourmet Roast Coffee Service

House Blend and Decaffeinated  
Pump Pot (10 Servings) \$16.50  
10 Liters (30 Servings) \$43.00

### Tea Service

Assorted Black and Herbal Teas  
Pump Pot (10 Servings) \$16.50  
10 Liters (30 Servings) \$43.00



### Assorted Fruit Juices

Orange, Apple, Cranberry  
Other flavors available upon request  
Individual Bottle \$2.25  
Carafe (6 Servings) \$8.00



### Lemonade, Raspberry Lemonade or Fruit Punch

Gallon (15 Servings) \$17.00

### Brewed Iced Tea

Gallon (15 Servings) \$17.00

Assorted Pepsi Products (12 oz) \$1.75

Aquafina Bottled Water (12 oz) \$1.75

Sobe Life Water (20 oz) \$4.00

Red Bull & Sugar-Free Red Bull (8.3 oz) \$3.50

Starbucks Doubleshot Vanilla or Chocolate (15 oz) \$3.50

Jones \$3.50

Snapple \$3.50

All prices are per person plus a 21% service charge & applicable sales tax



## Bar Service

Full Cash Bar- Guests Pays for Drinks

Hosted Bar-Client Pays for Drinks

Bartender Fee (1 <sup>st</sup> hour)	\$50.00
Bartender Fee (each additional hour)	\$25.00
Call Liquor	\$6.00
House Liquor	\$5.00
Imported Beer	\$4.00
Domestic Beer	\$3.50
Micro Brew	\$4.00
Wine Service (per glass)	\$5.00
Keg (Approximately 120 Beers)	\$500.00
Assorted Juices	\$2.00
Soft Drinks	\$1.75

### -Beer Selections-

#### Domestic

Coors Light  
 Bud Light  
 Budweiser  
 Michelob Ultra  
 O' Doul's N/A

#### Imported

Corona  
 Heineken  
 Blue Moon

#### Micro Brew

Squatters Hefeweizen  
 Bohemian Pilsner  
 Uinta Cutthroat Ale

### -Wine Selections-

#### White Wines

Hogue Chardonnay  
 Concha Y Toro Diabolo Sauvignon Blanc  
 Cavit Pinot Grigio  
 Beringer White Zinfandel

#### Red Wines

BV Coastal Cabernet  
 Sebastiani Cabernet Sauvignon  
 Chalone Monterey Pinot Noir  
 Bogle Merlot

All prices are per person plus a 21% service charge & applicable sales tax



## SERVICES AND POLICIES

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### Menu Planning

Diamond Creations offers the finest in progressive regional ingredients enhanced by culinary techniques and products from both local and international origins. Our Chefs are constantly creating and preparing new dishes. If you are unable to find a suitable choice in the menu package, our experienced menu planners will be happy to offer alternative selections. We can also prepare any personal favorites that you request.

### Service & Tax

We will add a 21% service fee and applicable sales tax for all events. If you have tax-exempt status, we require a tax exemption form when booking your event.

### Rentals

Our catering staff can coordinate your needs with florists, disc jockeys, bands, bakeries, audio-visual companies, and rental companies because we know your time is valuable. All rental invoices will be passed on to the client at their expense.

### Linen

Diamond Creations will provide white, cream or black linen with the purchase of food and beverage. Any special requirements for colored linen must be made at least two weeks (14) days in advance of the scheduled function. Additional charges will be incurred by the client for any special linen specifications not received two weeks (14) days prior to the function. Customers not purchasing food or beverage with linen needs will be subject to a linen charge.

### Alcohol Policy

Diamond Creations does not serve alcoholic beverages to minors. If a minor is found consuming alcoholic beverages, Diamond Creations reserves the right to terminate the function at the host's expense. The host agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that Diamond Creations, in its sole discretion, may refuse service to any guest. All cash/hosted full bars must accompany food & beverage provided by Diamond Creations. Diamond Creations does not permit outside beverages to be brought in any catered function. There will be **absolutely no** refunds on special purchases or pre-purchased alcohol.



### **Payment & Account Policy**

It is required that the Catering Sales Office (801-988-2000) be notified of the exact number of attendees by noon, seven (7) working days prior to the event. The minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. If the Catering Sales Office receives no guarantee, we will then consider your minimum guarantee given at the time your event was booked as the guarantee. A signed contract, along with a 50% deposit, is required to confirm your event 7 days prior. The remaining balance must be received 72 Hours prior to the start of the event. **It is our policy that food and beverage not consumed by the client shall remain with Diamond Creations for liability and health reasons.**

### **Cancellations**

Deposit is refundable if cancellation is received no later than seven (7) business days prior to the function. Should the client cancel the event less than seven (7) business days, the deposit paid shall be non-refundable. Should the client cancel the event less than three (3) business days before the confirmed date of the event, the client will be charged the full contract price of the agreement.

### **Damages**

CLIENT agrees to pay for all damage and/or injury done to facility and personnel during event contracted. Diamond Creations reserves the right to terminate the function at CLIENTS expense if damage or injury occur.

### **Lost Articles & Shipments**

Any shipments of materials (i.e., literature, equipment, etc.) is the sole responsibility of the CLIENT. Diamond Creations must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival. Diamond Creations is not liable for any lost materials. All freight and shipping charges is the sole responsibility of the CLIENT.

### **Security & Liability**

Diamond Creations will exercise all reasonable care to safeguard property/individual while during the catered event. However, Diamond Creations shall assume no responsibility whatsoever for any loss, injury, or damage to persons or property that may be sustained by reason of occupancy during event. All security or other protective services desired by CLIENT must be arranged for with and by special agreement with Diamond Creations.



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