Diamond Catering

Hors d'oeuvre To-Go

all items are tastefully presented on disposable service platters to serve approximately 25 guests

Display Platters

- ♦ Domestic Cheese Platter with Crackers \$45.
- ♦ Fire Roasted Tomato Basil Bruschetta with Toast Rounds \$45.
- ♦ Fresh Fruit Display \$55.
- ♦ Fried Pita Wedges \$40. add Hummus \$25. add Spinach Artichoke Dip \$35.
- Mediterranean Cheese Display with Imported Olives and Smoked Meats \$80.

Vegetarian

- ♦ Antipasto Skewers \$45.
- ♦ Asian Noodle Tamarind Salad in Small Take-Out Style Containers \$75.
- Balsamic Pear and Caramelized Onion Bruschetta with Ricotta Crostini \$55.
- ♦ Goat Cheese and Olive Tapenade Crostini \$55.
- ♦ Herbed Cream Cheese and Sundried Tomato Crostini \$45.
- ♦ Santa Fe Deviled Eggs \$40.

<u>Beef</u>

- ♦ Beef Carpaccio with Arugula and Truffle Vinaigrette on Crostini \$60.
- ♦ Carved Tenderloin of Beef with Gourmet Spreads and Petite Rolls \$market.
- ♦ Cherry Mustard Grilled Beef Skewers \$50.
- ♦ Sweet and Sour Meatballs \$50.
- ♦ Thai Beef Skewers \$50.

Poultry

- ♦ Buffalo Chicken Bundles: \$45.
- ♦ Chicken Skewers with Apple Curry Glaze \$50.
- ♦ Chicken Teriyaki Skewers \$50.
- ♦ Turkey Meatballs with Hoisin Chili Sauce \$50.

Seafood

- ♦ Seafood Ceviche Shooter \$market.
- ♦ Grilled Shrimp Skewer \$market.
- ♦ Shrimp Cocktail Platter \$market.
- ♦ Shrimp Cocktail Shooters (individual cocktails- see Hors d'oeuvre Gallery) \$market.
- ♦ Crab Claw Cocktail Platter \$market.

Other

♦ Phyllo Cups w/ Sausage & Gorgonzola: \$45.