

Diamond Catering

Hors d'oeuvre Gallery

Ahi Tuna on a Potato Wafer with Horseradish Sauce

Antipasto Skewers ~ Fresh Pulled Mozzarella, Marinated Artichoke Hearts and an Olive on a short Skewer- a perfect and complete bite!

Asian Noodle Tamarind Salad ~ This is served in miniature Take-Out containers with Chopsticks and is a fun element to any party

Asparagus Asiago in Phyllo

Asparagus Spears with Citrus Ginger Dip ~ Served upright in a clear glass vessel, this is quite visually appealing

Balsamic Pear and Caramelized Onion Bruschetta with Ricotta Crostini

Beef Maki with Lemon Ginger Teriyaki Sauce

Beggar's Purse ~ An endless number of options can fill these delightful phyllo bundles- we can customize one based on your desires

Black Cherry Glazed Scallops in Peppered Bacon

Bourbon Beef in Phyllo Cups ~ Thinly sliced Roast Sirloin in rich, dark Bourbon Sauce with Mushrooms served in a flaky pastry cup

Brie and Kiwi Canapé

Brie Purses ~ A marriage of Baked Brie and Caramelized Walnuts is enclosed in Phyllo Pastry

Buffalo Chicken Cups ~. Flaky Pastry Cups are filled with Shredded Chicken, Bleu Cheese, Celery and Hot Sauce to create a familiar taste that's dressed for the occasion

Cherry Mustard Grilled Beef Skewers

Chicken Skewers with Apple Curry Glaze

Classic Shrimp Cocktail ~ Served individually or as a platter to suit the setting

Corn, Hominy and Leek Cakes with Smoked Salmon and Crème Fraiche

Couscous stuffed Baby Portobello Mushrooms

Crab Stuffed Portobello Mushrooms

Cucumber and Tomato Dill Rounds

Drunken Figs ~ Cognac soaked figs stuffed with Mascarpone and Hazelnuts

Fire Roasted Pepper Bruschetta ~ Finely diced Roasted Red Pepper with Fresh Basil served on a crostini

Goat Cheese and Olive Tapenade Crostini

Grape Tomato and Thai Basil Bruschetta

Grilled Zucchini Cups ~ A small vessel is made from Zucchini and is filled with Asian Slaw

Ham, Swiss and Pineapple Skewers

Herbed Cream Cheese and Sundried Tomato Crostini

Beef Kebabs

Honey Garlic Chicken Slider

Huli Huli Pork ~ Provolone and Prosciutto rolled inside Hawaiian marinated Pork Loin
Lime Seared Scallops wrapped in Snow Peas
Maui Chicken Skewers with Pineapple Hoisin Glaze
Melon and Prosciutto Purses
Miniature Blue Crab Cakes
Miniature Cheeseburgers
Miniature Philly Cheese Steak
Pesto Chicken in Pastry Shells
Phyllo Cups with Sausage & Gorgonzola:
Prawns with Honey Rum Vinaigrette
Prosciutto "Negimaki" ~ These striking hors d'oeuvres look like Sushi, but are actually thinly sliced Prosciutto surrounding herbed Cream Cheese and Vegetables
Rosemary Scented Grilled Baby Lamb Chops with Mint Pesto Aioli
Salami Cornucopia
Santa Fe Deviled Eggs
Seared Maple infused Scallops wrapped in Peppered Bacon
Sesame Duck Crostini
Sirloin Carpaccio, Black Truffle Aioli on Parmesan Toasted Brioche
Sweet and Sour Meatballs
Teriyaki Chicken Skewer
Thai Beef Skewers
Toasted Cous Cous Stuffed Mushrooms
Tomato Bisque Shooter with Grilled Cheddar Plank
Turkey Meatballs with Plum Sauce
Wood Grilled Pizzas ~ Let us design a specialty pizza for you to complement your menu

Spoon Wall

A new culinary experience is in store for your guests as they encounter our Tasting Spoon Display. A variety of bite –sized options appear on individual spoons for your guests to sample, savor and swoon.

Shrimp Martinis Our Silver Platter Hors D'Oeuvre climax with the appearance of Signature Shrimp Cocktails. Each guest is served an individual vessel from our beverage inspired selections:

Pina Colada Shrimp ~ Shrimp are coated in Toasted Coconut with Pineapple Chutney

Sake-to me-Shrimp ~ Cucumber Wasabi Salsa with a touch of Sake and Black Sesame Seeds

Shrimp Dean Martini ~ Jumbo Shrimp are cooked Flambé style in Vodka and served with chilled Olive and Pimento Salsa

Margaritaville Shrimp ~ Tequila Lime Chutney with Shrimp in a Salt-Rimmed Glass

Bloody Mary Shrimp ~ A zippy Tomato, Celery and Worcestershire Sauce awaken each Shrimp