

HORS D'OEUVRES To-Go 2024

Simply Brilliant!

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EACH PLATTER IS DESIGNED WITH
APPROXIMATELY 20-25 SERVINGS

Display Platters	
Domestic Cheese Platter with Crackers (gfo) (v)	\$75
Fire Roasted Tomato Basil Bruschetta with Toast Rounds (v)	\$65
Fried Pita Wedges with Hummus (32oz) (v)	\$65
Fried Pita with Spinach Artichoke Dip (32oz) (v)	\$85
Charcuterie Platter (gfo)	\$110
Vegetarian	
Antipasto Skewers (pesto tortellini, tomato, kalamata olive, mozzarella) (gf) (v)	\$65
Balsamic Pear and Caramelized Onion Bruschetta with Ricotta Crostini (v)	\$70
Chive Goat Cheese on Parmesan Crisp (gf) (v)	\$60
Santa Fe Deviled Eggs (gf, v)	\$60
Cauliflower Ceviche (vegan, gf)	\$70
Beef	
Beef Carpaccio with Arugula and Truffle Vinaigrette on Crostini	\$70
Carved Beef Sandwiches on Petite Rolls with Horseradish Sauce (24 ct)	\$95
Sweet and Sour Meatballs	\$75
Thai Beef Skewers (gf)	\$70
Poultry	
Buffalo Chicken Bouchée	\$65
Carved breast of Turkey on Petite Rolls with Cranberry Aioli	\$80
Chicken Teriyaki Skewers (gf)	\$65
Chicken Meatballs in Cranberry Chili Sauce	\$110
Seafood	
Grilled Shrimp Skewer (45 pcs) (gf)	\$115
Shrimp Cocktail Platter (gf)	\$135
Sweets	
Mini Dessert Assortment (v)	\$55
Fresh Fruit Skewer with Yogurt Dip (gf, veg)	\$55

gf= gluten free | gfo= can be made gluten free | v= vegetarian