



Diamondback Catering Pack  
2007-2008

**LET US HELP YOU PLAN YOUR NEXT PARTY**  
**(You'll have more fun if you let us take care of all the details!)**

Let the staff at the Diamondback Grill cater your special event this year. We offer full service catering for every type of event including:

Events at the Diamondback  
Events at your private home  
Cocktail parties  
Business dinners  
Birthdays, Anniversaries, Family reunions or Other Celebrations  
Corporate events  
Rehearsal Dinners  
Bridesmaid's Luncheon  
And on and on.

The Diamondback caters over 125 events every year.

We offer delicious hors d'oeuvres, lunch and dinner selections with an emphasis on natural, healthy, locally sourced ingredients. We can even help your order flower arrangements and provide a gift bag with a chocolate belgian brownie inside.

For more information, please call  
Murphy at (336) 722-0006. Our staff looks forward to serving you.  
Let us help you get started with your event today.

Kimberly and Murphy Gregg -- Owners

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## HORS D'OEUVRES SELECTIONS FOR CATERED EVENTS

The Diamondback offers an enormous variety of scrumptious hors d'oeuvres to choose from for your event.  
*Priced per person. Check the selections you would like.*

### SEAFOOD

- |   |        |
|---|--------|
| <input type="checkbox"/> <b>Shrimp Panzanella Crostini</b>  | \$3.95 |
| <i>with grilled shrimp, crispy prosciutto, roasted red pepper chevre, red onion and organic micro greens tossed in our café vinaigrette</i> |        |
| <input type="checkbox"/> <b>Peel and Eat Shrimp</b>   | \$3.95 |
| <i>with fresh lemon and homemade cocktail sauce</i>   |        |
| <input type="checkbox"/> <b>Fresh Shrimp Cocktail</b>   | \$4.95 |
| <i>with lemon and homemade cocktail sauce</i>   |        |
| <input type="checkbox"/> <b>Endive Petals with Salmon Mousse Noisettes</b>  | \$3.95 |
| <input type="checkbox"/> <b>Buffalo Shrimp</b>  | \$4.95 |
| <i>Tail on, peeled &amp; deveined Black Tiger shrimp with Blue cheese aioli and our honey Texas Pete Sauce</i>                              |        |
| <input type="checkbox"/> <b>Flash Fried Salt &amp; Pepper Shrimp –</b>  | \$4.95 |
| <i>Tail-on peeled &amp; deveined Black Tiger Shrimp with roasted red pepper remoulade and spicy tomato jam</i>                              |        |
| <input type="checkbox"/> <b>Blue Point Oysters</b>  | \$3.95 |
| <i>with key lime and wasabi cocktail sauce and Thai potato chips</i>  |        |
| <input type="checkbox"/> <b>Chilled Poached Atlantic Salmon</b>   | \$4.95 |
| <i>with a caper cucumber relish and lemon basil aioli</i>   |        |
| <input type="checkbox"/> <b>Bacon Wrapped Fresh Sea Scallops</b>  | \$3.95 |
| <i>with Chambord sauce</i>  |        |
| <input type="checkbox"/> <b>Oysters Diamondback</b>   | \$3.95 |
| <i>Fresh gulf oysters baked with sautéed spinach, garlic, Sambucca, bread crumbs and shaved Parmesan Cheese</i>                             |        |
| <input type="checkbox"/> <b>Signature Lump Crab Cakes</b>   | \$3.95 |
| <i>Miniature version of our signature homemade crab cakes served with corn relish and roasted red pepper remoulade</i>                      |        |
| <input type="checkbox"/> <b>Sesame Crusted Yellowfin Tuna</b>   | \$4.95 |
| <i>Pan seared rare Yellowfin tuna with sesame noodles, pickled ginger and wasabi with a roasted garlic sweet ginger soy sauce</i>           |        |

<input type="checkbox"/> <b>Sashimi Tuna Tartare</b> <i>Red chili oil, lemon zest, ginger, scallions, black sesame seeds, toasted coconut and passion fruit coulis with won-ton chips</i>	\$3.95
<input type="checkbox"/> <b>Jumbo Dry Scallops</b> <i>Pan seared with lobster, corn cream and fried leeks</i>	\$4.50
<input type="checkbox"/> <b>Flash Fried Calamari</b> <i>with Red thai chili sweet and sour plum jelly</i>	\$3.95
<input type="checkbox"/> <b>Lump Crab &amp; Caper Croquettes</b> <i>with grilled lemon aioli</i>	\$3.95
<input type="checkbox"/> <b>Flash Fried Select Oysters</b> <i>With remoulade on Ritz crackers and fresh lemon</i>	\$3.95
<input type="checkbox"/> <b>Asian Shrimp Cakes</b> <i>Silver dollar shrimp cakes of shallots, scallions, toasted sesame seeds, red peppers, panko bread crumbs skillet seared and served with pickled ginger and roasted garlic sweet ginger soy sauce</i>	\$3.95
<input type="checkbox"/> <b>Lump Crab Hushpuppies</b> <i>Honey butter and chipotle tartar sauce</i>	\$3.50

## BEEF, CHICKEN AND DUCK

<input type="checkbox"/> <b>Filet Mignon Crostini</b> <i>with horseradish sour cream</i>	\$4.95
<input type="checkbox"/> <b>Kobe Beef and Gorgonzola Meatballs</b> <i>with saffron aioli and hardboiled quail egg</i>	\$3.95
<input type="checkbox"/> <b>Bell &amp; Evans All Natural Duck Confit Tostada</b> <i>With handcut goat cheese and blackberry duck jus &amp; black truffle oil</i>	\$3.95
<input type="checkbox"/> <b>Housemade Pate de Campagne</b> <i>with sliced baguettes, stone ground Dijon, carmelized purple onions, cornichons and raclette cheese</i>	\$3.95
<input type="checkbox"/> <b>Buffalo Wings</b> <i>and Blue Cheese Dressing</i>	\$2.95

## OTHER CHOICES

<input type="checkbox"/> <b>Balsamic Glazed Ratatouille</b> <i>in Parmesan baskets with boursin cheese</i>	\$3.50
<input type="checkbox"/> <b>Truffled Shiitake Hummus</b> <i>With grilled ciabatta toast points and marinated tomatoes</i>	\$2.95

<input type="checkbox"/> <b>Tempura Zucchini and Mushrooms</b> <i>Piccata with parsley and lemon or tarragon dill</i>	\$3.50
<input type="checkbox"/> <b>Artichoke Soufflé</b> <i>served with French bread and Stoned Wheat Thins</i>	\$2.95
<input type="checkbox"/> <b>Assorted Focaccia Pizzas or Quesadillas: (Select Two)</b> <input type="checkbox"/> BBQ Chicken <input type="checkbox"/> Grilled Vegetable <input type="checkbox"/> Four Cheese <input type="checkbox"/> White Pie <input type="checkbox"/> Grilled Shrimp, Pineapple and Pesto <input type="checkbox"/> Beef Tenderloin <input type="checkbox"/> Mediterranean	\$3.95
<input type="checkbox"/> <b>Chorizo Deviled Eggs</b> <i>with white balsamic syrup</i>	\$3.55
<input type="checkbox"/> <b>Nachos</b>	\$2.95
<input type="checkbox"/> <b>Chips and Salsa</b> <i>Red, White &amp; Blue Corn Tortilla chips with delicious salsa</i>	\$1.95
<input type="checkbox"/> <b>Assorted Nuts &amp; Bar Snacks</b>	\$1.95
<input type="checkbox"/> <b>Fresh Crudite Vegetable Tray</b> <i>with tarragon dill or ranch dressing</i>	\$2.95
<input type="checkbox"/> <b>Brie Cheese Platter</b> <i>with Stoned Wheat Thins, fresh strawberries &amp; seedless white grapes</i>	\$3.50

Gratuity, Tax & Alcohol are not included. Selections are priced per person.

## OPTIONS FOR CATERED LUNCHEONS-TO-GO \$9.95 per person

Our Luncheons-to-go are a delicious option for office meetings, pharmaceutical sales rep lunches, bridesmaids' luncheons at your home and other events.  
For proper planning and execution of your luncheon, please call at least 3 days in advance of your event.  
All meals are self-service buffet. Our minimum order is \$250.00 plus tax. Please read "Notes" below.  
*Prices are per person. Please check your selections.*

### Entrees

#### **Lasagne**

*We offer a wonderful array of homemade Lasagne including:*

- Classic meat    Grilled vegetable    Mediterranean    Southwestern

*All versions are served with a small Caesar salad.*

#### **Shrimp & Cheese Grits**

*Our signature dish. Shrimp sautéed with garlic, herbs, sherry and then baked with grits, Chorizo sausage, scallions and pepper jack cheese. Served with your choice of:*

- Caesar salad    House salad    Sautéed vegetables.

#### **Caribbean Teriyaki Chicken**

*Pan-seared boneless, skinless, teriyaki chicken breast with grilled vegetables and pineapple. Served with rice pilaf and roasted garlic sweet ginger soy sauce.*

#### **Baked Ziti**

*Tube pasta with ground beef, sausage, onion, mushrooms, green peppers, ricotta, Parmesan and mozzarella cheeses. Served with a small Caesar salad.*

#### **Chicken Pot Pie**

*Homemade crust with handpicked white and dark chicken, carrots, celery, onions and a rich smooth chicken stock Veloute sauce. Served with a house salad.*

#### **Tenderloin Beef Tips**

*Marinated grilled beef tenderloin tips offered with a beef stock au jus over white rice pilaf. Served with your choice of:*

- Sautéed Vegetables    House salad    Caesar salad

#### **Beef Stroganoff**

*Beef tenderloin tips sautéed with yellow onions and button mushrooms, blended in a sour cream sauce over your choice of:*

- Rice pilaf    Egg noodles.

*Served with your choice of a:*

- House salad    Caesar salad.

**☐Chicken Parmesan**

*Pan-seared boneless breast of chicken baked with Farfalle pasta, Parmesan and mozzarella cheeses and our homemade marinara sauce. Served with Caesar salad.*

**☐Homemade Meatloaf**

*Certified Black Angus ground chuck meatloaf with a southwestern barbeque glaze and mashed potatoes. Served with sautéed vegetables and a house salad.*

**☐Blackened Catfish**

*Pan Sauteed blackened far raised catfish fillets over rice pilaf. Served with*

- Sauteed vegetables House salad

**☐Chicken Casablanca**

*Boneless, skinless chicken breast rubbed with Moroccan spices and pan sautéed. Served with vegetable cous cous and Caesar salad.*

**☐Shrimp Creole**

*Fresh peeled shrimp pan sautéed with a classic green pepper, celery, onion and tomato creole sauce over white rice pilaf. Served with:*

- Caesar Salad House salad

**☐Roasted Pork Tenderloin**

*Marinated pork loin rubbed with southwestern herbs and spices, fire roasted and offered with mashed potatoes or rosemary roasted new potatoes. Served with*

- Caesar Salad House salad

## Entrée Salads

All entrée salads are available with your choice of

- Grilled Chicken Grilled Shrimp Grilled salmon Blackened salmon

**☐Mediterranean Tortellini Salad**

*Cheese tortellini, roma tomatoes, artichoke hearts, kalamata olives, capers, purple onions and feta cheese tossed in your choice of*

- Classic Greek Dressing Balsamic Vinaigrette Lemon Dill Vinaigrette

**☐Vine Ripe Tomato and Grilled Vegetable Salad**

*Mixed greens with fresh vine ripened beef steak tomatoes, grilled asparagus, yellow squash, zucchini, roasted red and yellow peppers and onions with balsamic vinaigrette.*

**☐Greek Salad**

*Mixed greens, cucumbers, tomatoes, pepperoncini, purple onions, feta cheese and kalamata olives with a classic Greek dressing.*

**☐Spinach Salad**

*Fresh spinach, hard-boiled eggs, mushrooms and purple onions tossed in our bacon and caper vinaigrette.*

**☐Cobb Salad**

*Mixed greens topped with hard-boiled egg, marinated artichoke hearts, hickory smoked bacon, tomatoes, marinated cucumber and Roquefort cheese. Served with tarragon dill dressing and fresh fruit.*

## DINNER OPTIONS FOR CATERED EVENTS

Diamondback Grill offers two delicious choices for your catered event.

Choose from our traditional three-course or two-course dinners.

At the Diamondback, we strive to use fresh, locally sourced produce, meats and poultry.

Whenever possible, we create our dishes using organic ingredients from Minglewood and Ashley Farms.

*Priced per person. Check the selections you would like.*

### Option #1: Three-course Menu

\$29.95 per person

#### 1<sup>st</sup> Course

##### **Fresh Garden Salad**

Mixed baby greens with tomatoes, carrots and cucumbers with the choice of three homemade dressings.

#### 2<sup>nd</sup> Course

Choice of:

##### **Grilled Filet Mignon**

*Prime cut of specially filet mignon, grilled to order and served with smashed new potatoes and sautéed asparagus with lemon tarragon butter.*

Or

##### **Grilled Atlantic Salmon**

*Fillet of fresh Atlantic Salmon grilled to perfection. Served with jasmine rice, sautéed asparagus, a vine-ripened tomato jam and basil oil.*

Or

##### **Ashley Farms Organic Chicken Breast**

*Homespun slow-roasted flavor served with aromatic rice, braised baby spinach and a mushroom marsala jus.*

#### 3<sup>rd</sup> Course

##### **Triple Chocolate Cake**

Iced Tea and Coffee

### Option #2: Two-course Menu (same as Opt. #1 without dessert)

\$27.95 per person

## Notes

- Please call 3 days in advance of your event to allow us to prepare your event.
- Luncheons include disposable serving containers, serving utensils, heavy duty paper plates, plastic utensils, napkins, drink cups, ice tea, ice and lemons.
- Minimum order is \$250.00 plus tax and may be paid by cash, company check or credit card on the day the order is placed. Cancellation or any change to the guaranteed number of people must be made 48 hours in advance before the scheduled function.
- Orders may be picked up at the Diamondback Grill or may be delivered at your requested Forsyth County location between 10:30 and 1:00 pm for a \$1.00 per person delivery charge (minimum \$30.00) This fee includes full function set up, but not does include break down or clean up.
- For every \$250.00 spent on a catered luncheon, we will rebate you a gift certificate for 20% off your next meal or \$100.00 or less. This is a \$20.00 value you can use on at the Diamondback for any corporate or personal entertaining you do at the Diamondback Grill within 3 months following your catered function.
- We appreciate your business. Thank you.

### Book Your Event Today

The Diamondback Catering Staff is dedicated to making every event a total success.  
To get started, please call Murphy at (336) 722-0006.

Today's Date: \_\_\_\_\_ Date of Event: \_\_\_\_\_

Company: \_\_\_\_\_

Contact: \_\_\_\_\_ Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

Guaranteed # of people: \_\_\_\_\_

Payment Arrangements:     Cash   Check   Visa   Mastercard   AmEx

Credit Card # \_\_\_\_\_ Exp. \_\_\_\_\_

Name on the Card \_\_\_\_\_

3 digit code on Back: \_\_\_\_\_

Confirmation: \_\_\_\_\_

Date: \_\_\_\_\_

Special Instructions:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_