



The Diamondback Grill Offers
Award-Winning,
Professional Catering for
Parties of 4 to 4,000!

We're here to provide you with a professional staff, incredible food, full bar set-ups, rentals ... whatever you need. And yes, we can work within your budget.

We offer full service catering for every type of event including:

- Cocktail parties
- Business dinners
- Birthdays, Anniversaries, Family Reunions and Other Celebrations
- Corporate events
- Rehearsal Dinners
- Bridesmaid's Luncheon

The Diamondback caters over 125 parties every year including events at the High Point Furniture Market. You can host your party at our place or your own.

Our Catering Pack is designed to give you ideas. Many vegetarian options are also available!

When you're ready to get started, please call Murphy at (336) 722-0006. Thanks and we hope to work with you soon!

HORS D'OEUVRES OPTIONS FOR CATERED EVENTS

The Diamondback offers an enormous variety of scrumptious hors d'oeuvres to choose from for your event. Priced per person.

SEAFOOD

- Shrimp Panzanella Crostini \$3.95
With grilled shrimp, crispy prosciutto, roasted red pepper chevre, red onion and organic micro greens tossed in our café vinaigrette

- Peel and Eat Shrimp \$3.95
With fresh lemon and homemade cocktail sauce

- Fresh Shrimp Cocktail \$4.95

- Endive Petals with Salmon Mousse Noisettes \$3.95

- Buffalo Shrimp \$4.95
Tail on, peeled & deveined Black Tiger shrimp with Blue cheese aioli and our honey Texas Pete Sauce

- Flash Fried Salt & Pepper Shrimp – \$4.95
Tail-on peeled & deveined Black Tiger Shrimp with roasted red pepper remoulade and spicy tomato jam

- Blue Point Oysters \$3.95
with key lime and wasabi cocktail sauce and Thai potato chips

- Chilled Poached Atlantic Salmon \$4.95
with a caper cucumber relish and lemon basil aioli

- Bacon Wrapped Fresh Sea Scallops \$3.95
with Chambord sauce

- Oysters Diamondback \$3.95
Fresh gulf oysters baked with sautéed spinach, garlic, Sambucca, bread crumbs and shaved Parmesan Cheese

- Signature Lump Crab Cakes \$3.95
Miniature version of our signature homemade crab cakes served with corn relish and roasted red pepper remoulade

- Sesame Crusted Yellowfin Tuna \$4.95
Pan seared rare Yellowfin tuna with sesame noodles, pickled ginger and wasabi with a roasted garlic sweet ginger soy sauce

 - Sashimi Tuna Tartare \$3.95
Red chili oil, lemon zest, ginger, scallions, black sesame seeds, toasted coconut and passion fruit coulis with wonton chips

 - Jumbo Dry Scallops \$4.50
Pan seared with lobster, corn cream and fried leeks

 - Flash Fried Calamari \$3.95
with Red thai chili sweet and sour plum jelly

 - Lump Crab & Caper Croquettes \$3.95
with grilled lemon aioli

 - Flash Fried Select Oysters \$3.95
With remoulade on Ritz crackers and fresh lemon

 - Asian Shrimp Cakes \$3.95
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

 - Lump Crab Hushpuppies \$3.50
Honey butter and chipotle tartar sauce
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- ### BEEF, CHICKEN AND DUCK
- Filet Mignon Crostini \$4.95
with horseradish sour cream

 - Kobe Beef and Gorgonzola Meatballs \$3.95
with saffron aioli and hardboiled quail egg

 - Bell & Evans All Natural Duck Confit Tostada \$3.95
With handcut goat cheese and blackberry duck jus & black truffle oil

 - Housemade Pate de Campagne \$3.95
with sliced baguettes, stone ground Dijon, carmelized purple onions, cornichons and raclette cheese

 - Buffalo Wings \$2.95
and Blue Cheese Dressing

OTHER CHOICES

- Balsamic Glazed Ratatouille \$3.50

in Parmesan baskets with boursin cheese

- Truffled Shiitake Hummus \$2.95

With grilled ciabatta toast points and marinated tomatoes

- Tempura Zucchini and Mushrooms \$3.50

Piccata with parsley and lemon or tarragon dill

- Artichoke Soufflé \$2.95

served with French bread and Stoned Wheat Thins

- Assorted Focaccia Pizzas or Quesadillas: (Select Two)

\$3.95

- BBQ Chicken

- Grilled Vegetable

- Four Cheese

- White Pie

- Grilled Shrimp, Pineapple and Pesto

- Beef Tenderloin

- Mediterranean

- Chorizo Deviled Eggs \$3.55

with white balsamic syrup

- Nachos \$2.95

- Chips and Salsa \$1.95

Red, White & Blue Corn Tortilla chips with delicious salsa

- Assorted Nuts & Bar Snacks \$1.95

- Fresh Crudite Vegetable Tray \$2.95

with tarragon dill or ranch dressing

- Brie Cheese Platter

with Stoned Wheat Thins, fresh strawberries & seedless white grapes \$3.50

*Please note: 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 the "Notes" in this Catering Pack. Prices are per person.

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 or • 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 dressing:

- 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

SANDWICHES

Choice of Veggie Bowtie Pasta, Black Bean Salad, Potato Salad, Fruit or Chips

Select Bread from Ollie's: Sourdough, Wheat, Olive Oil & Sea Salt, Ciabatta or Tortilla Wrap

- Pilgrim in Paris

Smoked turkey, brie, apple, purple onion, cranberry mayo

- London Calling

Roast beef, horseradish sour cream, purple onion, cheddar cheese, lettuce & tomato

- Caesar's Robe

Grilled lemon herb chicken, romaine, olives, tomato, Caesar dressing & Parmesan in a tortilla wrap

- Great Smokey Club

Smoked turkey, bacon, Monterey Jack, lettuce, tomato, purple onion & avocado

- Ciao Bella

Grilled portabella, vine ripe tomato, grilled red onion, pesto aioli, provolone, organic mixed greens & balsamic vinaigrette

- Tuna Nicoise

Grilled pesto tuna, arugula, pickles, pesto aioli on ciabatta with fresh lemon

- Foghorn Leghorn

Lemon tarragon chicken salad, lettuce, tomato & cucumbers

- Sorry Charlie

Tuna salad, lettuce & tomato

- Sloppy Joe

Homemade DB BBQ sauce, ground chuck beef, grilled red peppers, purple onion, slaw & pepper jack cheese

- Havana

Smoked turkey, Virginia ham, pepper jack cheese, pickles with Dijon mustard & DB BBQ sauce

- Eggcited

Egg salad, lettuce & tomato

- Big On the Pig –

Pulled pork, Vidalia peach chutney, Slaw, Eastern BBQ sauce

DINNER OPTIONS FOR CATERED EVENTS

IMPORTANT NOTES

Diamondback Grill offers two delicious choices for your catered dinner. Choose from our traditional three-course or two-course dinners.

At the Diamondback, we use fresh, locally sourced produce, meats and poultry whenever possible and we shop at local produce farms frequently.

Choose Option #1 or Option #2:

❧ OPTION 1 ❧

3 COURSE MENU

\$29.95 per person

1st Course

Fresh Garden Salad

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

2nd 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.

3rd Course

Triple Chocolate Cake

Iced Tea and Coffee

❧ OPTION 2 ❧

2 COURSE MENU

(same as Opt. #1 without dessert)

\$27.95 per person

- Please call a minimum of 3 days in advance of your event to allow us to prepare your event.
- Yes -- we do have vegetarian options and we'd be happy to talk to you about any special dietary needs.
- 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 do try to keep the prices in our Catering Pack up-to-date however, due to fluctuations with the availability of seasonal items, these prices may change slightly.

We appreciate your business. Thank you.