



Diamond Catering presents

A Holiday Cocktail Party at the Mill

Welcome Display

A warming, welcoming display of seasonal specialties awaits you. Imported Cheeses, Olives, Smoked Meats and Marinated Vegetables are accompanied by our signature Pita Wedges with Roasted Red Pepper Hummus

- ◇ *Balsamic Pear and Caramelized Onion Bruschetta with Ricotta Crostini*
- ◇ *Baby Portobello Mushrooms stuffed with Toasted Cous Cous*
- ◇ *Chicken Skewers with Apple Curry Glaze*
- ◇ *Sausage and Gorgonzola in Phyllo Cups*
- ◇ *Shrimp Cocktail Shooters*
- ◇ *Two Chef's Choice Hors d'oeuvre*

Carving Station

Featuring Bourbon Glazed Roast Beef with Petite Rolls and Horseradish Sauce

Miniature Pastries and Italian Cookies

Regular and Decaffeinated Coffee, Black and Herbal Teas, Soft Drinks

This menu is priced at \$22 per guest plus service fee and sales tax and is based on a minimum of 25 guests. Alcoholic beverages options vary. Please call for more information.

*www.diamondcatering.us **315-487-0647** catering@twcny.rr.com*

