

DESERT  
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ARENA™

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DESERT DIAMOND CASINO WEST VALLEY  
**MORE JACKPOTS**  
STATEWIDE & AROUND THE CORNER  
EXPECT MORE AT LOOP 101 & NORTHERN AND DDCAZ.COM

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DESERT DIAMOND CASINO WEST VALLEY  
**MORE GOOD TIMES**  
WE CELEBRATE WINNERS!  
JUST NORTH OF WESTGATE & DDCAZ.COM

DESERT DIAMOND CASINO WEST VALLEY  
**MORE WAYS TO WIN**  
TAKE A SPIN ON LIVE ROULETTE!  
JUST NORTH OF WESTGATE & DDCAZ.COM

2023

MENU OFFERINGS

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BREAKFAST

# MADE-TO-ORDER MORNINGS

## LOCAL BREAKFAST EXPERIENCE

*Add Our Signature Cinnamon Buns with Warm Sweetened Cream Cheese, Fresh Squeezed Juice, Market Style Seasonal Fruits, and a Coffee Selection.*

FRESH BAKED MUFFINS

ASSORTED BAGELS AND LOCAL SPREADS

LEMON POUND CAKE

FLAKY DANISH PASTRY

BUTTER CROISSANTS WITH JAMS

## LOCAL BREAKFAST EXPERIENCE

*Add Your Favorite Breakfast Items to Our Signature Breakfast Breads and Pastries*

TURKEY SAUSAGE, EGG, PEPPER JACK CHEESE AND POBLANO RELISH ON BOLILLO

HAM, EGG, SWISS CHEESE ON PRETZEL BUN

BACON, EGG AND CHEDDAR CHEESE ON TOASTED CROISSANT

EGG WHITE, SPINACH, SUN-DRIED TOMATO AIOLI ON ENGLISH MUFFIN

## EGGS, HOT CEREALS, YOGURTS, AND BREAKFAST MEATS

*Add Your Favorite Breakfast Items to Our Signature Breakfast Breads and Pastries*

SCRAMBLED EGGS

SPINACH AND MUSHROOM FRITTATA

STEEL CUT OATMEAL

ASSORTED CEREALS

STONE GROUND GRITS

YOGURT AND BERRY PARFAITS WITH GRANOLA

PORK SAUSAGE LINKS

HICKORY SMOKED BACON

TURKEY SAUSAGE LINKS

# MADE-TO-ORDER MORNINGS

## PLATED BREAKFAST

*All served with fresh baked pastries, honey butter, and preserves, juice, coffee service.*

Scrambled Eggs, Smoked Bacon, Turkey Sausage and Breakfast Potatoes

Chorizo, Egg and Jack Cheese Burrito with Southwest Potatoes and Pico de Gallo

Spinach and Mushroom Frittata with Mornay Sauce and Sun-Dried Tomato Relish

Dulce de Leche French Toast with Caramel Crème and Bacon Roasted Pecans

## TWISTED SALADS

*Build your salad from the fresh market and our action chef will toss it with your favorite in-house prepared vinaigrette and served with old world sliced breads and crackers. Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.*

### GREENS

Choose 2

ARIZONA FIELD GREENS

ARUGULA

ROMAINE LETTUCE

ICEBERG

SPINACH

TUSCAN KALE

### TOPPINGS

Choose 4

BLACK OLIVE

BROCCOLI

HARD COOKED EGG

GARBANZO BEANS

DRIED CRANBERRIES

SLICED MUSHROOMS

PEPPERONCINI

# TWISTED SALADS

+ Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.

## PROTEINS

Choose 2

HERB STEAK  
GRILLED CHICKEN  
ROAST TURKEY  
SMOKED BACON  
GRILLED SHRIMP  
ANCHO SPICED TOFU

## CHEESES

Choose 2

BLUE CHEESE  
CHEDDAR CHEESE  
SHAVED PARMESAN  
COTIJA CHEESE  
FETA CHEESE

## DRESSINGS

Choose 2

BALSAMIC VINAIGRETTE  
RED WINE VINAIGRETTE  
BUTTERMILK RANCH  
CLASSIC CAESAR  
BLUE CHEESE  
CHIPOTLE-HONEY VINAIGRETTE  
SOY GINGER SESAME



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LUNCH

# "OUT OF THE BOX" LUNCHES

## GOURMET SANDWICHES

Choose 2

### SOUTHWEST TURKEY

Oven-Dried Tomato, Pepper Jack Cheese, Cilantro and Chipotle Aioli on Bolillo

### TURKEY CLUB HOAGIE

Roasted Turkey, Bacon, Herb Aioli, Lettuce and Tomato

### BLACK FOREST HAM AND SWISS

with Mustard Butter on Pretzel Bun

### ROAST BEEF AND CHEDDAR

with Caramelized Onion and Horseradish Aioli on Onion Roll

### CHICKEN SALAD CROISSANT

Grilled Chicken Salad, Red Grapes, Walnuts and Bibb Lettuce

### ZLT FLATBREAD

Zucchini, Sun-Dried Tomato Pesto and Pepper Jack Cheese



Unique 'out of the box' lunch experience where guests are shopping to choose their selection in gourmet bag/box

## FARMER SALADS

Choose 2

### GRILLED CHICKEN CAESAR

### VEGETABLE CHOP

### SPINACH AND BACON

### ARIZONA CITRUS

## SIDES

Choose 2

### WHOLE FRUIT

### VEGETABLE PASTA SALAD

### KETTLE CHIPS

### MUSTARD POTATO SALAD

## DESSERTS

### CHOCOLATE CHIP COOKIE

### TRIPLE CHOCOLATE BROWNIE

### FRUIT CUP

# ANYTIME PLATED LUNCHES

+ All served with signature rolls, whipped butter and seasonal vegetable

## ENTRÉE SELECTION

BRAISED SHORT-RIB HERB POLENTA  
and Natural Cabernet Reduction

ROSEMARY LEMON CHICKEN  
on Au Gratin Potato Cake

CHILI-SPICED ROASTED BREAST  
of Chicken with Butternut Squash Risotto and Red Wine Reduction

MISO-GLAZED SALMON  
with Coconut Jasmine Rice and Baby Bok Choy

BEEF TENDERLOIN  
with Pomme Puree and Green Peppercorn-Port Reduction

GRILLED DOUBLE CUT PORK CHOP  
with Sweet Potato and Zinfandel-Bing Cherry Sauce.

VEGETABLE CANNELLONI  
with Roasted Portobello Mushrooms, Sun-Dried Tomato Relish and Pesto Cream Sauce

## CHILLED ENTRÉE SELECTIONS

DRAGON'S GATE ASIAN CHICKEN SALAD  
char su chicken, hoisin noodles, sweet and sour vegetables, Asian slaw and wonton croutons

CHOPHOUSE BISTRO STEAK SALAD  
hearty greens, char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions

GRILLED CHICKEN SALAD  
grilled chicken, wrapped artisan greens, vegetable salad and classic mustard vinaigrette

ANTIPASTI SALAD  
romaine hearts wrapped in prosciutto, pesto chicken, fresh Mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil



# ANYTIME PLATED LUNCHES

+ All served with signature rolls, whipped butter and seasonal vegetable

## DUET ENTRÉE SELECTIONS

GRILLED PETITE FILET AND PAN SEARED LEMON CHICKEN with  
Tomato-Basil Relish – Cabernet mashed potatoes and caramelized shallot jus

HERB-CRUSTED TENDERLOIN OF BEEF AND MAINE SEA SCALLOPS  
scalloped Yukon Gold potatoes and red wine sauce

PETITE FILET MIGNON AND SEARED SALMON  
risotto cake and three-peppercorn sauce

## SALAD

ARUGULA, SHAVED FENNEL, VALENCIA ORANGE, AND MEYER LEMON VINAIGRETTE

MIXED FIELD GREENS, CUCUMBER, GRAPE TOMATO, CARROTS AND HERB VINAIGRETTE 6

BABY SPINACH, PEPPADEWS, CRISPY PANCETTA, MANCHEGO, SHERRY VINAIGRETTE

BIBB AND FRISEE LETTUCES GOAT CHEESE, DRIED CRANBERRIES, CANDIED PECANS AND  
MAPLE VINAIGRETTE

TOMATOES, FRESH MOZZARELLA, OLIVE OIL, AGED BALSAMIC VINEGAR, FRESH BASIL

ROMAINE, LEMON CAESAR DRESSING, SHAVED PARMESAN, GARLIC CROUTONS

ARIZONA FIELD GREEN SALAD WITH LOCAL CITRUS, RED ONION, SPICED PECANS, COTIJA  
CHEESE AND CHIPOTLE-HONEY VINAIGRETTE

## DESSERT

CHOCOLATE FLOURLESS CAKE

Raspberry sauce, fresh berries

WHITE CHOCOLATE CHEESECAKE

Chocolate and raspberry sauces, fresh berries

CARROT CAKE

Cream cheese frosting and toasted walnuts

RUSTIC APPLE TART

Cinnamon custard sauce

KEY LIME

Toasted coconut and strawberry coulis

TIRAMISU

Espresso, mascarpone and bittersweet chocolate



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BREAKS

# SMALL BITES AND BREAKS

+ These chef inspired small bites bring the kitchen into your reception. An action chef rolls in the kitchen and serves your guests the freshly prepared mini restaurant plates

## HORS D'OEUVRES

Individual

FONTINA STUFFED RISOTTO GARLIC AIOLI

BLACKENED SHRIMP CAJUN REMOULADE

BEEF WELLINGTON HORSERADISH CREAM

SHAVED BEEF TENDERLOIN CROSTINI HERBED MASCARPONE AND TRUFFLE OIL

TANDOORI CHIX SATAY MANGO SALSA

BEEF SATAY THAI PEANUT SAUCE

PORK POTSTICKER SOY AND SWEET CHILI

VEGETABLE SPRING ROLL SWEET SOY

CHICKEN QUESADILLA AVOCADO CREMA

## ARTISAN BAVARIAN PRETZELS

TRADITIONAL BUTTERED AND SALTED BAVARIAN WITH BROWN MUSTARD

GARLIC AND PARMESAN WITH MARINARA

CINNAMON SUGAR WITH SWEET CREAM CHEESE DIP

## ARTISANAL CHARCUTERIE

IMPORTED PROSCIUTTO, SALAMI, MORTADELLA, AND COPPA

Served with pickled vegetables, sliced old world breads and flavored olive oil

## INTERNATIONAL CHEESE DISPLAY

CHEFS SELECTION OF INTERNATIONAL CHEESES,

Served with orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and crostini

## HUMMUS TRIO

TRADITIONAL, ROASTED BELL PEPPER AND JALAPENO-CILANTRO

Served toasted pita chips and crostini

# ALL DAY BREAKS

**ASSORTED COOKIES BY THE DOZEN (CHOCOLATE CHIP, PEANUT BUTTER, OATMEAL RAISIN)**

**BROWNIES BY THE DOZEN**

**CUPCAKES**

**ENERGY BARS**

**BAGGED CHIPS**

**GRANOLA BARS**

**WHOLE FRUIT**

**SLICED FRUIT PLATTER**

**KETTLE CHIPS AND PARMESAN DIP**

**POPCORN**

**CHIPS AND SALSA**

**INDIVIDUAL YOGURTS**

## **GOURMET NACHO & SALSA BAR**

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream and jalapeños.

## **GARDEN FRESH CRUDITÉ OF VEGETABLES**

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, garlic-sriracha aioli

## **ALL DAY THEMED CHEF TABLES**

Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil

# TASTE OF THE SOUTHWEST

+ Our Signature Mexican Themed Chef Table features our Poncho and Sombrero dressed chef preparing fresh guacamole from an authentic Molcajete with assorted salsas and warm chips

## ENTREES

Choose 2

### POLLO ADOBADO

Ancho-marinated chicken breast with slow cooked-cooked peppers and Chihuahua cheese

### CARNITAS

Braised pork with cilantro, white onion and grilled pineapple. Served with warm tortillas.

### TINGA DE RES

Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion

### POLLO CON PLATANO

Pan-roasted chicken marinated in orange-achiote sauce, topped with pico de gallo, queso fresco crema. Served with sweet plantains and pickled chipotle onion

### ARRACHERA

Guajillo chile and tequila marinated pork or chicken with chile rajas and Menonita cheese

## SIDE PLATTERS

Choose 4

### GRILLED CHICKEN CAESAR

### VEGETABLE CHOP

### SPINACH AND BACON

### ARIZONA CITRUS

## DESSERTS

### CHOCOLATE CHIP COOKIE

### TRIPLE CHOCOLATE BROWNIE

### FRUIT CUP

# ITALIAN BISTRO

+ Explore the artisanal side of Italy with expertly curated charcuterie boards showcasing hand carved prosciutto and gourmet cured meats complemented by a bounty of complex cheeses and tangy pickled vegetables.

## ARTISAN MEATS

Choose 3

GENOA SALAMI

SOPPRESSATA

MORTADELLA

CAPICOLA

ROAST TURKEY

ROAST BEEF SIRLOIN

BLACK FOREST HAM

## ARTISAN CHEESE

Choose 3

Served with honey, nut, and dried fruit garnishes

AGED PROVOLONE

BLUE CHEESE

BRIE

ENGLISH CHEDDAR

SMOKED GOUDA

HERBED GOATS CHEESE

## ROASTED OR PICKLED VEGETABLE

Choose 3

Served with honey, nut, and dried fruit garnishes

KALAMATA OLIVES

SICILIAN GREEN OLIVES

ROASTED ASPARAGUS

GRILLED ARTICHOKE HEARTS

ROAST BELL PEPPERS

CHERRY TOMATO

ROASTED CIPOLLINI ONIONS

# SOUTHERN TABLE

+ Hickory and oak wood smoked meats hand carved or chopped by our low country themed chefs and served with traditional barbecue, mustard barbecue, and ancho spiced barbecue sauce.

## PROTIEN

Choose 2

12-HOUR BRISKET

CAROLINA PORK

CHILI SPICED TURKEY BREAST

ROASTED CHICKEN

BEEF SAUSAGE

PORK SAUSAGE

## SIDE PLATTERS

Choose 2

THYME BUTTERED BABY FENNEL

THREE BEAN STEW

CRUSHED CORN PUDDING

SOUTHERN SALAD – MIXED BERRIES, GOAT

CHEESE, PECANS AND WHITE BALSAMIC

VINAIGRETTE

SWEET POTATO SALAD

SPAGHETTI SQUASH AND BELL PEPPER

ROASTED FINGERLING POTATO

HERBED SEASONAL BISTRO VEGETABLE

## DESSERT

Choose 2

PEACH COBBLER WITH FRESH WHIPPED CREAM

STRAWBERRY SHORTCAKE

BROWN BUTTER APPLE TART



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# DRINKS



# DRINKS

## SPECIALTY COCKTAILS

## BAR SELECTIONS

## WINE BY THE BOTTLE

## NON-ALCOHOLIC REFRESHMENTS

### ALL NATURAL INFUSED FRUIT WATERS

Strawberry Basil

Cucumber lemon

Minted Watermelon

### COFFEE AND TEA

Fresh brewed coffee and an assortment of hot and flavored teas

### HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, and delightful mini marshmallows

### ASSORTED SOFT DRINKS (12 OZ.)

Pepsi, Diet Pepsi, Mist Twist

### AQUAFINA BOTTLED WATER (12 OZ.)

### ASSORTED JUICES

Orange, Cranberry, Grapefruit and Pineapple

### PERRIER SPARKLING WATER (11 OZ.)