

CATERING MENU



DESERT DIAMOND CASINO

An Enterprise of the Tohono O'odham Nation.

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All prices and menu selections are subject to change
All food & beverage is subject to 9.2% Sales tax and 20% service charge

DESERT DIAMOND MEETING PACKAGE

25 Guest Minimum – Priced Per Person
\$7 per person for groups less than 25 guests

Complimentary Notepads/Pens, Flip-chart, Projector & Screen

Continental Breakfast

Assortment of Breakfast Pastries, Bagels and Cream Cheese,
Fruit Preserves and Butter, Fresh Seasonal Sliced Fruit and Berries,
Orange & Cranberry Juice, Regular and
Decaffeinated Coffee, Hot Tea

Beverage Break

Refresh of Regular and Decaffeinated Coffee, Hot Tea,
Assortment of Soft Drinks and Bottled Water

Luncheon Buffet

Please Choose One:
See Page 6 for Buffet Details

Diamond Deli Counter
California Buffet
La Cantina
Avanti Italian Buffet

Afternoon Break

Assortment of Sodas and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Please Choose One Specialty Break:

Jackpot Sweets

Freshly Baked Brownies and Jumbo Chocolate Chip Cookies

Diamond Decadence

Chocolate & Lemon Cream Cupcakes, Spiced Carrot Cake Squares

Diamondback Snack

Potato Chips, Peanuts, Trail Mix, Tortilla Chips & Salsa

\$49

HALF DAY MEETING PACKAGE

Add \$7 per person for groups less than 25 guests

**Lunch Plus Choice of Morning or Afternoon Break
Complimentary Notepads/Pens, Flip Chart, Projector & Screen**

Morning Continental Break

Assortment of Breakfast Pastries, Bagels and Cream Cheese,
Fruit Preserves and Butter, Fresh Seasonal Sliced Fruit and Berries,
Orange & Cranberry Juice, Regular and
Decaffeinated Coffee, Hot Tea

Luncheon Buffet

Please Choose One:

See Page 6/7 for Buffet Details

Diamond Deli Counter

California Buffet

La Cantina

Avanti Italian Buffet

Afternoon Break

Assortment of Sodas and Bottled Water,
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Please Choose One Specialty Break:

Jackpot Sweets

Freshly Baked Brownies and Jumbo Chocolate Chip Cookies

Diamond Decadence

Chocolate & Lemon Cream Cupcakes, Spiced Carrot Cake Squares

Diamondback Snack

Potato Chips, Peanuts, Trail Mix, Tortilla Chips & Salsa

\$37

DESERT DIAMOND CASINO

REFRESHMENT BREAKS A LA CARTE

Morning Additions (per dozen)

Assorted Breakfast Pastries	\$28
Assorted Bagels, Cream Cheese	\$27
Assorted Fruit Yogurts	\$27
Fresh Fruit Yogurt Parfait.....	\$50
Seasonal Fruit (serves 25)	\$80
Seasonal Fruit (serves 50)	\$160

Afternoon Treats (per dozen)

Assorted Whole Fruit	\$22
Assorted Cookies	\$30
Chocolate Chip Cookie.....	\$30
Oatmeal Raisin Cookie.....	\$30
Peanut Butter Cookies	\$30
Chocolate Fudge Brownies	\$32
Chocolate Dipped Strawberries.....	\$34

Diamond Snacks (Individual bags, per dozen)

Assorted Granola Bars	\$21
Trail Mix.....	\$21
Peanuts	\$21
Mixed Nuts.....	\$24
Assorted Potato Chips.....	\$21
Tortilla Chips & Salsa (serves 25)	\$79

Beverages

Regular & Decaf. Coffee (per Gallon)	\$36
Fresh Brewed Iced Tea (per Gallon)	\$25
Fruit Punch or Lemonade (per Gallon).....	\$30
Coke, Diet Coke, Sprite	\$2.50
Bottled Water (10 oz. each)	\$1.50
Cranberry Juice (10 oz. each)	\$3.50
Orange Juice (10oz.each).....	\$3.50
Assorted Power Beverage (20oz. each).....	\$3.00
Assorted Iced Tea (16oz. each)	\$2.50
Assorted Energy Drink (16oz. each)	\$3.75

Beverage Stations

Regular & Decaf Coffee, Hot Tea, Soda & Bottled Water

Full Day (over 4 Hours).....	\$9 per person
Half Day (Under 4 Hours)	\$7 per person

BREAKFAST BUFFET

Add \$7 Per Person for groups under 25

**All Breakfast Buffets include
Orange & Cranberry Juice
Regular & Decaffeinated Coffee, Hot Tea
For up to 2 hours**

Classic Continental

An Assortment of Fresh Breakfast Pastries, Bagels & Cream Cheese
Fresh Seasonal Sliced Fruit and Berries Fruit Preserves and Butter

\$20

American Breakfast

Fresh Seasonal Fruit,
Traditional Style Scrambled Eggs, Bacon, Sausage Links,
Seasoned Breakfast Potatoes with Peppers and Onions, Fruit Preserves and Butter,
Bagels and Cream Cheese

\$23

Sonoran Breakfast

Sliced Fresh Fruit
Individual Cold Cereals
Eggs Florentine
Traditional Style Farm Fresh Scrambled Eggs
Crisp Bacon Strips and Sausage Links
Chef's Seasoned Breakfast Potatoes with
Green Peppers, Red Peppers and Onions
House Cheddar Cheese Biscuits and Chorizo Gravy
Assorted Breakfast Pastries
Butter or Margarine
Fruit Preserves
Bagels and Cream Cheese

\$26

Add Omelet Station at \$7 Per Guest
(Bacon, Tomatoes, Peppers, Onions, Mushrooms, Cheese)
Chef Attendant Fee \$60

PLATED BREAKFAST

Priced Per Person

Includes:
Orange Juice,
Regular and Decaffeinated Coffee,
Hot Tea,
Assorted Breakfast Pastries

American Classic

Fresh Scrambled Eggs,
Bacon and Sausage Links,
Chef's Seasoned Breakfast Potatoes

\$17

Eggs Benedict

Fresh Fruit Cup,
Classic Eggs Benedict,
Chef's Seasoned Breakfast Potatoes

\$20

Brioche French Toast

Sliced Fresh Fruit,
Brioche Bread with Powdered Sugar & Maple Syrup,
Choice of Bacon or Sausage

\$19

BREAKFAST SANDWICH ENHANCEMENTS

Breakfast Panini

Scrambled Eggs, Bacon, Tomatoes, Spinach, Jack and Goat Cheese

Breakfast Croissant

Scrambled Eggs, Black Forest Ham, Swiss Cheese

Breakfast Burrito

Scrambled Eggs, Bacon or Chorizo, Peppers, Cheese, Salsa

\$49 per dozen

DESERT DIAMOND CASINO

LUNCH BUFFETS

Add \$7 Per Person for groups under 25

**All Lunch Buffets include
Iced Tea, Regular & Decaffeinated Coffee**

Diamond Deli Counter

Tossed Garden Greens with Assorted Dressings
Penne Pasta Salad with Pesto, Olives and Feta Cheese Crumbles
Sunrise Coleslaw Vinaigrette with
Apples, Pineapples and Jicama
Sliced Cold Cuts of Roast Beef, Honey Roasted Turkey Breast,
Peppered Pastrami and Black Forest Ham
Sliced Tomatoes, Lettuce, Dill Pickles, Balsamic Cipollini Onions, Swiss,
Cheddar, and Pepper Jack Cheeses
Brown Mustards, Chipotle Mayo,
Breads, BBQ and Traditional Potato Chips
Brownies and Cookies

\$26

La Cantina

Tortilla Chips & Fresh Tomato Salsa, Sonoran Caesar Salad,
Cheese Enchiladas with Poblano Crema,
Pork Carnitas
Please Choose One:
Carne Asada or Chicken Fajitas
with Onions and Peppers
Flour Tortillas, Refried Beans, Spanish Rice
Guacamole, Cheddar Cheese, Garden Fresh Lettuce,
Sour Cream Caramel Flan, Tres Leches Cake

\$28

Add \$5 for both Chicken and Carne Asada Fajitas

Avanti Italian Buffet

Traditional Caesar Salad, Caprese Salad,
Green Chili Rigatoni, Short Curved Pasta Tubes with Peppery Chicken Breast,
Roasted Garlic, Green Chili, Sun Dried Tomato and Chipotle Cream Sauce,
Italian Sausage & Peppers Penne, Six Cheese Lasagna,
Linguini Puttanesca, Vegetable Medley, Garlic Bread, and Italian Trifle

\$25

Add \$7 for Shrimp

LUNCH BUFFETS

Price Per Person

- Continued -

California Buffet

Mixed Greens, Sliced Cucumbers, Red Radishes, Jicama,
Heirloom Cherry Tomatoes, Queso Fresco, Cilantro Vinaigrette Herb Croutons

Antipasto Pasta Salad with Salami, Roasted Peppers, Olives, Marinated Artichokes
and Fresh Mozzarella Cheese

Spiced Shrimp Scampi, Grilled Chicken Kebobs
Rustic Bread & Assorted Rolls

Fruit Tart

\$27

Picnic Buffet

BBQ and Regular Potato Chips

Fresh Mixed Greens with

Corn Bread Crouton and Assorted Dressings

Apple Cabbage Slaw with Red Radish and Jicama

Red Skin Potato Salad with Chipotle Mayonnaise, Bacon,

Cheddar Cheese and Diced Tomato Topping

Citrus Marinated Fresh Fruit Salad

From the Grill:

(Please Choose 3 Proteins)

Jumbo Frankfurters and Bratwurst with

Zesty Sauerkraut and Apples

Beef Hamburgers with Sautéed Onions and Mushrooms

Mesquite Spiced Roasted Chicken

Baked Beans with Bourbon Molasses

Hamburger and Hot Dog Buns

Sliced Onions, Pickles, Tomatoes, Lettuce

Sliced Swiss, Provolone and Cheddar Cheeses

Chilled Sliced Watermelon

Boston Cream Pie and Freshly Baked Cookies

\$25

PLATED LUNCHEON

Priced Per Person

**Three-Course Plated Luncheon includes:
Salad, Hot Entrée & Dessert, Baked Rolls & Butter,
Iced Tea, Regular & Decaffeinated Coffee**

Salads

Please Choose One:

Garden Greens Salad

Tomatoes, Carrots, Cucumbers,
Crisp Chicharrons, Roasted Tomato-Oregano Vinaigrette

Caesar Salad

Seasoned Croutons and Shaved Asiago Cheese

Hot Entrées

Please Choose One:

Green Chile Chicken Tamales

Roasted Poblano Cream Sauce, Oaxaca Cheese, Chicken, Spanish Rice,
Roasted Zucchini & Bell Peppers, Mexican Crema

\$23

Stuffed Chorizo Chicken (6oz)

Chicken Stuffed with Chorizo, Spinach & Jack Cheese
Frijoles Charros and Spanish Rice

\$23

Herb Roasted Salmon (6 oz)

Butter Braised Brussel Sprouts, Baby Carrots, Basmati Rice,
Dijon Mustard Cream Sauce

\$24

Fiesta Grilled Chicken

Bean, Corn and Tomato Relish, Tomatillo Sauce
Spanish Arroz Con Elote and Seasonal Vegetable

\$24

Grilled New York Strip Steak(8oz)

Hatch Chile Chimichurri, Roasted Fingerling Potatoes
and Roasted Zucchini & Peppers

\$28

Slow-Roasted Pot Roast

Potatoes, Carrots, Savory Juices, Garlic Mashed Potatoes, Seasonal Vegetables

\$24

Dessert

Please Choose One:

Black Forest Cup Cake • Lemon Meringue Tart • Lemon Curd Trifle

DESERT DIAMOND CASINO

PICNIC-STYLE BOX LUNCHES

Priced Per Person

Choice of:

Oven Roasted Turkey and Swiss on Sourdough
Premium Smoked Ham and Pepper Jack on Marble Rye
Lean Roast Beef and Cheddar on Whole Grain
Caesar Salad Wrap
Grilled Chicken Wrap, Bacon, Lettuce,
Tomato in a Flour Tortilla

Box Lunches are packed "to go" to include:

Romaine Lettuce,
Sliced Tomato,
Pickle Spear,
Pasta Salad,
Lays Potato Chips,
Apple,
Chocolate Chip Cookie,
Condiments,
Napkins,
Cutlery,
Bottled Water or Soft Drink

\$20

BUFFET DINNERS

25 Guest Minimum – Priced Per Person
Add \$7 per person for groups under 25

American BBQ

BBQ and Regular Potato Chips
Fresh Mixed Greens with
Corn Bread Crouton and Assorted Dressings
Apple Cabbage Slaw with Red Radish and Jicama
Red Skin Potato Salad with Chipotle Mayonnaise, Bacon,
Cheddar Cheese and Diced Tomato Topping
Citrus Marinated Fresh Fruit Salad

From the Courtyard Grill:

(Please Choose 4 Proteins)

Jumbo Frankfurters and Bratwurst with
Zesty Sauerkraut and Apples
Beef Hamburgers with Sautéed Onions and Mushrooms
Mesquite Spiced Roasted Chicken
Barbeque Pork Tips
Baked Beans with Bourbon Molasses
Rolls, Hamburger and Hot Dog Buns
Sliced Onions, Pickles, Tomatoes, Lettuce
Sliced Swiss, Provolone and Cheddar Cheeses
Chilled Sliced Watermelon
Boston Cream Pie and Freshly Baked Cookies

\$33

Fajita Fiesta

Tortilla Chips and Salsa
Chayote Squash, Mango and Jicama Salad with Cilantro Vinaigrette
Tossed Green Salad with Assorted Dressings
Create Your Own Fajitas
Grilled Marinated Chicken and Beef with Peppers and Onions
Refried Beans and Saffron Rice
Zucchini, Spinach, Spanish Onions, Black Beans and Roasted Corn Stew,
Guacamole, Sour Cream, Salsa, Blend of Shredded Cheeses,
Scallions, Tomatoes, Olives and Jalapeños, Warm Flour Tortillas
Tres Leches Cake, Fried Churros with Vanilla Sauce

\$36

BUFFET DINNERS

- Continued -

Southern Country Buffet

Coleslaw, Potato Salad,
Southern Fried Chicken, Slow Cooked Pot Roast,
Grandma's Southern Meatloaf, Mashed Potatoes,
Cream Gravy, Fresh Green Beans, Jalapeño Corn Bread Muffins,
Assorted Rolls, Peach Cobbler & Pecan Pie

\$34

Tour de Italia

Caesar Salad

Farfalle Pasta Salad with Roasted Vegetable, Fresh Basil
and Parmesan Cheese, Caprese Salad

- Choose Three Entrees -

Penne Pesto Pasta

with Sundried Tomatoes, Asparagus and Kalamata Olives,

Grilled Chicken Roma

with Spinach, Roma Tomatoes and Provolone Cheese

Six Cheese Lasagna

Chicken Fettuccini Alfredo

Seasonal Vegetables, Garlic Bread

**Lemon Polenta Cake,
Spumoni Panna Cotta Caramel Ricotta Cheesecake**

\$36

Add \$7 For Shrimp Fettuccini Alfredo

Local Source Native

Native Frybread With Red Chile, Local Refried Beans,
Braised Pork Chicharron With Nopalitos, O'odham Calabasitas And Nopal,
Santa Cruz Short Ribs, Red Corn Mashed Potatoes,
Quintoniles, And Elotes, Agave Caramel Pine Nut Tarts,
Del Bac Whiskey Coco Flan, Prickly Pear Cheesecake

\$40

PLATED DINNERS

Priced Per Person

Three-Course Plated Dinner includes:

Salad, Entrée and Dessert, Baked Rolls
and Butter, Seasonal Vegetables, Iced Tea,
Regular and Decaffeinated Coffee

Salads

Please Choose One:

Garden Greens Salad

Tomatoes, Carrots, Cucumbers, Croutons and Assorted Dressings

Caesar Salad

Herbed Croutons and Shaved Asiago Cheese and Ceasar Dressing

Mediterranean Spinach and Arugula Salad

Cucumber, Red Bell Pepper, Red Onion, Marinated Artichoke Hearts,
Feta Cheese, White Balsamic Vinaigrette

Entrées

Please Choose One:

Grilled Chicken Breast "Verde"

Garlic Mashed Potatoes, Creamy Spinach, Tomatillo Sauce and Roasted Red Pepper Coulis

\$29

Slow Roasted Pot Roast

Potatoes, Carrots, Savory Juices,
Garlic Mashed Potatoes, Seasonal Vegetables

\$28

Pistachio and Pepitas Crusted Breast of Chicken

Arizona Fruit Chutney, French Green Beans,
Fire Roasted Tomato & Red Pepper Sauce, Boursin Cheese Mashed Potatoes

\$29

PLATED DINNERS

25 Guest Minimum – Priced Per Person

- Continued -

Grilled Strip New York (8 oz)

Wild Mushroom Bordelaise,
Purple Peruvian Potato Purée, Asparagus and Roasted Carrots

\$33

Herb Roasted Salmon (8 oz)

Butter Braised Brussel Sprouts, Baby Carrots, Mashed Potatoes
Served with Lemon-Wine Butter Sauce

\$31

Maryland Style Crab Cakes

Lemon and Horseradish Cream Sauce, Braised Kale,
Sweet Pepper Drops and Peruvian Quinoa

\$29

Braised Beef Short Rib

Horseradish Mashed Potatoes,
Root Vegetables and Beef Demi Glace

\$35

Filet Mignon (7oz)

Shiitake-Shallot Demi Glaze,
Garlic Mashed Potatoes, Seasonal Vegetables

\$40

Slow Roasted Prime Rib

Seasonal Vegetables, Mashed Potatoes, Au Jus

\$36 (10 oz) • \$42 (14 oz)

4oz Lobster Tail and Petit Filet Mignon

Drawn Butter, Lemon, Shallot Demi-Glace
Garlic Mashed Potatoes

\$50

Dessert

Please Choose One:

Chocolate Cake • Classic Lemon Carlotta • Cherry Almond Torte • Cheesecake

DESERT DIAMOND CASINO

VEGETARIAN PLATED DINNERS

Served with Salad and Baker's Choice Dessert

Cheese Tortellini Alfredo

Served with Seasonal Vegetables and Shaved Parmesan

Grilled Vegetable Napoleon Stack

Red Bell Peppers, Portabella Mushrooms, Asparagus, Onion, Sauteed Tofu

With Quinoa and a Roasted Red Bell Pepper Coulis

(Vegan and Gluten Free)

Seasoned and Grilled Cauliflower Steak

With Baby Carrots, Asparagus and Quinoa on the side with Balsamic Reduction

(Vegan and Gluten Free)

\$22

Kids Dinners

Served with Fries or Mac & Cheese

Ranch, Ketchup, Sprite and Dessert

Chicken Tenders

Slice of Cheese or Pepperoni Pizza

\$12

RECEPTION

Priced Per Platter

Reception Displays

Medium Platter – 25 People / Large Platter – 50 People

Gourmet Cheese Display

Assortment of Bleu, Brie, White Cheddar,
Dill Havarti, Cheddar, Crackers and Flatbreads

\$125 / \$210

Grilled Vegetables and Portabella Mushrooms

Marinated in Balsamic Vinaigrette

\$100 / \$175

Seasonal Fruits & Berries

Honey Greek Yogurt

\$90 / \$155

Antipasto Platter

Marinated Vegetables, Olive Medley, Genoa Salami, Curry Spiced Pork Tenderloin,
Pepperoncinis, Provolone and Smoked Gouda Cheeses

\$95 / \$160

Spinach & Artichoke Dip

Spiced Tortilla Chips

\$95 / \$165

Garden Vegetable Crudités

Ranch Dressing or Green Goddess Dressing

\$89 / \$139

Chilled Jumbo Shrimp

Cocktail Sauce

\$400 (100 Prawns) • \$200 (50 Prawns)

RECEPTION

Priced Per Item

- Continued -

**Chef attended carving stations (\$60 Attendant Fee).
May be added to enhance any buffet or, may be combined
with other Hors D'oeuvre Stations & Displays.**

Chefs Carving Board

Served with Silver Dollar Rolls

Classic Roast Baron of Beef

Herbed Horseradish, Beef Au Jus, Flavored Mustards

Serves 50 Guests

\$250

Slow Roasted Prime Rib of Beef

Creamy Horseradish, Flavored Mustards

Serves 25 Guests

\$395

Apricot-Jalapeño Glazed Pork Loin

Apricot Relish

Serves 25 Guests

\$275

Steamship Round of Beef

Herbed Horseradish, Beef Au Jus

Serves 100 Guests

\$500

Mesquite Smoked Beef Tenderloin

Gourmet Mustards, Red Pepper Aioli

Serves 15 Guests

\$395

ENHANCEMENTS

Priced Per Person

Stations may be added to enhance any Buffet,
or may be combined with other Hors D'oeuvres Stations and Displays.

90 Minutes of Service, 25 Guest Minimum

RECEPTION

Priced Per Item

- Continued -

Reception Station

Diamond Pasta Bar

Penne, Spinach Fettuccini, Pastas, Marinara or
Creamy Alfredo Sauces Italian Sausage, Mushrooms, Parmesan
and Crushed Chilies Garlic Breadsticks

\$19

Taco and Fajita Bar

Sonoran Spiced Beef, Chicken, Frijoles, Southwestern Rice,
Flour Tortillas, Taco Shells, Sautéed Onions & Peppers,
Guacamole, Shredded Cheese, Pico de Gallo

\$20

Slider Station

(Please Choose One Slider)

Mini Spiced Pulled Pork, Mini Cheeseburger or
Mini BBQ Shredded Chicken on Hawaiian Rolls
with Mini Sonoran Pups and Kettle Chips

\$19.50

Cold Hors D'oeuvres

Priced Per Item Minimum order of 25 pieces per Item

Beef Tenderloin with Horseradish Aioli on Sourdough	\$3.75
Tomato-Basil Bruschetta with Kalamata Olive Spread	\$2.75
Smoked Salmon Roulade with Dill Cream Cheese.....	\$2.75
Casino-Style Deviled Eggs.....	\$2
Fruit and Cheese Kabobs	\$3
Mozzarella with Sundried Tomatoes.....	\$2.75

Hot Hors D'oeuvres

Priced Per Item Minimum order of 25 pieces per Item

Spring Rolls with Mango Plum Sauce	\$2.75
Swedish Meatballs	\$2.95
Mini Chimis.....	\$3
Satay Chicken Skewer.....	\$2.95
Buffalo, Parmesan Garlic or Teriyaki Chicken Wings with Ranch	\$2.95
Coconut Shrimp with Red Curry Dipping Sauce	\$3.50
Scallops Wrapped with Smoked Bacon.....	\$3.50
Chicken Flautas	\$3.75
Pistachio Crusted Chicken Nuggets	\$3
Mini Beef Tenderloin in Puff Pastry.....	\$3.50
Mini Buffalo Chicken Sliders	\$4.50
Mini Beef Sliders	\$5.50

DESERT DIAMOND CASINO

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CATERING BAR MENU

Priced Per Item

Diamond Choice Liquors

Absolut Vodka, Beefeaters Gin, Bacardi Rum, Jose Cuervo, Jim Beam Bourbon, Seagram's 7, Dewar's White Label Scotch, Midori Melon Liqueur, Malibu Coconut Rum, Presidente Brandy, Long Island Iced Tea

\$8 Cash Bar / \$7 Host Bar

Diamond Premium Liquors

Tito's Vodka, Captain Morgan Spiced Rum, Sauza Hornitos Tequila, Jack Daniels Whiskey, Tanqueray Gin, Jameson's Irish Whiskey, Chivas Regal Scotch

\$9 Cash Bar / \$8 Host Bar

Diamond Top Shelf Liquors

Grey Goose Vodka, Appleton Rare Estate 12 Year Rum, Bombay Sapphire Gin, Buchanans Deluxe 12 Year Scotch, Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila

\$10 Cash Bar / \$9 Host Bar

Cordials

Amaretto Di Saronno, Bailey's Irish Cream, Kahlua, Grand Marnier

\$10 Cash Bar / \$9 Host Bar

Wines

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Champagne

\$8 Cash Bar / \$7 Host Bar (per glass)

\$27 (per bottle)

Domestic Beers

Budweiser, Bud Light, Miller Lite, Coor's Light, Michelob Ultra, O'doul's

\$7 Cash Bar / \$6 Host Bar

Premium Beers

Corona, Negra Modelo, Dos XX Lager, Heineken

\$8 Cash Bar / \$7 Host Bar

Sparkling Cider

\$14 (per bottle)

Soft Drinks

Coke, Diet Coke, Sprite

\$2.50 Cash or Host Bar

Bottled Water

\$1.50 Cash or Host Bar

Cash bar prices include tax

Host bar prices are subject to 9.2% Tax and 20% service charge. \$75 Cash bar fee if sales do not exceed \$250

DESERT DIAMOND CASINO