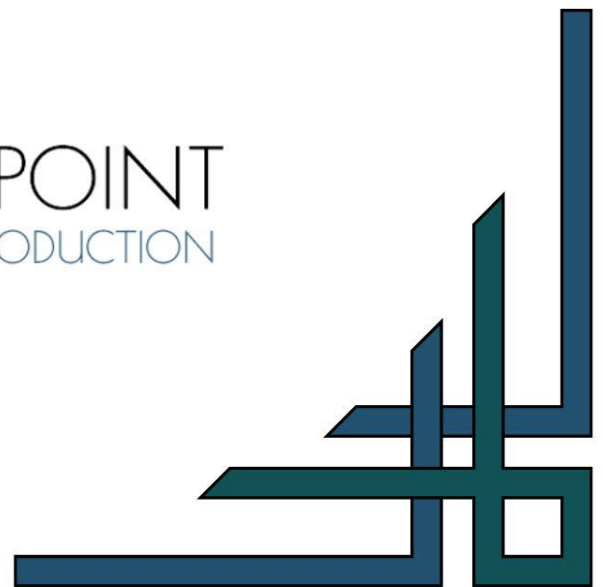


ART  
CENTER  
corpus christi



DIAMOND POINT  
CATERING & EVENT PRODUCTION



## WELCOME TO DIAMOND POINT CATERING SERVICES AT THE ART CENTER OF CORPUS CHRISTI

Congratulations on booking The Art Center Of Corpus Christi, one of Corpus Christi's finest event venues. Your event here is guaranteed to wow your guests.

Diamond Point Catering is the exclusive caterers here at The Art Center.

At Diamond Point Catering, we pride ourselves in providing delectable cuisine that is professionally served with South Texas hospitality. Whether planning a casual BBQ for 50 or an elegant reception for 5000, our staff of event planning experts and catering professionals will ensure a flawless delivery from start to finish.

Diamond Point Catering specializes in weddings, corporate socials and fine dining, custom catering, oil field catering, concessions, and many other special events! Every package featured may be customized per your request. Endless options are available! We look forward to assisting you in planning your next event!

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CATERING & EVENT PRODUCTION







For more information please contact:  
361-884-1399  
office@diamondpointcatering.com  
www.diamondpointcatering.com

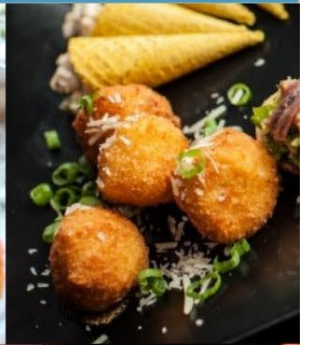
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--CATERING TO YOUR EVERY NEED!





HORS D'OEUVRES  
COLD SELECTIONS





# HORS D'OEUVRES

STARTING AT \$3

**PULLED BRISKET WITH ENDIVE  
LEAVES**

**SEARED SCALLOPS**

**JUMBO BOILED SHRIMP**

**YELLOW FIN TUNA NACHOS**

**OYSTER SHOOTERS**

**SUN-DRIED TOMATO BASIL CROSTINIS**

**CHICKEN CURRY CONES**

**MINI ASIAN CHICKEN LETTUCE WRAPS**

**MINI FRUIT KABOBS**

**FRIED GREEN TOMATOES WITH TEXAS  
CAVIAR**

**GRUYÈRE AND POACHED PEAR AND  
TOASTED WALNUT CRUSTINIS**

**CARA CARA GRAPEFRUIT AND GOAT  
CHEESE CRUSTINIS**

**FRIED WONTONS WITH MANGO  
SALSA**

**COURTYARD CHICKEN SALAD IN  
PHYLLO BASKETS**

**GORGONZOLA, CHUTNEY, AND  
TOASTED WALNUT CROSTINIS**

**FRESH BUFFALO MOZZARELLA  
CAPRESE SKEWERS**

**SALSA FRESCA WITH CORN & FLOUR  
TORTILLA CHIPS  
-ADD GUACAMOLE  
-ADD QUESO**

**SKEWERED CHEESE TORTELLINI WITH  
PESTO**

**EDIBLE SPOONS WITH CAESAR SALAD  
& SMOKED BACON**

**EDIBLE SPOONS WITH TOMATO  
CAPRESE AND TOASTED PINE NUT  
PESTO**



**DIAMOND POINT**

\*Prices Subject to Change  
without notice





HORS D'OEUVRES  
HOT SELECTIONS





# HORS D'OEUVRES

STARTING AT \$3

**CHICKEN DIABLOS**

**MINI CRAB CAKES WITH CAJUN  
REMOULADE**

**MUSHROOM, POBLANO, & CHEESE  
QUESADILLAS**

**PECAN DUSTED FIRED OYSTERS**

**MINI "KENTUCKY BOURBON" BEEF  
KABOBS**

**FIRE ROASTED JALAPEÑOS WITH  
PULLED PORK**

**MINI SAUSAGE, CRANBERRY, &  
RICOTTA MUSHROOMS**

**MINI ROASTED PEPPER & CHEESE  
MUSHROOM CAPS**

**MINI LAMB KEBABS ON A  
ROSEMARY SKEWER**

**SHRIMP DIABLOS WITH SHINER  
BOCK SAUCE**

**JUMBO KEY LIME AND COCONUT  
SHRIMP**

**SMOKED CHICKEN & CHEESE  
QUESADILLAS**

**PECAN DUSTED FRIED SHRIMP**

**MARGARITA SHRIMP PIPETTES**

**TERIYAKI CHICKEN SATAYS**

**SMOKED CHICKEN BEGGARS PURSE**

**PETITE BEEF WELLINGTON**

**FRIED MAC & CHEESE BALLS**

**MINI STUFFED TWICE-BAKED  
POTATOES**



**DIAMOND POINT**

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# Salads

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Other Salad Options Available

## House Salad

Lettuce, Cucumbers, and Tomatoes  
Served with Croutons and a Choice of  
Balsamic or Ranch Dressing



## Classic Caesar Salad

Crisp Hearts of Romaine tossed in  
Homemade Caesar Dressing  
Topped with Herbed Croutons & Parmesan



## Cranberry Blue Cheese Salad

Field Greens with Cranberry, Maytag  
Bleu Cheese and Pecan with Balsamic  
Vinaigrette



\*Prices Subject to Change  
without notice





## Iceberg Wedge Salad

Iceberg Lettuce Wedge's  
Served with Cracked Pepper Buttermilk Dressing  
Topped with Tomatoes and Bacon Bites

## Field Green Pear Salad

Field Greens served with Swiss, Pear,  
Roasted Walnut & Honey Dijon  
Vinaigrette



## Strawberry Spinach Salad

Strawberry and Spinach Salad topped with Feta  
Cheese and Walnut  
Dressed with Caramelized Bacon Vinaigrette



## Spinach Salad

Baby Spinach with Smoked  
Bacon Vinaigrette



\*Prices Subject to Change  
without notice

# Carving Stations

**CREATE SOMETHING SPECIAL**

**Priced per 100 Guests  
Appetizer Portions**

\*Custom Selections Available

## **Steamship Round of Beef**

Served with Split Rolls  
and Assorted Condiments



## **Beef Tenderloin with Chimichuri and Aus Jus**

Prime Cut Beef Tenderloin  
Served with Split Rolls and Assorted Condiments

## **Baron of Beef**

Served with Split Rolls



\*Prices Subject to Change  
without notice





## Boudin Stuffed Chicken Roulade

Boudin Stuffed Chicken Breast wrapped with Smoked Apple Wood Bacon

## Roasted Breast of Turkey

Turkey Breast Roasted and Glazed



## Stuffed Pork Loin

Sautéed Spinach and Garlic Mushrooms Stuffed Pork Tenderloin Served with Split Rolls

\*Prices Subject to Change  
without notice

# Specialty Stations

\*Custom Selections Available

## Slider Bar

Pulled Pork Sliders topped with Pickle and Onion, Beef Brisket Sliders with BBQ Sauce, Pickle, and Onion, or Buffalo Chicken with Bleu Cheese



## Stir Fry Bar

Shrimp with Fried Rice or Lomein Noodles, with choice of toppings: Limes, Chives, Peanuts, Soy Sauce and Panzu sauce Served in Mini Asian Box with Chopsticks



## Build Your Own Nachos Bar

Tortilla Chips topped with choice of Queso, Salsa, Refried Beans, Pico de Gallo, and Jalapenos,



\*Prices Subject to Change  
without notice





### Mashed Po-tini Station

Garlic Mashed Potatoes with choice of toppings: Sour Cream, Shredded Cheese, Bacon Bits, and Green Onions  
Served in a Martini Glass



### Flaming Donut Station

Fresh Donut glazed and flambéed to order with Brown Sugar and Brandy  
Served with Vanilla Ice Cream



### S'mores Station

Milk Chocolate and Marshmallows served between two Graham Crackers, toasted over an Open Flame or  
Skewered Marshmallows dipped in Chocolate, Crushed Graham Crackers, toasted over an Open Flame



\*Prices Subject to Change  
without notice



# CULINARY DISPLAYS





# ENTRÉE MENU

STARTING AT \$16.99

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Pan-fried Center Cut Pork Chops

Cajun Spiced Baked Chicken

King Ranch Chicken

Baked Ziti Pasta

Chicken Piccata

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Parmesan Eggplant Steaks

Chicken with Pesto

Grilled Chicken Fettuccini Alfredo

Homemade Meatloaf with Gravy

Bacon Wrapped Chopped Sirloin

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Pan-fried Beef Cutlets

Rosemary Baked Chicken

Salisbury Steak

Ground Beef Stroganoff



BRONZE



\*Prices Subject to Change  
without notice

# ENTRÉE MENU

STARTING AT \$21.99

---

Grilled Chicken Monterey

Roasted Turkey Breast

*with Peach Glaze*

Beef & Chicken Fajitas

Smoked Pork Tenderloin

*with Shiner Bock BBQ Sauce*

---

Chopped Swiss Steak

*with Tomatoes & Onions*

Gourmet Burger Bar

Asian Stir Fry

Blackened Catfish

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London Broil Skewers

Street Tacos

Smoked Brisket and Sausage

Chicken Rockefeller



SILVER



\*Prices Subject to Change  
without notice



# ENTRÉE MENU

STARTING AT \$31.99

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Grilled Sirloin and Fried Shrimp

Grilled Beef and Shrimp Kabobs

Roasted Chilean Seabass

Coffee Crusted Braised Shortrib

Blackened Redfish *with Crawfish Creole*

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Shrimp and Crawfish Boil

Tenderloin Medallions  
*with Tobacco Onions in a Madeira Wine Reduction*

Prime Hand Cut Ribeye *with Bandera Butter*

Sea Salt & Cracked Black Pepper Crusted Prime Rib of Beef  
*with Horseraddish Sauce*

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Char-Grilled Barrel Cut Filet Mignon  
*with Roquefort Butter*

Saffron Poached Salmon

Peppercorn Crusted Tuna Steak

Airline Chicken  
*with Pinenut, Fig, Currant, and Portwine Reduction*



GOLD



\*Prices Subject to Change  
without notice

# SIDES

**Garlic Mashed Potatoes**

**Spanish Rice**

**Hush Puppies & Cole Slaw**

**Roasted Red Potatoes**

**Glazed Baby Carrots**

**Sauteed Mixed Vegetables**

**Scalloped Potatoes**

**Corn on the Cob**

**Sauteed Green Beans**

**Potato Salad**

**Borracho Beans**

**Red Beans & Rice**

**Creamy Baked Mac & Cheese**

**Buttered Spinach**

**Hasselback Potatoes**

**Broccoli Cheese Casserole**

**Wild Rice**

**Bacon-Wrapped Haricot Verts**





# DIAMOND POINT

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## Full Bar Set-Up

INCLUDES 6' TABLES WITH BLACK LINENS, BARTENDER, ICE, BEER, WINE AND LIQUORS, MIXERS, CONDIMENTS, AND DISPOSABLES.

**\$350.00**

## Beer & Wine Set-Up

INCLUDES 6' TABLES WITH BLACK LINENS, BARTENDER, ICE, BEER, WINE, CONDIMENTS, DISPOSABLES, and SERVING TOOLS.

**\$250.00**

✦ MINIMUM OF \$500 DAY OF PURCHASE REQUIRED

✦ OVER 150 IN ATTENDANCE, ADDITIONAL BARTENDER REQUIRED; OVER 200 IN ATTENDANCE, ADDITIONAL BAR REQUIRED.

All packages require a deposit and are subject to a service charge and state sales tax.

# Liquor List

## VODKA

TITO'S  
GREY GOOSE  
DEEP EDDY LEMON  
DEEP EDDY RUBY RED

## GIN

TANQUERAY  
BOMBAY SAPPHIRE

## RUM

BACARDI SUPERIOR  
SAILOR JERRY'S  
MALIBU

## OTHER LIQUORS

AMARETTO  
FIREBALL

## WHISKEY

CROWN  
CROWN APPLE  
JACK DANIELS  
JAMESON  
BULLEIT BOURBON  
BULLEIT RYE

## SCOTCH

GLENLIVET 12  
DEWARS  
MACALLAN 12

## TEQUILA

PATRON SILVER  
DON JULIO SILVER  
JOSO CUERVO GOLD



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# Planning & Coordination

We offer 3 design, planning, & coordination collections as well as an A La Carte list of design services that can be added on to any of our packages!

## ◆ Full Design, Planning, & Coordination

A busy schedule or expedited planning timeline does not mean having to sacrifice any element of your ideal wedding. If having a team of professionals designing and organizing your big day sounds like a dream, let us be there each step of the way to guide and assist you. We are here to be your advocate during your design and planning process all the way through to the end of your big day.

## ◆ “Day of” Coordination

If you have all your plans in place but need someone there on the day-of to oversee all your vendors, your timeline, and the wedding party details, our team is ready to take those duties off your plate. We will meet prior to your event to coordinate all vendors and be ready to work with on the day of your wedding. This service begins 14-30 days prior to your event date, depending on how far in advance your event is booked!

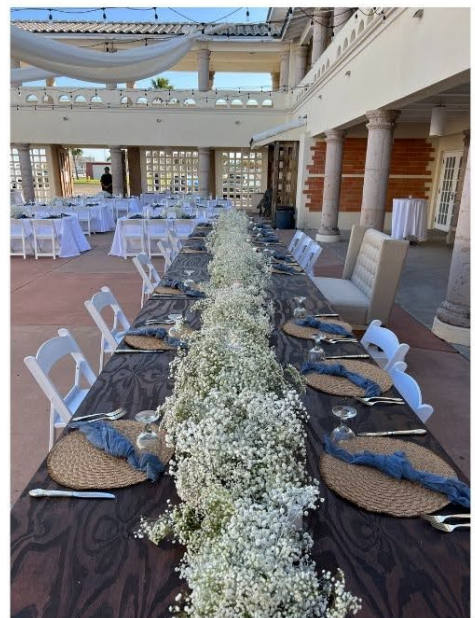
## ◆ “Month of”/Partial Planning & Coordination

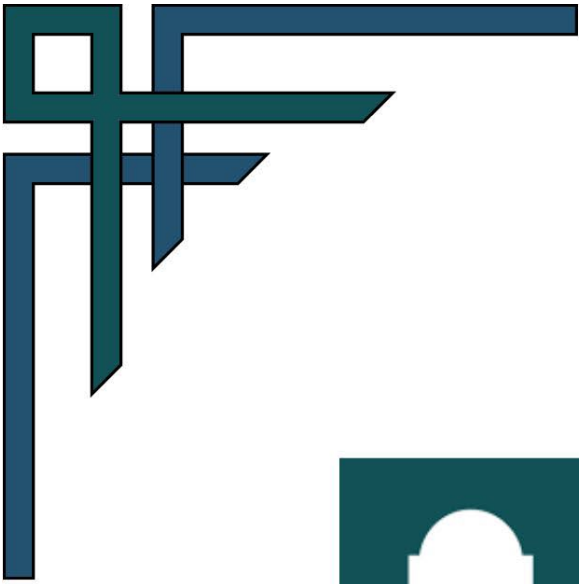
The three months before your wedding are the busiest time of all, but you deserve a stress-free engagement and a joyful wedding day with a to-do list! If you have your plans in place but need help executing them, our team is ready to help you produce an exquisite wedding. This service begins 60-90 days prior to your event date, depending on how far in advance your event is booked!

## ◆ A La Carte Services

Numerous services you can simply add to your event package or select by themselves for any event.

**Our certified event planning team can create a custom package tailored to meet your individual needs and budget. Contact us today to set up your complimentary consultation meeting.**





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