

# Diversion Amusements

Las Vegas Premiere event space

## Catering Menu

5321 Cameron street • las vegas • Nevada • 89118

(702) 718-MEET • (702) 718-6338

## Small Bites

Caprese Insalata Cups (GF)

Chicken, Steak, or Vegetarian Quesadillas

Cucumber Smoked Salmon Cream

Cheese Bites (GF)

Salmon Sushi Wrapped Shrimp Tempura

Baked Green Mussels (GF)

Crispy Pigskins (GF)

Salmon BLT Sliders

Pan-seared Scallops (GF)

Classic Tomato Bruschetta (V)

Mini Street Tacos (GF)

Prosciutto Melon Pops (GF)

Grilled Chicken Sliders

Gourmet Beef Sliders

Short Rib Bao Buns

Asian Chicken Lettuce Wraps

Bacon Wrapped Dates (GF)

Greek Lamb Meatball  
Fresh Vietnamese Spring Rolls (V)  
Braised Beef Mini Tacos  
Seared Ahi, Pineapple Mango Salsa on a Plantain Chip (GF)

**Small Bites** (continued)

Goat Cheese Prosciutto Crostini  
Mini Street Tacos (Beef, Chicken)  
Mini Shrimp Tacos (GF)  
Mini Grilled Cheese Sticks and Tomato Soup  
Chicken Satay (GF)  
Bacon Wrapped Shrimp (GF)  
Mini Chicken and Waffle Cones  
Steak Tartare Crostini  
Mini Jumbo Lump Crab Cakes  
Seafood Ceviche (GF)  
Watermelon Ceviche (V) (GF)  
Shrimp Cocktail (GF)  
Beef Tenderloin Pops (GF)  
Ahi Tuna Poke Salad (GF)  
Spicy Tuna Cones (GF)  
Deviled Eggs (GF)  
Custom Flatbread Pizza (V)

## Hors d'oeuvres

Foie Gras Butter Crostini with Port Wine Reduction

White Truffle Infused Beef Tartare

Bacon Wrapped Honey Butter Lobster (GF)

Tarragon Lobster Tacos

## Platters

Garden Vegetables with House-made Dips (V) (GF)

Assorted Tropical Fruit with House-made Yogurts (V) (GF)

Grilled Vegetable Antipasto Display with Dipping Sauce (V)

Smoked Charcuterie Board with Pickled Vegetables (GF)

Imported and Domestic Cheese Board with Dried Fruit and Nuts

## Garden Delights

Club Pasta Salad (V)

Bacon Wedge Salad (GF)

Watermelon Mint Feta (GF)

Kale Dried Cherry Broccoli Salad (V)

Quinoa Fruit Salad (V) (GF)

Israeli Pearl Couscous Salad (V)

Strawberry Spinach Salad (V) (GF)

Heirloom Tomato and Avocado (V) (GF)

Spanish Rice Corn Tomato Salad (V)

Greek Salad (V) (GF)

Caesar Salad

Arugula Salad (V) (GF)

Hearts of Palm Salad w/ Pesto Vinaigrette (V) (GF)

### Hot Entrees

Stuffed Portobello Mushrooms (V)

Stuffed Peppers (V)

Stuffed Manicotti (V)

Teriyaki Chicken Stir Fry (GF)

Baked Ziti with Sausage

BBQ Pulled Rotisserie Chicken (GF)

Swedish Meatballs

Lemon Chicken Piccata (GF)

Teriyaki Salmon (GF)

Shrimp Scampi (GF)

Meat Lasagna

Chicken Parmesan

Chicken Bacon Carbonara

Mahi Mahi with Mango Salsa (GF)

Baby Back Ribs (GF)

Chicken Marsala (GF)

\*Roasted Rack of Lamb (GF)  
\*Whole Sliced Beef Tenderloin (GF)  
Miso Glazed Chilean Sea Bass (GF)  
Port Wine Braised Short Ribs (GF)

## Sides

Roasted Herbed Potatoes (V) (GF)  
Balsamic Pancetta Brussel Sprouts (GF)  
Roasted Spaghetti Squash (V) GF  
Baby Bok Choy with Garlic (V) (GF)  
Saut éed Mushrooms (V) (GF)  
Steamed Rice (V)  
Brown Rice (V)  
Quinoa with Vegetables (V) (GF)  
Mac and Cheese with Seasoned Panko  
Maple Glazed Carrots (V) GF  
Creamed Spinach (GF)  
Molasses Baked Beans (V) (GF)  
Roasted Acorn Squash (V) (GF)  
Roasted Root Vegetables (V) (GF)  
Sauteed Broccolini and Cauliflower (V) (GF)

Baked Sweet Potatoes (V)  
Grilled Asparagus (V) (GF)  
Green Beans Almondine (V) (GF)  
Cavatappi with Tomato Sauce (V)

## THEMED BUFFETS

### Mexican

Flour and Corn Tortillas  
Chilled Papaya Salad (V) (GF)  
Homemade Chips with Salsa Fresca  
Spanish Rice (V)  
Mexican Street Corn (GF)  
Borracho Beans (GF)  
Chicken Fajitas (GF)  
Flank Steak with Chimichurri (GF)  
Pork Carnitas (GF)

### Barbecue

Cornbread Muffins with Honey Butter

Carolina Slaw (GF)  
Red Skin Potato Salad (GF)  
Creamed Corn (GF)  
BBQ Baked Beans (GF)  
Smoked Mac n Cheese  
Smoked Beef Brisket (GF)  
Grilled Chicken Quarters (GF)  
BBQ Pulled Pork (GF)

### Chinese

Vegetarian Pot Stickers  
Chopped Chinese Salad (V) (GF)  
Pan Seared Tofu in Soy Sauce (GF)  
Stir Fry Vegetables (V) (GF)  
Vegetarian Fried Rice  
Chow Mein (V)  
Orange Chicken  
Broccoli Beef (GF)  
Honey Walnut Shrimp

### Mediterranean

Greek Salad (GF)  
Israeli Couscous Salad  
Pita Bread



Falafel with Tomato Chutney (GF)  
Lemon Dill Fingerlings (V) (GF)  
Orzo Pasta with Grilled Vegetables  
Slow Roasted Shaved Beef (GF)  
Baked Chicken Topped with Tzatziki (GF)  
Broiled Lamb in a Seasoned Tomato Sauce (GF)

### Italian

Garlic Bread Sticks  
Caprese Salad (GF)  
Caesar Salad  
Eggplant Parmesan (V)  
Roasted Garlic Mashed Potatoes (GF)  
Cheese Ravioli with Pesto Cream Sauce  
Spaghetti with Bolognese  
Chicken Fettuccine Alfredo  
Pork Scallopini  
(GF Pasta Available)

### Design It Yourself (DIY) Bars

(V and GF Options Available)

### Deli Bar

Assorted Silver Dollar Rolls

Roast Beef, Ham, Turkey

Swiss Cheese, American Cheese, Cheddar Cheese

Lettuce, Tomato, Pickle

Dijon Mustard, Aioli

### (DIY) Bars (Continued)

#### Taco Bar

Ground Beef or Chicken

Shredded Lettuce, Jalapeños, Cilantro, Radish, Beans,  
Guacamole, Sour Cream, Queso Fresco, Cheddar Cheese

#### Mashed Potato Bar

Butter, Sour Cream, Cheddar Cheese

Bacon, Chili, Gravy, Broccoli, Chives,

Roasted Cauliflower, Roasted Peppers,

Roasted Mushrooms, Roasted Corn

## Bruschetta Bar

Bacon, Salami, Prosciutto, Smoked Salmon

Ricotta Cheese, Goat Cheese, Blue Cheese,  
Mozzarella Cheese, Mascarpone Cheese

Marinated Tomatoes with Basil, Sun-dried Tomatoes,  
Marinated Artichokes, Roasted Mushrooms, Roasted Peppers,  
Apples, Pears, Apricots

Hummus, Olive Tapenade, Fig Jam, Pesto, White Bean Puree,  
Herb Oil

## Desserts

Mini Cannoli Cones

Key Lime Shooters

Peanut Butter Cheesecake Shooters

Custom Cake Pops

Mini Carrot Cake Cones

French Macarons

Custom Cupcakes

Mini Tiramisus

Cheesecake Shooters

Chocolate Covered Strawberries (GF)

Avocado Mousse (V) (GF)

Chocolate Mousse (GF)

Lemon Curd Mousse (GF)

Brownie Pops

Mini Creme Brûlée (GF)

Salted Caramel Pudding Cups (GF)

Cream Puffs

Custom Mini Pies