

CORPORATE MENU

DESILVAKITCHEN.COM

Lunch/Dinner

2023





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Make lunch the
best part of
your day.

DeSilva
Kitchen

DELI SANDWICHES & WRAPS

DELI SANDWICH & WRAPS

Enjoy a wide selection of our famous deli sandwiches and wraps including:

EGG SALAD SANDWICH

Egg, Dijon, Celery, Hellman's Mayo, Dill Pickle, Lettuce, on Fresh Baked Bun

TUNA SALAD WRAP

Sustainable Albacore, Hellman's Mayo, Dill Pickle, Celery, Red Onion, Scallions, Lettuce, wrapped in a Whole Wheat Wrap

ULTIMATE VEGAN WRAP

Grilled Seasonal Vegetables, Hummus, Olive Tapenade, Arugula, wrapped in a Whole Wheat Tortilla

GRILLED CHICKEN WRAP

Grilled Chicken Breast, Lettuce, Shredded Cheddar, Tomato, Ranch Aioli, wrapped in a White Tortilla

SPICY PIMENTO CHEESE SANDWICH

Served on Country Bread

OVEN ROASTED TURKEY

Oven Roasted Turkey, Swiss, Lettuce, Tomato, Hellman's Mayo, on Whole Wheat Bread

COBB SANDWICH

Smoked Turkey, Swiss, Bacon, Microgreens, Avocado, Herbed Mayonnaise served on Sourdough

COMBO OPTIONS:

Combo #1 \$15 Includes your choice of Deli Sandwich or Wrap and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

Combo #2 \$22 Includes your choice of Deli Sandwich or Wrap and 1 Salad Option (pg. 16), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares Combo

Combo #3 \$28 Includes your choice of Deli Sandwich or Wrap and 2 Salad Options (pg. 16), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

** Substitute Fruit Platter for Dessert (+ \$2 pp)

Dietary Restrictions? Gluten free, dairy free, vegetarian, vegan or other dietary restrictions can be accommodated and labelled upon request



HOT LUNCH/DINNER PACKAGES

Pricing per person.

All orders are subject to a 20% service fee



BRONZE
\$25

- ✓ 2 Chicken Entrees
- ✓ 2 Sides
- ✓ Bread
- ✓ Set-Up Included



SILVER
\$30

- ✓ 1 Chicken/ Pasta
- ✓ 1 Vegetarian/Vegan
- ✓ 2 Sides
- ✓ Set-Up Included



GOLD
\$35

- ✓ 1 Chicken/ Pasta
- ✓ 1 Fish/ Seafood
- ✓ 3 Sides
- ✓ Bread
- ✓ Setup Included



PLATINUM
\$45

- ✓ Beef Option
- ✓ Seafood Option
- ✓ 3 Sides
- ✓ Salad
- ✓ Setup Included

ADD ONS

Bread	\$1.99
Salad	\$6.99
Bottled Drinks	\$3.50
Pasta	\$8.50

Hot Lunch/Dinner

Chicken

HERB ROASTED CHICKEN

Herb Roasted Chicken with Rosemary Jus, Herb Roasted Baby Potatoes, Garlic French Green Beans

BROWN SUGAR CHICKEN

Marinated Chicken Thighs in a Spicy Brown Sugar Glaze, Served with Steamed Broccoli

CHICKEN PICCATA

Tender Chicken Cutlet with Lemon Butter Sauce, Fried Capers, Fresh Parsley, served over Linguine with Grilled Broccoli

CAPRESE CHICKEN

Chicken Breast, Stuffed with Heirloom Tomatoes & Fresh Mozzarella, Basil Pesto (nut free), Balsamic Reduction with Caprese Bruschetta on the side for topping. Served with Basmati Rice, Grilled Italian-Style Balsamic Vegetables

**DON'T MISS OUT ON OUR SENSATIONAL
SALADS (pg.10)
& DESSERTS (pg.11)**

BBQ CHICKEN SUPREME

Hickory BBQ Glazed Chicken
Herb Roasted Potato Wedges,
Summer Corn & Vegetable Succotash

JAMAICAN JERK

Marinated Chicken with the Best Jerk Sauce, Coconut Rice & Red Peas

THAI CHICKEN STIR FRY

Tender Marinated Chunks of Chicken Breast, tossed with Seasonal Vegetables and our flavorful Tamarind & Ginger Stir Fry Sauce, served with Scented Jasmine Rice and Sweet Chili & Sesame Bok Choy

STUFFED CHICKEN PARMESAN

Crispy Breaded Chicken Cutlet, stuffed and topped with Mozzarella & Marinara, served with Fusilli Pasta, Parmesan Cheese, Grilled Italian-Style Balsamic Vegetables
Add Garlic Toast (+\$2 pp)



Hot Lunch/Dinner

Beef

CLASSIC BEEF KABOBS

Cubes of seasoned, tender steak grilled with peppers and onions on a skewer.

FLANK STEAK

Juicy Steak, Chimichurri Sauce, Served with Baby Potatoes and Green Beans

KOREAN KALBI BEEF

Korean BBQ Beef Short Ribs in Kalbi Sauce, Steamed Rice, Sweet Chili & Sesame Bok Choy, Kimchi on the side

BRAISED BEEF

Braised Beef Short Rib, Demi Glaze, Mashed Potatoes, French Green Beans

BEEF RENDANG

Slow Braised Beef in Malaysian Coconut Curry, Jasmine Rice, Stir Fried Greens with Turmeric & Mustard Seed, Roasted Tandoori Cauliflower

CARIBBEAN MEATBALLS

Caribbean glazed meatballs with pineapples & Bbq, served with mashed potatoes

Fish

LEMON GARLIC FISH

White Fish in a lemon garlic fish sauce, with butter and seasonings.

LEMON & HERB SALMON

Baked Lemon & Herb Salmon served with Tartar Sauce, Herb Roasted Potatoes, Crispy Garlic French Green Beans & Oven Roasted Cherry Tomatoes

ASIAN GLAZED SALMON

Grilled Salmon Filet with Asian 5 Spice BBQ Glaze, Scallions, Jasmine Rice, Stir Fried Seasonal Vegetables

CURRY FISH & SHRIMP

Yellow Curry Fish & Shrimp with Bell Peppers, and served with white rice

THYME & ROSEMARY FISH

White Fish in a Garlic Butter Sauce with Thyme, Rosemary and Cherry Tomatoes



PASTA Lunch/Dinner

Add a Side Salad \$5.99

Add Bread \$1.99

LASAGNA BOLOGNESE

Layers of Fresh Pasta, Beef Bolognese, Italian Cheeses, Our Signature Tomato Sauce, Grilled Italian-Style Vegetables.

VEGGIE LASAGNA GENOVESE

Layers of Fresh Pasta, Fire Roasted Tomatoes, Spinach, Tomato Sauce. Basil Pesto.

CHICKEN ALFREDO

Chicken Breast, Penne Pasta, Broccoli, Creamy Alfredo Sauce.

EGGPLANT PARMESAN

Classic Italian-American casserole composed of fried eggplant layered with marinara sauce.

TUSCAN CHICKEN

Our Signature Flavorful creamy Pasta, sun-dried tomatoes, garlic sauce, spinach with chicken.

CAJUN LINGUINE PASTA W/ SALMON

Our Signature Spicy Cajun Linguine in a creamy white sauce with a blackened Salmon.

SMOKED MOZZARELLA PASTA SALAD

Creamy Penne Pasta Salad with fresh spinach, roasted bell pepper and smoked mozzarella, served cold.

PESTO PASTA (vegetarian)

Juicy green pesto sauce with pasta. Rich with basil, nuts and parmesan.



Sides

Starches

Basmati Rice

Caribbean Rice & Peas

Yellow Rice

Creamy Mashed Potatoes

Rosemary Roasted Potatoes

Creamy Fettuccine

Sweet Potatoes

Baked Mac and Cheese

Curry ChickPeas and Potatoes

Vegetables

Green Beans

Vegetable Medley

Lemon Roasted Carrots

Broccoli

Collard Greens

Creamed Corn

Stir-Fry Asian Vegetables

Brussel Sprouts



Vegetarian & Vegan

GRILLED CAULIFLOWER STEAK (vegan)

Seared Cauliflower, served on a bed of Harissa sauce, Cauliflower Puree, Lemon Roasted Chickpeas, Sauteed greens

ASIAN FRIED TOFU (vegan)

Sweet Chilli seasoned Tofu with Sweet Peppers, Broccoli, and Green Onions

CURRY POTATO & CHICKPEA (vegan)

Curry spiced potato and yellow chickpea with cumin served with white rice

EGGPLANT PARMESAN (vegetarian)

Stacked Layers of Crispy Fried Eggplant and Mozzarella, baked with our signature Marinara Sauce. Served with Fusilli Pasta, Grilled Italian-Style Balsamic Vegetables

BBQ CAULIFLOWER WINGS (vegan)

Baked Cauliflower with BBQ Sauces

JACKFRUIT RIBS (vegan)

Vegan BBQ Ribs served with Green Beans

PLANTBASED MEATBALLS (vegan)

Meatballs with Gravy, served with mashed potatoes

PLANTBASED ITALIAN MEATBALLS (vegan)

Meatballs with Red Sauce served with Spaghetti



Vegetarian & Vegan

KUNG PAO VEGAN BOWL (vegan)

Kung Pao Quinoa bowl with Sautéed Broccoli, chickpeas, carrots and nuts.

CURRY CHICKPEA BOWL (vegan)

Curry Chickpea bowl with potatoes and rice.

BROCCOLI & CHEESE STUFFED SHELLS (vegan)

Broccoli and Vegan Cheese stuffed shells with Mariana sauce.

SPAGHETTI WITH GREEN BEANS & MUSHROOMS (vegetarian)

Spaghetti with green beans and mushrooms in a cream sauce.

CHESSY SHELLS WITH SPINACH (vegan)

PESTO PASTA WITH GREEN BEANS (vegan)

CREAMY MUSHROOM PASTA (vegan)

SWEAT POTATO CHICKPEA BOWL (vegan)



Sensational Salads

GARDEN SALAD

Spring Mixed Greens, Cherry Tomatoes,
Aged Balsamic Vinaigrette

CAESAR SALAD

Crispy Romaine, Croutons, Parmigiano,
House Caesar Dressing.
Bacon Bites optional

STRAWBERRY SPINACH

Baby Spinach, Strawberries,
Feta Cheese, Walnuts

GREEK PASTA SALAD

Penne Pasta, Cherry Tomatoes, Bell Peppers,
Herb and Feta, Kalamata Olives, Red Onions,
White Wine Vinaigrette

CUCUMBER TOMATO SALAD

Cucumber, Tomato, Red Onions & Feta Salad

APPLE FETA SPINACH SALAD

Crunchy Sweet Apple Feta with honey mustard dressing

CLASSIC POTATO SALAD

Potatoes, eggs, mayonnaise, carrots,
mixed our house secret sauce.

GERMAN POTATO SALAD

Yukon Potatoes, Fresh Dill, Grainy Mustard,
Pickled Red Onion, Dill Pickles, Olives

BEAN SALAD

Fresh four bean salad, onions, bell peppers,
Vinaigrette

SALAD PRICES PER SERVING \$6.99

MAKE IT AN ENTRÉE SALAD \$11

ADD 6oz. Protein

- 6 oz Basil & Dijon Roasted Chicken Breast
\$ 12
- 6 oz Pan Seared Lemon & Herb Salmon
\$ 14
- 6 oz AAA Ancho Marinated Flank Steak
\$14

Sweet Tooth

JUMBO COOKIES \$3.5

A daily selection of Fresh Baked Cookies including;
Sea Salt Chocolate Chip
Oatmeal Raisin
Ginger Molasses
Chef's Seasonal Selection

MINI NEW YORK CHEESECAKES \$4

Strawberry, Blueberry, Lemon, or
Chocolate Topping

VANILLA CUPCAKES \$4

Buttercream frosting
Designs: Flower Design (add \$1 pp)

CHOCOLATE COVERED STRAWBERRIES \$3

Can be drizzled in: pink, white, brown chocolate

MINI CREAM PUFFS \$3

Light and fluffy Cream Puff desserts

NO BAKE SHOOTERS \$4.5

Banana Pudding
Chocolate Mousse
Strawberry Cheesecake
Chocolate Brownie

CANNOLIS \$4

Traditional Cannolis

DESSERT SQUARES \$4

Brownie Square Bars
Vegan Blueberry Coconut Bar
Vegan Maple Butter Tart Bar

MACARONS \$3.5

French Macarons with assorted colors and flavors



Grazing Platters

FRESH FRUIT PLATTER \$5PP

Cantaloupe, Honeydew, Pineapple,
Mixed Berries
& Grapes

BROWNIE & MIXED FRUIT PLATTER \$6PP

Various Fruits & Brownies

CHEESE & FRUIT PLATTER \$6PP

Various Seasonal Fruit & 3 Cheeses

CHARCUTERIE

A gourmet selection of Artisanal Cured Meats,
accompanied by Italian Cheeses, Grapes, Crostini,
Crackers & Olives

- Small: serves 10 - 12 \$150
- Medium: serves 20-22 \$200
- Large: serves 25 - 30 \$300

MIDDLE EAST PLATTER

House Made Hummus, Chickpeas, Fire Roasted
Red Peppers, Sun-dried Tomato Tapenade,
Mixed Olives, Grilled Halloumi, Grilled Adonis Pitas,
Falafel, Tahini

- Small: serves 10 - 12 \$125
- Medium: serves 20-22 \$185
- Large: serves 25 - 30 \$295



Premium Grazing Platters

DELUXE CROSTINI PRESENTATION

Assorted Crostini Served with Bruschetta,
Olive Muffuletta, Sundried Tomato
Hummus, Pimento Cheese,
Bean Dip; Garnished with Fresh Grapes,
& Berries

- **Small: serves 10 - 12 \$150**
- **Medium: serves 20-22 \$200**
- **Large: serves 25 - 30 \$300**

ITALIANO

Asparagus Tips wrapped in bacon
with Parmigiano Reggiano &
Balsamic Glaze, Caprese Skewers with
Cherry Tomato, & Fresh
Basil, Vegetable Giardiniera,
Grilled Jumbo Shrimp with
Seafood Sauce

Assorted Olives, Bruschetta & Crostini

- **Small: serves 10 - 12 \$180**
- **Medium: serves 20-22 \$350**
- **Large: serves 25 - 30 \$455**



Beverages

COLD

Assorted Juices \$4.50

Apple, Orange, Cranberry

Assorted Soft Drinks \$3.50

Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite, 7up

Bottled Water \$2.75

San Pellegrino \$4.75

Sparkling Water or Fruit Flavors

Unsweetened & Sweetened Iced Tea \$4.75

HOT

Coffee \$45.00

- 12 cup

Premium Assorted Teas \$40.00

- 12 cups

Includes: Earl Grey, Green Tea, Mixed Berry, Chamomile & Peppermint

Brewed Coffee or Tea \$3.75

Served in an Urn or Thermal Cambro

** 25 person minimum





Daily Catering Solutions

We specialize in meal solutions for corporate clients offering breakfast, lunch or dinner to their staff on a daily basis.

Our diverse menus are designed to feel like your team is dining at a different restaurant each day, but with one reliable source.

We offer customization for your budget, dietary preferences, consolidated billing and more.

Contact us more info 678.827.1569

“DeSilva Kitchen provided daily lunch for our warehouse shift workers. The ordering process was seamless, food was delicious and on time. ”

-Michelle Mason-Chapman, Home Depot



WE BRING THE FLAVOR

678.827.1569

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desilvakitchen.com

DeSilva
Kitchen