

THE ITALIAN MENU

USING FRESH, PREMIUM MEATS AND HIGH-QUALITY PRODUCE, WE CREATE OUR SCRATCH-MADE RECIPES.

YOU CAN EXPECT RELIABLE SERVICE AND DELICIOUS FOOD CATERED EVERY TIME YOU ORDER.





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ENTREES

WE PROVIDE MENU ALTERNATIVES FOR ALL DIETARY RESTRICTIONS INCLUDING VEGETARIAN, VEGAN, HALAL, GLUTEN-FREE, OR OTHER

ALLERGIES AND INTOLERANCES.

FLEXIBILITY

WE CAN CUSTOMIZE OUR MENUS TO CREATE THE PERFECT PACKAGE FOR YOUR UNIQUE EVENT AND BUDGET. FEEL FREE TO MIX AND MATCH.



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VEGETARIAN

GLUTEN FREE

CONTAINS NUTS

DAIRY FREE

VEGAN

FULL-SERVICE

AS A FULL-SERVICE CATERER; WE CAN SUPPLY PROFESSIONAL SERVICE STAFF, BARTENDERS AND AND EVENT RENTALS.

PLATTERS

PARTY SANDWICHES

- CROISSANT SANDWICH (HAM & CHEESE)
- CHICKEN PESTO
- JALAPENO CHICKEN CROISSANT
- ITALIAN PROSCIUTTO SANDWICH
- CHIPOTLE CHICKEN SANDWICH
- TUNA SALAD
- ROAST BEEF & CHEDDAR
- TURKEY & SPICY HAVARTI
- EGG SALAD V
- CUCUMBER & CREAM CHEESE **v** SERVED ON CRUSTLESS SANDWICH BREAD OR CROISSANT

CUT IN TRIANGLES; 4 TRIANGLE PIECES PER PERSON

CRUDITES_V

SEASONAL RAW & ROASTED VEGETABLES, MIXED OLIVES, HOUSE MADE HUMMUS, CARAMELIZED ONION DIP

- SMALL: SERVES 10 12 \$75
- MEDIUM: SERVES 20-22 \$85
- LARGE: SERVES 25 30 \$110

FRESH FRUIT PLATTER \$5PP

CANTALOUPE, HONEYDEW, PINEAPPLE, MIXED BERRIES & GRAPES

CHARCUTERIE n

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

VEGETARIAN V VEGAN (F) GLUTEN FREE G DAIRY FREE D CONTAINS NUTS 22





HORS D'OEUVRES

- MENU -

PRICING \$7 PER ITEM

SERVED WARM

SKILLET POTATOES PARMESAN ROASTED POTATO BITES MINI HAM BITES MINI ITALIAN MEATBALLS TOASTED RAVIOLI ZUCCHINI & CHEESE ROLL-UPS PROSCIUTTO MINI CROISSANTS CHICKEN PESTO MINI CROISSANTS MELON PROSCUITTO SKEWERS ANTIPASTO SKEWER BITES STUFFED MUSHROOMS BRUSCHETTA MINI TOMATO GALETTE

FLATBREADS: SPINACH ARTICHOKE MUSHROOM AND CHEESE CAPRESE VEGETARIAN ARUGULA CHICKEN FLORENTINE

DIPS: ROASTED RED PEPPER TAPENADE ROASTED EGGPLANT SPREAD OLIVE TAPENADE CHICKPEA HUMMUS CAPRESE GOAT CHEESE



HORS D'OEUVRES

- PRICING -

PACKAGES

BRONZE: ANY 5 MENU ITEMS \$35/PERSON SILVER: ANY 8 MENU ITEMS \$45/PERSON GOLD: ANY 10 MENU ITEMS \$50/PERSON PLATINUM: ANY 15 MENU ITEMS \$55/PERSON

DIAMOND: ANY 22 MENU ITEMS \$60/PERSON

INDIVIDUALLY(1 SMALL BITE): \$7 /PERSON

MINIMUM # OF GUESTS 25 PEOPLE

ADDITIONAL CHARGES

TABLE SETUP/STYLING WITH RISERS/TRAYS/CRYSTALS/FLORAL ARRANGEMENT/CANDLES \$350

DELIVERY: \$50 AND UP (DEPENDING ON MILEAGE) DELIVERY & SETUP: \$150 (METRO ATLANTA AREA)

SERVERS: \$200 PER SERVER FOR 3 HOURS ADDITIONAL TIME \$50 PER HOUR

STANDARD SERVICE FEE: 20% OF ORDER (COVERS ALL OF THE BACK END COSTS OF YOUR EVENT SUCH AS OPERATING COST, INSURANCE, PAYROLL, ADVERTISING, ADMIN STAFF, TRUCKS MAINTENANCE)

3.5 % CREDIT CARD FEE

FOOD STATION FAVORITES/ BUFFET

BUILD YOUR OWN PASTA \$14PP(PER PERSON)

YOUR CHOICE OF 2 PASTAS: (ADD A 3RD PASTA FOR +3PP)

PENNE.
FETTUCCINE.
FARFALLE.
FUSILLI



YOUR CHOICE OF 1 SAUCE:

MARIANA, PESTO, ALFREDO, VODKA 2 SAUCES: +2PP 3 SAUCES: +4PP

2 VEGETABLES INCLUDED: SPINACH, CAPERS, SAUTEED PEPPERS & ONIONS, MUSHROOMS BROCCELI OR ASPARAGUS + 2

GARLIC BREAD +2 ASSORTED BREAD BASKET +5

ADD YOUR CHOICE OF PROTEIN:

CHICKEN +6PP SHRIMP \$7 PP MEATBALLS +4PP SALMON +10PP STEAK +15PP TOFU +4PP COMBO 1: CHICKEN & MEATBALLS \$24 PER PERSON COMBO 2: CHICKEN & SHRIMP \$27 PER PERSON COMBO 3: CHICKEN & SHRIMP & MEATBALLS \$30 PER PERSON COMBO 4: CHICKEN & MEATBALLS & STEAK \$45 PER PERSON



FOOD STATION FAVORITES/ BUFFET

BUFFET OPTIONS

TUSCAN CHICKEN.	\$25
TUSCAN SALMON.	\$27.50

- ALFREDO CHICKEN. \$25
- BEEF BOLOGNESE. \$25
- PORK RAGU OVER POLENTA. \$30
- EGGPLANT PARMESAN. \$28
- FETTUCCINE ALREDO \$14
- SPINACH LASAGNA WITH RICOTTA. \$20
- SAUTEED ZUCCHINI W/ HAZELNUTS.\$10
- PASTA CARBONARA \$18
- TORTELLINI WITH BROWN BUTTER SAGE \$15

SIDES

ROASTED BRUSSEL SPROUTS WITH
CRANBERRIES
BROCCOLI WITH CHILIS AND GARLIC
ROASTED TOMATOES AND ROSEMARY
GARLIC BREAD
CAPRESE SALAD

COMBOS:

- 2 BUFFET ITEMS: \$35 PP
- **3 BUFFET ITEMS: \$45 PP**
- 4 BUFFET ITEMS: \$55 PP

25 PERSON MINIMUM





678.827.1569

<u>support@desilvakitchen.com</u>

DESILVAKITCHEN.COM