



FESTIVE

Menu

2023

Catering

DE SILVA KITCHEN

(678)827-1569

SUPPORT@DESILVAKITCHEN.COM

WWW.DESILVAKITCHEN.COM



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DESILVA KITCHEN

SERVING THE METRO ATLANTA AREA

DESILVAKITCHEN.COM

(678) 827.1569



HAPPY

Holidays!

CONTACT US TODAY TO RECEIVE A CUSTOM EVENT PROPOSAL!

DeSilva Kitchen is Atlanta's Premier full service caterer.

From catering a homemade turkey dinner with all the trimmings, to a lavish cocktail party with delectable passed hors d'oeuvres and exciting food stations, we have seasonal menus for all of your special event catering needs.

Whether you are planning a small family gathering or a large scale company luncheon or gala, our professional event planners will work with you to create a memorable and distinctive event for your unique requirements.

Our event planning team can assist you with:

- Designing a customized catering menu that reflects your vision, budget and preferences.
- Special dietary requirements such as vegetarian, vegan, gluten-free, and allergies.
- Booking professional waitstaff and bartenders to ensure a flawless service.
- Assisting with any rental requirements such as china, stemware, tables, linens & more!
- Bar stocking and bartending services .

Best Regards, **Regina De Silva**
CEO, DeSilva Kitchen

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FESTIVE TURKEY FEST

The Best
Catered Turkey
in Atlanta

Entrees

Our famous perfectly-roasted turkey carved to perfection with white and dark meat separated

OR

Vegan Option:

Roasted Squash with ancient grains, roasted vegetables, and herbs
Add Vegan Option +5

Served With:

- Turkey Gravy
- Creamy Mashed Potatoes
- Candied Yams
- Fresh Baked Dinner Rolls & whipped butter
- Green Beans
- Salad of your choice

\$35.00 per person

Minimum order 25 guest

Add Desserts
\$4 per person

THE DELUXE FEST

Meats

Our famous perfectly roasted turkey carved to perfection and served with turkey gravy

AND

Herb Roasted Chicken

OR

Lemon Garlic White Fish

Vegetarian Option:

Cheesy Shells with Stuffed Spinach

Mushroom Roast

Green Beans

Add Vegetarian Option +5

Served with:

- Baked Mac and Cheese
- Creamy Mashed Potatoes
- Fresh Baked Dinner Rolls & whipped butter
- Green Beans
- Mixed Green Salad with a vinaigrette

Dessert: \$4

See Dessert Page for Selections

**CONTACT US TO
CUSTOMIZE A MENU TO
YOUR PREFERENCES &
BUDGET.**

\$45.99 per person

Additional Staffing & Rental Fees
may apply

THE PREMIUM FEST

Entrees

Our famous perfectly roasted turkey carved to perfection and served with turkey gravy

AND

Maple glazed holiday ham served with Dijon Mustard

OR

Dijon herb roasted Striploin served medium rare with red wine jus

Served with:

- Candied Yams
- Creamy Mashed Potatoes
- Honey Glazed Carrots
- Fresh Baked Dinner Rolls & whipped butter
- Green Beans
- Mixed Green Salad with a honey champagne vinaigrette

Dessert:

Assorted Holiday Cookies
OR
Seasonal Dessert Squares
OR
Vanilla or Chocolate Cupcakes

**Contact us to
customize a menu
to your preferences
& budget.**

\$59.99 per person

Additional Staffing & Rental Fees
may apply

THE GRINCH MENU NON-TRADITIONAL MENU

Entrees

2 Entrees & 2 sides

Jerk Chicken w/ rice

Curry Chicken w/ curry potatoes & rice

Butter Chicken w/ Basmati Rice

Lemon Chicken w/ Rice

Creamy Tuscan Chicken w/ Pasta

Brown Stew Chicken w/ mashed potatoes

Herb Roasted Chicken w/ mashed potatoes

Lemon Garlic Tilapia w/ rice

Curry Fish & Shrimp w/rice (popular)

Stuffed Creamy Shells (Vegetarian)

Spaghetti with Green Beans & Mushrooms (V)

Curry Pumpkin & Chickpeas Meal (V)

Creamy Mushroom Pasta (V)

Basmati Rice with Fried Okra & Tomatoes(V)

Pasta Salad (Vegan)

**\$25.99 per
person**

LOVE SIDES?

Premium Side Options

\$5 per person

Basmati Rice

Cilantro White Rice

Baked Mac & Cheese (\$7 per person)

Pasta Salad

Potato Salad

Vegan Pasta Salad

Baked Beans

Honey Glazed Carrots

Roasted Mixed Vegetables

Broccoli

Garlic Mashed Potatoes

Candied Yams

Roasted Potatoes

**Green Bean Casserole (\$7 per
person)**

Creamed Spinach

STARTERS

Salads

\$6 per person

Rustic Grilled Peach Salad

Artisan Lettuce, Grilled Peach, Shaved Prosciutto,
Fresh Mozzarella

Garden Salad

Fresh Spring Mix, Cucumber, Cherry Tomatoes,
Aged Balsamic Vinaigrette

Strawberry Spinach Salad

Fresh Spinach, Feta Cheese, Walnuts,
Strawberries, Balsamic Vinaigrette

Caesar Salad

Artisan Lettuce, Croutons, Shaved Parmesan ,
Caesar Dressing

Bites

Party Sandwiches \$4

- Tuna Salad
 - Smoked Salmon & Cream Cheese
 - Roast Beef & Cheddar
 - Turkey & Spicy Havarti
 - Best Egg Salad
 - Cucumber & Cream Cheese
- Served on crustless Sandwich Bread, cut in triangles; 4 triangle pieces per person

Charcuterie Trays

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

Fresh Fruit Trays \$5

Cantaloupe, Honeydew, Pineapple, Mixed Berries
& Grapes

FOOD STATIONS

Favorites

MAC N CHEESE MARTINI BAR \$14

Our famous, super creamy gourmet Mac N' Cheese, served in a martini glass with a buffet of toppings including: Smoked Ham, Bacon, Buffalo Chicken, Peas, Caramelized Onions, Chives, Parmesan Cheese, Hickory Sticks

HO-HO-HO NACHO-HO's \$12

Corn Chips, served with Turkey Chili with White Beans, Confit Turkey, Crumbled Sage Stuffing, Jalapeño, Shredded Iceberg Lettuce, Cheese, Salsa Verde, Cranberry Salsa & Sour Cream

TACO BAR \$12

Ground Beef, Chicken, Lettuce, Tomatoes, Onions, Salsa, Sour cream

PASTA-LICIOUS BAR \$15

Ground Beef, Chicken, Red Sauce, Cream Sauce, 2 Types of Pasta

Sliders

SANTA'S SLIDER ADDICTION \$9

Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lemon Dijonnaise, Mini Brioche

CRISPY FRIED CHICKEN \$9

Southern Fried Chicken, Dill Pickle, Hot Honey, Buttermilk Ranch, House Slaw, Mini Brioche

SMOKEHOUSE SLIDER \$10

Smoked Pulled Pork, Southern BBQ Sauce, House Slaw, Toasted Mini Brioche

VEGAN MINI FALAFEL BURGER \$10

KTC Falafels, Pickled Chilies, Cucumber, Feta, Tzatziki, Watercress, Mini Brioche

SANTA'S DESSERTS

Cupcakes

Mini CheeseCakes

Lemon Bars

Cookies

Chocolate Covered Strawberries

Parfaits

Dessert Squares

French Macarons

Banana Pudding

Pumpkin Pie

Sweet Potato Pie

Treat Towers:
(macarons, mini donuts,
donut holes, madeleines) \$95

\$4.00 per
person



HOLIDAY
BEVERAGES

per person

Cold Beverages

Sweet Tea
\$2.50

Lemonade
\$2.50

Canned Sodas
\$1.50

Bottled Water
\$1.50

Homemade Fruit Punch
\$2.50

Sparkling Water
\$2.00

Hot Beverages

Coffee & Tea
\$1.95

Peppermint Tea
\$1.95

Apple Cider
\$3.00

CATERING FAQs

Do you have a per person minimum?

Yes, our per person minimum is 25 people.

Can we customize our menu?

Yes. We are pleased to make changes to existing menus or create a menu from scratch that takes into consideration your unique preferences, theme or background.

Menu selection and other details pertinent to your function should be submitted to us at least one month prior (if possible) to the function date. Your Catering Coordinator handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Because every event varies in purpose, detail and budget, we are happy to offer custom menu planning to meet your particular needs or theme.

Are rentals or staffing included?

Rental and staffing costs vary depending upon your menu selection and style of service. Your dedicated Event Coordinator will help to provide you with a detailed estimate for food, rentals, staffing, service fees and delivery

CATERING FAQs

How long does passed appetizers last?

A typical cocktail hour is 1-2 hours however we can accommodate for any event length.

Are there extra fees for travel outside the city of Atlanta?

All staff receive travel time, for events outside of our standard service area in Toronto. Any events outside of our parameters may also be subject to a staffing minimum of 6 hours. Contact us to ensure your location is within our service boundaries.

* Travel time and service borders subject to change

When is the final guest count required?

A final planning meeting is typically scheduled 14-30 days in advance to cover guest count, itinerary, seating plan and final review of all details. However, changes to guest count can be made up to 5 business days in advance.

How many passed appetizers are provided per person?

We guarantee one of each appetizer per person and always bring extra backup, just in case anyone takes a second helping.

Do you cater for dietary restrictions?

We accommodate dietary restrictions with the utmost care as we believe all guests should have a spectacular dining experience. All of our dishes are scratch-made and can include options for vegan, vegetarian, gluten free, dairy free, Kosher style and halal. Allergies can be accommodated with advance notice.

Can we supply our own alcohol and soft bar?

Yes, of course! Please inform your Event Coordinator that you intend to supply your own bar.



CATERING FAQs

When is my deposit due?

We require a **50% deposit** and signed contract to confirm your booking. As soon as you have decided to proceed with DeSilva Kitchen, you should take these steps, as dates book up quickly and availability is limited.

What form of payment do you accept?

The deposit can be made by cash, personal cheque (if event is more than 30 days away), certified check, credit cards payment via our online payment link, or wire transfer. All credit card payments are subject to a 3.5% admin fee.

The final balance must be paid a minimum of 7 days prior to the event by cash, certified check, credit card, or wire transfer+ 3.5% admin fee.

Additional questions?

Contact us at
support@desilvakitchen.com
OR 678.827.1569
desilvakitchen.com

What is your Cancellation Policy?

Cancellation of contracted services must be made in writing. If cancellation occurs after the agreement is made, all advance and all amounts paid as partial payment by Lessee are non-refundable. If the event is canceled less than two weeks to 72 hours prior to the event, a fee of 50% of the total estimated services will be charged. Any event canceled less than a week prior to the event will incur 100% of the estimated charges. If an event is canceled with the mutual consent of DeSilva Kitchen and client due to inclement weather or other mitigating circumstances, only the actual expenses of food and labor incurred by DeSilva Kitchen.

Are there any service fees and gratuities?

A 20% service fee is charged to cover the administrative, coordination, production and operational services related to your event. Gratuity is a standard 15%. Should you wish to distribute individual tips post-event, please contact your coordinator to make arrangements.



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