

*DeSilva*  
Kitchen

# SPECIAL EVENTS

# MENU

[desilvakitchen.com](http://desilvakitchen.com)





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# CATERING PACKAGES

Prices per person    Minimum 25 people

Add an additional side \$5 per person

Add Dessert to Any Package starting at \$3 (page 11)

Add Bread to Any Package +1.50 per person

## Bamboo Package

1 Chicken or Vegan  
1 Starch

**\$12**

## Bronze Package

1 Chicken or Vegan  
1 Starch  
1 Vegetable

**\$15**

## Silver Package

2 Chicken or Vegan  
1 Starch  
1 Vegetable

**\$25**

## Onyx Package

2 Chicken or Vegan  
2 Starch  
1 Vegetable  
1 Salad

**\$35**

# CATERING PACKAGES

Prices per person    Minimum 25 people

Add an additional side \$5 per person

Add Dessert to Any Package starting at \$3 (page 11)

Add Bread to Any Package +1.50 per person

## Ruby Package

1 Premium Protein  
1 Starch  
1 Vegetable  
1 Salad

**\$35**

## Gold Package

2 Premium Proteins  
1 Starch  
1 Vegetable  
2 Salads  
1 Dessert

**\$45**

## Diamond Package

2 Appetizers  
1 Premium Protein  
1 Starch  
1 Vegetable  
2 Salads  
1 Dessert

**\$55**

## Platinum Package

4 Appetizers  
2 Premium Proteins  
1 Starch  
1 Vegetable  
2 Salads  
1 Dessert

**\$65**

# CHICKEN ENTREES

## **HERB ROASTED CHICKEN**

Herb Roasted Chicken Supreme with Rosemary Jus

## **GRILLED CHIMICHURRI CHICKEN**

Juicy Tender Grilled Chicken topped in a Chimichurri Sauce

## **BBQ CHICKEN**

Hickory BBQ Glazed Chicken Supreme

## **JAMAICAN JERK**

**48 hour** Marinated Chicken in our signature Jerk Sauce

## **CAPRESE CHICKEN**

Breast of Chicken, Stuffed with Heirloom Tomatoes & Baby Mozzarella, Basil Pesto (nut free), Balsamic Reduction, with Caprese Bruschetta on the side for topping

## **BROWN SUGAR CHICKEN**

Sweet & Flavorful Chicken Thighs with a nice glaze

## **TROPICAL PINEAPPLE SLAW GRILLED CHICKEN**

Sweet Peppers, Pineapple Flavorful Chicken with a nice glaze

## **CAJUN HONEY GLAZED CHICKEN**

Sweet Peppers, Lemon, Honey Cajun Chicken in a Garlic butter sauce



# PREMIUM PROTEINS

## Beef

### **HONEY HOT MEATBALLS**

Beef and Pork Meatballs in a Hot honey Glaze

### **FLANK STEAK**

Juicy Steak, Chimichurri Sauce

### **BRAISED BEEF**

Braised Beef Short Rib, Demi Glaze

### **BEEF RENDANG**

Slow Braised Beef in Malaysian Coconut Curry,

### **CARIBBEAN MEATBALLS**

Caribbean glazed meatballs with pineapples & Bbq

### **CAJUN BLACKENED FISH or SALMON**

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

## Fish

### **LEMON GARLIC FISH**

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

### **LEMON & HERB SALMON**

Baked Lemon & Herb Salmon

### **ASIAN GLAZED SALMON**

Grilled Salmon Filet with 5 Spice BBQ Glaze, Scallions

### **CURRY FISH & SHRIMP**

Yellow Curry Fish & Shrimp with Sweet Bell Peppers

### **THYME & ROSEMARY FISH**

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



# PASTA Lunch/Dinner

## **LASAGNA BOLOGNESE**

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

Your Choice of Side Salad

Add Garlic Toast (+2pp)

## **VEGGIE LASAGNA GENOVESE**

Layers of Fresh Pasta, Fire Roasted Tomatoes, Spinach, Tomato Sauce. Basil Pesto, Bechamel, served with Italian-Style vegetables.

Your choice of side salad

Add Garlic Toast (+\$2pp)

## **CHICKEN ALFREDO**

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

Served with your choice of Side Salad

Add Garlic Toast (+2pp)

## **TUSCAN CHICKEN**

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

Add Garlic Toast (+2pp)

## **CAJUN LINGUINE PASTA W/ SALMON**

**Our Signature** Spicy Cajun Linguine in a creamy white sauce with a

blackened Salmon



# 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)**



# 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  
Fettuccine Alfredo Pasta

## Vegetables

Green Beans  
Vegetable Medley  
Lemon Roasted Carrots  
Broccoli  
Collard Greens  
Creamed Corn  
Stir-Fry Asian Vegetables  
Brussel Sprouts

## Salads

Garden Salad  
Greek Salad  
Strawberry Feta Cheese Spinach Salad  
Watermelon Salad: *(summer only)*  
Watermelon, Tomato, Feta Cheese, Olives, Walnut, Balsamic Vinaigrette  
Salad  
Caesar Salad  
Southern Potato Salad  
Chipotle Bow Tie Salad  
Mediterranean Pasta Salad  
5 Bean Salad  
Cucumber Salad



# 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**



# 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



# PRICING GUIDE

## Transparent Fees & Pricing

Menu Options Pricing Per Person

Delivery: \$150 within Metro Atlanta up to 100 guest  
\$250 100+ guest

Wire Chaffers & Sternos: \$75

Service Fee: 20% of Order Total

Gratuuity: 18%

Credit Card Fee: 3.5% of Order Total

Servers: \$200 per 3 hour event  
\$50 every additional hour

Bartenders:  
\$285 per 3 hour event

Private Chef Services (on-site cooking)  
\$150 per hour

Dessert Table Design: \$350 Includes Linens, Platters, Flowers, Candles, all decor matching your color theme.



# Catering FAQs

## **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.

## **Delivery Fees:**

Within Metro Atlanta (20 miles from base)

Under 100 Guest \$150

Over 100 Guest \$225 Delivery Fee

Outside Metro Atlanta area +.50 per mile

Rush Hour Event Times:

(Monday-Friday)

7am-10am

4pm-7pm

\$50 Rush Hour Charge

## **Are there any service fees and gratuities?**

A 20% service fee is charged to cover the administrative, coordination and operational services related to your event.

Gratuity is standard at 18%;

you are welcome to tip more at your discretion.

Should you wish to distribute tips

post-event, please contact your

coordinator to make arrangements are made.



# Catering FAQs

## **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.

## **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 Catering, you should take these steps, as dates book up quickly and availability is limited.

## **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 Planner that you intend to supply your own bar. Our smart serve professional bartenders are \$35.00 per hour.

## **Can we supply some of our own food items?**

We understand that traditional foods and family recipes can be a very special part of your big day. Please discuss your vision with your Event Planner and we will do our utmost to accommodate your request.

## **Do you have a kids menu?**

Absolutely! Please inquire for our kids menu for guests 12 years of age and under.



# Catering FAQs

## **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

## **How long do passed appetizers last?**

A typical cocktail hour is 1-2 hours.

## **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.

## **What form of payment do you accept?**

The deposit can be made via online payable link: Visa, Mastercard, AMEX, discover, cash, certified check

(if the event is within 30 days), All credit card payments are subject to a 3.5% credit card fee.

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

Special Events Menu  
Additional questions?

Contact us at  
[support@desilvakitchen.com](mailto:support@desilvakitchen.com)

OR 678-827-1569