

THE BLACK  
EXCELLENCE  
MENU

DESILVAKITCHEN.COM

CARIBBEAN

SOUL FOOD

AFRICAN

DISHES



Jerk Chicken Featured on page 5



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# Jerk Shrimp Authentic Flavors.

## Food Abbreviations:

Gluten- Free: GF

Vegetarian: V

Vegan: VE

Dairy Free: DF

Nut Free: NF

## Services We Provide

Our Catering Partnerships provide custom food service solutions including;

- Set-Up & Delivery only Service
- Office catering including individually boxed meals or buffet style service
- Full service with staffing options
- Wholesale and food service management for Banquet Halls & Venues
- Senior dining for community programs and institutions
- Subsidized and non-subsidized cafeteria's

*DeSilva*  
Kitchen



# Small Bites// Hors D'oeuvres

Can be added on to any menu or package.

Pricing \$7 PP (Per Person)

## **SOUTHERN POTATO SALAD CUPS (V, GF)**

## **CORNBREAD**

Traditional, Jalapeno, Chive-Cheese options

## **PLANTAIN CHIPS W/ MANGO SALAD (VE,GF)**

Plantain chips with a sweet mango salad cups

## **LEMON PEPPER WINGS**

Dry or Wet

## **DEVILED EGGS**

Traditional Deviled Eggs

## **HONEY HOT CHICKEN DEVILED EGGS**

Deviled Eggs Topped with Mini Honey Hot Chicken

## **CANDIED TURKEY BACON DEVILED EGGS**

Sweet candied turkey bacon topped Deviled Eggs

## **JERK BBQ WINGS**

Spicy Jerk & BBQ chicken wings

## **FRIED ACCRA BALLS**

Caribbean Salted Cod Fish fried with fresh herbs & dough

## **MINI BEEF PATTIES**

Jamaican Spicy Beef Patties

## **PLANTAIN SHRIMP BOATS**

## **ALOO PIES (VE)**

Potato Filled patties

## **CURRY CHICKEN MINI PATTIES**

Curry Chicken in freshly made patties

## **SALTFISH SLIDERS**

Salted Cod Fish w/ sweet pepper, tomatoes, onion topped with parsley

## **STEWED BEEF SLIDERS**

Stewed Beef w/ caramelized onions & provolone cheese)

## **MINI JERK CHICKEN SKEWERS**

Spicy jerk chicken & spices on skewers

## **MINI CURRY CHICKEN SKEWERS**

Flavorful curry chicken on skewers

## **JOLLOF RICE BOATS (VE, GF)**

## **FRIED CHICKEN SLIDERS**

Topped with pickles & Crispy Onions

## **WATERMELON SALAD**

## **PASTA SALAD (VE)**

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





# Hot Buffet

## MAINS

**DON'T MISS OUT ON OUR SENSATIONAL  
SALADS (pg.8 )  
& DESSERTS (pg.9 )**

### **HONEY HOT CHICKEN**

### **HERB LEMON ROASTED CHICKEN**

### **BBQ CHICKEN SUPREME**

Hickory BBQ Glazed Chicken

Suggested Sides: Southern Potato Salad, Cold Slaw

### **JAMAICAN JERK**

Marinated Chicken with the Best

Jerk Sauce

Suggested Sides: Coconut Rice & Red Peas

### **FRIED CHICKEN**

Southern Crispy Fried Chicken

Suggested Sides: Collard Greens, Baked Mac & Cheese

### **CURRY CHICKEN W/ CURRY POTATOES**

Suggested Sides: Curry Chickpeas, Basmati Rice

### **STEWED BEEF**

### **CAJUN SHRIMP PASTA**

### **RASTA PASTA w/ CHICKEN**

### **LEMON GARLIC WHITE FISH**

### **FRIED CATFISH or WHITEFISH**

Southern Cornmeal Fried Catfish

### **HONEY GARLIC SALMON +12**

Herb & Honey Glazed Salmon

### **HONEY GARLIC LAMB CHOPS +18**

### **CAJUN BUTTER SHRIMP**



# 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**

<b>Bread</b>	<b>\$1.99</b>
<b>Salad</b>	<b>\$6.99</b>
<b>Bottled Drinks</b>	<b>\$3.50</b>
<b>Pasta w/Protein</b>	<b>\$8.50</b>
<b>Chicken</b>	<b>\$10.50</b>
<b>Fish</b>	<b>\$12.50-\$15</b>



# Sides

## Starches

Basmati Rice

Caribbean Rice & Peas

Red Beans & Rice

Grits

Jollof Rice

Yellow Rice

Creamy Mashed Potatoes

Southern Potato Salad

Rosemary Roasted Potatoes

Creamy Fettuccine

Rosemary Roasted Sweet Potatoes

Candied Yams

Baked Mac and Cheese

Curry ChickPeas and Potatoes (goes with  
Curry Chicken)

## Vegetables

Garlic Green Beans

Vegetable Medley

Lemon Roasted Carrots

Broccoli

Collard Greens w/ smoked turkey

Black- Eyed Peas

Creamed Corn

Steamed Cabbage

Brussel Sprouts +3

# 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



# FAQS

## 1. Do you offer tastings?

- Yes, we offer tastings for events with over 100 guests. Please contact us to schedule a tasting session.

## 2. What areas do you serve?

- We provide catering services in the Metro Atlanta Area. Delivery and setup within the perimeter are priced at \$150. For areas outside the perimeter, delivery starts at \$200.

## 3. Do you provide delivery and setup services?

- Yes, we offer delivery and setup services to ensure your event runs smoothly.

## 4. How can I place an order?

- To place an order, simply reach out to us via phone or email. Our team will be happy to assist you in planning your event menu.

## 5. What is your cancellation policy?

- We understand that plans may change. Please notify us at least 72 hours in advance to cancel your order. A cancellation fee may apply for orders canceled within 72 hours of the event.

## 6. Can I make changes to my order after it's been placed?

- We will do our best to accommodate any changes to your order. Please notify us as soon as possible, and we will work with you to adjust your order accordingly.

## 7. Do you accommodate dietary restrictions?

- Yes, we can accommodate dietary restrictions and preferences. Please inform us of any special dietary needs when placing your order.

## 8. How far in advance should I place my order?

- We recommend placing your order at least two weeks in advance to ensure availability.

However, we will do our best to accommodate last-minute orders whenever possible.

## 9. What forms of payment do you accept?

- We accept various forms of payment, including credit/debit cards, cash, and electronic transfers. Please contact us for more information regarding payment options.



# FAQS

## **10. What safety measures do you have in place?**

- We prioritize the health and safety of our customers and staff. Our team follows strict hygiene and sanitation protocols, and we adhere to all local health regulations.

## **11. Can I customize my menu?**

- Yes, we offer customizable menus to suit your preferences and dietary needs. Our team will work with you to create the perfect menu for your event.

## **12. Do you provide serving staff?**

- Yes, we can provide serving staff for your event at an additional cost. Please let us know your staffing requirements when placing your order.

## **13. What happens if there are damages to rental items?**

- Any damages to rental items provided by us will be assessed and charged accordingly. We recommend handling rental items with care to avoid any additional charges

## **14. Can I rent equipment from you?**

- Yes, we offer rental equipment such as tables, chairs, and dinnerware for your event. Please inquire about our rental options when placing your order.

## **15. Do you offer discounts for large orders?**

- We may offer discounts for large orders depending on the size and scope of the event. Please contact us for more information regarding discounts and promotions.

## **16. How do I schedule a consultation?**

- To schedule a consultation or tasting session, please contact us via phone or email. Our team will be happy to assist you in planning your event menu.

## **17. What is your policy on gratuity?**

- Gratuity is not included in our pricing but is greatly appreciated for exceptional service. If you would like to include gratuity, please let us know when placing your order.



## 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

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Kitchen