

# RUMI'S KITCHEN CATERING

Authentic Flavors. Alluring Presentation. World Class Persian Hospitality.



We cater special occasions from intimate gatherings in your home to large events at the location of your choice. We will be happy to customize a menu to fit your taste and budget.

## RUMI'S KITCHEN CATERING

For more information or to book an event  
please contact us.

**(404) 666-4785**

**[catering@rumiskitchen.com](mailto:catering@rumiskitchen.com)**

*\*Please note we do not accept Rumi's gift cards for catering.*

SCROLL DOWN FOR MENUS AND SERVICE OPTIONS



# RUMI'S KITCHEN CATERING

## MENU ONE

\$40 PER PERSON

*any substitutions may require an adjustment in price*

### APPETIZERS choose up to four

#### Hummus

*chickpea and tahini blended with cumin*

#### Salad Shirazi

*diced onion, tomato, & cucumber salad*

#### Kashk Badenjoo

*fried eggplant and onion mixed with saffron, cream of whey, and mint, topped with crispy onions*

#### Mast Khiyar

*yogurt and Persian cucumber*

#### Mirza Ghasemi

*smoked eggplant sautéed with tomato and garlic*

#### Dolmeh

*grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate*

#### Fresh Baked Bread and Sabzi

*walnuts, feta cheese, tarragon, mint, radishes and olives*

### ENTREES all three included

#### Koobideh

*ground chuck*

#### Chicken Kabob

#### Chinjeh

*beef sirloin*

### STEWES choose two

#### Badenjoo

*eggplant, tomato, beef*

#### Ghormeh Sabzi

*herb, lentil, kidney bean, beef*

#### Root Vegetable Stew

### RICE & SALADS choose up to three

#### White

#### Lentil & Raisin

#### Sour Cherry

#### Fava Bean & Dill

#### Barberry

*add \$1 per person*

#### Orange peel, almond, pistachio, & barberry

*(add \$2 per person)*

#### Green Salad

#### Spinach Date Salad

*add \$2 per person*

*included with  
all the menus*



# RUMI'S KITCHEN CATERING

## MENU TWO

**\$45 PER PERSON**

*any substitutions may require an adjustment in price*

### APPETIZERS

*choose up to five*

#### Hummus

*chickpea and tahini blended with cumin*

#### Salad Shirazi

*diced onion, tomato, & cucumber salad*

#### Kashk Badenjoon

*fried eggplant and onion mixed with saffron, cream of whcy, and mint, topped with crispy onions*

#### Mast Khiyar

*yogurt and Persian cucumber*

#### Mast Mousir

*yogurt and dried persian shallots*

#### Mirza Ghasemi

*smoked eggplant sautéed with tomato and garlic*

#### Dolmeh

*grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate*

#### Borani Spinach

*yogurt with spinach and crispy onions*

#### Kookoo Sabzi

*sautéed herb soufflé*

#### Fresh Baked Bread and Sabzi

*walnuts, feta cheese, tarragon, mint, radishes and olives*

### ENTREES

*all four included*

#### Chicken

*barb, kabob, or cornish hen*

#### Barg

*beef tenderloin*

#### Koobideh

*ground chuck*

#### Roasted Salmon

### STEWES

*choose two*

#### Badenjoon

*eggplant, tomato, beef*

#### Ghormeh Sabzi

*herb, lime, kidney bean, beef*

#### Root Vegetable Stew

### RICE & SALADS

*choose up to three*

#### White

#### Lentil & Raisin

#### Sour Cherry

#### Fava Bean & Dill

#### Barberry

*add \$1 per person*

#### Orange peel, almond, pistachio, & barberry

*(add \$2 per person)*

#### Green Salad

#### Spinach Date Salad

*add \$2 per person*

*included with  
all the menus*





# RUMI'S KITCHEN CATERING

## MENU THREE

\$50 PER PERSON

*any substitutions may require an adjustment in price*

### APPETIZERS *choose up to six*

#### Hummus

*chickpea and tahini blended with cumin*

#### Salad Shirazi

*diced onion, tomato, & cucumber salad*

#### Kashk Badenjoon

*fried eggplant and onion mixed with saffron, cream of whcy, and mint, topped with crispy onions*

#### Mast Khiyar

*yogurt and Persian cucumber*

#### Mast Mousir

*yogurt and dried persian shallots*

#### Mirza Ghasemi

*smoked eggplant sautéed with tomato and garlic*

#### Dolmeh

*grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate*

#### Borani Spinach

*yogurt with spinach and crispy onions*

#### Kookoo Sabzi

*sautéed herb soufflé*

#### Fresh Baked Bread and Sabzi

*walnuts, feta cheese, tarragon, mint, radishes and olives*

### ENTREES *all four included*

#### Chicken

*barg, kabob, or cornish hen*

#### Barg

*beef tenderloin*

#### Koobideh

*ground chuck*

#### Roasted Salmon

#### Lamb Kabob

### STEWES *choose two*

#### Badenjoon

*eggplant, tomato, beef*

#### Ghormeh Sabzi

*herb, lime, kidney bean, beef*

#### Root Vegetable Stew

### RICE & SALADS *choose up to three*

#### White

#### Lentil & Raisin

#### Sour Cherry

#### Fava Bean & Dill

#### Barberry

*add \$1 per person*

#### Orange peel, almond, pistachio, & barberry

*(add \$2 per person)*

#### Green Salad

#### Spinach Date Salad

*add \$2 per person*

*included with  
all the menus*



# RUMI'S KITCHEN CATERING

## MENU FOUR

**\$60 PER PERSON**

*any substitutions may require an adjustment in price*

### APPETIZERS

*choose up to seven*

#### Hummus

*chickpea and tahini blended with cumin*

#### Salad Shirazi

*diced onion, tomato, & cucumber salad*

#### Kashk Badenjoon

*fried eggplant and onion mixed with saffron, cream of whcy, and mint, topped with crispy onions*

#### Mast Khiyar

*yogurt and Persian cucumber*

#### Mast Mousir

*yogurt and dried persian shallots*

#### Mirza Ghasemi

*smoked eggplant sautéed with tomato and garlic*

#### Dolmeh

*grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate*

#### Borani Spinach

*yogurt with spinach and crispy onions*

#### Kookoo Sabzi

*sautéed herb soufflé*

#### Grilled Chicken Wings

*chicken wings marinated in saffron and onion, grilled*

#### Fresh Baked Bread and Sabzi

*walnuts, feta cheese, tarragon, mint, radishes and olives*

### ENTREES

*choose up to four*

#### Chicken

*barg, kabob, or cornish hen*

#### Chilean Sea Bass

#### Barg

*beef tenderloin*

#### Koobideh

*ground chuck*

#### Rack of Lamb

#### Shrimp

*add \$5 per person*

### STEWES

*choose two*

#### Badenjoon

*eggplant, tomato, beef*

#### Ghormeh Sabzi

*herb, lime, kidney bean, beef*

#### Fesenjoon

*chicken, pomegranate, walnut*

#### Root Vegetable Stew

### RICE & SALADS

*choose up to four*

#### White

#### Lentil & Raisin

#### Sour Cherry

#### Fava Bean & Dill

#### Barberry

*add \$1 per person*

#### Orange peel, almond, pistachio, & barberry

*(add \$2 per person)*

#### Green Salad

#### Spinach Date Salad

*add \$2 per person*

**included with  
all the menus**



# RUMI'S KITCHEN CATERING

## SERVICE OPTIONS

### DELIVERY

**\$75** (within 20 miles)

Delivery includes the caterer dropping the food off at the provided address in aluminum pans. No chafing dishes, warmers, plateware, or silverware is included.

### DISPOSABLE SETUP

**\$125** (within 20 miles)

+ Operations Charge (5% of Food and Beverage Total)

Disposable set up includes the caterer setting up the food in disposable wire rack chafing dishes with sterno candles underneath, and plastic serving utensils.

No plateware or silverware is included.

The caterer leaves after setting up the food.

### FULL SERVICE

**\$175** (up to 50 people)

+ Operations Charge (5% of Food and Beverage Total)

Full Service catering includes the caterer setting up the food in stainless steel chafing dishes and porcelain platters.

The caterer stays throughout the food portion of the event to maintain the buffet and help with serving your guests.

## EXTRAS

#### +CATERER

If the guest count surpasses 50, an additional caterer will be required at a cost of **\$175**. Thereafter, each addition of 30 guests will require an additional caterer.

#### +RENTALS

If an event requires rentals (plates, silverware, glassware, tables, chairs, and/or linen) to be handled by Rumi's Kitchen, a Manager, server(s)/bartender(s), and dishwasher(s) are required at the event.

#### +MANAGER

**\$350** each

#### +SERVER

Servers are charged at a cost of **\$175** each, and generally one server is required for every 20 guests.

#### +BARTENDER

Bartenders are charged at a rate of **\$200** each, and bring a wine/beer key, lemon and lime garnishes, beverage naps, stirring straws, shakers, jiggers, and strainers.

#### +DISHWASHER

**\$150** each





# RUMI'S KITCHEN CATERING

## HORS D'OEUVRES MENU

### DIPS AND SPREADS

Choose 3 - \$12 per person

Choose 4 - \$15 per person

Choose 5 - \$18 per person

#### Hummus

chickpeas and tahini blended with cumin

#### Mast Khiyar

yogurt and Persian cucumber

#### Mast Mousir

yogurt and dried persian shallots

#### Mirza Ghasemi

smoked eggplant sautéed with tomato and garlic

#### Dolmeh

grape leaves filled with ground beef, rice, and raisin, cooked with pomegranate

#### Borani Spinach

yogurt with spinach and crispy onions

#### Kookoo Sabzi

sautéed herb soufflé

#### Olovie

potato salad with chicken, carrots, peas, boiled egg

#### Fresh Baked Bread and Sabzi

walnuts, feta cheese, tarragon, mint, radishes and olives

included with  
all the menus

### A LA CARTE

#### Falafel \$7 per person

ground chickpeas mixed with mediterranean spices, served on flatbread

#### Shrimp Skewers \$6 per person

grilled shrimp marinated in persian spices on bamboo skewers

#### Lamb Sliders \$7 per person

ground lamb kabob served on flat bread with sumac pickled onion, yogurt, grilled tomato, and persian pickles

#### Ground Chicken Sliders \$7 per person

ground chicken served on flat bread with sumac pickled onion, yogurt, grilled tomato, and Persian pickles

#### Chicken Wings \$4 per person

grilled chicken wings marinated in saffron and onion

#### Dolmeh \$5 per person

grape leaves stuffed with ground beef, rice, and raisins, cooked with pomegranate

#### Mini Chicken Kabob \$4 per person

saffron marinated chicken breast skewered with bell pepper and onion

#### Mini Shish Kabob \$5.5 per person

beef tenderloin skewered with peppers and onions

#### Lamb Lollipops \$10 per person

grilled lamb chops served with cucumber and radish salad

#### Pomegranate Braised Short Rib \$8 per person

boneless short rib in pomegranate glaze

#### Lamb Ribs \$9 per person

roasted lamb ribs with za'atar and grape molasses



### RUMI'S KITCHEN CATERING

For more information or to book an event  
please contact us.

(404) 666-4785

[catering@rumiskitchen.com](mailto:catering@rumiskitchen.com)

\*Please note we do not accept Rumi's gift cards for catering.