



# RUMI'S KITCHEN CATERING

Authentic Flavors. Alluring Presentation. World Class Persian Hospitality.



We cater all 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

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

(404) 666-4785  
[catering@rumiskitchen.com](mailto:catering@rumiskitchen.com)

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# RUMI'S KITCHEN CATERING

## SERVICE OPTIONS

### DELIVERY

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

Delivery includes the caterer dropping off the food at the provided address in aluminum pans. Plastic to-go utensils included. Disposable bamboo plates and wooden cutlery can be added for \$1.50 per person. Wire racks and warmers are not included.

### DISPOSABLE SETUP

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

+ 5% Operations Charge

Disposable Setup includes the caterer setting up the food in aluminum pans on disposable wire racks with sterno candles underneath, and plastic spoons/tongs for serving. Disposable plates and utensils can be added for \$1.50 per person. The caterer leaves after setting up the food.

### FULL SERVICE

**\$350** (up to 50 people)

+6% Operations Charge

Full Service catering includes the caterer setting up the food in our stainless steel chafing dishes and porcelain platters with spoons and tongs for serving.

The caterer stays throughout the food portion of the event to maintain the buffet and break it down at the end.

No plateware or silverware is included. Disposable bamboo plates and wooden cutlery can be added for \$1.50 per person. Buffet tables are not included.

## EXTRAS

#### +CATERER

If the guest count surpasses 50, an additional caterer will be required at a rate of \$200. 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

\$450 each

#### +SERVER

Servers are charged at a rate of \$175 each, and generally one server is required for every 20 guests. The number of servers required will vary depending on your service needs.

#### +BARTENDER

Bartenders are charged at a rate of \$200 each and bring a wine/beer opener, lemon and lime garnishes, beverage napkins, stirring straws, a shaker, a jigger, and a strainer.

#### +DISHWASHER

\$150 each

#### +GRILL ON-SITE

\$550 for up to 50 people. Chef will bring and set up the grill at the location. Events for over 50 people require an additional chef at a rate of \$200 each.

# RUMI'S KITCHEN CATERING

## MENU ONE

**\$40 PER PERSON**

any substitutions may require an adjustment in price

Requires 30 people or more. We can create an a la carte menu for orders for less than 30 people.

included with  
all menus

### Fresh Baked Bread and Sabzi

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

## APPETIZERS choose up to four

### Hummus

chickpea and tahini blended with cumin

### Salad Shirazi

diced onion, tomato and cucumber salad

### Kashk Badenjoon

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

## ENTREES all three included

### Koobideh

ground chuck, hanger and brisket

### Chicken Kabob

### Chinjeh

beef sirloin

## STEWES choose two

### Badenjoon

eggplant, tomato, beef

### Ghormeh Sabzi

herb, lime, kidney bean, beef

### Persian Vegetable Stew

## RICE & SALADS choose up to three

### Saffron Basmati Rice

### Lentil & Raisin Rice

### Sour Cherry Rice

### Fava Bean & Dill Rice

### Barberry Rice

add \$1 per person

### Orange Peel, Almond, Pistachio, & Barberry Rice

add \$2 per person

### Green Salad

### Seasonal Salad

add \$2 per person



# RUMI'S KITCHEN CATERING

## MENU TWO

## \$45 PER PERSON

any substitutions may require an adjustment in price  
Requires 30 people or more. We can create an a la carte menu for orders for less than 30 people.

included with  
all menus

### Fresh Baked Bread and Sabzi

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

## APPETIZERS choose up to five

### Hummus

chickpea and tahini blended with cumin

### Salad Shirazi

diced onion, tomato and cucumber salad

### Kashk Badenjoon

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

### Mast Khiyar

yogurt and persian cucumber

### Mast Mousir

yogurt and dried persian shallots

### Borani Spinach

yogurt with spinach and crispy onions

### Mirza Ghasemi

smoked eggplant sautéed with tomato and garlic

### Dolmeh

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

### Kookoo Sabzi

sauteed herb soufflé

## ENTREES all four included

### Chicken

Choice of: barg, kabob, or cornish hen

### Barg

beef tenderloin

### Koobideh

ground chuck, hanger and brisket

### Roasted Salmon

## STEWES choose two

### Badenjoon

eggplant, tomato, beef

### Ghormeh Sabzi

herb, lime, kidney bean, beef

### Persian Vegetable Stew

## RICE & SALADS choose up to three

### Saffron Basmati Rice

### Lentil & Raisin Rice

### Sour Cherry Rice

### Fava Bean & Dill Rice

### Barberry Rice

add \$1 per person

### Orange Peel, Almond, Pistachio, & Barberry Rice

add \$2 per person

### Green Salad

### Seasonal Salad

add \$2 per person





# RUMI'S KITCHEN CATERING

## MENU THREE

## \$50 PER PERSON

any substitutions may require an adjustment in price  
Requires 30 people or more. We can create an a la carte menu for orders for less than 30 people.

included with  
all menus

### Fresh Baked Bread and Sabzi

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

## APPETIZERS choose up to six

### Hummus

chickpea and tahini blended with cumin

### Salad Shirazi

diced onion, tomato and cucumber salad

### Kashk Badenjoon

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

### Mast Khiyar

yogurt and persian cucumber

### Mast Mousir

yogurt and dried persian shallots

### Borani Spinach

yogurt with spinach and crispy onions

### Mirza Ghasemi

smoked eggplant sautéed with tomato and garlic

### Dolmeh

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

### Kookoo Sabzi

sauteed herb soufflé

## ENTREES all five included

### Chicken

Choice of: barg, kabob, or cornish hen

### Barg

beef tenderloin

### Koobideh

ground chuck, hanger and brisket

### Roasted Salmon

### Lamb Kabob

## STEWES choose two

### Badenjoon

eggplant, tomato, beef

### Ghormeh Sabzi

herb, lime, kidney bean, beef

### Persian Vegetable Stew

## RICE & SALADS choose up to three

### Saffron Basmati Rice

### Lentil & Raisin Rice

### Sour Cherry Rice

### Fava Bean & Dill Rice

### Barberry Rice

add \$1 per person

### Orange Peel, Almond, Pistachio, & Barberry Rice

add \$2 per person

### Green Salad

### Seasonal Salad

add \$2 per person





# RUMI'S KITCHEN CATERING

## HORS D'OEUVRES MENU

included with  
all menus

### Fresh Baked Bread and Sabzi

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

## DIPS AND SPREADS

Choose 3 - \$12 per person

Choose 4 - \$15 per person

Choose 5 - \$18 per person

### Hummus

chickpea and tahini blended with cumin

### Salad Shirazi

diced onion, tomato and cucumber salad

### Mast Khiyar

yogurt and Persian cucumber

### Borani Spinach

yogurt with spinach and crispy onions

### Mast Mousir

yogurt and dried persian shallots

### Mirza Ghasemi

smoked eggplant sautéed with tomato and garlic

### Kashk Badenjoon

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

### Olovie

potato salad with chicken, carrots, peas, boiled egg (requires 25 people or more)

## A LA CARTE Priced at 2 pieces per person

### Falafel \$7 per person

ground chickpeas mixed with mediterranean spices, torshi, pickled beets, tahini

### Shrimp Skewers \$6 per person

grilled shrimp marinated in persian spices on bamboo skewers

### Lamb Sliders \$7 per person

ground lamb kabob served on flatbread 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 bell pepper and onion

### 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 (requires 25 people or more)

### Lamb Ribs \$9 per person

roasted lamb ribs with za'atar and grape molasses (requires 25 people or more)

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# RUMI'S KITCHEN CATERING

## LUNCH CATERING MENU

Available Monday through Friday until 4:00 pm  
Requires 30 people or more. We can create an a la carte menu for orders for less than 30 people.

### LUNCH MENU 1 \$20 per person

#### Choose Three Entrees:

Chicken Kabob

Koobideh

ground hanger, brisket and chuck

Falafel

Chinjeh (Beef Sirloin) Kabob

#### Choose Two Sides:

Saffron Basmati Rice

Green Salad with Radish & Cucumber

Lentil & Raisin Rice

### LUNCH MENU 2 \$23 per person

#### Choose Three Entrees:

Barg (Beef tenderloin) Kabob

Chicken Kabob or Sandwich

Roasted Salmon Kabob or Sandwich

Persian Vegetable Stew

Koobideh Sandwich

ground hanger, brisket and chuck

#### Choose Two Sides:

Saffron Basmati Rice

Green Salad with Radish & Cucumber

Lentil & Raisin Rice

Fava Bean & Dill Rice

### ADD-ONS \$7 per person

Three Appetizers from the following list may be added to any menu for an additional \$7 per person.

**Hummus**

chickpea and tahini blended with cumin

**Kashk Badenjoon**

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

**Salad Shirazi**

diced onion, tomato and cucumber salad

**Grilled Chicken Wings**

chicken wings marinated in saffron and onion

**Dolmeh**

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

**All Appetizers come with fresh baked bread and Sabzi (walnuts, feta cheese, tarragon, mint, watercress, radishes and olives)**