



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

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

(404) 666-4785
catering@rumiskitchen.com

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



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

\$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 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

\$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 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

Mirza Ghasemi

smoked eggplant sautéed with tomato and garlic

Dolmeh

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

ENTREES all four included

Chicken

Choice of: barg, 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

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

\$55 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

Mirza Ghasemi

smoked eggplant sautéed with tomato and garlic

Dolmeh

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

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

MENU FOUR

\$65 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 seven

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

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 souffle

Grilled Chicken Wings

chicken wings marinated in saffron and onion

ENTREES choose up to four

Chicken

Choice of: barg, kabob, or cornish hen

Chilean Sea Bass

Barg

beef tenderloin

Koobideh

ground chuck, hanger and brisket

Rack of Lamb

Shrimp Kabob

add \$5 per person

STEWES choose two

Badenjoon

eggplant, tomato, beef

Ghormeh Sabzi

herb, lime, kidney bean, beef

Fesenjoon

chicken, pomegranate, walnut
(requires 50 people or more)

Persian Vegetable Stew

RICE & SALADS choose up to four

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

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 \$23 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 \$25 per person

Choose Three Entrees:*

Barg (Beef tenderloin) Kabob

Chicken Kabob or Sandwich

Roasted Salmon Kabob or Sandwich

Koobideh Sandwich

ground hanger, brisket and chuck

* Vegetarian option available upon request.

Choose Two Sides:

Saffron Basmati Rice

Green Salad with Radish & Cucumber

Lentil & Raisin Rice

Herb 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)