



DELBAR CATERING

BRING THE SAME WARM HOSPITALITY AND
EXCEPTIONAL FLAVORS YOU LOVE WHEN
DINING WITH US TO YOUR NEXT EVENT.

FROM COZY GATHERINGS TO GRAND
CELEBRATIONS, WE PROVIDE CUSTOMIZED
MENUS AND OUTSTANDING CUISINE,
LETTING YOU FOCUS ON ENJOYING YOUR
SPECIAL MOMENTS WHILE WE TAKE CARE OF
THE REST.

A 5% OPERATIONAL FEE
IS ADDED TO
ALL CATERING ORDERS.

WEDDINGS INCUR A 7%
OPERATIONAL
FEE.

MINIMUM OF 25
GUESTS REQUIRED
FOR CATERING. FOR
GROUPS OF 15-24
PLEASE USE OUR
EZCATER OR
TRIPLESEAT DIRECT
LINK

INTERESTED IN CATERING YOUR NEXT EVENT WITH
US? VISIT [DELBARATL.COM](https://delbaratl.com) TO SHARE YOUR
DETAILS AND LET US HELP MAKE YOUR OCCASION
MEMORABLE.

CHOOSE YOUR STYLE OF SERVICE

DELIVERY

STARTS AT
\$75

(Available within 20 miles)

Our delivery service includes drop-off catering, with food prepared in aluminum pans for easy setup at your location. For an additional \$2.50 per person, we can provide disposable plates and cutlery. Please note, wire racks and warmers are not included in this option.

This flexible, convenient option is ideal for gatherings that don't require a full service setup or ongoing food warming. It's perfect for casual events where you prefer a simple, hassle-free food drop-off without the need for additional equipment or service staff.

DISPOSABLE SETUP

STARTS AT
\$200

(Available within 20 miles)

This catering option provides a convenient and ready-to-serve catering experience. This includes food arranged in aluminum pans on disposable wire racks, complete with sterno candles to keep dishes warm and plastic serving utensils. After setup, our caterer will leave, allowing you to enjoy a self-serve meal without ongoing assistance. For added convenience, disposable plates and cutlery are available for an additional \$2.50 per person.

This option is ideal for events where a warm, buffet-style setup is desired without the need for staff to stay on-site, offering a balanced blend of ease and presentation.

FULL SERVICE

STARTS AT
\$600

(Full Service Starting at \$600, Includes One Caterer)

This catering service option provides an effortless and professional experience. This includes a dedicated caterer who will set up, monitor, and refresh the buffet throughout your event, and handle all breakdown and clean-up afterward. Travel fees may apply for locations beyond our standard area.

Ideal for events where you want attentive, on-site service and a polished presentation, this option ensures a seamless dining experience for you and your guests. For additional services and add-ons, please see the next page.

FULL SERVICE OPTIONS



CLASSIC FULL SERVICE

Delbar's Classic Full Service offers an elegant dining experience with full setup, service, and cleanup. Our professional team handles everything from setting up tables and managing food service to ensuring a seamless experience for your guests. This option is ideal for formal gatherings and events where attention to detail and impeccable service are a must. Set menu options start at \$50/person.

Service starts at
\$600



GRILL ON-SITE

Our Grill On-Site service brings the excitement and flavors of freshly grilled cuisine right to your event. Perfect for outdoor events or gatherings that call for a touch of live culinary action, this option includes a skilled chef who prepares and grills a selection of meats and vegetables on-site, providing your guests with freshly made dishes and an engaging experience.

Service starts at
\$1,000



GYRO STATIONS

Add a Mediterranean twist to your event with Delbar's Gyro Station. This interactive station offers freshly carved meats, warm pita, and a variety of traditional toppings and sauces, allowing guests to customize their gyros to their liking. Perfect for casual gatherings, this station adds a flavorful and fun element to any event. Set menu options start at \$35/person. **Minimum of 50 guests required.**

Service starts at
\$1,200



ADDITIONAL SERVICES FOR FULL SERVICE CATERINGS

CATERER

Catering staff are available at a rate of \$250 for up to 5 hours of service, which includes setup, food presentation, guest assistance, and cleanup. For events with up to 50 guests, one caterer is included. For larger events, an additional caterer is required for every 50 guests (e.g., two caterers for 51-150 guests, three caterers for 151+ guests). To ensure exceptional service, we recommend one caterer for every 35 guests, though this is optional. If your event extends beyond the initial 5 hours, additional hours are billed at \$50 per hour per caterer.

MANAGER / CHEF

Manager services are available at \$350 each and are required for weddings of 150+ guests to ensure smooth operations as well as events with passed appetizers. On-site grilling requires at least one chef, with an additional cook needed for every 50 guests at a rate of \$220 per 5 hours. This guarantees efficient service and an exceptional dining experience for all attendees.

FREQUENTLY ASKED QUESTIONS

Do you provide servers or bartenders for catering?

We do not provide servers or bartenders for catering events. We recommend working with your preferred staffing company to assist with service needs.

Do you provide linens, plates, or rentals?

No, we do not provide linens, plate rentals, or any event rentals. We recommend Suburban Rentals for event rentals, including linens, tables, chairs, and serving equipment.

Can you provide tables for our event?

All tables must be provided by the host or your event rental company.

What is your minimum guest count for full service catering orders?

We do not accept full service catering events for groups of 25 or fewer guests. For smaller gatherings (under 25 guests), we are happy to assist with à la carte delivery or pickup orders. You can place these orders directly with us or through Uber Eats for added convenience.

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