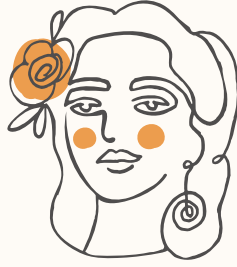


The logo features the word "delbar" in a large, black, cursive script. A thick, black, curved line sweeps under the word from left to right. To the right of this line, the words "MIDDLE" and "EASTERN" are stacked vertically in a smaller, orange, sans-serif, all-caps font.

delbar  
MIDDLE  
EASTERN

CATERING

[DELBARATL.COM](http://DELBARATL.COM)



A journey to the middle east...

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.

by **NOOSHÉ | JĀN**  
*Group*

A 5% operational fee is added to all catering orders. Weddings incur a 7% operational fee.

A minimum of 25 guests is required for catering. For groups of 15–24, please use our EZCater or Tripleseat direct link.

We cater all occasions from intimate gatherings to large events at the location of your choice. We will be happy to customize a menu to fit your taste and budget. For more information or to book an event please fill out an inquiry through our website or email [events@delbaratl.com](mailto:events@delbaratl.com)

## CHOOSE YOUR STYLE OF SERVICE

### **DELIVERY**

*Available within 20 miles*

Starts at \$ 75

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.

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### **DISPOSABLE SETUP**

*Available within 20 miles*

Starts at \$ 200

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.

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### **FULL SERVICE**

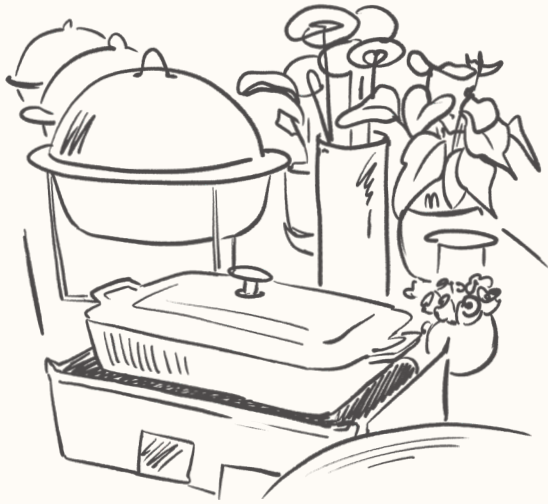
*Full Service Starting at \$600, Includes One Caterer*

Starts at \$ 600

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, onsite 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.

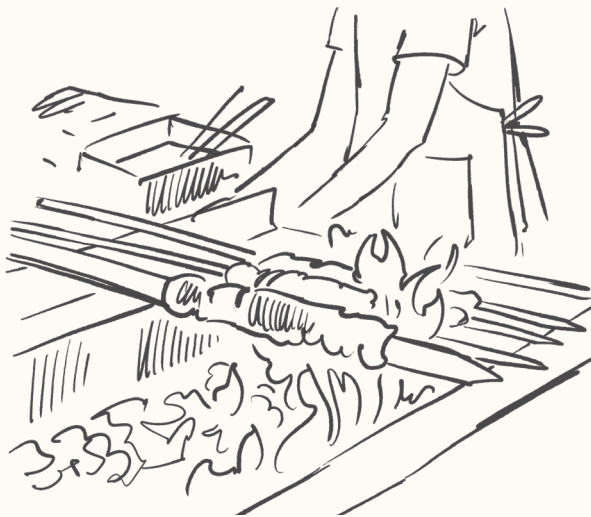
## FULL SERVICE OPTIONS



### 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.

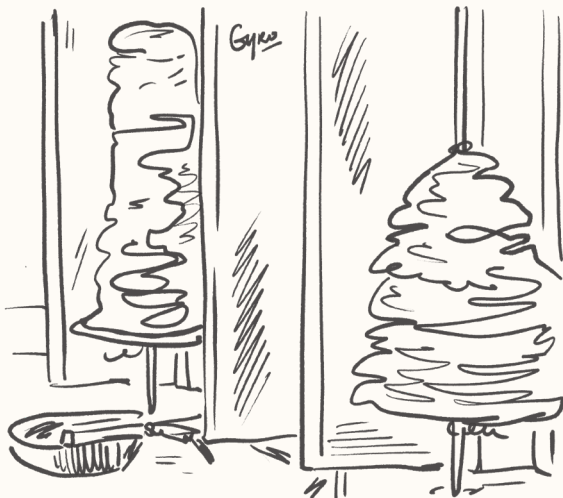
Starts at \$ 600



### 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.

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.

Starts at \$ 1,200

*Minimum of 50 guests required.*

# DELBAR CATERING MENU

*Starting at \$50 per person*

Our offerings are served buffet-style. Please note that substitutions may affect pricing, & we'll happily assist in tailoring the menu to your preferences. All of our meats are halal.

## MAZZE

*Choose 3, served with taftoun bread and sabzi*

### LABNEH | GF|

*strained yogurt, za'atar, evoo*

### DILL LABNEH | GF|

*strained yogurt, dill, garlic, walnuts*

### WINGS | GF|

*za'atar, orange zest, saffron, lemon*

### MAST KHIYAR

*yogurt, tarragon, mint, persian cucumber*

### BANDARI OLOVIEH +\$3 / pp

*smoked salmon, potato, jalapeno, dill, fried caper*

### OMANI SHRIMP +\$7 / pp

*tiger shrimp, persian dried lime, sour*

### HUMMUS |GF|

*chicpea, tahini, cumin, garlic, citrus*

### KASHK BADEMJOON

*fried eggplant, onion, saffron, cream*

## ENTREES

*Choose 3*

### JOOJEH KABOB | GF|

*chicken breast, saffron, onion, citrus*

### KOOBIDEH KABOB |GF|

*minced beef and lamb, onion, saffron*

### CHINJEH KABOB +\$5 / pp

*prime beef sirloin, yogurt, garlic, onion, saffron*

### CHICKEN KOFTA | GF|

*minced chicken breast, fresno pepper, onion, parsley, tomato*

### SEABASS |MOD GF| +\$10 / pp

*chilean seabass fillets, onion, saffron*

### FALAFEL |GF|

*sumac onion, pickled beets, tahina*

### SALMON KABOB |MOD GF| +\$5 / pp

*skin-on salmon fillet, saffron, onion*

### LAMB LOIN |MOD GF| +\$10 / pp

*lamb top sirloin, mint, yogurt, onion*

### BONE-IN LEG OF LAMB |GF| +\$7 / pp

*approx. 6lbs slow braised, harissa spiced*

*\*available only for groups over 30*

## GREENS & GRAINS

*Choose 3*

### ADAS POLO |GF|

*lentil, raisin, basmati*

### POLO SEFID |GF|

*saffron basmati*

### SABZI POLO |GF|

*scallion, herb, fenugreek basmati*

### GRILLED VEGETABLES |MOD GF|

*cauliflower, endive, onion, onion saffron marinade*

### HEIRLOOM TOMATO SALAD |MOD GF|

*red onion, radish, mint, taftoun bread, cucumber*

## CONDIMENTS

*Choose 3*

### SPICY TAHINA |GF|

*cayenne, tahini, pepper, garlic*

### HARISSA |GF|

*fresno pepper, tomato, herbs, citrus*

### MAST KHIYAR |GF|

*yogurt, persian cucumber, mint*

### GREEN ZHOUG |GF|

*thai chili, herbs, garlic, citrus*

### TORSHI |GF|

*homemade pickled vegetables*

### TOUM |GF|

*garlic, extra virgin olive oil, lemon*

# DELBAR GYRO CATERING MENU

*Starting at \$35 per person*

The gyro station setup must be located outdoors, as propane tanks are required for operation. Meat is freshly shaved directly from the vertical rotisserie and transferred into chafing dishes to maintain proper serving temperature throughout service.

Due to high equipment temperatures at the conclusion of service, certain items must remain onsite overnight and will be picked up the following day once safely cooled. For this reason, this setup is generally not offered for wedding events, as many venues do not permit next-day pickup arrangements.

This option is most commonly selected as a late-night or midnight snack offering for guests. All of our meats are halal.

## MAZZE

*Choose 2, served with taftoun bread and sabzi*

### LABNEH | GF|

*strained yogurt, za'atar, evoo*

### DILL LABNEH | GF| +\$ 2 / pp

*strained yogurt, dill, garlic, walnuts*

### HUMMUS |GF|

*chickpea, tahini, cumin, garlic, citrus*

## ENTREES

*Both options included*

### CHICKEN DONER

*chicken thigh, onion saffron  
marinade*

### BEEF DONER

*beef top sirloin, onion saffron  
marinade*

*accompanied by pita, pickled onion, pickled beets and sumac onion*

## GREENS & GRAINS

*Choose 2*

### ADAS POLO |GF|

*lentil, raisin, basmati*

### POLO SEFID |GF|

*saffron basmati*

### MIXED GREEN SALAD

*red oak, baby spinach, arugula, frisee, cucumber,*

*heirloom cherry, tomato, red onion basmati*

**HEIRLOOM CHERRY TOMATO, RED ONION,**

**HEIRLOOM TOMATO SALAD |MOD GF|**

*red onion, radish, mint, taftoun*

*bread, cucumber*

## CONDIMENTS

*Choose 3*

### SPICY TAHINA |GF|

*cayenne, tahini, pepper, garlic*

### MAST KHIYAR |GF|

*yogurt, persian cucumber, mint*

### TORSHI |GF|

*homemade pickled vegetables*

### HARISSA |GF|

*fresno pepper, tomato, herbs, citrus*

### GREEN ZHOUG |GF|

*thai chili, herbs, garlic, citrus*

### TOUM |GF|

*garlic, extra virgin olive oil, lemon*

# HORS D'OEUVRES MENU

*Minimum of 30 guests*

## SPREADS

Pick 3 | \$ 16 / per person

Pick 4 | \$ 22 / per person

Pick 5 | \$ 25 / per person

### BANDARI OLOVIEH

*smoked salmon, potato, dill, jalapeno, caper, cornichon*

### MAST KHIYAR

*cucumber, mint, yogurt*

### KASHK BADEMJOON

*fried eggplant, onion, mint, cream of whey*

### HUMMUS

*tahini, chickpea, citrus, EVOO*

### LABNEH

*strained yogurt, EVOO, za'atar*

### DILL LABNEH

*strained yogurt, walnuts, dill, garlic, EVOO*

## A LA CARTE

*Priced at 2 pieces per person*

### CHINJEH BITES +\$ 10 / pp

*yogurt, saffron and onion marinated beef sirloin, topped with sumac onion and parsley*

### SALMON KIBBEH +\$ 8 / pp

*harissa, cream cheese, burnt onion, date labneh*

### LAMB AND LABNEH BITES +\$ 10 / pp

*strained yogurt, harissa marinated lamb leg served over taftoun bread*

### LAMB LOLLIPOPS +\$ 19 / pp

*single lamb chop marinated in yogurt, orange zest, saffron, honey and citrus*

### GRILLED SHRIMP WITH OMANI

#### SAUCE + \$ 11 / pp

*shrimp marinated in persian dried lime, sour orange, and herbs. served with a sour orange labneh*

### FALAFEL BITES +\$ 7 / pp

*falafel balls wrapped in taftoun bread and a dollop of tahini*

### LAMB TAHCHEEN BITES +\$ 10 / pp

*shredded lamb shoulder, saffron basmati rice, egg, frittered into a bite*

### WATERMELON SALAD +\$ 6 / pp

*watermelon, avocado, citrus, champagne vinegar*

### CHICKEN KOFTA BITES +\$ 6 / pp

*harissa spiced minced chicken, topped with sumac onion and parsley*

### KOOBIDEH BITES +\$ 7 / pp

*minced beef brisket, lamb shoulder and onion, topped with sumac onion and parsley*

### CAULIFLOWER BITES + \$ 6 / pp

*cauliflower floret, spicy tahina, green zhoug, pickled onion*

## 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(1.5hrs), food presentation and cleanup(1 hr). 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 coordinating with your preferred staffing company for any service needs. However, if the event is booked well in advance, we may be able to accommodate staffing requests depending on availability.

*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.