



THE  
CATERING  
MENU

SILVA

AD MMXXIV



MICHIGAN

# WHAT TO EXPECT

FROM UNCONVENTIONAL CELEBRATIONS TO ELEVATED PRIVATE DINNERS, SILVA IS A SPACE DESIGNED FOR CONNECTION AND CREATIVITY. OUR TEAM BRINGS THOUGHTFULNESS TO EVERY DETAIL—FOOD, DRINK, AMBIANCE, AND FLOW—SO YOU CAN RELAX AND ENJOY THE MOMENT. WHETHER YOU'RE HOSTING A CORPORATE PARTY, REHEARSAL DINNER, BIRTHDAY, NETWORKING EVENT, OR JUST GATHERING YOUR FAVORITE PEOPLE, WE'RE HERE TO MAKE IT MEMORABLE AND TAILOR IT TO YOUR PERFECT VISION.

OUR EVENT MENU IS CRAFTED TO COMPLEMENT A WIDE RANGE OF GATHERINGS, OFFERING A MIX OF BOLD FLAVORS, SEASONAL INGREDIENTS, AND BEAUTIFULLY PRESENTED DISHES. CHOOSE FROM CURATED PACKAGES OR WORK WITH OUR TEAM TO CUSTOMIZE A MENU THAT FITS YOUR EVENT'S ENERGY—WHETHER THAT'S ELEGANT AND PLATED OR PLAYFUL AND PASSED. WE ALSO OFFER ENHANCEMENTS LIKE SIGNATURE COCKTAILS, FULL-SERVICE BAR, AND ENTERTAINMENT OPTIONS TO COMPLETE THE EXPERIENCE.

# APPETIZERS

We require a 2 dozen minimum  
for any selections made.

## Cold Hors d'Oeuvres

- Adobo Deviled Eggs - \$45/dozen**  
chipotle, smoked paprika, lime, chicharron
-  **Caprese Skewers - \$45/dozen**  
cherry tomatoes, Secchia balsamic vinegar, marinated, mozzarella, basil
-  **Mini Avocado Toast - \$48/dozen**  
avocado smash, everything bagel seasoning, shaved radish, cilantro
-  **Summer Rolls - \$42/dozen**  
juliened vegetables, rice noodles, cucumber, fresh herbs, peanut hoisin sauce
-  **Goat Cheese and Herb Crostini - \$48/dozen**  
red grapes, pickled onions, sugared pecans
- Crab Rangoon Mini Tacos - \$52/dozen**  
sweet chili sauce, pickled celery
-  **SILVA Bruschetta - \$42/dozen**  
baguette toast, nut free pesto, slow roasted tomato, parmesan aioli
- Classic Shrimp Cocktail - \$60/dozen**  
Marie Rose sauce, dehydrated lemon
-  **Blue Cheese Lettuce Cups - \$42/dozen**  
belgian endive, blue cheese mascarpone, toasted walnut, fig jam

## Hot Hors d'Oeuvres

**Roasted Cuban Style Meatballs - \$45/dozen**

tangy frito cubano tomato sauce

**Jerk Style Chicken Satay - \$48/dozen**

peanut-lime sauce

✓ **Edamame Potstickers - \$42/dozen**

ginger-soy dusted with togarashi aioli, toasted sesame

**Crispy Polenta - \$45/dozen**

pork sugo, creme fraiche, gremolata

✓ **Pear, Almond and Brie - \$60/dozen**

in phyllo with cherry mostarda

**Honey Glazed Pork Belly - \$66/dozen**

housemade apricot chile sauce

**Mini Sweet Potato Tart - \$45/dozen**

bacon jam, scallions

✓ **Vegetable Samosas - \$42/dozen**

tamarind chutney

✓ **Stuffed Savory Puffs - \$42/dozen**

caramelized onion, herbed goat cheese

✓ **Mushroom Arancini - \$45/dozen**

pomodoro sauce, fresh basil



# DISPLAYS & STATIONS

## Displays

- ✓ **SILVA Hummus Display – \$7/person**  
hummus, crispy sumac pita chips, cucumber-herb relish, roasted tomatoes on the vine
- ✓ **Roasted Vegetable Crudité – \$8/person**  
a selection of seasonal roasted and pickled vegetables, SILVA chips, nut-free bold and smoky romesco dipping sauce
- Antipasti Display – \$10/person**  
artisan Italian style meats and cheeses, marinated and roasted artichokes and olives, local whole grain mustard, fig preserves, flatbread crackers and crostini

## Stations

**\*\*Add a culinary attendant! One per 100 guests for \$50/hour (2 hour minimum).**

**Artisan Dip Spread Station – \$13/person**  
house-made chips, assorted crackers, pretzel sticks, caramelized onion dip, Dublin jerky spread, smoked salmon spread, pickled red onion, olive tapenade, spicy giardiniera

**\*\*Bibimbap Bowl Station – \$15/person**  
gochujang marinated steak, tofu cubes, tamari roasted shrimp, julienned vegetables, scallions, crispy garlic, toasted sesame rice, egg, spicy chili sauce

**\*\*Raclette Station – \$14/person (Attendant Required)**  
toasted mini baguettes, roasted mushrooms, thinly sliced prosciutto, caramelized onions, dijon mustard, gherkins, apple chutney, pickled scallions with melted emmental cheese

**\*\*Mardi Gras Station – \$14/person**  
savory biscuit beignets, andouille skewers with creole mustard sauce, red bean and rice croquettes, blackened shrimp and okra, corn cakes, creole tomato sauce

# LUNCH BUFFETS

For smaller events, can be served family style.

## The Eggleston - \$29/person

SILVA Caesar - hearts of romaine, shaved parmesan, crispy shallots, SILVA caesar dressing, sourdough crouton

✓ Corn & Edamame Salad - roasted sweet corn, edamame, tomatoes, white balsamic vinaigrette

Herb Grilled Chicken - seared boneless skinless chicken breast, herb jus

Pasta Bolognese - penne pasta, pancetta, san marzano tomatoes, slow cooked beef ragu

✓ Sautéed Garlic Baby Spinach - tender leaves of baby spinach, sautéed garlic

✓ Roasted Potatoes - Yukon gold potatoes, thyme-roasted

## The Eastlake - \$35/person

Garden Goddess - artisan greens, kale and swiss chard, carrots, radicchio, slow cooked tomato, green goddess dressing

✓ White Bean Salad - marinated white beans, olives, roasted tomatoes, red onion, lemon vinaigrette

Chicken Paisano - grilled chicken thighs, wild rice, prosciutto, mozzarella, creamy spinach-chardonnay sauce

Tuscan Style Baked Pork Spare Ribs - rosemary, fennel, oregano, red wine glaze, gremolata

✓ Roasted Zucchini Planks

✓ Sweet and Sour Tiny Pepper Peperonata





**Buffets have two hour maximums.**





# DINNER BUFFETS

For smaller events, can be served family style.

## The Berkey - \$49/person

-  Mini Wedge - little gem, marinated tomato, sunflower seeds, pickled red onion, sherry vinaigrette
  - \*Dry Rubbed & Roasted Santa Maria Tri Tip - dijon herb sauce
  - Bone-in Chicken Breast - za'atar rubbed skin-on airline breast, red chermoula
-  Braised Baby Spinach - slow cooked leaves of baby spinach
-  Grilled Vegetables of the Season, Primavera Style - fresh grilled vegetables, cream, basil, parmesan
-  Thyme Roasted Root Vegetables - carrots, turnips, rutabega, red onion
-  Goat Cheese Polenta - creamy polenta with goat cheese, parmesan, fresh herbs

## The River North - \$55/person

-  Artisan Greens - mixed baby lettuce, endive, candied pecans, marinated red onion, shallot-oregano vinaigrette
  - Chilled Vegetable Antipasti - olives, cured meats, buffalo mozzarella, peppadew peppers, basil, red onion, artichoke
  - Smoked Peppercorn Pork Loin - sliced pork loin, herb roasted and grilled, with peppercorn jus
  - \*Red Wine Braised Sirloin - red wine sauce, cipolini onions, braised carrots and potatoes
  - Persian Style Rice - saffron rice, golden raisins, almonds, cardamom
-  Roasted Sweet Potato - turmeric and garam masala

**Buffets have two hour maximums.**



\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness

# CURATED LUNCHES

All lunches served with Zingerman's chips & fresh seasonal fruit.

## Sandwiches - \$27

**Gluten free bread available upon request.**

### Honey Roasted Turkey

whole grain bread, honey roasted turkey breast, muenster, tomato jam, gem lettuce

### Ham & Gruyere

roasted applewood ham, gruyere cheese, artisan greens, dijon aioli, fresh baguette

### Hummus Wrap

roasted seasonal vegetables and pebble creek mushrooms, vegan lemon mayonnaise, herb wrap

### Chicken Salad Croissant

chicken salad on a flaky croissant, fresh tarragon, gem lettuce

### Shaved Prosciutto

fig jam, arugula, whipped ricotta, spicy pikliz slaw, fresh baguette

## Salads & Bowls - \$27

### SILVA Caesar Salad

hearts of romaine, shaved parmesan, crispy shallots, SILVA caesar dressing, sourdough crouton

### Roasted Cauliflower Bowl

marinated quinoa, feta crumbles, herb vinaigrette, toasted pumpkin seeds, artisan lettuce, plant based chicken breast

### Grilled Shrimp Bowl

chilled herb couscous, harissa, cucumbers, tabbouleh, charred lemon

# PLATED DINNERS

All plated dinner prices include choice of one first course and one main course. Guests may choose from 2 first course options and 3 entree options. Selections must be submitted 14 days prior to events.

## First Courses

### Garden Goddess

artisan greens, kale and swiss chard, slow cooked tomato, carrot ribbons, endive, green goddess dressing

### SILVA Caesar

romaine hearts, shaved parmesan, crispy shallots, sourdough crumbs

### ✓ Root & Citrus

roasted beets, whipped ricotta, citrus, toasted almonds, arugula, paloma vinaigrette

### ✓ Secchia Garden

marinated cherry tomatoes, castelfranco radicchio and endives, sunflower granola, pickled onion, Secchia balsamic vinaigrette

### Jacobson's Cheese Soup (Additional \$5)

with fresh snipped chives

## Main Courses

### Bone-in Chicken Breast - \$42

za'atar spices, braised spinach, roasted potatoes, red chermoula

### Chicken Paisano - \$44

prosciutto-wrapped, mozzarella-stuffed, roasted skin-on chicken breast, wild rice, creamy spinach-chardonnay sauce

### \*Grilled Filet Mignon - \$75

shallot-dijon sauce, cinnamon-maple roasted sweet potato, zucchini planks

### Braised Boneless Short Rib - \$65

chile-relleno polenta, adobo spiced vegetables, cubano sauce



Vegetarian



Vegan

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### Searched Swordfish - \$50

roasted tiny peppers and cherry tomatoes on the vine, braised fennel, olive-agrumato lemon sauce

### Carrot Risotto - \$40

roasted carrots, chickpeas, carrot-turmeric sauce, chili crisp, shaved parmesan, lemon

### Roasted Eggplant Curry - \$40

miso glazed roasted eggplant, bok choy, yellow lentil dal, edamame, peanuts

## Plated Enhancements

**Add a plated dessert to any plated dinner for an additional \$7. Guests may choose from 2-3 desserts.**

### Chocolate Truffle Bombe

chili chocolate ganache, crispy cookie tuile

### Creme Brulee Cheesecake

strawberry compote, strawberry sauce

### Vegan Chocolate Cappuccino Cake

silken tofu mousse, cocoa nibs

### Angel Food Cake

lemon curd, blueberries, candied lemon

### Italian Olive Oil Cake

citrus sugar, whipped mascarpone

### Peanut Butter and Jelly Tart

peanut butter mousse, roasted grapes



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# LATE NIGHT BITES

\*SILVA Dry Aged Sliders - \$48/dozen

brioche bun, muenster cheese, onion jam, fancy sauce

Crispy Chicken Sliders - \$48/dozen

crispy chicken thigh, tomato jam, bread and butter pickled vegetables

 Tabbouleh Sliders - \$48/dozen

quinoa, vegan lemon mayonnaise, slow cooked tomatoes, harissa

# SWEET ENDINGS

Assorted Mini Desserts - \$3/piece (25 piece minimum)

Assorted Cookies - \$35/dozen

Assorted Brownies & Dessert Bars - \$36/dozen

Assorted Macarons - \$50/dozen



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# GENERAL INFORMATION

## PRICING

All prices and products listed are subject to change if market conditions dictate. Menu prices will be confirmed by the Event Coordinator. If a product is not available the best alternative will be submitted.

## DECORATIONS

We do NOT allow anything to be taped to wallpaper or paint. No helium is allowed. Affixing anything to ceilings or other surfaces requires approval. We welcome custom decor to make your event feel like you! If you plan to bring any floral, signage, and props, communicate with the Event Coordinator.

## FEES

A 22% service charge, and 6% Michigan sales tax will be added to all food, beverage, rentals, and service staff. These charges help us support our hardworking team and maintain the high-quality service SILVA is known for. If a group is tax exempt, a tax exempt letter and tax ID must be provided to the Event Coordinator 7 days prior to the event.

## GUEST COUNT & GUARANTEES

Preliminary guest count and food selections are due by 12 p.m. 14 days prior to your event. Final guest count is due by 12 p.m. 7 days prior to your event. This number is considered your guarantee and cannot be reduced after that point. We will prepare for 3% over your final count as a courtesy. If no count is submitted, the original expected number will be used for billing and prep. Any additional food and beverage ordered after the guarantee period or on site the day of the event will be charged at 150% of the current menu pricing. In the event of plated meals of two or more selections, place cards must be provided for each guest. All meal indicators and place cards must be provided by the client.

## OUTSIDE FOOD & BEVERAGE

To ensure food safety and quality, no outside food or beverages are allowed, with the exception of cakes from licensed and inspected bakeries (must be approved in advance by your Event Coordinator). We charge \$2.50/person for cake plating. Food safety regulations also require that no leftover food be taken home from buffets or displays.

## ALCOHOL SERVICE

SILVA holds a Michigan Class C liquor license. All alcohol must be provided and served by SILVA staff. We will card any guest who appears underage and reserve the right to refuse service to anyone who appears intoxicated. Outside alcohol is strictly prohibited. Alcoholic beverage service follows state liquor laws.

## DIETARY NEEDS & ALLERGENS

We are happy to accommodate dietary restrictions. Please notify us of any allergies prior to your event. While we take every precaution, our kitchen facilities are not allergen free, and cross-contamination is always a possibility. We cannot guarantee that any dish is 100% allergen-free. It is your responsibility to inform guests of this policy.

## MENU PLANNING

Our Award-Winning Culinary Team and Event Coordinators will work closely with you to suggest meal selections to accommodate your guests special dietary restrictions, including vegan, vegetarian, food allergies and intolerances. If your plated event requires a tasting, our Event Coordinators will plan the tasting at least 30 days in advance after a contract has been signed.

## SECURITY

For certain events, SILVA may require security staff. We work only with approved vendors and will coordinate those details with you in advance if needed.

## RENTAL ITEMS

A rental fee will be applied for linens, specialty china and glassware, tables, games, photo backdrops, and other rental items for events.



**THANK  
YOU  
FOR YOUR INTEREST**

*We look forward to  
working with you!*

EMAIL: [events@silvagr.com](mailto:events@silvagr.com)

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A photograph of a restaurant table setting. In the foreground, a white plate holds a large piece of food, possibly a steak or fish, topped with a green sauce and garnished with small green leaves and orange crumbs. Behind the plate, there are three glasses: a martini glass with a white drink and a lemon wedge, a whiskey glass with an amber liquid, and a wine glass with red wine. The background is dark and out of focus.

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