The Catering Menu

SILVA

AD MMXXIV GR 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
julienned 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

Vegetarian Vegan

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

Vegetarian Vegan

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

Vegetarian

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

Lunch Buffets

For events of 25 guests or less, 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

Sauteed Garlic Baby Spinach - tender leaves of baby spinach, sauteed 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.

Vegetarian Vegan

Dinner Buffets

For events of 25 guests or less, 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, cippolini onions, braised carrots and potatoes

Persian Style Rice - saffron rice, golden raisins, almonds, cardamom

Roasted Sweet Potato - turmeric and garam masala

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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

Vegetarian Vegan

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

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Seared 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 up to 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

PHONE: (616) 348-7446

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