

CATERING DSM

BY ST KILDA



Catering DSM by St. Kilda – an emerging, multi-entity hospitality company servicing the greater Des Moines area, operates as the exclusive caterer for some of downtown’s most influential and distinctive venues.

Through detailed coordination and inspired cuisine, Catering DSM by St. Kilda’s dedicated team delivers unwavering hospitality and unforgettable experiences. From elegant wedding receptions and non-profit galas to corporate luncheons and intimate private dinners, we elevate your every occasion.

Our custom menus, thoughtful planning, and spirited event managers seamlessly complement your personal creativity – come celebrate with us!

Let’s get started...

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1011 Locust St., Ste 401
Des Moines, IA 50309

Check out what we’re cooking up @cateringdsm



BREAKFAST

catering

BAKERY

\$4.00 PER UNIT
MINIMUM ORDER QUANTITY - 10

BUTTER CROISSANT
CHOCOLATE CROISSANT
HAM & CHEESE CROISSANT
BLUEBERRY MUFFIN
STRAWBERRY MUFFIN
RASPBERRY & CREAM CHEESE DANISH
PAIN SUISSE AU CHOCOLAT
CHERRY ALMOND SCONE

TOASTS AND BOWLS

\$8.00 PER UNIT

BERRIES & CREAM TOAST

cream cheese spread, local honey, mixed berries, on toasted sourdough

AVOCADO TOAST

smashed avocado, charred corn, red onion, cucumber, feta, tomato salsa, on toasted sourdough

MUSHROOM TOAST

local mushrooms, truffle manchego queso, chives, on toasted sourdough

EVERYTHING BAGEL TOAST

cream cheese, heirloom tomato, cucumber, pickled onion, poached egg, on toasted whole grain, topped with everything bagel spice

BEET HUMMUS TOAST

pickled beets, pistachio crumble, pea shoots, olive oil, on toasted whole grain

HOUSEMADE GRANOLA & YOGURT

housemade granola, chia greek yogurt, local honey, almond milk, fresh berries

BREAKFAST

catering

INDIVIDUAL BREAKFAST BOX

\$15.00 PER PERSON
MINIMUM ORDER QUANTITY - 10

select one bakery item
select one toast and bowls item
one 12oz single origin coffee
one 6oz fresh squeezed orange juice

BREAKFAST HAMPER - COMMUNAL

\$15.00 PER PERSON
MINIMUM ORDER QUANTITY - 10

select two bakery items
select two toast and bowls items
single origin coffee
fresh squeezed orange juice

BEVERAGES

COUNTER CULTURE SINGLE ORIGIN COFFEE

Roughly 12 - 8oz Servings
\$36.00

FRESH SQUEEZED ORANGE JUICE

\$50.00

FRESH SQUEEZED LEMONADE

\$35.00

HUGO TEA BREWED ICED TEA

\$35.00

COKE, DIET COKE, SAN PELLEGRINO

\$2.00 UNIT

LUNCH

catering

SANDWICHES

FULL SANDWICH - \$13.00 PER UNIT

HALF SANDWICH - \$7.00 PER UNIT

ROASTED CHICKEN SANDWICH

marinated chicken thigh, goat cheese aioli, local apples, arugula-fennel salad, on ciabatta

SALMON CLUB

seared salmon, local bacon, tomato, red onion, arugula, dill aioli, on toasted sourdough

CUBANO

house roasted pork shoulder, smoked ham, swiss, pickles, mustard, garlic lime aioli,
on toasted french bread

STEAK SANDWICH

dry-rub tri-tip, house bbq sauce, cabbage slaw, pickles, on a sesame seed bun

VEGGIE SANDWICH

beet hummus, avocado, cucumber, tomatoes, arugula, pickled shallots, walnut pesto,
on toasted whole grain bread

+chicken / \$4.00

LUNCH

catering

SALADS

FULL SALAD - \$12.00 PER UNIT

HALF SALAD - \$6.00 PER UNIT

MARKET SALAD

local greens, roasted brussels sprouts, corn, radish, red cabbage, pepitas, queso fresco, roasted jalapeño honey mustard

STONE FRUIT & BURRATA

local greens, seasonal stone fruit, fresh burrata, heirloom tomato, sunflower seeds, white balsamic dressing

GRAIN BOWL

red quinoa, roasted baby carrots, avocado, pickled cabbage, beet hummus, seed & nut cluster

MEDITERRANEAN SALAD

cucumber, tomato, chickpea, red onion, kalamata olives, mint, feta, crispy pita, lemon vinaigrette

ADD TO ANY SALAD

+chicken / \$4.00

+house smoked salmon / \$4.00

+seared salmon / \$5.00

LUNCH

catering

INDIVIDUAL LUNCH BOX

\$16.00 PER PERSON
MINIMUM ORDER QUANTITY - 10

select one half sandwich
one side salad
one side of fruit

LUNCH HAMPER - COMMUNAL

\$15.00 PER PERSON
MINIMUM ORDER QUANTITY - 10

select two sandwich varieties
select two salad varieties

PLATTERS

ALL PLATTERS SERVE 10 PEOPLE

FRUIT PLATTER, CRUDITÉ, OR HUMMUS PLATTER

\$50.00 each

3 CUSTOM DIPS WITH PITA AND BREAD (FETA DIP/BLT DIP/TACO DIP)

\$50.00

FARMHOUSE CHEESE PLATTER

\$75.00

CHARCUTERIE PLATTER

\$75.00

SHRIMP COCKTAIL

\$75.00

DESSERT PLATTER

\$60.00

CANAPÉS

events

PASSED OR DELIVERED

\$3.00 PER UNIT

MINI AVOCADO TOASTS

MINI MUSHROOM TOASTS

MINI BERRIES & CREAM TOASTS

MINI CUBANO SANDWICHES

CAPRESE SKEWERS

MINI POTATO CUPS STUFFED WITH BRIE

SHAVED BEEF CROSTINI WITH WHIPPED HORSERADISH

ANTIPASTO SKEWERS

SMOKED SALMON CUCUMBER

SHRIMP CEVICHE ON CORN TORTILLA

TUNA WONTON CRISP

THAI CHICKEN MEATBALLS

PROSCUTTO/FRUIT (MELON, FIG, PEACH, SEASONAL)

MANCHEGO BITES

ROAST BEEF HERB HORSERADISH SPIRALS

STUFFED PEPPADEW PEPPERS

BOURSIN STUFFED MUSHROOM

ZUCCHINI FRITTER

FALAFEL

CROSTINI (TOMATO BASIL, ROASTED FIG AND BRIE, AVOCADO TOAST, OR BACON MARMALADE)

SEATED DINNER

events

\$30.00 PER PERSON

All options are used as a starting point and guide. Our menus are constantly changing and adapting based on seasonality and market trends, and we expect to customize your experience with the flavors and ingredients that excite you each personally.

FIRST COURSE

GREEN GODDESS SALAD

seasonal mixed greens, heirloom cherry tomato, radish, cucumber, green goddess dressing

CAPRESE SALAD

artisan lettuce mix, pearlina mozzarella cheese, heirloom cherry tomato, balsamic

CAESAR SALAD

romaine, croutons, shaved parmesan, lemon caesar dressing

MARKET SALAD

local greens, roasted brussels sprouts, corn, radish, red cabbage, pepitas, queso fresco, roasted jalapeño honey mustard

ENTRÉES

AIRLINE CHICKEN BREAST

steamed Israeli cous cous, mélange of spring vegetables, lemon rosemary pan jus

GRILLED SALMON

griddled rice cake, roasted brussels sprouts, butternut squash, sweet spicy glaze, apple salad

BEEF

choice of market steak cut or tender braised, with potato gratin, grilled asparagus, green peppercorn demi

CAULIFLOWER STEAK

hummus, vegetable ratatouille, harissa vinaigrette

SEATED DINNER

events

DESSERT OPTION / \$5.00 PER PERSON

FLOURLESS CHOCOLATE CAKE

chocolate ganache, whipped cream, fresh berries

GRILLED BROWN BUTTER POUND CAKE

vanilla ice cream, caramel sauce, candied walnuts

LEMON BLUEBERRY MASCARPONE CAKE

VANILLA BEAN CHEESECAKE WITH FRESH BERRIES

CASH BAR BEVERAGE PACKAGES

events

VODKA	TITO'S HANDMADE ABSOLUT GREY GOOSE	\$6 \$7 \$8
WHISKEY	JACK DANIELS JAMESON CROWN ROYAL	\$6 \$7 \$8
GIN	TANQUERAY BOMBAY SAPPHIRE HENDRICK'S	\$6 \$7 \$8
SCOTCH	DEWAR'S	\$7
RUM	BACARDI SUPERIOR MALIBU CAPTAIN MORGAN	\$6 \$6 \$7
TEQUILA	JUAREZ GOLD EL JIMADOR REPOSADO PATRON SILVER	\$6 \$7 \$8
LIQUEURS & CORDIALS	ALL BRANDS	\$6 TO \$9
BOTTLED BEER	DOMESTIC, IMPORT, SPECIALTY, CRAFT	\$4 TO \$6
WINE	CABERNET, PINOT NOIR, CHARDONNAY, PINOT GRIGIO	\$7 / GLASS

CASH BAR PACKAGE: Each guest is responsible for purchasing individual drinks via cash or credit card.

HOSTED BEVERAGE PACKAGES

TIER ONE			TIER TWO		TIER THREE	
Tier One is the base package. All other packages based on this.			Tier One, with additions below		Tier One and Tier Two with additions and/or subtractions below	
TYPE	BRAND	PRICE	BRAND	PRICE	BRAND	PRICE
VODKA	TITO'S	\$6	+ ABSOLUT	\$7	+ GREY GOOSE	\$8
WHISKEY	JACK DANIELS	\$6	+ TEMPLETON RYE + JAMESON	\$7 \$7	+ CROWN ROYAL + MAKER'S MARK	\$8 \$8
GIN	TANQUERAY	\$6	+ BOMBAY SAPPHIRE	\$7	+ HENDRICK'S	\$8
SCOTCH	DEWAR'S	\$7	_____		+ GLENLIVET	\$9
RUM	BACARDI SUPERIOR MALIBU	\$6 \$6	+ CAPTAIN MORGAN	\$7	_____	
TEQUILA	JUAREZ GOLD	\$6	+ EL JIMADOR REPOSADO	\$7	+ PATRON SILVER	\$8
LIQUEURS & CORDIALS	ALL BRANDS	UP TO \$6		UP TO \$7		UP TO \$8

HOSTED PACKAGES: Each host is responsible for purchasing items listed above. Kegs available for purchase upon request.

ADD ON BEER OPTIONS

TYPE	BRAND	PRICE
KEG BEER (PRE-ORDERED)	DOMESTIC (BUD LIGHT, COORS LIGHT, ETC.)	\$350
	IMPORT & SPECIALTY (BLUE MOON, CORONA, ETC.)	\$400
	CRAFT & MICROBREW (PEACE TREE, GOOSE ISLAND, ETC.)	\$450
BOTTLED DOMESTIC, SPECIALTY, AND CRAFT		\$4 TO \$6

Special order available upon request (all special order brands must be approved for sale within the State of Iowa). Pricing and availability for kegs, bottled beer, and special orders may be subject to change.

All keg beer and special orders must be submitted at least 14 days prior to date of event.

Any requested beers that Catering DSM by St. Kilda is unable to receive from a distributor may be brought in for a \$150 tap fee.

ADD ON WINE OPTIONS

HOUSE WINE	\$26 / BOTTLE
HOUSE BRUT	\$28 / BOTTLE

CORKAGE: All “Bring Your Own” items and bottle counts must be submitted at least 14 days prior to date of the event.

WINE LIST: Special order upon request (all special order brands must be approved for sale within the State of Iowa). Pricing and availability for special orders may be subject to change. All special orders must be submitted at least 30 days prior to date of event.

OFF SITE BAR RENTALS

CATERING DSM BY ST. KILDA BAR STAFF	\$25 PER HOUR PER BARTENDER
PORTABLE BAR	\$100 PER BAR
PORTABLE BACK BAR	\$50 PER BAR
KEGERATOR	\$150 FOR SINGLE TAP
GLASSWARE	\$1 PER PERSON
COOLER	\$20 PER ITEM
TEMPORARY LIQUOR LICENSE	CHARGES AND FEES MAY VARY

35-day notice required to request offsite cash bar permit.

Ice scoops, bar utensils, beverage napkins, disposable cups, garnishes, and straws are included in off-site bar rental.

MENUS

The items listed in this menu were carefully crafted with your taste buds and pocketbook in mind. Not finding what you're looking for? We can tailor our menu or create custom menus specific to your event!

Custom menus may be subject to a nominal chef consultation fee.

Most dietary restrictions can be accommodated with advanced notice.

Menu pricing is subject to change up to 14 days prior to an event/service.

ORDERING

Pick items from our menu then call or email one of our event managers to create an estimate. Unsure of what to order? Our dedicated team can help build a menu with a few key details.

Final counts for events larger than 25 people are requested 7 days prior to the event/service date. Quantities may be increased no later than 3 days from an event.

Cancellations less than 48 hours from an event/service date is subject to a 30% cancellation fee.

PAYMENT

A credit card authorization form is required with all orders.

A deposit may be required for events exceeding 100 guests.

Payment is due in full at the end of an event. Delayed payments will be subject to a \$25 late fee.

All checks can be made payable to "St. Kilda Catering, LLC."

Cash and all major credit cards accepted. A 3.5% service fee will be added to all credit card transactions.

PRODUCTS AND SERVICES

General disposable products (paper plates, basic utensil pack, boxes, platters, etc) will be provided by Catering DSM by St. Kilda at no additional charge.

High end disposables available for an additional fee.

Additional fees apply for china, silverware, and glassware; depending on what is needed.

FEES

\$20 transportation fee applied to any event/delivery within 10 miles from our catering kitchen; An additional \$2/mile will be applied for travel outside of a 10 mile radius.

7% tax is applied to all food and non-alcoholic beverages.

22% service fee applied to all food and beverage for any events requiring service staff; additional fees may apply depending on menu and service preference.

Gratuity is optional and not included in the service charge.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Please inform our team of any dietary needs or food allergies (including nut, flour, dairy or shellfish) and we will make every attempt to meet your individual request. Although best practices are used, our facility is not allergen-free so items may inadvertently come in contact with allergens. Consult your physician or public health official for further information.