

DON STANLEY'S

— Catering Services —

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No 27, De Seram Road, Mount Lavinia, Sri Lanka
www.donstanleys.com



WHO WE ARE...

The Don Stanley's catering services company is a professional full service catering & event company with many years of experience.

We are dedicated to innovative, Fresh, Friendly, Affordable, Reliable, Healthy and most of all delicious flavours of the culinary world. Don Stanley's Catering offers a wide variety of services to fit everyone's catering needs. We understand that the need of your catering necessity. Whether it is Corporate Catering or Home catering, we have an option for you. We pride ourselves in crafting bespoke menus tailored to the desires and preferences of our clients or serving them our in-house standard catering menus.

We wanted to take a moment to express our sincerest gratitude for choosing our company for your catering needs. It was our pleasure to serve you & be a part of your special event. We genuinely appreciate your business and we look forward to serving you again in the future.

Managing Director

T. E. Dias

CORPORATE CATERING

The Don Stanley's Catering specialized in full service catering and bar management. Elevate your corporate events and trust us to create unique dining experiences that impress your clients and inspire your employees. With a dedicated team of chefs and planners, we customize each menu to our clients' needs.

Our services include

Canape and cocktail pass around service

Seated dinners

Live Actions

Coffee breaks

Barbecues

Mongolian Barbecues

Buffet

Lunch

Snacks

Bar set-up and management

HOME CATERING

From birthday gatherings to special celebrations, our catering team is ready to help you plan your next party Event. All our menus are customizable to suit your preferences and dietary requirements.

Our services include

Canape and cocktail pass around service
Family style sharing menus
Live stations Barbecues/Mongolian Barbecues
Cake Arrangements
Buffet
Lunch
Snacks
Barbecues
Drinks
Bar set-up and management

WHAT TYPE OF EVENTS DO WE CATER TO?

- Breakfasts
- Cocktails
- Sit-down meals
- Pack meals
- Barbecues
- Buffets
- Lunch
- Sporting events
- Board room service
- Mongolian BBQ
- Snacks



WHAT DOES OUR RATES INCLUDE?

1. Your choice of variety food our range of menu
2. Experienced Service supervisor& crew
3. Well trained cooks on site where necessary
4. Prompt administrative attention on
5. Transport Facilities
6. Crockery
7. Cutlery
8. Glassware
9. Pack Meals
10. Conference Packages

All Menu's are guidelines only. We will decide the menu base on your requirements considering the taste of your guest and preferences. Your spending budget is important to us and we will always take that into consideration.

MONGOLIAN BBQ



SEAFOODS / MEAT ITEMS (Choose 7 items from following selections)

- Prawns
- Cuttlefish
- Sheer Fish
- Malat
- Modha
- Chicken
- Bacon
- Beef
- Mutton

VEGETABLES (Choose 7 items from following selections)

- Carrot
- Leeks
- Mushrooms
- Spring Onions
- Cabbage
- Bellpepper
- Young corn
- Mung bean Sprouts
- Pineapples

CONDIMENTS

- Green Chillies
- Chopped Garlic
- Crushed Peppe
- Chilli Pieces
- Ginger
- Eggs

SAUCES

- Tomatoes
- Oyster
- Soya
- Oil
- Hot Garlic sauces
- Sesame oil

STARCHES (Choose 2 items from following selections)

- Steam Basmati
- Vermicelli
- Godamba Roti Shredded

DESSERTS

- Butteschoch
- Hot Bread butter Pudding
- American Chocolate Mouse

RS.4200/-
PER PERSON

(Minimum of 25 pieces)
10% Service charge will
be added

INTERNATIONAL BUFFET



INTERNATIONAL BUFFET –1

(Please choose items from relevant Lists)

2 Salads ,2 Meat items, one sea food item, one vegetarian Item, 2 rice, Pasta or Noodles choice, 2 desserts

INTERNATIONAL BUFFET –2

(Please choose items from relevant Lists)

3 Salads,3 Meat items, One Seafood Item, 2 Vegetarian Items, 2 Rice, pasta or Noodles choice,3 desserts

INTERNATIONAL BUFFET –3

(Please choose items from relevant Lists)

3 Salads,3 Meat Items, One seafood Item, One savory item, 2 vegetarian items,3 Rice, Pasta or Noodles Choice, 4 desserts

BUFFET CATEGORY

PRICE

BUFFET-1

4200/-

BUFFET-2

5000/-

BUFFET-3

6000/-

LISTS OF SALADS

- Mix Garden Salad With Balsamic Vinaigrette
- Coleslaw with pine apples
- Minted Baby Potatoes Salad
- Cubes beetroots salad with Sweet Vinaigrette
- Cucumber & Onion Salad with yougurt
- Mediterranean Style Grilled Vegetable Salad
- Roasted Vegetables Toasts in Garlic cream dressing
- Pasta & Mushroom Salad with peanuts pesto
- Pine Apples and green chiHie fresh Mustard Dressing
- Potato Salad with Grilled onions
- Russian Vegetable Salad with eggs
- Tomato Onion and Cucumber with Raita Dressing
- Asian coleslaw in spice mayonnaise

DELUX SALAD RANGE

1200/- Per Person

- Waldorf -style Celery Salad with Apple & Walnuts
- Salad Florida With Prawns and fruits
- Salad Nicosia with Tuna & Egg
- Caesar salad with traditional accompaniments

CHICKEN

- Sri Lankan Chicken Polkiri baduma
- Sri Lankan Chicken Curry
- Thai Style Chicken Fry with Lemongrass
- Pan-fried Chicken with black pepper crust
- Crispy Batter- Fried chicken sweet & Sour
- Chicken Kuruma with yoghurt and fresh coriander
- Traditional roast Chicken with Sage & Onion stuffing gravy
- Green Chicken curry with Thai style

BEEF

- Beef Sheppard's pie
- Beef Rogan josh
- Beef & Potato,Pepper stew
- Farm House Beef & Vegetable pie with puff pastry crust
- Thai Beef Red Curry
- Sri Lankan Style Back Beef Curry

MUTTON

- Irish Stew
- Mutton Curry with Potatoes
- Mutton Sheppard Pie
- Mutton Lasange
- Gratinated with Mozzarella

PORK

- Red Pork curry
- Hot Pepper pork
- Sri Lankan Black pork curry (Kalu pol)
- Roasted loin of pork with caramelise gravy
- Grill pork loin slices with chilli & pine apple
- Traditional pork pie with puff pastry served hot

SEAFOOD

- Grilled fillet of fish with fresh herb crust and tamarind sauce
- Crisp Batter- Fried fillet of fish with hot garlic or sauce Tatar dip
- Stir- fried prawn and bamboo shoot in oyster sauce
- Grill fish fillet with lemon butter sauce
- Fish Red curry
- Ambulthiyal
- Sea food Pan cake lasagne
- Hot butter cuttle fish

VEGETARIAN

- Mixed Vegetables
- Gratinated with cheese sauce or with herb butter sauce
- Baked Aubergine with mushroom and stuffing
- Vegetable stir fry with black mushroom.

RICE, PASTA & NOODLES

- Vegetable Biryani Rice
- Green pea,Pillau Rice
- Steam Rice
- Thai Style Chilli Garlic rice
- Singaporean Egg Fried Rice
- Wok fry- Vegetable Noodles
- Pasta in Fresh Tomatoes and Roasted Garlic
- Pasta with Creamy Spinach Sauce
- Wok fry-Mix Vegetable Noodles

DESSERTS

- American Style Apple Pie with Vanilla Sauce
- Don's Hot Bread Butter Pudding
- Platter of fresh fruits
- Rich Chocolate Mouse
- Chocolate Biscuit Pudding
- Butterscotch with nougat
- Sri Lankan Traditional Watalappam
- Creme Caramel

BBQ



SALAD- CHOOSE 3 ITEMS

- Potato Salad with Grilled onion
- Salad Florida with prawns and fruits
- Asian coleslaw in spice mayonnaise
- Traditional Greek Salad
- Pasta & Mushroom salad with peanut pesto
- Mixed garden salad with Wasami Vinaigrette
- Minted Baby Potato Salad

ON THE GRILL-CHOOSE 6 ITEMS

- Lamb Chop with a salsa
- Jumbo Prawns with hot garlic sauce
- Grilled pork Loin Slice with chilli and pineapple
- BBQ Grilled chicken
- Mutton Kofta Kebabs
- Grilled fish in Banana Leaf
- Thai Calamari on butter sauce
- Medallions of Beef Madagascar in creamy green paprika sauce

DESSERTS – CHOOSE 3 ITEMS

- Cream Cheese Mouse of Blue Berries
- American-Style apple Pie with vanilla Creamy sauce
- Florida Keys Lemon Pie
- Don's Hot Bread Butter Pudding
- Rich Thick Chocolate Mouse
- Fresh Fruit Salad with Vanilla Custard cream
- Hot Peach & Raisins Meringue Crumble

ACCOMPANIMENTS:

- Grilled corn
- Garlic Bread in foil
- Pickle Cucumber
- Baked potatoes in foil
- Greek Feta

PRICE

RS.5500/-
PER PERSON

(Minimum of 15 Pacs)
10% Service charge will
be added

COCKTAIL



CANAPES SERVED COLD

- Asparagus Spear rolls with cheese
- Chili-crusted glazed Chicken Liver on croute
- Savoury Egg boats with Mango Chutney
- Balsamic-perfumed Prawn salad on Baguette slice
- Mini Eclairs filled with shrimp& Nut Salad
- Tuna Sashimi Seasoned with Black pepper
- Cream Cheese Bouchee with peppery nuts
- Seared Beef Medallions with Creamy Horseradish 16'O
- Smoked Salmon rosettes with Dill Orange Sauce- a supplement of 1600/- Per person will apply

CANAPES SERVED WARM

- Individual Prawn & Green pepper corn Quiche
- Gratinated Prawn Veloute Vol au vents
- Baked Spice mutton Crescents
- Tandoori Chicken Parcels of puff pastry
- Crab Meat Thermidor in puff pastry shells
- Mini Prawn Rolls
- Sesame chicken Nuggets with a Zingara dip
- Golden Fish Cakes with tangy tomato salsa dip
- Crispy Baken Wrapped chicken Liver -a supplement 1300/- per person will apply
- Seafood Wrapped Lemon grass stems with Ginger sauce- a supplement of 800/- per person will apply

LIVE COOKING STATIONS

To be finished in the presence of the guests

- Thai-Style shredded chilli Beef & Vegetables Spring Rolls
- Chicken Kebab Served with green chilli salsa
- Crispy Vegetables & Nut Samosas with Tamarind Raita Dip
- Chicken or Beef satay with Malaysian peanut Sauce
- Beef Kofta Kebabs with mint Chutney dip
- Grilled Vegetables in pita cones with Balsamic Mayonnaise

Rate include cutlery, crockery,glassware (except Champagne glasses), service equipment, linen furniture, service staff, beverage service& transport in Colombo. Supplements will apply as indicated.

NUMBER OF INVITEES

30 MINIMUM

5 HOT & 5 COLD

4600/-

5 HOT & 5 COLD + 1 LIVE COOKING ITEM

4900/-

6 HOT & 5 COLD + 2 LIVE COOKING ITEMS

5100/-

SRI LANKAN BUFFET



MAIN DISHES

- Yellow Rice with Nuts & raisins
- String Hoppers
- Chicken Read Curry
- Prawn Tempered
- Fish Ambulthiyal
- Tempered Potatoes
- Cashew nuts and Green pic curry
- Brinjal Moju with Halmesso
- Sri Lankan Traditional Vegetable Salad

ACTION COOKING

- Hopper Bar-Plain Hoppers/Egg Hopper
- Kottu Roti Chicken & Eggs

CONDIMENTS

- Pol Sambol
- Seeni Sambol
- Katta Sambol
- Mango Chutney

DESSERTS

- Watalappam with Kith Juggry
- Fresh Fruit Salad with Custard



THE FAT CRAB BUFFET



The Fat Crab

SRI LANKAN CRAB CURRY WITH MURUNGA LEAVES

- Roast Paan (Kade Paan)
- Steam Rice (Basmathi)
- Kirikos
- Polos
- Del
- Dhal Curry
- Pol Sambol

SINGAPORE CHILI CRAB

- Egg Fried Rice
- Kankun with Garlic Rice
- Garlic Bread
- Vegetable Chopsey
- Sweet & Sour Pineapples
- Hot Butter Mush Room

GARLIC BUTTER CRAB

- Garlic Rice
- Kankun
- Vegetable Chopsey
- Stair Fried Noodles
- Devilled Mushroom

DESERTS

- Butterscotch
- Chocolate Mousse

RS.6500/-
PER PERSON

(MINIMUM OF 25 PACS)
10% Service charge will be added