



Catering Menu

Modern Fusion & Authentic Indian Cuisine

OUR CHEFS HAVE EXPERTISE IN VARIOUS CUISINES!

Punjabi | Indo-Chinese | South Indian | Gujarati | American | Jain

Ask for more details:

703.300.7488 | events@silkparties.com | 571.528.7070

CATERING INFORMATION

You know what's the best thing about Indian weddings? The Khaana. Yummy, mouth-watering delicacies, so rich and so decadent that they can only be served at a wedding, with aplomb! We pride ourselves on providing amazing quality food and service to our clients, and we take this standard very seriously.

FULL SERVICE CATERING

PROFESSIONAL WAITSTAFF & BARTENDERS | CUTLERY & CHINA | LIVE CHEFS | EQUIPMENT





BREAKFAST

Punjabi Breakfast

- | | |
|-----------------------------|------------------|
| • Bread Pakora | Parathas: |
| • Mix Pakora | Aloo |
| • Paneer Pakora | Gobi |
| • Eggplant Pakora | Paneer |
| • Gobi Pakora | Spinach |
| • Mirchi Pakora | |
| • Chole Bhature | Sweets: |
| • Aloo Puri | Gulab Jamun |
| • Aloo Kachori | Pista Burfi |
| • Veg Potli Keema Potli | Kalakand |
| • Vegetable Cocktail Samosa | Rasgulla |
| • Paneer Wrap | Shakarpara |

South Indian Breakfast

- Idli | Rava Idli
- Masala Idli
- Medu Vada
- Masala Vada
- Cut Mirchi
- Bhajia
- Upma
- Pongal
- Dosa

Gujrati Breakfast

- Khakhra
- Khaman Dhokla
- Lilva Kachori
- Thepla
- Fafda
- Khandvi
- Dahi Vada
- Sambar

American Breakfast

- Omelete Station*
- Fruit Platter
- Cheese Platter
- Danishes
- Croissants
- Bagels
- Doughnuts

Beverages

- | | |
|---------------|---------------------------|
| • Badam Milk | • Sweet-Salty Lassi |
| • Thandai | • Mango Lassi |
| • Masala Chai | • Rose & Strawberry Lassi |

Chutneys

- Tomato Chutney
- Peanut Chutney
- Cilantro & Mint Chutney
- Tamarind Chutney
- Coconut Chutney

LIVE STATIONS

Additional \$2 per person per station

Live Station attendant **required** for each station - \$250

Chaat Stations

****Pick one****

- Aam Palak Chaat
- Papdi Chaat
- Bombay Bhel Puri
- Pani Puri
- Dahi Puri
- Dahi Bhalla
- Samosa Chaat
- Aloo Tikki Chaat



Live Dosa Station

Lettuce Wraps Station

(Chicken, Paneer, Tofu, Beyond Beef)

Cocktail Shrimp

Pasta Station

(assorted vegetables, chicken, shrimp, marinara sauce, alfredo sauce)

Manchurian Station

(chicken, cauliflower, veg)

Tawa Specials

- Sarson Ka Saag & Makki Ki Roti
- Ram Ladoo
- Pav Bhaji
- Salmon Bites*
- Tawa Veg:
 - Okra, Potato, Eggplant
- Chapli Kebab
- Chicken Tak a Tak



TANDOOR

Onsite Cooking +\$350 for Chef

Tandoor - \$350 | Grill - \$250 | Fryer - \$200



Tikka & Kebabs

- Paneer Tikka
- Chicken Tikka
- Murgh Malai Tikka
- Tandoor Chicken
- Seekh Kebab
- Haryali Kebab
- Lamb Chops*
- Ambedi Mahi Tikka

2023 NEW ITEMS

- Cheezy Seekh Kebab
- Sweet Potato Chaat*
- Chicken Tak a Tak
- Lamb Tak a Tak
- Aloo Tiki w/ a Twist
- Masala Corn Shooter
- Chinese Bhel
- Ragda Pattice
- Paan Kheer*

ASK FOR MORE NEW ITEMS



APPETIZERS

Vegetarian Starters

- Aam Palak Chaat*
- Chaat Papdi*
- Bhel Puri*
- Dahi Puri*
- Pani Puri*
- Dahi Wada
- Ram Ladoo
- Masala Corn Shooters
- Cocktail Samosa
- Eggplant Pakora
- Mix Pakora
- Paneer Pakora

- Gobi Pakora
- Onion Palak Pakora
- Cut Mirchi Pakora
- Veg Potli
- Veg Kathi Roll
- Veg Spring Roll
- Hari Bari Aloo Tikki
- Sweet Corn Kabob
- Paneer Tikka
- Veg Manchurian
- Gobi Manchurian
- Chili Paneer
- Mango Paneer
- Paneer Lettuce Wrap
- Vada Pav

- Pav Bhaji
- Veg Cutlets
- Khasta Kachori
- Raj Kachori
- Bhajia
- Pongal
- Upma
- Medu Vada
- Uttapam
- Idli
- Khakhra
- Dhokla
- Lilva Kachori
- Fafda

Non Vegetarian Starters

- Chicken Tikka
- Malai Tikka
- Hariyali Kebab
- Seekh Kebab
- Shami Kebab
- Chapli Kebab
- Tandoori Chicken (bone-in)
- Chicken Lollipop
- Drums of Heaven
- Chicken Kathi Roll
- Chicken Keema Potli
- Chicken Tak-A-Tak Tawa
- Lamb Tak-A-Tak Tawa

- Firecracker Chicken 65
- Chili Chicken
- Fish Pakora
- Cocktail Shrimp
- Chipotle Shrimp
- Salmon Tikka Bites*
- Chicken Manchurian
- Chicken Lettuce Wrap
- Wings Platter
- (Mango Habanero, Buffalo, BBQ, Mango Peri Peri)
- Mango Chicken



ENTREÉS

Vegetarian Entreeés

- Bhindi Masala
- Channa Masala
- Malai Kofta
- Shahi Vegetable Korma
- Corn Saag
- Aloo Saag
- Mushroom Saag
- Sarso Ka Saag
- Chick Peas Saag
- Paneer Makhani
- Chili Paneer
- Karahi Paneer
- Palak Paneer
- Shahi Paneer
- Mattar Paneer
- Dhaniawala Paneer
- Methi Malai Mattar
- Mirchi Ka Salan
- Mango Daal
- Aloo Gobi
- Punjabi Kadhi
- Mattar Mushroom
- Channa Masala
- Pindi Choley
- Daal Tarka
- Daal Makhani
- Veg Manchurian
- Bangan Bhartha
- Methi Aloo
- Toffu Bhujia
- Noorjahaan Korma



- Hakka Noodles
- Shamswara Kofta
- Guthi Vankaya
- Mango Paneer
- Tomato Daal
- Mango Daal
- Sambar / Rasam

Non Vegetarian Entreeés



- Lamb Korma
- Lamb Buna
- Lamb Madras
- Lamb Rogan Josh
- Lamb Achaari
- Lamb Karahi
- Lamb Vindaloo
- Tandoori Lamb Chops*
- Dhaniawala Chicken
- Desi Chicken Curry
- Butter Chicken
- Achaari Chicken
- Chicken Tikka Masala
- Chili Chicken
- Chicken Korma
- Gongora Chicken
- Chetnad Chicken
- Karahi Chicken
- Tandoori Chicken
- Chicken Saag
- Chicken Vindaloo
- Chicken Madras
- Lahori Karahi Chicken
- Mango Chicken
- Chicken Manchurian
- Goat Curry / Goat Karahi
- Goat Korma
- Hyderabad Keema Mattar
- Gongora Mutton

BEST OF BOTH WORLDS

Intercultural weddings are the future. The good thing is that there will always be food to enable both families to thoroughly enjoy themselves at the wedding, and we consider ourselves experts in fusion cooking. We love to combine the best of both worlds on a single plate.

American Fusion Menu

Salads

- Garden Salad
- Tomato Caprese w/ Balsamic Glaze
- Caesar Salad
- Pasta Salad

Hors D' Oeuvres

- Salsa Bruschetta
- Spanakopita
- Chicken Satay (teriyaki, bbq or thai peanut)
- Mini Egg Roll w/ House Sauce
- Deviled Eggs
- Mini Chicken Quesadillas
- Beef Skewers (teriyaki, bbq or thai peanut)
- Cocktail Samosas
- Prosciutto Wrapped Asparagus*
- Asian Style Beef on Cucumber Wheel
- Bacon Wrapped Scallops*
- Cocktail Shrimp
- Stuffed Mushrooms with Crab Meat*



Entrées

- Chicken Parmesan
- Cheese Spinach Manicotti
- Vegetarian Lasagna
- Meat Lasagna
- Chicken Piccata
- Chicken Marsalla
- Creamy Garlic Butter Salmon*
- Salmon in Lemon Caper Sauce*
- Rosemary Garlic Roast Beef
- NY Steak Strips*
- Wild Rice Pilaf
- Mashed Potato Casserole w/ Bacon
- Seasonal Roasted Vegetables

****Inquire for Fusion Menu Pricing****

RICE & BIRYANIS

Additional Rice or Biryani is considered an entree choice

- Matar Pulao
- Vegetable Biryani
- Zarda (yellow rice)
- Gosht Dum Biryani (goat)
- Chicken Dum Biryani
- Mutton Pulao (Goat meat)
- Desi Shrimp Biryani*
- Zeera Rice
- Beyond Meat Biryani (no meat)*

DESSERTS

- Gajar Ka Halwa
- Gulab Jamun
- Moong Daal Halwa
- Sevia Kesari (Vermicelli)
- Dudhi Halwa
- Mango Fruit Custard
- Fresh Fruit Platter*
- Rasmalai | Mango Rasmalai
- Rice Pudding (Kheer)
- Paan Kheer*

Live Stations

- Fresh Jalebi*
- Matka Kulfi w/ Faluda
- Mango Mastani
- Angoori Rabdi
- Ice Cream Station

Chocolate Fountain*

Inquire for Pricing

- Fresh Fruits
- Marshmallows
- Cookies



Indian Catering Menu

<u>Package A</u> \$38	<u>Package B</u> \$34	<u>Package C</u> \$32
6 appetizers	5 appetizers	4 appetizers
6 entrées plus naan rice salad	5 entrées plus naan rice salad	4 entrées plus naan rice salad
2 desserts plus serving of your cake	2 desserts plus serving of your cake	2 desserts plus serving of your cake

all prices above are per person and do not include 9.5% sales tax or 10% service charge

Waitstaff **required** for caterings - \$250 each

****All food packages above include rice, naan, raita, salad and chutneys****

****Each additional entrée or appetizer will add on \$2 p/p****

*Deluxe items pricing is to be determined according to their market price

