



Catering Menu

Contemporary Fusion & Traditional South Asian Cuisine

OUR CHEFS ARE SKILLED IN A DIVERSE RANGE OF CUISINES

North Indian | South Indian | Nepali | Gujarati | Indo-Chinese | Jain



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FULL SERVICE CATERING AVAILABLE

PROFESSIONAL WAITSTAFF | LIVE STATIONS | FLATWARE | EQUIPMENT RENTALS



CATERING INFORMATION

You know what's the best thing about Indian weddings? The Khaana. The yummy, mouth-watering delicacies. We hold ourselves to the highest standards when it comes to delivering top-notch food and service to our clients. Our dedication to excellence is unwavering, and we take great pride in ensuring an unforgettable experience for each and every guest we serve.



Mix Pakora

Spiced vegetable bites, fried

Paneer Pakora

Golden-fried paneer cubes in indian spiced batter

Eggplant Pakora

Crispy eggplant slices in batter

Gobi Pakora

Crunchy cauliflower bites, fried

Mirchi Pakora

Crispy fried stuffed green chilies

Chole Bhature

Spicy chickpea curry with fried bread

Aloo Puri

Soft fried bread with potato curry

Aloo Kachori

Fried pocket with spicy potato filling

Veg Potli

Dough pastry with veg filling, baked

Keema Potli

Dough pastry with meat filling, baked

Vegetable Cocktail Samosa

Bite-sized veg samosas in crispy pastry

Paneer Wrap

Soft flatbread with paneer and veggies

Aloo Parathas

Fluffy flatbread stuffed with seasoned potatoes

Breakfast

(Can be served as snacks before a ceremony or as a buffet)
(Custom packages available)

Paneer Parathas

Indian flatbread filled with seasoned paneer

Dahi Vada

Soft lentil dumplings in seasoned yogurt

Sambar

Flavorful South Indian lentil stew with vegetables

Idli | Rava Idli

Soft and spongy South Indian steamed rice cakes

Masala Idli

Soft rice cakes with aromatic spices for a twist

Medu Vada

Crispy fritters made from ground urad dal batter

Masala Vada

Spicy fritters made from chana dal batter, fried

Cut Mirchi

Green chilies stuffed with spicy masala, deep-fried

Bhajia

Assorted veggies in spiced chickpea flour, fried

Upma

Savory semolina dish with vegetables and spices

Pongal

Traditional rice-lentil dish flavored with spices

Khakhra

Crispy wheat crackers with spices

Khaman Dhokla

Soft steamed chickpea cakes with mustard seeds

Lilva Kachori

Spicy pastry filled with fresh pigeon peas

Thepla

Spiced Indian flatbread with fenugreek leaves

Fafda

Crispy fried gram flour strips

Khandvi

Delicate savory rolls made from gram flour

Continental Breakfast Platter**

Croissants, bagels, donuts, danishes, waffles, juices, boxed cereal and more

Sweets / Mithai Platter**

Selection of assorted burfis, gulab jamun, kalakand, rasgulla, shakarpara, jalebi, etc

Masala Omelette Live Station**

Spiced omelette made with onions, tomatoes, green chilies, cilantro, and Indian spices

Beverages

(Not included in the food package)

Sweet-Salty Lassi

Refreshing yogurt-based drink, blending sweet and savory flavors

Mango Lassi

Creamy yogurt beverage infused with the sweet taste of mango

Rose & Strawberry Lassi

Delicate blend of yogurt, rose essence, and fresh strawberries

Badam Milk

Rich and creamy almond-flavored milk beverage, infused with aromatic spices

Thandai

Traditional Indian cold drink made with milk, nuts, and spices

Masala Chai

Aromatic Indian tea brewed with spices like cardamom, cinnamon, and ginger

Paan Milk Shake**

A creamy and aromatic milkshake infused with the flavors of paan

Desi Coffee

Instant Indian coffee, sugar, whole milk

Condiments

(Included in the food package)

Tomato Chutney

Tangy condiment with ripe tomatoes and spices

Peanut Chutney

Savory blend of roasted peanuts and spices

Cilantro & Mint Chutney

Cilantro, mint, chilies

Tamarind Chutney

Sweet & tangy w/ tamarind pulp

Coconut Chutney

Creamy coconut sauce made with mustard seeds and curry leaves





Veg Hors D'oeuvres

(Starters may be passed or stationed)

(Usually served during the cocktail hour or the first half of the event)

Sweet Corn Kabob

Potato mix with seasoned corn kernels, fried

Masala Corn Shooters

Corn kernels tossed with Indian street spices

Cocktail Samosa

Mini pasty filled with savory potato and peas

Veg Potli

Savory vegetable mix in thin dough, baked

Veg Kathi Roll

Flatbread filled with seasoned veggies, fried

Veg Spring Roll

Crispy rolls filled with veggies and noodles, fried

Hari Bari Aloo Tikki

Spiced potato patties with peas, fried

Paneer Tikka

Marinated paneer cubes, grilled

Paneer Shahlik

Marinated paneer cubes, grilled with tomatoes, onions, and green peppers

Veg Manchurian

Tangy vegetable dumplings in Indo-Chinese sauce.

Gobi Manchurian

Crispy cauliflower in savory Indo-Chinese sauce.

Chili Paneer

Stir-fried paneer cubes w/ peppers & onions in Indo-Chinese sauce

Vada Pav

Spicy potato fritter in soft bun with chutneys

Pav Bhaji

Spicy vegetable mash served with buttered rolls

Veg Cutlets

Crispy vegetable patties

Khasta Kachori

Flaky pastry filled with spicy lentil mixture

Medu Vada

Crispy lentil fritters

Masala Idli

Soft rice cakes with aromatic spices for a twist

Cut Mirchi

Green chilies stuffed with spicy masala, deep-fried



Non-Vegetarian Hors D'oeuvres

(Starters may be passed or stationed. Usually served during the cocktail hour or the first half of the event.)

Tandoori Chicken Tikka

Cubes of chicken marinated in blend of spices, grilled in tandoor

Murgh Malai Tikka

Cubes of chicken marinated in blend of spices and yogurt, grilled in tandoor

Hariyali Chicken Tikka

Cubes of chicken marinated with coriander, mint, and spices, grilled in tandoor

Achari Murgh Tikka

Cubes of chicken marinated with pickles, grilled

Chicken Seekh Kebab

Spiced minced chicken, seasoned with house spices, molded onto skewers, grilled in tandoor

Lamb Seekh Kebab

Spiced minced lamb, seasoned with house spices, molded onto skewers, grilled in tandoor

Lamb Shami Kebab

Minced lamb patties, ground chickpeas, house spices, pan-fried

Chicken Chapli Kebab

Round spicy minced chicken patties, seasoned with house spices, pan-fried

Tandoori Chicken (bone-in)

Chicken thigh marinated in yogurt and spices, grilled in a tandoor

Chicken Lollipop

Chicken drumettes, marinated and fried

Drums of Heaven

Crispy fried chicken drumettes tossed in Indo-Chinese sauce

Chicken Kathi Roll

Chicken filling rolled in a soft flatbread, fried

Cheezy Seekh Kebab

Minced chicken kebobs, stuffed with mozzarella

Firecracker Chicken 65

Spicy, crispy chicken bites w/ Indo-Chinese spices

Chili Chicken

Stir-fried chicken with veggies in a spicy sauce

Firecracker Shrimp

Spicy, crispy shrimp bites w/ Indo-Chinese spices

Amritsari Fish Pakora

Crispy fried fish in house chickpea batter

Lamb Bhuna

Lamb cubes cooked with onions, tomatoes, in a thick gravy

Salmon Tikka Bites**

Bite-sized grilled salmon cubes, marinated in Indian spices

Lamb Chops**

Marinated overnight in house seasoning, and grilled to perfection in tandoor



Vegetarian Entrees

(Entrees can served as buffet, family style or plated meals. Usually served after your event program.)

Channa Masala

Chickpeas cooked in a tangy tomato-based sauce

Methi Malai Mattar

Green peas cooked in a creamy fenugreek sauce

Mirchi Ka Salan

Spicy curry made with green chilies in a tangy gravy

Aloo Gobi

Potatoes and cauliflower cooked with spices

Punjabi Kadhi

Yogurt-based curry with chickpea flour fritters

Pindi Choley

Spicy chickpea curry cooked in Punjabi style

Bangan Bhartha

Smoky roasted eggplant mashed & cooked w/ spices

Methi Aloo

Potatoes cooked with fenugreek leaves and spices

Tawa Vegetables

Fried and spiced eggplant, okra, and potatoes,

Noorjahaan Korma

Creamy and aromatic tomatobased curry with assorted vegetables

Mattar Mushroom

Mushrooms and green peas cooked in a light gravy



Bhindi Masala

Okra cooked with onions, tomatoes, and spices

Shamsavera Malai Kofta

Creamy veg meatball made from paneer and potatoes in a rich tomato gravy

Shahi Vegetable Korma

Assorted vegetables in a creamy, in tomato gravy

Corn Saag

Corn kernels in a spinach-based gravy with spices

Aloo Saag

Potatoes cooked with spinach and spices

Mushroom Saag

Fresh mushrooms in a creamy spinach gravy

Sarson Ka Saag

Mustard greens and spinach cooked with spices

Paneer Makhani / Shahi Paneer

Paneer cubes in a creamy tomato-based sauce

Chili Paneer

Spicy paneer cubes with bell peppers and onions

Karahi Paneer

Paneer cooked with bell peppers, onions, and tomatoes with traditional Indian spices

Palak Paneer

Paneer in a creamy spinach gravy

Mattar Paneer

Paneer with green peas in a light gravy

Dhaniawala Paneer

Paneer cooked with fresh coriander and spices

Daal Tarka

Tempered lentils with spices and herbs

Daal Makhani

Creamy black lentils cooked with butter and cream

Guthi Vankya

Stuffed baby eggplants, cooked in a tomato gravy

Chicken Entrees

(Entrees can served as buffet, family style or plated meals. Usually served after your event program.)

Chicken Tikka Masala

Grilled chicken tikka pieces in a creamy tomato-based sauce with onions and bell peppers

Butter Chicken

Tender chicken cooked in a creamy tomato and butter sauce

Dhaniawala Chicken

Chicken cooked in a creamy butter tomato based sauce with fresh coriander and spices

Desi Chicken Curry

Traditional Indian chicken curry

Achari Chicken Curry

Chicken marinated in pickling spices and cooked in a tangy gravy

Chili Chicken

Spicy stir-fried chicken with onions and peppers

Chicken Saag

Tender chicken in creamy spinach sauce

Chicken Vindaloo

Spicy Goan-style chicken and potatoes curry with vinegar, garlic, and ginger

Chicken Korma

Chicken cooked in a rich & flavorful yogurt gravy

Karahi Chicken

Traditional Indian chicken curry cooked with tomato and onion gravy in a traditional wok

Tandoori Chicken

Bone-In chicken marinated in yogurt and spices overnight, grilled in tandoor

Lahori Karahi Chicken

Spicy chicken cooked in Lahori-style gravy

Chicken Madras

Fiery South Indian chicken curry with chili, coriander, cumin, and mustard seeds

Gongora Chicken

Chicken cooked in tangy sorrel leaves gravy, cooked with South Indian spices

Chettinad Chicken

Spicy chicken curry, made with coconut milk and South Indian spices

Red Goan Chicken

Chicken cubes cooked in coconut milk and spices



Lamb & Goat Entrees

(Entrees can served as buffet, family style or plated meals. Usually served after your event program.)

Lamb Korma

Lamb cubes simmered in a creamy tomato based sauce, infused with traditional Indian spices

Lamb Karahi

Tender lamb pieces cooked with fresh herbs, onions, tomatoes, and a blend of spices

Lamb Madras

Lamb curry cooked in a medley of South Indian spices

Lamb Rogan Josh

Tender lamb cooked in a creamy yogurt based gravy infused with Kashmiri spices

Hyderabadi Lamb Keema Mattar

Minced meat and peas cooked in aromatic spices

Goat Curry

Tender goat meat cooked in a traditional curry

Goat Korma

Goat meat cooked in a creamy yogurt based sauce, with Indian spices

Gongora Mutton

Tender goat meat cooked with Gongura leaves, tangy and unique flavor



Seafood Entrees

Goan Fish Curry

Coconut-based curry with tender fish simmered in tangy sauce with spices

Andhra Fish Curry

Fiery fish curry with tamarind, chilies, and garlic

Desi Scallops Curry**

Tender scallops cooked in a rich sauce with traditional Indian spices

Salmon Curry**

Creamy curry with tender salmon and Indian spices

Bengali Fish Curry

Tangy gravy with bone in fish, Bengali spices

Goan Prawn Curry

Coconut-based curry with shrimp simmered in sauce with spices

Fusion Menu

(Intercultural weddings are the future, and the best thing is that there will always be food to enable both families to thoroughly enjoy themselves at the wedding. We love to combine the best of all worlds on a single plate.)

Hors D'oeuvres / Starters

Beef Bihari Boti Kebab

Tender beef marinated in Bihari spices and grilled

Beef Sheekh Kebab

Spiced ground beef molded onto skewers and grilled

Beef Chapli Kebab

Pan-fried beef patties seasoned with traditional spices

Beef Shami Kebab

Minced beef patties with lentils and spices, pan-fried

Salsa Bruschetta

Toasted baguette with pico de gallo and olive oil

Lettuce Wraps (LS)

Lettuce leaves filled with desi tarka paneer & chicken

Mango Vindaloo Wings

Chicken wings tossed in a spicy tangy vindaloo sauce

Mini Chicken Quesadillas

Tortillas filled with seasoned chicken and cheese

Beef Skewers

Grilled beef skewers served w/ teriyaki or BBQ

Tandoori Shrimp Skewers**

Shrimp marinated and grilled w/ veggies

Chicken Satay

Grilled chicken skewers w/ peanut sauce



Entrees

Beef Korma

Tender beef cooked in a rich and creamy gravy with aromatic spices and yogurt

Beef Karahi

Beef cooked with tomatoes, onions, and bell peppers with traditional spices

Beef Kashmiri Rogan Josh

Tender beef cooked in a rich gravy flavored with Kashmiri spices

Chicken Parmesan

Breaded chicken breast with marinara sauce and Parmesan cheese

Vegetarian Lasagna

Layers of pasta, cheese, and vegetables baked

Meat Lasagna

Pasta, cheese, meaty Bolognese sauce baked

Chicken Piccata

Chicken breasts in lemony butter sauce with capers

Chicken Marsala

Chicken breasts in Marsala wine and mushrooms

Creamy Garlic Butter Salmon**

Salmon fillet in a creamy garlic butter sauce

Salmon in Lemon Caper Sauce**

Salmon fillet in a tangy lemon caper sauce

Rosemary Garlic Roast Beef

Beef roast seasoned with rosemary and garlic

NY Steak Strips**

Tender steak strips, marinated with house spices

Fusion items may change your food package pricing

Rice & Biryanis

(Biryanis will be considered as an entree option in your food package)

Jeera Rice

Basmati rice cooked with cumin seeds and onions

Matar Pulao

Basmati rice cooked with peas and carrots

Vegetable Biryani

Basmati rice cooked with mixed veggies and spices

Chicken Dum Biryani

Basmati rice cooked with marinated chicken

Mutton Pulao

Basmati rice cooked with tender goat meat

Lamb Biryani

Basmati rice cooked with boneless lamb

Desi Shrimp Biryani

Basmati rice cooked with shrimp and Indian spices

Zarda Rice

Sweet rice flavored with saffron and nuts

Desserts

Gajar Ka Halwa

Grated carrots, milk, sugar, and nuts

Gulab Jamun

Deep-fried milk solids soaked in sugar syrup, flavored with cardamom and rose water

Moong Daal Halwa

Rich and decadent dessert made from split mung beans, ghee, sugar, and cardamom

Sevian

Vermicelli noodles cooked in milk, sugar, and flavored with cardamom and saffron

Dudhi Halwa

Sweet dessert made from grated bottle gourd cooked with milk, sugar, and cardamom

Mango Fruit Custard

Creamy mango custard with fresh mixed fruits

Rasmalai / Mango Rasmalai

Soft cheese dumplings soaked in flavored milk syrup, served with saffron and pistachios

Kheer | Paan Kheer**

Rice pudding, flavored with cardamom and nuts

Malpura

Sweet Indian deep fried pancakes



Shahi Tukra

Deep fried bread, soaked in sweet condensed milk

Fresh Jalebi (LS)

Funnel-cake-like treat, slightly fermented batter fried, then soaked in warm sugar syrup

Matka Kulfi w/ Falooda (LS)

Rich, creamy kulfi served with vermicelli noodles topped with rose syrup and nuts

Mango Mastani (LS)

Luscious mango sorbet topped with vanilla ice cream, nuts, and cherries

Ice Cream Station (LS)

Variety of ice cream flavors with toppings

Chocolate Fountain**

Fruits, marshmallows, and assorted cookies

Live Stations / Action Stations**

(Action stations are positioned alongside the buffet)

(Some stations may be served with the starters, while some may be served with the entrees)

Street Snacks

Aam Palak Chaat

Fried spinach leaves, topped w/ potatoes, chickpeas, diced mangoes, yogurt, chutneys

Papdi Chaat

Crispy fried dough wafers topped with potatoes, chickpeas, yogurt, and chutneys

Bombay Bhel Puri

Puffed rice, chopped vegetables, tamarind chutney, and a mix of spices

Pani Puri

Hollow mini puris, filled with potatoes, chickpeas, and spicy tangy tamarind water

Dahi Batata Puri

Hollow mini puris, filled with potatoes, chickpeas, sweet yogurt, and chutneys

Dhokla Chaat

Traditional dhokla topped with potatoes, chickpeas, sweet yogurt, and chutneys

Samosa Chaat

Crumbled samosas topped with chickpea curry, sweet yogurt and chutneys

Sweet Potato Chaat

Sweet potatoes tossed with spices and chutneys

Dosas

(Served with tomato & coconut chutney)

Aloo Masala Dosa

Paneer Masala Dosa

Chicken Keema Dosa

Tacos

Tandoori Chicken Tacos

Paneer Tikka Tacos

Amritsar Fish Tacos

Firecracker Shrimp Tacos

Sliders

Chicken Chapli Kabab Sliders

Aloo Tikki Sliders

Indo-Chinese

Gobi Manchurian / Veg Manchurian

Chicken 65 / Chilli Paneer

Veg Hakka Noodles / Chicken Hakka Noodles

Fried Rice / Chicken Fried Rice

Pasta Bar

Assorted vegetables, chicken, shrimp, marinara sauce, alfredo sauce, penne, spaghetti



Onsite Cooking

On-site Chef +\$350

Tandoor - \$300 | Grill - \$200 | Fryer - \$150



Full Service Catering

(We offer customized packages for venues needing full-service options tailored to their specific requirements)

1. Staffing additional (servers, bartenders, food runners, kitchen staff)
2. Number of staff needed based on menu selection and the venue
3. **Premium items pricing is to be determined according to their market price
4. All action stations require a live station attendant
5. Some action stations require additional equipment
6. Trash removal fee must be paid by client, if required by venue
7. Ice fee must be paid by client, if required by venue
8. Food serving equipment required for all caterings
9. Equipment is not included in food packages
10. Equipment fees must be paid by client, if venue does not provide equipment



South-Asian Buffet Packages

<u>Package A</u> \$48	<u>Package B</u> \$42	<u>Package C</u> \$38
6 starters	5 starters	4 starters
6 entrees plus naan rice salad	5 entrees plus naan rice salad	4 entrees plus naan rice salad
2 desserts	2 desserts	2 desserts

(Prices listed above are a per person rate **and** do not include sales tax or service charges)

All food packages include rice, naan, raita, salad, and chutneys.

Staffing is required for all caterings

Above packages have a minimum of 50 people

****Each additional entree or appetizers will add on \$2 p/p****