



**Silk**  
ONE STOP SHOP

# 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**



[WWW.SILKPARTIES.COM/CATERING](http://WWW.SILKPARTIES.COM/CATERING)





## 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.





# 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

## 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

## 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 Entreeés

(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

### Seviyan

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> \$40	<u>Package B</u> \$36	<u>Package C</u> \$34
6 starters	5 starters	4 startes
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 9.5% sales tax or 10% 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\*\***

