



CATERING MENU

AUTHENTIC
INDIAN CUISINE

APPETIZERS

STANDARD

Vegetable Samosa **V**

Fried dough pockets with a savory filling of potatoes, peas, spices, and herbs.

Homefries **V GF**

Classic potato recipe with earthy notes of cumin, with fresh herbs & spices.

Mix Vegetable Fritters **V GF**

Onions, potatoes and bell peppers fried in a chickpea batter seasoned with caraway, turmeric and cayenne pepper.

Naan Crostini **V**

Slices of garlic naan toasted with ghee, topped with pureed fresh mint, peas and cheese spread.

Chicken Popcorn

Bite-sized tender chunks of chicken marinated with ginger, garlic, Indian spices and batter-fried till crisp.

PREMIUM

Fish Fritters

Lightly battered cod bites seasoned with Indian spices, ginger, garlic and gram flour fried till golden.

Palak - Paneer Croquettes

Creamy cottage cheese in a delicious spinach casing, deep fried. Paired with cherry tomatoes and siracha mayonnaise.

Pani-Poori Shots **V**

Crunchy semolina shell, herbed potato/chickpea filling served over spicy/tangy cilantro and mint chutney shots.

Vegetable Cutlets **V**

Heart shaped pink croquettes made with a soft potato beetroot filling and crispy semolina coating.

Pav-Bhaji Fondue Crudités

Spicy mashed potatoes and vegetables, cheddar served with bread/nan bites and crudités.

SOUPS & SALADS

Lentil Soup **V GF**

Curried lentils, mixed vegetables tempered with curry leaves, mustard and cumin seeds.

Pigeon Pea Soup **V GF**

Hearty pigeon-pea soup with vegetables tempered with Indian spices.

Chicken & Rice Soup **GF**

Tender Chicken pieces and long grained rice simmered with onion, ginger- garlic and turmeric.

Chickpea - Potato Salad **V GF**

Chickpeas, potato, mango, onion & cucumber, with Indian herbs and spices.

Moong -Bean Salad **V GF**

Onions, tomatoes, pomegranate arils, fresh herbs - roasted peanuts [optional].

Koshimbir Salad **V GF**

Onion, tomatoes, cucumbers, Serano- cilantro-lime dressing, crushed roasted peanuts [optional]

V Vegan

GF Gluten Free



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MAIN COURSE

Vegan
GF Gluten Free

Vegetable Biryani **V GF**

Marinated cauliflower, peas, carrot, beans in coconut gravy layered with aromatic Basmati rice, rose water, and saffron cooked in a sealed handi.

Vegetable samosa Chat **V**

Fried dough pockets with savory peas, potatoes, and herbs filling topped with chickpea curry, yogurt and chutneys

Ragda Patties **V GF**

Savory spiced potato patties topped with white peas gravy, onions, tomatoes and cilantro - tamarind chutneys

Chicken Tikka Masala **GF**

Marinated boneless chicken pieces, grilled traditionally and then served in a spiced tomato & cream sauce.

CHEF SPECIALS **GF**

Chicken Biryani

Chicken marinated with a special spice mix layered with aromatic Basmati rice, rose water, and saffron cooked authentically in a sealed handi.

Chicken Rolls

A flaky flatbread roll with marinated grilled chicken, assorted peppers, onions, spices & condiments.

Chicken Lollipop

Frenched chicken marinated in herbs and spices and then batter-fried until crisp.

SIDES

Cumin Basmati Rice **V GF**

Long aromatic basmati rice sauteed with cumin.

Garlic Naan **V**

Hand-rolled clay oven-baked Indian bread.

Potato-Peas Curry **V GF**

Curry made with potatoes, peas, onions, tomato, indian spices and herbs

Chickpea Curry **V GF**

Chickpeas simmered with a blend of spices and a tangy onion-tomato gravy.

Paneer - Butter Masala **GF**

A rich & creamy curry made with paneer (Indian cheese), spices, onions, tomato, cashews and butter.

Palak - Paneer **GF**

Soft paneer cubes(Indian Cheese), in a smooth, creamy and delicious spinach gravy.

Gulab Jamun

Soft balls of fried dough soaked in an aromatic syrup spiced with green cardamom and rose water.

Indian Rice Pudding **GF**

Creamy mixture of rice, milk, sugar, and cardamom that simmered until it's thick and soft. Garnished with nuts and raisins.[optional]

Mango Lassi **GF**

A drinkable dessert - blended alphonso mangoes, yogurt, milk, ground cardamoms and sugar.

DESSERTS

Masala Tea Chai **GF**

Hot beverage made by brewing black tea with fragrant spices, milk and sugar.

Iced Masala Tea **V GF**

Black tea brewed with cinnamon, sugar cardamom, cloves poured over ice cubes.

BEVERAGES