Catering Package Options

THIS PACKAGE MENU IS OFFERED IN TWO SIMPLE OPTIONS.

Option One ~ $30 Per Person*

Two Appetizers
Two Vegetarian Entrees
Two Non Vegetarian Entrees
Basmati Rice
Naan Bread
One Dessert

Option Two ~ $35 Per Person*

Two Appetizers
Three Vegetarian Entrees
Two Non Vegetarian Entrees
Basmati Rice
Naan Bread
Two Desserts

Not So Fine Prints

- The Package Option pricing is for the food only. Any add-ons will incur extra charges depending upon the choices. Due to volatile market price fluctuations, we may need to adjust the menu pricing according to the market price.

- We can always build your menu according to your event’s needs. We are able to cater from a hosted intimate dinner of 10 to a gala event of 500.

- Delivery Charges apply according to the distance. We cater to the whole Chicagoland area as well as Suburbs within 30-40 miles.

- A separate Set Up Fee will apply to set up your food station at your event. Standard Warming Baskets, sterno’s and disposable spoons and tongs are complimentary. We will collect the warming baskets at the later mutually agreed upon date.

- We can also facilitate Fine China, Silverwares and Glassware for an additional charge via our third party providers.

- We can also provide Staffing for your private events. Please contact us for more details.
Catering Package Menu

**VEGETERIAN APPETIZERS**

**ASSORTED FRITTERS** tempura fried vegetables with indian spices.

**VEGETABLE / COCKTAIL SAMOSA** smashed potato cones. english peas.

**SAMOSA CHAAT** smashed potato cones. english peas. gujarati sev & papadi. creamed yoghurt. chutneys.

**DAHI BHALLA** black lentil balls. creamed yoghurt. chutneys. chickpea droplets. pomegranate.gujarati sev.

**NON-VEGETERIAN APPETIZERS**

**CHICKEN 65** tempura chicken breast. makhani sauce.

**CHICKEN CHILLI** tempura chicken breast. sino-indian garlic chilli sauce.

**THE CLASSIC ENTREES**

**TIKKA MASALA** paneer | chicken | lamb

**SHAHI KORMA** paneer | chicken | lamb

**MADRAS** paneer | chicken | lamb

**VINDAALU** paneer | chicken | lamb

**SAAG** paneer | chicken | lamb

**NON VEGETERIAN ENTREES**

**TANDOORI CHICKEN** roasted bone -in chicken. mustard oil bath. yoghurt -spice blend. makhani sauce.

**TANDOORI CHICKEN TIKKA** roasted boneless chicken. mustard oil bath. yoghurt -spice blend. makhani sauce.
Catering Package Menu contd.

VEGETARIAN ENTREES

DAL MAKHANI / TADKA  black lentil dairy dahl / yellow lentil.
CHANA MASALA  chickpeas, indian spice blend.
ALU GOBHI  potatoes, cauliflower florets.
PANEER CHILLI  paneer cheese cubes, garlic chilli sauce.
MATAR PANEER  paneer cheese cubes, english peas, creamed tomato-onion sauce.
BAINGAN BHARTA  crushed & roasted eggplant.
TANDOORI VEGETABLES  paneer, broccoli, capsicum, red onion, potato, cream cheese, spice blend.

THE ACCOMPANIMENTS

BASMATI RICE  basmati rice, cloves, cardamom.
BUTTER NAAN  white flour, egg, milk.
GARLIC NAAN  white flour, egg, milk, garlic rub.
CUCUMBER RAITA  yoghurt, roasted cumin, mint, cucumber & carrot shreds.
GREEN SALAD  iceberg lettuce, carrot, tomato, cucumber, raw onion, jalapeno, lemon, chaat masala.

THE DESSERTS

GAJAR KA HALWA  grated carrot with butter, whole milk and nuts.
INDIAN RICE KHEER  sono masoori rice cooked with whole milk and nuts assortment.
TAPIOCA PUDDING  tapioca sago pearls cooked with whole milk and nuts assortment.
Frequently Asked Questions

DEPOSITS & PAYMENTS:

50% of the estimated total will be due at the time of the finalization of the menu, and a payment must be made in order to book the event. The total remaining charges for the event total will be charged on the day of the event, using the credit card on file. Any additional charges incurred before or during the event, after the full payment has been made, will be charged on the card on file. The invoice and receipt will be sent electronically the next business day.

MENU SELECTIONS:

Menus can be tailored according to the host’s need and should be selected at least seven business days prior to your event. Guest count dropping at least five days prior to the event will be entertained and adjusted accordingly. Any adjustments needed to be made thereafter will be made only at the restaurant’s discretion.

SPECIAL DESSERTS:

Please inquire about any custom desserts or cakes for your event, which is made in house by our executive chef.

STAFFING:

The restaurant can provide all the essential staffing for the event, who will be responsible for the delivery, set up, general supervision and pack up. If the host already has staff, but needs the setup done; a separate set up fee will be charged, which is itemized as setup fee along with delivery fee. If set up is not required, the delivery crew will make sure to place the food in designated parts of the event venue.

ESSENTIAL WARES:

The restaurant will provide all the food properly sealed and kept in hot and cold boxes. As a courtesy, the restaurant will provide wire baskets for the food station as well as sternos to keep food warm; wire baskets will be collected after the event, in a mutually agreed upon date.

At an additional cost, the restaurant can provide sturdy and bio-degradable paperwares.

THIRD PARTY RENTALS:

Fine china, silverwares, glassware, chafers etc also can be provided for extra charge, sourced through a third party vendor, called Tablescapes. We merely facilitate the rental service and pass on the cost directly to the clients. Delivery and handling charges for such items are prescribed by the rental company itself. The rented items will be delivered and picked by the company as per their rules and regulations.