



Catering Menu

An excellent selection of signature dishes, additional entrées, sides, beverages, and desserts, personally selected by me, Chef Anita, and designed for memorable catered events



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SIGNATURE STARTER



Chef Anita's Samosa Chaat

A vibrant, show-stopping starter layered with crisp samosas, warm chickpeas, house chutneys, yogurt, and fresh herbs. A bold introduction that sets the tone for the entire experience.

Why it's a good choice: It creates a memorable first impression and gives the menu personality. It also signals freshness, contrast, and chef-driven flavor.

When it's a good choice: Best for cocktail hours, welcome receptions, premium packages, and events where you want a dramatic opening item. It is especially good when the client wants something more distinctive than a standard passed appetizer.



Saffron Lamb Rogan Josh

Our premier signature dish. Tender lamb slow-braised in a deeply aromatic sauce infused with saffron, warming spices, and rich flavor. Elegant, luxurious, and unforgettable.

Why it's a good choice: It gives the menu a true headliner and communicates depth, richness, and sophistication. It helps justify a higher-tier package.

When it's a good choice: Best for formal dinners, weddings, premium buffets, evening events, and clients who want one standout entrée with a more upscale feel.



Butter Chicken Masala

A universally loved classic. Juicy chicken simmered in a silky tomato-butter sauce with subtle sweetness and gentle spice. Crowd-pleasing and deeply comforting.

Why it's a good choice: This is your safest broad-appeal entrée. It reassures clients who want something approachable, familiar, and widely loved.

When it's a good choice: Best for mixed groups, corporate events, family gatherings, weddings, and any event where you need a dependable crowd-pleaser. It is especially useful when guests may be new to Indian food.

ADDITIONAL ENTRÉE SELECTIONS



Lamb Masala

Robust and savory, featuring tender lamb in a rich onion-tomato masala with layered spices.

Why it's a good choice: It offers lamb in a hearty, savory format without sounding quite as formal or premium as the saffron dish. That gives clients a second lamb option with a different personality.

When it's a good choice: Best for hearty dinner buffets, cooler-weather events, and clients who want a rich meat entrée that feels generous and satisfying but not quite as luxurious as the premier signature dish.



Chicken Vindaloo

Bold and vibrant with a tangy heat. A flavorful, slightly spicy dish with depth and character.

Why it's a good choice: It adds energy and contrast to the menu. Not every entrée should be creamy or mild; this gives the lineup brightness and edge.

When it's a good choice: Best for menus that need one bolder option, especially for guests who enjoy more assertive flavors. Good for dinner buffets, more adventurous groups, and clients who want variety beyond classic butter-based dishes.



Vegetarian

Saag Paneer

Creamy greens cooked with soft paneer cheese and traditional spices. A vegetarian favorite with rich texture

Why it's a good choice: It gives vegetarians a true entrée, not just a side dish. It also adds a creamy, familiar, comforting element to the spread.

When it's a good choice: Best for mixed-diet groups, lunch or dinner buffets, weddings, and any event where a vegetarian entrée should feel complete and satisfying.



Vegan

Chana Masala

Hearty chickpeas in a spiced tomato-based sauce. A satisfying and fully vegan option.

Why it's a good choice: It checks an important dietary box while still sounding hearty and flavorful. It helps the client feel they are covering a wider guest range.

When it's a good choice: Best for diverse groups, vegan-friendly menus, casual-to-midscale buffets, and events where you want a dependable plant-based entrée or supporting main.



Vegetarian

Vegetable Biryani

Fragrant basmati rice layered with vegetables, herbs, and warming spices for a colorful, aromatic entrée.

Why it's a good choice: It adds color, aroma, and variety to the buffet. It also works as a vegetarian anchor that feels celebratory rather than secondary.

When it's a good choice: Best for buffet service, weddings, larger parties, and events where the menu needs a rice centerpiece that stands on its own.



Vegetarian

Baingan Bharta

Fire-roasted eggplant mashed and cooked with spices, onions, and tomatoes. Smoky, rich, and deeply flavorful.

Why it's a good choice: It brings depth and a more distinctive vegetable-forward flavor profile to the menu. It feels authentic and chef-driven.

When it's a good choice: Best for vegetarian-friendly menus, more adventurous clients, and events where you want one dish that feels especially traditional and rich in flavor.

AVAILABLE APPETIZERS



Vegetarian

Gobhi Pakora

Crisp cauliflower fritters coated in seasoned chickpea batter.

Why it's a good choice: It offers a crisp, snackable appetizer that is easy to understand and easy to enjoy.

When it's a good choice: Best for cocktail hours, appetizer platters, casual receptions, and buffet add-ons. It works especially well when clients want vegetarian finger food.



Vegan

Original Samosa

Classic pastry filled with spiced potatoes and peas.

Why it's a good choice: It is a timeless Indian favorite that delivers crisp pastry, savory filling, and warm spice in every bite. It is easy to enjoy, widely appealing, and a strong choice when you want something familiar, satisfying, and full of flavor.

When it's a good choice: Order it as a starter for the table, a midday savory snack, or anytime you want a reliable appetizer that feels both comforting and classic.



Samosa Hand Pie

A generously sized samosa-style pastry with a savory filling and flaky crust.

Why it's a good choice: It offers the same beloved samosa character in a more substantial format, with a fuller bite and a more filling, meal-like feel. It is especially appealing when you want something bolder, heartier, and a little more distinctive than a standard appetizer.

When it's a good choice: Order it when you want a more substantial snack, a light lunch item, or a portable savory option that still feels special and satisfying.

SIDES



Basmati Rice

Light, fluffy, and fragrant—perfect for pairing with all entrées.

Why it's a good choice: Its delicate texture and aroma make it the essential partner for saucy dishes, helping balance richer flavors while soaking up every bit of the entrée. It completes the plate without overwhelming the meal.

When it's a good choice: Order it with curries, masalas, vindaloos, or any entrée where you want a classic, versatile side that ties the meal together.



Naan

Soft, warm flatbread ideal for scooping and savoring sauces.

Why it's a good choice: It adds comfort, richness, and a firsthand dining experience that makes Indian entrées even more enjoyable. Its soft texture and gentle flavor make it one of the most satisfying and universally loved accompaniments on the menu.

When it's a good choice: Order it with dinner, for sharing, or anytime you want something warm and freshly baked to scoop sauces, pair with entrées, or round out the meal.



Roti Paratha

Layered whole wheat flatbread with a slightly crisp texture and rich flavor.

Why it's a good choice: It brings more structure, texture, and depth than softer flatbreads, making it a great choice for guests who want a heartier bread with a little more character. Its layered texture makes it especially satisfying alongside rich dishes.

When it's a good choice: Order it when you want a more robust bread option, when pairing with fuller-flavored entrées, or when you prefer bread with a slightly crisp, layered bite.

BEVERAGES



Mango Lassi

Refreshing yogurt-based drink blended with sweet mango.

Why it's a good choice: It is creamy, cooling, and naturally soothing, making it one of the best beverage pairings for Indian food. The sweet mango flavor makes it especially inviting, while the yogurt base helps soften the heat of bolder dishes.

When it's a good choice: Order it with spicy or richly seasoned meals, on a warm day, or anytime you want a refreshing drink that also feels like a treat.



Original Chai

Chef Anita's secret family recipe of traditional Indian spiced tea. Served hot or cold.

Why it's a good choice: It delivers warmth, fragrance, and the comforting depth of traditional Indian spices in a drink that feels both familiar and special. It is ideal when you want something calming, flavorful, and deeply rooted in Indian hospitality.

When it's a good choice: Order it in the morning, as an afternoon break, or after your meal when you want a warm, soothing finish instead of a cold beverage.



No Alcohol

Chef Anita's Signature Colada

A signature tropical-inspired beverage with a smooth, refreshing finish.

Why it's a good choice: It stands out as a house specialty with a bright, vacation-like feel that adds personality to the menu. It is a great choice when you want something refreshing, memorable, and a little more festive than an everyday drink.

When it's a good choice: Order it at brunch, on a warm afternoon, or anytime you want a signature beverage that feels fun, uplifting, and a bit indulgent.

DESSERTS



Gulab Jamun

Soft milk dumplings (3) oaked in fragrant sugar syrup. A classic indulgence.

Why it's a good choice: It is one of the most beloved Indian desserts for a reason—soft, rich, syrupy, and deeply satisfying. It brings a sense of warmth and celebration, making it an excellent choice when you want a traditional dessert with strong comfort appeal.

When it's a good choice: Order it after dinner, for a celebratory treat, or anytime you want a rich and classic dessert experience rather than something light.



Kheer

Traditional Indian rice pudding with subtle sweetness and aromatic spices. pistachios.

Why it's a good choice: It offers a gentler, more soothing dessert experience, with creamy texture and soft, familiar sweetness. It is comforting and traditional, making it especially appealing for guests who want something classic without being overly rich.

When it's a good choice: Best at the end of the meal when you want a calm, comforting dessert, or anytime you prefer a lighter sweet finish with traditional flavor.

