



ARJUN CATERING
INDIAN FUSION

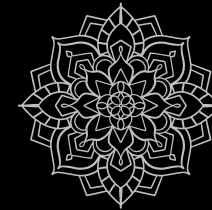
MENUS



Arjun Catering was born from a desire to reimagine how Indian cuisine is experienced. What began as a passion project in small kitchens has grown into a trusted name for exceptional, curated culinary events. We combine the warmth of Indian hospitality with a contemporary lens, celebrating tradition while embracing innovation.

Our menus are not simply composed, they are designed. Each dish is a layered story told through ingredient, aroma, and memory. We work closely with our clients to translate their vision into a sensory experience that feels both intimate and elevated.

From weddings and galas to private dinners, Arjun creates more than meals. We create moments worth remembering.



OUR STORY



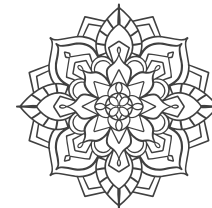


EXECUTIVE CHEF ANTHONIDOSS RAMESH

With over two decades of global culinary experience, Chef Anthonidoss Ramesh brings a rare blend of precision, cultural depth, and intuitive creativity to every dish he creates. His career spans luxury hotels, acclaimed restaurants, and international events across the United States, Europe, and Asia.

From the Four Seasons in London to fusion-focused catering in Miami, he has developed a refined style that merges traditional South Asian flavors with contemporary technique. His experience includes curating expansive buffets and orchestrating intimate multi-course dinners with equal finesse.

As the creative force behind Arjun Fusion Catering, Chef Ramesh approaches every menu with intention. His belief is simple—food should not only satisfy but leave a lasting impression through thoughtful combinations and timeless execution.



MENU CONCEPT

We believe menus should tell a story.

Not just of tradition, but of evolution. Not just of what is served, but of how it is experienced.

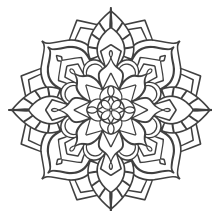
Every menu we offer has been thoughtfully designed to reflect balance, abundance, and flavor-forward compositions. Some are curated as structured plated experiences. Others allow for more fluid buffet-style selections. But each one is rooted in culinary care and presentation that reflects the caliber of your occasion.

Whether you are hosting an intimate evening or a multiday celebration, we offer a range of formats to meet your vision.





RECEPTION





HORS D'OEUVRES

BY THE PEICE

50 Piece Minimum per Item

VEGETARIAN

Vegetable Kofta with Coconut Chutney
Watermelon with goat cheese and mint crystals
Tomato shorba shots
Spanakopita
Mini Caprese Skewers with Balsamic Glaze
Vegetable Seekh Kebab with Mint Chutney
Zucchini Fritters with Tzatziki
Cucumber Cups with Vegetable Tartar
Pea and Mint Kachori with Tamarind Chutney

PANEER

Petite paneer & spinach samosa, tomato chutney
Paneer pakora, tamarind chutney
Malai kofta, makhani sauce
Paneer spinach spring rolls with Thai curry sauce
Paneer Tikka Skewer with splashed with chaat citrus
Paneer hara bhara kabab

VEGAN

Petite Garden Samosa with Tamarind Chutney
Medu Vada with Coconut Chutney
Vegetable Pakora with Mint Chutney
Onion Pakora with spiced tomato compote
Masala Vada with Coriander Chutney
Gobi Manchurian Bites
Zatar spiced idli
Summer Rolls with crispy vegetables
Dhokla with lemon mustard seed
Spaghetti squash masala spring rolls
Vegetable spring roll with sweet chili sauce
Mini Punjabi aloo tiki
Sabudana Tikki
Tikki Seekh
Cashew nut croquette

BEEF

Petit filet with béarnaise sauce
Mini beef wellington,
Mini filet cheesesteak
Beef franks en croûte
Beef empanadas
Meatballs in Chinese spoon, tamarind drizzle
Crispy beef wontons

POULTRY

Shami kebab chicken

Chicken pakora

Chicken Sauté, garlic butter

Chicken cutlet, tomato coulis

Chicken manchurian

Chicken seekh kebab,

Mini Arepas with Chicken Salad

Chicken malai,

Chicken 65 lollipops

Lemongrass coconut chicken skewers

Chicken Skewers, shallots, in a red wine sauce

Petite chicken samosa

Chicken anardana kebab

Achari chicken wings

Mini Chicken Quesadillas

Masala reshmi kabab

Chicken Spring Rolls

LAMB

Tandoori lamb chops

Petite lamb samosa, coriander chutney

Lamb boti kebab

Lamb chapli kabab, mint raita

Mini lamb kofta, mint chutney

Lamb tikka

Keema lamb, papadum

SEAFOOD

Karavali crab cakes, roasted pepper aioli

Mini Crab Cakes, lemon aioli

Tandoori Shrimp or Salmon, Lime Yogurt

Bengali fish pakora

Lobster Spring Rolls with Spiced Pepper Aioli

Curry leaf tamarind shrimp

Shrimp or fish koliwada

Amritsari fish, green chutney

Curried kataifi shrimp

Crispy Shrimp Tempura

Coconut-Crusted Shrimp

Bacalao masala croquette

Yuca-Crusted Shrimp

FUSION

Achari paneer arepa, green chutney

Curried butternut squash soup, fraiche

Moroccan lamb

Jalapeno falafel, coriander crema, & red pepper hummus

Crispy lamb poppers, saffron herb aioli

Chicken or lamb pastilla, preserved fruits

Thai summer roll. spicy sweet & sour

Boregi cigars, feta, thyme, rosemary mint



LIVE ACTION STATIONS

(2) STATION MINIMUM
CHOICE OF (3) THREE ITEMS PER STATION
PRICES ARE BASED ON ONE-HOUR SERVICE

DESI PIES (NAAN PIZZA)

MAKHANI MARGHERITA

spiced tomato, shredded paneer, kasoori methi

LOADED BIANCA

garlic, red onion, mint chutney, shredded paneer

MUSHROOM

sauteed mushroom medley, tamarind chutney

GOBI MANCHURIAN

secret spice, scallions, crushed peanuts

TANDOORI CHICKEN

mint cucumber raita

KEEMA

roasted capsicum, tomato cashew chutney

MEZE

Spicy Hummus Chickpeas, Chili Flakes, Cucumber, Sesame, Cumin,

Roasted Garlic

Jalapeno Falafel Mint Yogurt Dipping Sauce, Tahini

Batata Harra Harissa Paste, Baby Potatoes, Turmeric, Fennel Tops

Fire Grilled Skewers Lamb, Chicken & Veg

Sauces Red Pepper, Tzatziki, Schug

INDO-CHINESE

Hakka noodles

Vegetable fried rice

Thai basil fried rice

Gobi manchurian

Chili paneer

Five spice tofu

Szechuan shrimp

Black pepper shrimp

Schezwan chicken

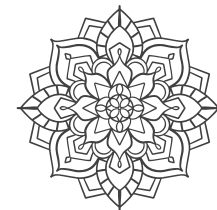
Kung pao chili chicken

Thai chicken curry green

Red vegetable curry

Momos:

chicken scallion spicy, japchae shrimp





STREET FOOD

Kathi rolls in roti:

Chicken tikka
Paneer tikka
Aloo gobi
Chicken keema
Lamb nihari
Vada pav, green chutney
Veg or paneer pav bhaji
Veg cutlet
Misal pav
Ragda patties
Chicken or vegetable
chop
Frankies
Bombay veg, malai
chicken, tandoori paneer
Fish & avocado mousse
cheesy mutton

CHAATWALA

Aloo tikki chaat
Papdi chaat
Samosa chaat
Dahi bhala chaat
Bhel puri flower pots
Corn chaat
Palak patta chaat
Dahi papdi
Sev puri
Chinese bhel chaat
Jhal muri
Pani Puri
Assorted waters:
tamarind, orange,
watermelon, kala khatta

TANDOORI Y TORTILLA

plain & purple nixtamalized corn tortillas

POLLO

spring onion, cilantro, salsa verde

SQUASH BLOSSOM QUESADILLA

crispy cotija & chihuahua

CAMARON

spice rubbed shrimp, pickled red cabbage

MAHI TACOS

masala batter, spicy cabbage slaw

RAJAS

charred poblano, onion, oregano

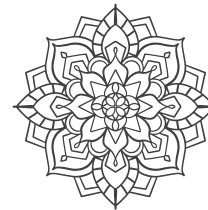
BLACK BEAN & PANEER

corn salsa

Accompaniments

Salsa, Jalapeno Crema, Pickled Red Onion,
Cotija Cheese, Lime, Cilantro, Guacamole,
Radishes, Diced Pineapple, Hot Sauce
Collection.

Esquites: cilantro lime aioli, cotija cheese



GLOBAL DOUGH

Gourmet Empanadas:

Goat Cheese &

Mushroom

Poblano Chicken

Spinach & Cheese

Homemade Corn Arepas:

Chicken Avocado Salad

Queso Blanco

Achari Paneer

Vegetable Platter Mint Chutney, Raita, Pickle & Green Chili

Samosas

Chili Chicken

Garden Paneer & Spinach

Karaage Chicken Baos

Maitake Tempura, Miso, Lime, Shiso

Leaves

OSTERIA

CAPRESE SALAD

Fresh Basil, Heirloom Tomatoes, Miami

Mozzarella, Tellicherry Pepper, EVOO

SPICY PUTTANESCA

olives, capers, tomato sauce, basil

TASTE OF SOFLO

Jerk mojo Chicken

Pinchos Sweet BBQ Glaze & Papaya Slaw

Minuta Slider

Fried minuta, Super Secret Aioli, Malt

Vinegar

Humitas

Smoked Corn Béchamel, Charred Corn

Salsa, Pickled Jalapeno, Cotija

Tostones

Shrimp Enchilada & Avocado Salsa

Gourmet Empanadas

Green Chili Chicken, Mushroom & Goat

Cheese

Ensalata Fresca

Jicama, Green Mango, Red Peppers, Butter

Lettuce, Passion Fruit

GNOCCHETTI CACIO E PEPE

Handmade Gnocchetti, Grana Padano, Butter, Toasted Peppercorn

FUNGHI RISOTTO

Foraged Wild Mushrooms, Shallots, Veg Demi

ACCOMPANIMENTS

Focaccia, Ciabatta, Green Chili Pesto, Rosemary Oil,

Calabrian Chili Oil



DESTINATION: SOUTH EAST ASIA

ROYAL BIRYANI HOUSE

Shahi Lamb (Imperial)

Hyderabadi Chicken

Meen Biryani (Fish)

Ande ki Biryani (egg)

Goat Biryani

Vegetable biryani

SOUTH INDIAN

Ennai Lathirikai eggplant, tomato sauce

Vendakkai Mor Kulambu okra, yogurt

Pudalangai Kootu snake gourd, lentil

Pavakkai Varuval bitter gourd

Urulai Varuval potato, roasted

Kovakkai Masala ivy gourd

Karamani Poriyal long beans

Avarakkai Thoran broad beans

Curd Rice:

rice, tamarind rice, lemon rice south Indian papad

and Pickle Chapati

AROUND PAKISTAN

Beef Karahi

Boti Chicken Kebab

Shahi Paneer

Lamb Leg Biryani

Jasmine Rice

Vegetable Korma

Vegetable Platter,

Raita, Pickle & Green Chili

RAJASTHANI FEAST

Gatte ki Sabzi

Ker Sangri

Dal Baati Churma

Laal Maas

Khad Ka Murg

Safed Maas

Khade Mewe

Ka Pulao

Bajre Ki Khichdi

Missi Roti

TANDOOR AND TIKKI

Anardana Chicken tart and tangy pomegranate

Lehsuni Paneer Tikka garlic flavored paneer

Kasundi Shrimp mustard marinated

Tandoori Lamb Chop yogurt marinated

Aloo Tikki potato and peas patty

Rajma Tikki kidney beans cutlet

Hara Bhara spinach and greens patty

PUNJABI DI HATTI

Butter Chicken

Saag Paneer

Amritsari Fish

Chole Bhature

Punjabi Tadka Dal

Vegetable Biryani

Wadi Pulao

Tomato Methi Rice

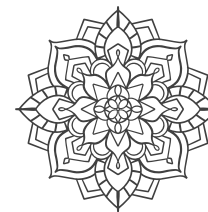
Veg Platter, Raita, Pickle, Chutneys, Chili

Fresh Naan Bread Garlic, Everything,

Loaded, Bulleit

Regional Accompaniments- Choice of Three

Cucumber, Beet, Onion, Tomato, Green Chili, Boondi, Roasted Garlic, Pineapple, Pickle and Chutneys, Mirchi ka Salan



PLATED DINNER

Plated Dinners include:
Choice of Salad, Entree and Dessert

PLATED DINNER SALADS

Choice of (1) One

BURRATA & HEIRLOOM TOMATO MEDLEY

Creamy burrata with heirloom tomatoes, sun-dried tomato mousse, and microgreens

QUINOA MANGO SALAD

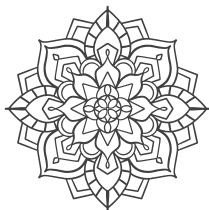
Served in radicchio and Boston lettuce cups, finished with passion fruit vinegar

KOSAMBARI SALAD

South Indian-style grated coconut salad with cucumber, lentils, and plantain chips

BOW TIE CAESAR SALAD

Classic Caesar with bow tie pasta, shaved Parmesan, and garlic croutons



ENHANCEMENTS: PLATED DINNER APPETIZERS

DAHI VADA

yogurt infused cantaloupe
mint gazpacho

CURRIED QUINOA CAKE

blistered shishito, tamarind
dates chutney, boston, dill,
mint, cilantro, raspberry dust

STUFFED BABY EGGPLANT

peanut-coconut-sesame
masala smoked tomato
coulis

PLAK PATHA & DAHI VADA CHAAT

Crispy yogurt spheres,
pomegranate pearls,
tamarind drizzle, and yogurt
cream over spiced lentil
fritters and flaky pastry

SWEET POTATO BLUE CHEESE WONTON

lemon kaffir lime curry

SQUASH BLOSSOM PAKORA

sweet chili raspberry chutney,
parsnip paneer mousse

PANEER STUDDERD PEPPER

baby carrot puree, lotus
chips

DRY FRUIT-STUFFED POTATO PATTI

Golden potato patty filled
with dry fruits, served
with parsnip cream, tri-
color beet cubes, and beet-
mint dust



PLATED DINNER ENTRÉES

Choice of (3) Three

VEGETARIAN

CHILI PANEER SKEWER

dum aloo, vegetable khichdi

PANEER TIKKA

kale infused falafel, fennel
mascarpone compound

VEGETABLE KOFTA

sunchoke purée, baby roots

STUFFED RED PEPPER

Beluga lentils, cashew, and carrot
gravy nestled in a roasted red pepper

CAULIFLOWER CUTLET

avocado salsa, spiced rainbow radish

STUFFED BABY EGGPLANT

Filled with peanut and house-ground
masala, finished with lemongrass
tomato compound



SEAFOOD

CHILI LIME ONION CRUSTED FISH

mango fennel slaw, edamame lemon rice

MASALA FRIED FISH

pongol, vegetable avial, tomato
lemongrass compote

TANDOORI LOBSTER OR SHRIMP KALE

infused falafel fennel mascarpone compound

SIKYO MISO SEABASS

Pan-seared seabass with sunchoke, green
peas, spinach purée, and kumquat pickle



CHICKEN MALAI

spinach sunchoke purée, sweet potato blue cheese wonton, grilled baby bok choy

ROGAN JOSH LAMB SHANK

rosemary blue cheese, japanese yam, brussel sprout hash

TANDOORI CHICKEN BREAST

butter chicken sauce, mustard seed potato smash, swiss chard poriyal

CHETTINAD MUSHROOM CHICKEN ESCALOPE

biryani pot pie, curried mushroom gravy

TANDOORI LAMB CHOP

avocado chutney, quinoa tikki, salsify chip

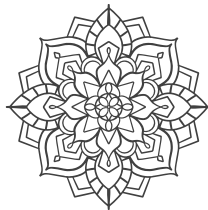
FILET MIGNON & SEARED FOIE GRAS

Served with honey-glazed root vegetables and truffle wafu sauce

AIRLINE CHICKEN BREAST

Stuffed with mushrooms, plated with tri-color cauliflower and rich makhani sauce

MEAT AND POULTRY





PLATED DINNER DESSERTS

Choice of (1) One

WHITE CHOCOLATE LAVA CAKE

Warm center, spiced caramel drizzle, and orange zest

CHOCOLATE TRUFFLE FLOURLESS CAKE

Salted pistachio crust, raspberry curd, sauce, and mousse

MAPLE-BAKED PEARS

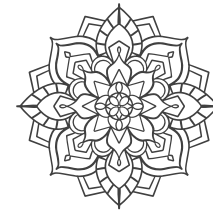
Roasted with maple syrup, topped with candied pecans
and mascarpone vanilla mousse

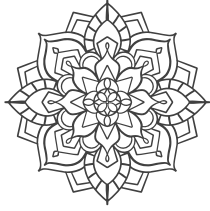
CARDAMOM-COCONUT PANNA COTTA

Served with mango or passion fruit chutney

RASPBERRY MOUSSE MACARONS

Almond macarons filled with raspberry mousse, white
chocolate, and raspberry sauce





RECEPTION PACKAGES



DINNER RECEPTION PACKAGES

PEARL

COCKTAIL HOUR

Appetizers –Butler
Passed
1 Apps –(Non Veg)
1 App–(Veg)

APPETIZERS -BUFFET

1 Apps –(Veg)
1 App–(Non-Veg)

RECEPTION

Main Course -Buffet
1 Chicken Entrée
1 Lamb Entrée
1 Paneer Entrée
2 Vegetable Entrée
1 Dal i.e., Lentil Entrée
1 Rice
1 Yoghurt
Assorted Breads
Salad Bar with Achaar
and Papad

MITHAAS

2 Desserts

SAPPHIRE

COCKTAIL HOUR

Appetizers –Butler
Passed
1 Apps –(Non Veg)
2 App–(Veg)

APPETIZERS -BUFFET

2 Apps –(Veg)
1 App–(Non-Veg)

LIVE STATIONS

1 Veg Action Stations
1 Non-Veg Action Station

RECEPTION

Main Course -Buffet
1 Chicken Entrée
1 Lamb Entrée
1 Paneer Entrée
2 Vegetable Entrée
1 Dal i.e., Lentil Entrée
1 Rice
1 Yoghurt
Assorted Breads
Salad Bar with Achaar
and Papad

MITHAAS

3 Desserts

RUBY

COCKTAIL HOUR

Appetizers –Butler
Passed
1 Apps –(Non Veg)
2 AppS–(Veg)

APPETIZERS -BUFFET

2 Apps –(Veg)
2 Apps–(Non-Veg)

LIVE STATIONS

1 Veg Action Station
1 Non-Veg Action Station

RECEPTION

Main Course -Buffet
1 Chicken Entrée
1 Lamb Entrée
1 Paneer Entrée
2 Vegetable Entrée
1 Dal i.e., Lentil Entrée
1 Rice
1 Yoghurt
Assorted Breads
Salad Bar with Achaar
and Papad

MITHAAS

3 Desserts





EMERALD

COCKTAIL HOUR

Appetizers –Butler
Passed
2 Apps –(Non Veg)
3 Apps–(Veg)

APPETIZERS -BUFFET

2 Apps –(Veg)
2 Apps–(Non-Veg)

LIVE STATIONS

2 Veg Action Stations
2 Non-Veg Action Stations

RECEPTION

Main Course -Buffet
1 Chicken Entrée
1 Lamb Entrée
1 Paneer Entrée
2 Vegetable Entrée
1 Dal i.e., Lentil Entrée
1 Rice
1 Yoghurt
Assorted Breads
Salad Bar with Achaar
and Papad

MITHAAS

4 Desserts

DIAMOND

COCKTAIL HOUR

Appetizers –Butler
Passed
3 Apps –(Non Veg)
3 Apps–(Veg)

APPETIZERS -BUFFET

3 Apps –(Veg)
2 Apps–(Non-Veg)

LIVE STATIONS

2 Veg Action Stations
2 Non-Veg Action Stations

RECEPTION

Main Course -Buffet
1 Chicken Entrée
1 Lamb Entrée
1 Paneer Entrée
2 Vegetable Entrée
1 Dal i.e., Lentil Entrée
1 Rice
1 Yoghurt
Assorted Breads
Salad Bar with Achaar
and Papad

MITHAAS

Viennese Dessert Display

BUFFET ENTREE OPTIONS

CHICKEN

Butter chicken
Kadai chicken
Chicken jalfrezi
Hyderabadi chicken
Chicken shahi korma
Chicken chettinad
Chicken kofta curry

MEAT

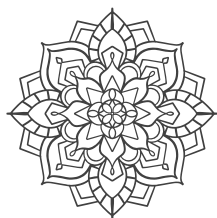
Lamb rogan
josh lamb or goat korma
Lamb raan
Nihari goat
Lamb saagwala
Beef Karahi

SEAFOOD

Shrimp masala, cashew gravy
Chilly prawns
Tropical prawns
Masala fish fry, bombay style
Malabar fish curry
Amristari fish
Ajwaini fish tikki

RICE

Pulao jeera
Pudina pulao
Brinji
Vegetable biryani
Lamb or chicken
Biryani lemon rice





VEGETARIAN

Palak paneer
Matar paneer
Paneer makhani
Malai kofta
Paneer lababdar
Achari paneer
Karhai paneer
Sarson de saag
Vegetable jalfrezi
Bhindi ki sabji
Bhindi pyaz
Baingan bharta
Kadai bhindi
Aloo gobi
Dum aloo
Aloo baigan
Aloo mirch
Aloo methi
Gajar matar (peas & carrots)
Vegetable korma
Dal makhni
Chana masala
Rajma dal

BREADS

Naans:

Plain (Ghee)
Garlic & Fresh Coriander
Everything (Sesame, Onion, Kalonji)
Bulleit
Stuffed Cheese
Keema

Paratha:

Plain
Palak
Aloo
Dal
Matar Paneera
Gobi

Poori:

Chapati
Bhatura
Lachha Paratha
Kerala Paratha
Bajara Ki Roti
Missi Roti

BUFFET DESSERT OPTIONS

KHEER

GULAB JAMUN

JALEBI

CARROT HALWA

MANGO LASSI

RASMALAI

SEMIYA PAYASAM

KESARI

SWEET PONGAL

RASGULLA

GULAB JAMUN CHEESECAKE

CARDAMOM PANNA COTTA

GULAB JAMUN CRÈME BRULÉE

MALPUA RABRI

RICE PUDDING

WALNUT HALWA

ALMOND HALWA

SHAI TUKRA



LUNCH RECEPTION PACKAGES

LOTUS

- 1 Appetizer
- 2 Vegetarian Entrée
- 1 Dal i.e., Lentil Entrée
- 1 Rice
- 1 Yogurt
- (Tawa Roti & Paratha,
Or Poori)
- Salad Bar
- Achaar
- Papad

- Mithaas
- 1 Dessert

MARIGOLD

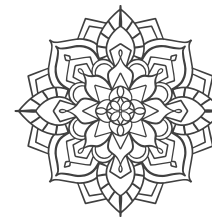
- 2 Appetizers
- 3 Vegetarian Entrée
- 1 Dal i.e., Lentil Entrée
- 1 Rice
- 1 Yogurt
- (Tawa Roti & Paratha,
Or Poori)
- Salad Bar
- Achaar
- Papad

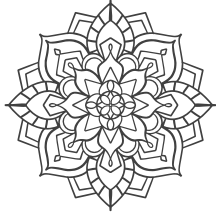
- Mithaas
- 1 Dessert

JASMINE

- 2 Appetizers
- 3 Vegetarian Entrée
- 1 Dal i.e., Lentil Entrée
- 1 Pasta
- 1 Rice
- 1 Yogurt
- (Tawa Roti & Paratha,
Or Poori)
- Salad Bar
- Achaar
- Papad

- Mithaas
- 2 Dessert





SANSKRIT PACKAGES

Sangeet, Garba, Mehndi



BRONZE

CHAAT STATION

1 Type of Chaat

TAWA STATION

Pav Bhaji Or

Paneer/Chicken Kathi Rolls

INDO-CHINESE STATION

1 Type of Rice

2 Vegetarian Entrées

(1 Can Be Chicken If Req.)

1 Type of Noodles

Salad & Accompaniments

TANDOORI Y TORTILLA

Taco Or Quesadilla

(Veg & Chicken)

Mexican Rice

Black Beans

Nachos

Mild & Hot Salsa Guacamole &

Sour Cream

MITHAAS

2 Desserts

SILVER

CHAAT STATION

2 Type of Chaat

TAWA STATION

Pav Bhaji Or

Paneer/Chicken Kathi Rolls

INDO-CHINESE STATION

1 Type of Rice

2 Vegetarian Entrées

(1 Can Be Chicken If Req.)

1 Type of Noodles

Salad & Accompaniments

TANDOORI Y TORTILLA

Taco Or Quesadilla

(Veg & Chicken)

Mexican Rice

Black Beans

Nachos

Mild & Hot Salsa Guacamole &

Sour Cream

FROM MILAN

Any 2 types of Pastas with

2 different sauces

Fresh Tossed Salad

Garlic Bread

MITHAAS

2 Desserts

GOLD

CHAAT STATION

2 Type of Chaat

TAWA STATION

Pav Bhaji Or

Paneer/Chicken Kathi Rolls

INDO-CHINESE STATION

1 Type of Rice

2 Vegetarian Entrées

(1 Can Be Chicken If Req.)

1 Type of Noodles

Salad & Accompaniments

TANDOORI Y TORTILLA

Taco Or Quesadilla

(Veg & Chicken)

Mexican Rice

Black Beans

Nachos

Mild & Hot Salsa Guacamole &

Sour Cream

FROM MILAN

Any 2 types of Pastas with

2 different sauces

Fresh Tossed Salad

Garlic Bread

MEDITERRANEAN STATION

NY Style Rice & Chicken Shawarma
or Falafel Served with Greek Salad
Hummus, Tahini, Tzatziki, Spicy sauce

MITHAAS

2 Desserts



Upgrades available for additional cost:

Live Dosa Station: 2 types of Dosa

Live Omelet Station: Variety of Omelets

Live Crepes Station: 3 type of Crepes

Additional Dry Snack

Additional Hot Dish

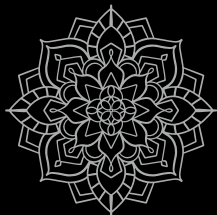
Additional Lamb chops

Additional Shrimp

Additional Dessert

Additional Masala Tea or Coffee

Additional Mango Lassi/Rose Lassi/Mango Shake



BARAAT SNACK PACKAGES

OPTION ONE

Samosa or Kachori

Cucumber Chutney

Sandwiches

Masala Tea or Madras Coffee

OPTION TWO

Samosa or Kachori

Cucumber Chutney

Sandwiches

Vada Pav or Kathi Roll

Masala Tea or Madras Coffee

Sample selections below reflect what can be included in packages

Spicy bhel mix

Masala chips

Spicy peanuts

Banana chips

Boondi murukku

Puri

Samosas

Assorted Dried Indian

Snacks

Mango lassi

shooters

Mini Sliders

Kathi Rolls

Churros

Masala Fries

Hot dogs

Mini Pizza

Kachori

Chana Dal

Bombay Sandwich

(with & w/o cheese),

Garden potatoe or

paneer, samosas,

bread pakora

Assorted Puffs

Vegetable curry

Mushroom

Paneer



BREAKFAST & BRUNCH PACKAGES

OPTION ONE

Batata Poha
 Fafda
 Jalebi
 Papaya Salad
 Green Chilies
 Besan Chutney
 Masala Tea or Madras
 Coffee

OPTION TWO

Poha or Vegetable
 Upma
 Steamed Idli
 Vada
 Sambhar
 Coconut Chutney
 Tomato Chutney
 Masala Tea or Madras
 Coffee

OPTION THREE

Paratha Station:
 2 Types of Paratha
 Pickles
 Yogurt
 Bread Pakora
 Fruit Salad
 Masala Tea or Madras
 Coffee

DOSA

Plain
 Potato Masala
 Paneer Bhurji
 Chicken
 Masala
 Lamb Keema

UTTAPAM

Mini Uttapam (3-4")
 made fresh at the
 station
 with chopped fine
 tomato
 carrots coriander
 green chilipodi
 power

ILDI

Steamed Fresh

Accompaniments

Coconut chutney
 Tomato chunet
 Tamarind chutnet
 Coriander chutney
 Sambar

GUJARATI LUNCH BUFFET

CURRIES

CHOICE OF (4) FOUR

Kadhi Pakora	Rajma & Sweet Corn	Aloo Methi Aloo, Baingan &	Tindora & Capsicum
Undhiyu	Gujarati Dal	Peas	Batata Poha
Mixed Vegetable Shaak	Malai Kofta	Bataka Ringan	Mix Kathol
Dudhi Chana	Corn Paneer	Kabuli Chana	
		Bhinda	

RICE

(CHOICE OF (2) TWO

Jeera Rice
Peas Pulao
Vegetable Biryani
Lemon Rice
Khichdi

SALAD

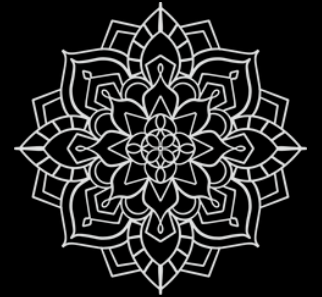
CHOICE OF (1) ONE

Melon and Mint Salad jicama, mango,
radish, chaat masala
Cabbage, Carrot or Papaya Sambharo

BREADS

INCLUDED

Puri (Live extra charge)
Roti
Paratha



ACCOMPANIMENTS

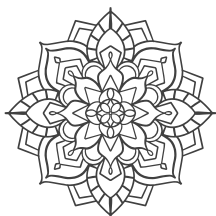
CHOICE OF (2) TWO

Khaman or Rava Dhokla
Raita
Pickle
Papad
Mixed Vegetable Platter

DESSERTS

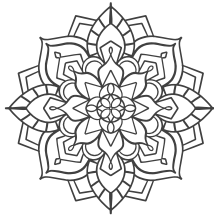
CHOICE OF (2) TWO

Shrikhand (dry fruit, tropical, berry)
Kheer
Carrot Halwa
Basundi Malpua
Ladoo
Barfi



BEVERAGE PACKAGES





DELUXE

LIQUORS

Tito's Vodka
Light Bacardi Superior Rum
Spiced Captain Morgan
Tanqueray Gin
Deward's White Label Scotch
Whiskey Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Patron Silver Tequila
Courvoisier VS or Hennessy VS
Sweet Vermouth Martini & Rossi
Dry Vermouth Martini & Rossi Rosso
Cointreau

HOUSE WINES

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot,
and Prosecco

BEERS

(2) Domestic Beers
(2) Import Beers/ Local Brews

SOFT BEVERAGES

PREMIUM

LIQUORS

Grey Goose Vodka
Light Bacardi Superior Rum
Ron Zacapa Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Whiskey Knob Creek Bourbon
Bulliet Whiskey
Casamigos Blanco Tequila
Hennessy Privilege VSOP Cognac
Assorted Cordials
Sweet Vermouth Martini & Rossi
Dry Vermouth Martini & Rossi Rosso
Grand Marnier

HOUSE WINES

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot,
and Prosecco

BEERS

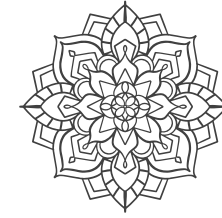
(3) Domestic Beers
(3) Import Beers/ Local Brews

SOFT BEVERAGES



(2) Hour Minimum Required for all Bar Packages

GENERAL INFORMATION



MENU SELECTION

Arjun Catering provides a wide selection of menu options, with the flexibility to create customized menus upon request. To guarantee the availability of your chosen items, please submit all menu selections at least three weeks before your scheduled event. Prices are subject to change in the event of increased food or beverage costs.

GUARANTEES

Final attendance numbers must be confirmed and communicated to Arjun Catering by 12:00 noon, seven (7) days before the first scheduled function. This number will serve as a binding guarantee and cannot be reduced thereafter. If the final guarantee is not provided by the deadline, the attendance figure listed on the original contract will be considered final. Full pre-payment is required for all catered events.

DEPOSITS & CONDITIONS OF PAYMENT

A non-refundable deposit of at least 25% is required to secure all events. The event contract will outline the specific deposit schedule. The estimated final balance must be paid in full 30 days prior to the first scheduled function. Final guarantees and any remaining balance are due seven (7) days before the event. A valid credit card must be kept on file to cover any additional charges incurred during the event.

FOOD TASTINGS

Food tastings are available upon request. Fees associated with tasting will be determined based off menu selections.

SERVICE CHARGE & TAXES

A 25% taxable service charge and applicable state sales tax will be added to food and beverage, and related services including labor fees.

FOOD ALLERGIES

Arjun Catering takes every precaution to identify ingredients that may trigger allergic reactions. While many foods can potentially cause allergies, eight common allergens account for approximately 90% of all food-related allergic reactions: peanuts, tree nuts, milk, eggs, wheat, soy, fish, and shellfish. Guests are required to inform Arjun Catering of any food allergies or intolerances at the time of menu selection.

EQUIPMENT RENTALS

Certain menus and live action stations may necessitate specialized equipment. Based on the venue and event location, Arjun Catering may need to arrange equipment rentals to accommodate these requirements. Any associated rental costs will be the responsibility of the client.

LABOR FEES

Specific menus and live action stations require chef attendants or additional labor. The chef attendant fee is \$250.00+ service charge and tax. One chef is required per every 75 guests. Bartending services are billed at \$250 per bartender for up to four (4) hours. Any additional time will be charged at a rate of \$125 per bartender per hour. One bartender is required per every 75 guests.

TRAVEL EXPENSES

Depending on the location of the event, travel expenses may occur. These expenses will be the responsibility of the client.



Email: sales@arjuncatering.com

Contact: (954) 300-3225

www.arjuncatering.com