



ARJUN CATERING
INDIAN FUSION

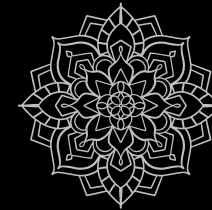
MENUS



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



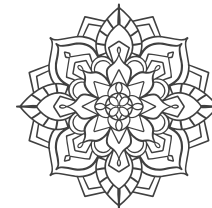


EXECUTIVE CHEF ANTHONIDOSS RAMESH

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.

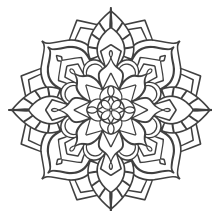
Every menu we offer has been thoughtfully designed to reflect balance, abundance, and flavor-forward compositions. Some are curated as structured plated experiences. Others allow for more fluid buffet-style selections. But each one is rooted in culinary care and presentation that reflects the caliber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

Cucumber Cups with Vegetable Tartar
Mutter Kachori with Tamarind Chutney
Mini Caprese Skewers with Balsamic Glaze
Spanakopita
Tomato Shorba Shots
Vegetable Kofta with Smoke Tomato Coulis
Vegetable Seekh Kebab with Hara Chutney
Watermelon with Goat Cheese and Fresh Mint
Zucchini Fritters with Tzatziki

PANEER

Malai Kofta with Makhani Sauce
Paneer Hara Bhara Kabab
Paneer Pakora with Mint Chutney
Paneer Spinach Spring Rolls with Sweet Thai Chili
Paneer Tikka Skewer with Imli Chutney
Petite Paneer & Spinach Samosa, Basin Chutney

VEGAN

Mixed Vegetable Croquette
Dhokla with Lemon Mustard Seed
Gobi Manchurian
Masala Vada with Coconut Chutney
Medu Vada with Coconut Chutney
Petite Punjabi Aloo Tiki
Onion Pakora with Spiced Imli Chutney
Petite Vegetable Samosa with Mint Chutney
Spiced Sabudana Tikki
Spaghetti Squash Spring Rolls
Summer Rolls with Seasonal Vegetables
Mixed Vegetable Pakora with Mint Chutney
Vegetable Spring Roll with Sweet Thai Chili
Za'atar Infused Idli

BEEF

Petite Beef Empanadas served with Chimiichurri
Beef Franks en Croûte
Beef Satay with Spicy Peanut Sauce
Chapli Kabab
Mini Beef Kofta
Mini Beef Wellington
Petite Beef Samasos
Petite Shami Kabab

POULTRY

Achari Chicken Wings
Chicken 65 Lollipops
Chicken Anardana Kebab
Chicken Eggrolls
Chicken Malai Boti
Chicken Manchurian Bites
Chicken Pakora served with Mint Chutney
Chicken Reshmi Kabab
Chicken Satay with Spicy Peanut Sauce
Chicken Seekh Kabab
Chicken Shami Kebab
Mini Arepas Stuffed with Butter Chicken
Petite Chicken Empanadas
Petite Chicken Samosa

LAMB

Lamb Boti Kabab
Lamb Chapli Kabab served with Raita
Lamb Tikka
Petite Lamb Kofta with Mint Chutney
Petite Lamb Samosa with Corriander Pesto
Tandoori Lamb Chops served with Mint Chutney

SEAFOOD

Amritsari Fish with Hara Chutney
Bacalao Croquette
Bengali Fish Pakora
Coconut-Crusted Shrimp with Sweet Thai Chili
Crispy Shrimp Tempura with Imli
Spiced Kataifi Wrapped Shrimp
Curry Leaf & Tamarind Glazed Shrimp
Spiced Karala Crab Cakes Smoked Pepper Aioli
Lobster Spring Rolls with Sweet Lime Chili Sauce
Mini Crab Cakes, Lemon Aioli
Shrimp or Fish Koliwada
Tandoori Shrimp or Salmon with Citrus Yogurt



LIVE ACTION STATIONS

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

DESI PIES (NAAN PIZZA)

BUTTER CHICKEN

Creamy tomato-butter masala, mozzarella, red onion,

DESI MARGHERITA

Spiced tomato & shredded fresh paneer

FUNGHI

Assorted wild mushroom, roasted garlic aioli drizzle

GREAT WHITE

Roasted garlic, red onion, shredded fresh paneer & mozzarella

KEEMA

Roasted sweet peppers, mint yogurt chutney drizzle

TANDOORI CHICKEN

Marinated Chicken with mint raita

THE MEDITERRANEAN TABLE

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

Fire Grilled Skewers: Lamb, Chicken & Veg

Sauces Red Pepper, Tzatziki, Schug

Jalapeno Falafel Mint Yogurt Dipping Sauce, Tahini

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

Roasted Garlic

SPICE & WOK

Black pepper shrimp

Chicken scallion spicy, japchae shrimp

Chili paneer

Five spice tofu

Gobi manchurian

Hakka noodles

Kung pao chili chicken

Momos:

Red vegetable curry

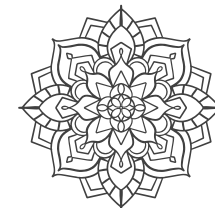
Schezwan chicken

Szechuan shrimp

Thai basil fried rice

Thai chicken curry green

Vegetable fried rice





STREET FOOD

Kathi rolls:

- Butter Chicken
- Chicken Tikka
- Lamb Kofta
- Masala Egg
- Mixed Vegetable
- Paneer tikka

Frankies:

- Chicken Manchurian
- Egg & Mixed Vegetable
- Paneer
- Prawn Masala
- Spiced Fish
- Vegetable & Aloo

Baida Roti

Misal Pav

Pav Bhaji

Ragda Patties

Vada Pav

CHAAT BAZAAR

Aloo Tikki Chaat

Bhel Puri

Chinese Bhel Chaat

Dahi Bhala Chaat

Dahi Papdi

Jhal Muri

Papdi Chaat

Pani Puri:

- Ceviche
- Classic
- Tuna Tartar

Assorted Water Options:

Citrus, Classic, Kala Khatta, Lychee,

Mango, Passion Fruit, Watermelon

Samosa Chaat

Sev Puri

MASALA Y TORTILLA

Fresh homemade Tacos

CAMARONES PICANTE

pickled red onion & cabbage slaw

FRIJOLE NEGRO Y PANEER

festival salsa, cilantro crema

TACOS DE PESCADO

masala battered Mahi, spiced slaw

POLLO

onion, cilantro, tomatillo sauce

RAJAS

charred poblano, crema, onion, and spices

SQUASH BLOSSOM

masala battered, queso fresco, cilantro crema

ACCOMPANIMENTS

Assorted Salsas, Crema, Pickled Red Onion,

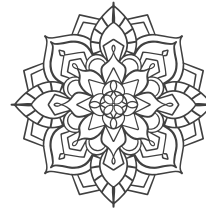
Cotija Cheese, Lime, Cilantro, Hot Sauces,

Fresh Jalapenos

ENHANCEMENTS

Elotes

Fresh Guacamole



GLOBAL DOUGH

Gourmet Empanadas:

Beef

Butter Chicken

Caprese

Spinach & Cheese

Truffle Malai Mushroom

Homemade Corn Arepas:

Chicken Tiki Masala

Queso Blanco

Palak Paneer

Assorted Chutneys, Raita, Pickles & Chili

Samosas

Butter Chicken

Chicken Keema

Garden Vegetable

Lamb Keema

RUSTICO ITALIANO

Caprese Salad

Fresh Basil, Heirloom Tomatoes, Fresh Mozzarella
& Extra Virgin Olive Oil & Balsamic Glaze

Tartufo Risotto

Velvety Arborio rice infused with rich truffle and
aged cheese

SABOR DEL CARIBE

Ceviche de Camarón

Citrus with Tomato, Onion, Cilantro, & Lime

Chicken Pinchos

Sweet BBQ Glaze

Empanadas

Butter Chicken

Palak Paneer

Ensalata Tropical

Fresh Pineapple, Cucumber, Lime & Jalapeno

Jerk Chicken Wing

Spicy Jerk Marinated Wings Grilled with

Caribbean Spices

Tostones

Mojo Shredded Chicken & Avocado Crema

Pesto Genovese

Basil, Pine Nuts, Aged Parmesan, Extra Virgin Olive Oil

Arrabbiata

spicy tomato with chili

Accompaniments

Focaccia, Assorted Oils & Dips





THE GRAND TANDOOR

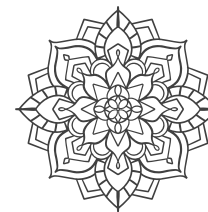
Chicken Anardana
Chicken Mali Boti
Chicken Seekh Kabab
Chicken Tandoor
Chicken Tikka
Lamb Boti Kebab
Lamb Chops
Lamb Seekh Kabab
Paneer Achari
Paneer Tikka
Panner Malai
Pineapple Tandoori
Salmon Tikka
Shrimp- Chili Garlic
Shrimp Tikka
Vegetable Tikka
Beef Malai Boti
Beef Seekh Kebab
Beef Tikka

INDIA HOUSE

Bajre Ki Khichdi
Butter Chicken
Chole Bhature
Dal Baati Churma
Gatte ki Sabzi
Goat Biryani
Hyderabadi Chicken
Ka Pulao
Ker Sangri
Khad Ka Murg
Khade Mewe
Laal Maas
Lamb Biryani
Meen Biryani
Punjabi Tadka Dal
Saag Paneer
Safed Maas
Tomato Methi Rice
Vegetable Biryani
Wadi Pulao

HOUSE OF PAKISTAN

Achar Chicken
Achar Ghohst
Aloo Ghohst
Beef Karahi
Bhuna Ghohst
Charsi Goat Karahi
Chicken Qorma
Haleem
Harai Masala Karahi
Chicken
Karahi Chicken
Karahi Ghohst
Lamb Karahi
Lamb Qorma
Murgh Choley
Namak Mandi Chicken
Palak Chicken
Palak Ghohst
Pulao
Seekh Fry
White Chicken Karahi
White Chicken Qorma



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

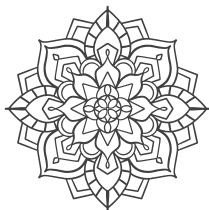
Served in radicchio and Boston lettuce cups, finished with passion fruit vinegar

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 BHALLA RE-IMAGINED

puffed lentil dumpling set in chilled sweet yogurt, tamarind and mint , beetroot–potato textures, and pomegranate molasses pearls

QUINOA TIKKI & AVOCADO MOUSSE

Crisp spiced quinoa patty, cilantro–avocado mousse, potato sev, and baby Boston lettuce

SAMOSA RAGDA TARTLET

Savory tart filled with garden vegetables, crisp yogurt, mint cilantro coulis, and kokum aioli

TOMATO TULASI TART

heirloom tomato and basil tart on chilled gazpacho essence

HONEYDEW MELON CONSOMMÉ

chilled honeydew melon soup with fresh berries and basil sorbet

PUMPKIN FLOWER PAKORA

Stuffed pumpkin blossom with parsnip–mascarpone purée, raspberry chutney, and micro herbs

CRISPY BABY SPINACH CHAAT

Chickpea flour–dusted spinach, Kashmiri chili–infused potato purée, heart of palm, sweet drop peppers, and minted salt

DRY FRUIT-STUFFED POTATO PATTI

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

PLAK PATHA & DAHI VADA CHAAT

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



PLATED DINNER ENTRÉES

Choice of (3) Three

VEGETARIAN

MALAI KOFTA ROYALE

paneer & vegetable dumplings with sautéed romanesco, bocconcini, baby roots, & corn cream sauce

PANEER PASANDA TRILOGY

three layer stuffed paneer with rajma tikki and lemongrass tomato jus

CAULIFLOWER STEAK

seared cauliflower with baked pumpkin purée and chili coconut sauce

PEPPER BASKET

roasted red pepper filled with lentils curry and herb oil

STUFFED ALOO DUM

potato filled with fried onion, raisins, warm spices, & beetroot, finished with rich tomato gravy



SEAFOOD

TAMARIND MISO SEA BASS

roasted sea bass with vegetable khichdi, jeera broccolini, & panch phoron–kumquat glaze

MASALA COATED FRIED FISH

crisp masala fish with Goan curry sauce, yuca masala, and lemon rice

BELL PEPPER & SHALLOT CRUSTED FISH

mascarpone lentil risotto, Thai papaya slaw, and Peruvian sweet pepper moilee

LOBSTER CANNOLI

crisp cannoli shell filled with chilled lobster mousse, citrus zest, & chive- served with taramasalata smear, micro herbs, & a touch of smoked paprika oil



DUM KI NALLI GOSHT

8-hour slow braised lamb shank in aromatic gravy, saffron basmati rice, and burani raita

TANDOORI LAMB RACK

spiced lamb rack with aloo masala patty, pan seared squash, & tapenade poriyal

BEEF TENDERLOIN

tenderloin medallion with green asparagus and semiya upma

GARAM MASALA SHORT RIB

slow braised short rib infused with garam masala, vegetable jalfrezi, and rava upma

TANDOORI TANGDI KEBAB

chicken leg stuffed with burrata cream, paired with saffron pulao and smoked jus

FILET MIGNON & SEARED FOIE GRAS

spice crusted filet mignon with seared foie gras, apricot couscous, and kasoori methi jus.

BONE-IN FRENCHED CHICKEN BREAST

stuffed with chettinad mushrooms, rainbow cauliflower & silky makhani sauce

MEAT AND POULTRY

CHICKEN MALAI CORDON BLEU

malai marinated chicken roulade filled with cheese, served with green pea purée and beetroot tikki

KASHMIRI CHILI SKIRT STEAK

chili rubbed skirt steak with vegetable biryani, Chettinad mushrooms, & herb chimichurri





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

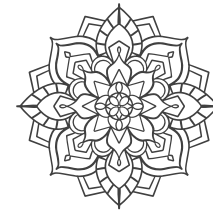
Roasted with maple syrup, topped with candied pecans
and mascarpone vanilla mousse

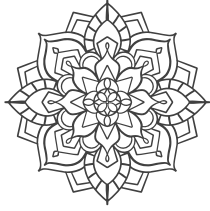
CARDAMOM-COCONUT PANNA COTTA

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
2 Vegeterian

RECEPTION

Main Course -Buffet
2 Chicken Entrées
2 Vegetable Entrées
1 Rice Entrée
1 Jeera Rice
1 Yogurt
1 Choice of Bread
Salad Bar with Achaar
and Papad

MITHAI

2 Desserts

SAPPHIRE

COCKTAIL HOUR

Appetizers –Butler Passed
1 Poultry
2 Vegeterian

RECEPTION

Main Course -Buffet
2 Chicken Entrées
2 Vegetable Entrées
1 Dal i.e., Lentil Entrée
1 Rice Entrée
1 Jeera Rice
1 Yoghurt
1 Choice of Bread
Salad Bar with Achaar
and Papad

MITHAI

2 Desserts

RUBY

COCKTAIL HOUR

Appetizers –Butler Passed
1 Seafood or Beef
1 Poultry
1 Vegeterian

APPETIZERS -BUFFET

2 Vegeterian

RECEPTION

Main Course -Buffet
2 Chicken Entrées
2 Vegetable Entrées
1 Dal i.e., Lentil Entrée
2 Rice Entrée
1 Yoghurt
1 Choice of Bread
Salad Bar with Achaar
and Papad

MITHAI

3 Desserts





EMERALD

COCKTAIL HOUR

Appetizers –Butler Passed

- 1 Seafood or Lamb
- 1 Panner or Beef
 - 1 Poultry
- 1 Vegeterian

APPETIZERS -BUFFET

- 2 Vegeterian

LIVE STATIONS

- 1 Action Stations

RECEPTION

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

MITHAI

- 4 Desserts

DIAMOND

COCKTAIL HOUR

Appetizers –Butler Passed

- 1 Seafood
- 1 Lamb
- 1 Panner or Beef
 - 1 Poultry
- 1 Vegeterian

APPETIZERS -BUFFET

- 1 Protein
- 2 Vegeterian

LIVE STATIONS

- 2 Action Stations

RECEPTION

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

MITHAI

- 5 Desserts

LUNCH RECEPTION PACKAGES

LOTUS

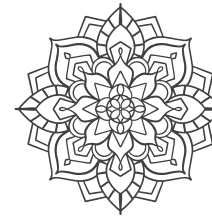
- 1 Appetizer
- 2 Vegetarian Entrées
- 1 Dal i.e., Lentil Entrée
- 1 Rice
- 1 Yogurt
- 1 Choice of Bread
- Salad Bar
- Achaar
- Papad
- Mithai
- 1 Dessert

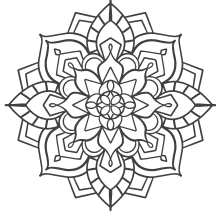
MARIGOLD

- 2 Appetizers
- 3 Vegetarian Entrées
- 1 Dal i.e., Lentil Entrée
- 1 Rice
- 1 Yogurt
- 1 Choice of Bread
- Salad Bar
- Achaar
- Papad
- Mithai
- 2 Dessert

JASMINE

- 2 Appetizers
- 3 Vegetarian Entrées
- 1 Dal i.e., Lentil Entrée
- 2 Rice Entrées
- 1 Yogurt
- 2 Choices of Bread
- Salad Bar
- Achaar
- Papad
- Mithai
- 3 Dessert





JASHN PACKAGES

Sangeet, Garba, Mehndi



BRONZE

CHAAT STATION

3 Types of Chaat

LIVE ACTION STATION

Choice of 1 Action Station

MITHAI

2 Desserts

SILVER

CHAAT STATION

3 Types of Chaat

LIVE ACTION STATION

Choice of 2 Action Station

MITHAI

3 Desserts

GOLD

Appetizers –Butler Passed

Choice of 2 Items

CHAAT STATION

3 Type of Chaat

LIVE ACTION STATION

Choice of 3 Action Station

MITHAI

3 Desserts

PLATINUM

Appetizers –Butler Passed

Choice of 3 Items

CHAAT STATION

3 Type of Chaat

LIVE ACTION STATION

Choice of 4 Action Station

MITHAI

4 Desserts



BUFFET ENTREE OPTIONS

CHICKEN

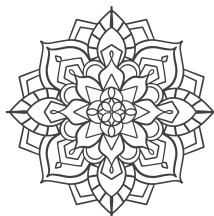
Achhari Chicken
Butter Chicken
Butter Chicken
Chicken Chettinad
Chicken Curry
Chicken Do Pyaza
Chicken Jalfrezi
Chicken Kofta Curry
Chicken Kolhapuri
Chicken Korma
Chicken Saag
Chicken Shahi Korma
Chicken Tikka Masala
Chicken Vindaloo
Chili Chicken
Coconut Chicken Curry
Hyderabadi Chicken
Kadai Chicken
Murgh Malai Curry

SEAFOOD

Ajwaini Fish Tikki
Amristari Fish
Butter Garlic Prawns
Chilly Prawns
Coconut Shrimp Curry
Fish Korma
Fish Tikka Masala
Goan Fish Curry
Kerala Fish Moilee
Malabar Fish Curry
Malai Fish Curry
Mangalorean Fish Curry
Masala Fish Fry
Mustard Fish Curry
Pepper Fry Shrimp
Shrimp Masala
Shrimp Vindaloo
Tandoori Salmon Tikka

MEAT

Bhuna Gosht
Goat Curry
Keema Masala
Lal Maas
Lamb Do Pyaza
Lamb Kadai
Lamb Kolhapuri
Lamb Korma
Lamb Raan
Lamb Rogan Josh
Lamb Saag
Lamb Saagwala
Lamb Vindaloo
Nihari Goat
Pepper Fry Lamb
Sheekh Kebab Masala
Beef Chili
Beef Curry
Beef Karahi





RICE

Brinji
Chicken Biryani
Coconut Rice
Jack Fruit Biryani
Jeera Rice (cumin rice)
Lamb Biryani
Lemon Rice
Peas Pulao
Pudina Pulao
Pulao Jeera
Saffron Pulao
Shrimp Biryani
Basmati Rice
Tomato Rice
Vegetable Biryani

VEGETARIAN

Achari Paneer
Aloo Baigan
Aloo Gobi
Aloo Methi
Aloo Mirch
Avarakkai Thoran
Baingan Bharta
Bajre Ki Khichdi
Bataka Ringan
Batata Poha
Bhinda
Bhindi Ki Sabji
Bhindi Pyaz
Chana Masala
Chole Bhaturo
Corn Paneer
Dal Baati Churma
Dal Makhni
Dudhi Chana
Dum Aloo
Ennai Lathirikai

Gajar Matar
Gujarati Dal
Kabuli Chana
Kadai Bhindi
Kadhi Pakora
Karhai Paneer
Malai Kofta
Malai Kofta
Matar Paneer
Mix Kathol
Mixed Vegetable Shaak
Palak Paneer
Paneer Lababdar
Paneer Makhani
Rajma Dal
Rajma & Sweet Corn
Sarson De Saag
Tadka Dal
Tindora & Capsicum
Undhiyu
Vegetable Jalfrezi
Vegetable Korma

BREADS

Naans:

Plain (Ghee)
Garlic & Fresh Coriander
Everything
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

Besan Laddu

Cardamom Crème Brûlée

Cardamon Panna Cotta

Chocolate Samosa

Coconut Burfi

Gulab Jamun

Gulab Jamun Cheesecake

Gulab Jamun Creme Brulee

Halwa

- Almond
- Carrot
- Cashew
- Chocolate
- Kaddu
- Moong Dal
- Walnut

Jalebi

Kaju Katli

Kesari

Kheer

Kulfi

- Blueberry
- Chocolate
- Coconut
- Malai
- Mango
- Pistachio
- Rose
- Strawberry

Malpua Rabri

Mango Lassi

Milk Cake

Motichoor Laddu

Phirni

Pistachio Burfi

Rabri

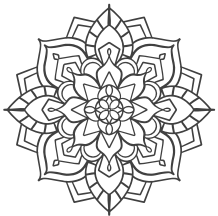
Rasgulla

Rasmalai

Rasmalai Tres Leches

Saffron Panna Cotta

Semiya Payasam



BARAAT SNACK PACKAGES

ESSENTIAL

- (1) Dry Snack Selections
- (2) Savory Bites
- Fresh Seasonal Fruit
- (1) Chai or Coffee
- (1) Cold Beverage

SIGNATURE

- (2) Dry Snack Selections
- (3) Savory Bites
- Fresh Seasonal Fruit
- (1) Chai or Coffee
- (2) Cold Beverage

GRAND

- (3) Dry Snack Selections
- (4) Savory Bites
- Fresh Seasonal Fruit
- (2) Chai or Coffee
- (2) Cold Beverage

BAARAT MENU CHOICES

DRY SNACKS

Aloo Bhujia	Indian-Spiced Pretzels
Bombay Mix	Masala Popcorn
Cornflakes Chivda	Mixed Nuts
Farsan Mix	Sev
Gathiya	Roasted Chana
Hing Jeera Peanuts	Spicy Moong Dal
Honey Roasted Peanut	Trail Mix

SAVORY BITES

Aloo Tikki Sliders
Butter Chicken Mini Wraps
Chicken Salad Mini Croissants
Chicken Samosas
Chili Paneer Bites
Cucumber Mint Tea Sandwiches
Egg Bhurji Mini Rolls
Egg Mayo & Mustard Sandwiches
Grilled Veggie & Hummus Wraps

Mini Dhokla Squares
Mini Pav Bhaji Sliders
Mini Vada Pav Sliders
Paneer & Avocado Sandwiches
Paneer Tikka Skewers
Spicy Chicken Puff Pastries
Vegetable & Hummus Shots
Vegetable Puff Pastries
Vegetable Samosas

COLD BEVERAGES

Aloe Vera Juice	Coconut Lime Lemonade	Ginger Lemon Infused Water	Mint Lemonade
Assorted Soft Beverages	Cucumber Mint Infused Water	Ginger Turmeric Iced Tea	Mixed Fruit Juice
Citrus Infused Water	Coconut Water	Hibiscus Iced Tea	Rose Lemonade
Classic Nimbu Pani	Orange Juice	Kala Khatta	Watermelon Juice



BREAKFAST & BRUNCH PACKAGES

NASHTA

Masala Egg Bhurji
Chole
Aloo & Plain Paratha
Yogurt
Mango Pickle
Fresh Cut Fruit Platter
Masala Chai
Coffee

ELITE NASHTA

Idli
Poha
Sambar
Coconut Chutney
Tomato Chutney
Medu Vada
Fresh Cut Fruit Platter
Masala Chai
Coffee

LUXE NASHTA

Masala Egg Bhurji
Chicken Keema
Chole
Bhature
Tandoori Breakfast Potatoes
Dal Khichdi
Bread Pakora
Plain Paratha
Fresh Cut Fruit Platter
Masala Chai
Coffee
Ginger Tea

ADD ON ITEMS:

Live Dosa Station:

2 Types of Dosa

Cooked to Order Omelet Station:

Assorted Mix-ins

Live Crepes Station:

2 Type of Crepes

Live Filter Coffee:

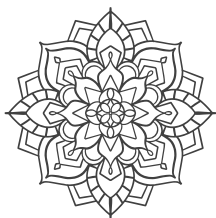
Steam Milk

Assorted Lassi:

Choice of 2

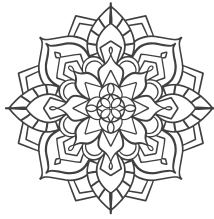
Smoothies & Shakes

Choice of 2



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

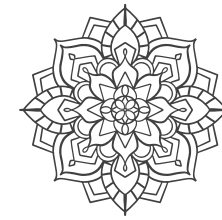
(3) Domestic Beers
(3) Import Beers/ Local Brews

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.

TRAVEL EXPENSES

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

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. Group is responsible to provide caterer all allergies 21 days prior to first scheduled event. After said date, caterer cannot guarantee to accommodate request.

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. One bartender is required per every 75 guests. These fees are for up to four (4) hours. Any additional time will be charged at a rate of \$75 per Chef or Bartender per hour.

SERVICE CHARGE & TAXES

A taxable service charge of 12% will be applied to all event related charges. This fee covers event planning, administrative coordination, production support, culinary preparation, packaging, transportation logistics, setup, and related operational expenses required to execute the event. The service charge is not gratuity and is distributed in accordance with company policy. Applicable sales tax will be added.



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