



SUKHADIA CATERERS

Tradition, Beyond Excellence



I. MAIN MENU

At the Bar

Appetizers

Action Stations

Main Course

Accompaniments

Desserts

II. GUJARATI MENU

Appetizers

Main Course

Desserts

III. NON VEGETARIAN SELECTION

Appetizers

Main Course

IV. BREAKFAST & BRUNCH

This menu is for sample only. All menu items can be customized to your preferences.

Call: 1-877-Sukhadia | E-mail: catering@sukhadia.com | Website: sukhadiacaterers.com



I. MAIN MENU



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MAIN MENU **AT THE BAR**

COLD DRINKS

LASSI

(Mango, Rose, Sweet and Salty)

SHAKES

(Mango, Chikoo, Kesar, and Pineapple)

PINA COLADA

THANDAI

JAL-JEERA

NIMBU PANI

MINT LEMONADE

JEERA CHAAS

ROSE FALOODA

SEASONAL QUENCHERS

FRESH FRUIT PUNCH

SUGARCANE JUICE

COCONUT WATER

SMALL BITES

MIX MASALA NUTS

SPICY PEANUTS

MASALA CASHEWS

SINGH BHAJIYA

TRAIL MIX

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MAIN MENU **APPETIZERS**

BUTLER PASS

CUT MIRCHI

Jalapeno peppers filled with garam masala and fried crisp

CASHEWNUT ROLLS

Potato croquettes coated with cashew nuts, served with tamarind chutney

ALOO SABUDANA TIKKI

Tapioca coated, deep fried potato patties

CLUB SAMOSA

Fried triangular turnovers filled with potatoes and green peas, served with mint and tamarind chutney

PANEER POPPERS

Shallow fried desi style cottage cheese poppers

VEGETABLE SPRING ROLLS

Deep fried vegetable wraps served with sweet chilli sauce

BABY CORN FRITTERS

Fried baby corn dumpling with herbs and spices, served with soy sauce

MINI BATATA VADA

Potato and green masala croquettes deep fried, served with mint chutney

HOT APPETIZERS

ASSORTED VEGETABLE PAKORA

Assorted vegetable fritters, served with mint chutney

VEGETABLE KEBAB

Mixed vegetable croquettes served on a cocktail skewer

PANEER MASALA CUTLETS

Mixed vegetable patties filled with paneer

HARYALI PANEER TIKKA

Home made cottage cheese flavored with herbs and spices

PANEER SHASLIK

Cottage cheese, tomato, onion and bell pepper on a cocktail skewer

CHILI PANEER

Cubes of cottage cheese tossed with onion, bell pepper & garlic, Chinese style

CHILI TOFU

Tofu cubes tossed with curry leaves and fresh chilli flakes, szechuan style

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GOBI MANCHURIAN

Cauliflower florets tossed with onion & garlic in a chili-garlic sauce

VEGETABLE MANCHURIAN

Vegetable dumplings tossed in a chili-garlic sauce

VEGETABLE PUFF

Baked phyllo pastry filled with potatoes, vegetables, and garam masala

FRIED MAC 'N CHEESE BALLS

Crispy golden fritters filled with macaroni and cheese

MASALA IDLI

Stir fried Idli topped with herbs and spices, served with coconut chutney

PANEER TIKKA KEBAB

Yogurt marinated cottage cheese baked in a clay oven

ALOO TIKKI WITH CHANNA

Crispy potato fritters served with chana masala, chutney, and sev

SPINACH PAKODA

Crunchy spinach fritters served with tamarind chutney

VEGETABLE LOLLIPOP

Vegetable cutlets spiced up with chilli and garlic

SPINAKOPITA

Triangular shaped, savory pie filled with spinach and cheese

STUFFED BELL PEPPERS

Baked peppers stuffed with potatoes, onions and spices

PANEER SPINACH ROLL

Spinach and cheese filled Mexican pastry rolls

PIZZA BITES

Mini pizza bites with toppings

RAGDA PATISE

Potato patties with pea lentils and mixed chutney

COLD APPETIZERS

VEGETABLE SUSHI ROLL

Japanese-style, sushi roll filled with avocado, cucumber, and pickle

MOZZARELLA TOMATO SALAD

Fresh mozzarella, cherry tomatoes, and garden basil tossed in a light balsamic dressing

BRUSCHETTA

Garden picked tomatoes and fresh basil, over toasted bread

TOKRI CHAAT BASKET

Tangy chaat served in mini phyllo shells

ASSORTED CHEESE AND CRACKERS

A varied assortment of crackers with cheddar, pepperjack, and american cheese

VEGETABLE CRUDITE

Fresh vegetable platter served with tzaziki pesto dip

MEXICAN BHEL

Bhel poori mixed with mexican salsa, black beans, and tortilla chips

PASTA SALAD

Penne pasta with olives, basil, and vegetables tossed in Italian dressing

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MAIN MENU **ACTION STATIONS**

VATAN NU VILLAGE

LIVE BHAJRI ROTLA

BAINGAN BHARTA

MASALA KHICHDI

JEERA CHAAS

PICKLE

GARLIC CHUTNEY

GUD AND GHEE

SOUTH INDIAN STATION

LIVE DOSA OR MINI UTTAPAM

IDLI OR PANYARAM

SAMBHAR

COCONUT CHUTNEY

SPICY TOMATO CHUTNEY

CHAATWALA

Choice of two:

BHEL POORI

SEV POORI

DAHI POORI

SAMOSAS CHAAT

JAIPUR CHAAT

ALOO PAPDI CHAAT

TOKRI CHAAT

KHARKARIYA CHAAT

SANDWICHES AND WRAPS

Choice of one:

BOMBAY CHUTNEY SANDWICH

GRILLED VEGETABLE PANINI

PANEER WRAP

VEGETABLE WRAP

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KATI ROLL ON TAVA

SET UP OF BOMBAY STYLE KATI STATION WITH VARIETY STUFFING:

potato, paneer, and vegetables on a Roomali Roti with onion, chili, and chutney

PANI POORI STATION

FUN FOOD CART

Choice of two:

DABELI

VADA PAV SLIDERS

PAV BHAJI

KHICHU

SEV KHAMANI

RAGDA PATTISE

CHANA TIKKI

DELHI EXPRESS

CHOLE BHATURE

VEGETABLE BIRYANI

BOONDI RAITA

PICKLE

ITALIAN BISTRO

LIVE PASTA:

Choice of pasta, toppings, and sauces

GARLIC BREAD

MEXICAN FIESTA

LIVE ACTION

VEGETABLE QUESADILLAS OR TOSTADA

BLACK BEANS

NACHO BAR

with pico de gallo, salsa verde, guacamole, crema, and cotija cheese

MEDITERRANEAN ISLAND

FALAFEL BITES WITH TAHINI SAUCE

HUMMUS

TZAZIKI DIP

PITA BREAD BASKET

CALCUTTA WOK

GOBI MANCHURIAN

CHINESE BHEL

LIVE HAKKA NOODLES ON WOK

SOY SAUCE

CHILI GARLIC SAUCE

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MAIN MENU

MAIN COURSE

PANEER

PANEER CHILI

Cottage cheese cubes cooked with simla mirchi

PANEER JALFREZI

Tomatoes, onions, bell peppers, and garden fresh vegetables with cottage cheese

SHAHI PANEER

Cottage cheese in a creamy tomato gravy

PANEER BHURJI

Homemade shredded cheese sauted with onion, green chilis, garlic, peppers, and tomato and garnished with fresh cilantro

KADHAI PANEER

Cottage cheese cubes with bell peppers and onions

MUTTAR PANEER

Curried peas cooked with home-made cottage cheese in a light sauce

MALAI KOFTA

Soft and creamy homemade cottage cheese and potato dumplings stuffed with dry fruits cooked in a mild creamy sauce

SHAM SAVERA

Exotic combination of cottage and spinach dumplings cooked with Indian spices in a tomato gravy

PANEER MAKHANI

Cottage cheese in a rich tomato onion sauce with cream and butter

AACHARI PANEER

Pickle flavored cottage cheese

METHI MALAI MATTAR

Green peas cooked in a rich sauce flavored with fenugreek leaves

PANEER LABABDAR

Cottage cheese cooked in a creamy onion gravy

SAAG PANEER

Pureed garden fresh spinach cooked with homemade cheese in a cream sauce

VEGETABLES

AACHARI ALOO

Cubed potatoes flavored with mango pickle masala

ALOO BAINGAN

Eggplant and potato cooked with herbs and spices

ALOO GOBI

Fresh cauliflower and potatoes sauteed with tomatoes and onions, seasoned with ginger, garlic, herbs, and spices

ALOO PALAAK

Finely chopped spinach with potatoes

CHANA MASALA

Chickpeas sauteed and cooked in mild spices, garnished with cilantro, and tomatoes

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BAINGAN BHARTA

Baked eggplant cooked with green peas onions, tomatoes and a variety of spices

HYDERABADI BAINGAN

Whole baby eggplant cooked in a Hyderabadi style curry

DUM ALOO

Baby potatoes with vegetables and dry fruits cooked in a traditional sauce

DIWANI HANDI

Rich, creamy curry with mixed vegetables.

PAALAK BABY CORN

Baby corn cooked with fresh spinach and garnished in a traditional curry

SARSON KA SAAG

Thick curry made from rich greens and ground mustard leaves

MAKAI MUTTER MUSHROOM

Fresh corn cooked with green peas and mushrooms

RAJASTHANI BAKI

Stuffed masala chilli in a Rajasthani gravy

POTATO CHIPS SUBZI

Potato fries pan-fried with dry masala and tomatoes

BHINDI DAHI BOONDI

Okra, lady-finger, vendakkai curry made in onion-tomato and yogurt sauce

BHINDI MASALA

Cooked Okra with diced onions and tomatoes

GREEN BATATA SUBZI

Cherry potatoes cooked in a green curry

KURKURI BHINDI

Okra lightly dipped in a corn flour batter and crisp-fried

GOBHI ALOO MATTAR

Cauliflower, potato and green peas with a traditional sauce

VEGETABLE JALFREZI

Julienne tomatoes, onions, and bell peppers with mixed vegetables and spices

BHARVAN MIRCH

Stuffed banana peppers with cottage cheese or vegetables

TAVA SUBZI

Medley of vegetables tossed in Indian spices, roasted on a tava

LENTILS AND DAAL

TADKA DAAL

Split lentils cooked with tempered herbs, spices, and garlic

DAAL MAKHANI

Black lentils cooked in a butter based gravy garnished with light cream

PAKORA KADHI

Punjabi style yogurt based soup with vegetable fritters

PAALAK DAAL

Fresh spinach cooked with lentils and spices

RAJMA MASALA

Kidney beans cooked in a blend of spices and herbs

CHANNA PINDI

Chickpeas with onions, tomatoes, chilli and cilantro

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MAIN MENU ACCOMPANIMENTS

RICE & BIRIYANI

KASHMIRI PILAF

Basmati rice cooked in saffron water with dry fruits, nuts, and butter

LEMON RICE

Cooked rice with lemon flavor and crunchy peanuts

JEERA RICE

Traditional rice with cumin seeds and coriander

PEAS PILAF

Steamed rice with sauteed peas

VEGETABLE PILAF

Steamed rice with fresh vegetables and nuts

VEGETABLE BIRYANI

Traditional rice medley with chopped vegetables, spices, saffron, and dry fruits

NAWABI BIRYANI

Mughlai rice with chopped vegetables, spices,

BREADS

ASSORTED PARATHA

Roasted flatbread in an assorted variety of jeera, plain, or methi

CHAPATI

Whole wheat flour flattened roti cooked on a tava

NAAN BREAD BASKET

Plain, Garlic, or Masala Naan baked in a tandoor (Live Naan Station available at an extra cost)

ONION KULCHA

Flour dough bread baked in a clay oven and filled with onion and spices

BHATURA

Crispy puffed bread deep fried until golden

ALOO PARATHA

Roasted flatbread stuffed with potatoes and vegetables

LACHA PARATHA

Layered flatbread made with whole wheat flour

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MAIN MENU **DESSERTS**

COLD SWEETS

RAS MALAI

RABDI GHEWAR

CHEENA KHEER

ANGOOR BASUNDI

KESAR PISTA JALEBI

ASSORTED MITHAI PLATTER

HOT SWEETS

MOONG DAL SHIRO

BADAM HALWA

ASSORTED HALWA ON TAVA

GULAB JAMUN

MALPUA RABDI

SWEET BOONDI WITH CHERRY JAMOON

MINT FRESHENERS

MUKHWAS KA KHAJANA

Assortment of mukhwas varieties displayed in Indian baskets

MASALA PAAN

Fresh masala paan, coated with coconut and rose flakes

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ICE CREAM

HOMEMADE ICE-CREAM

(Mango, Kesar/Pista, Kaju Raisin, Anjeer, Tutti- Fruitti, Pineapple, Pistachio, Chikoo)

KULFI

Flavored Indian Ice-cream made from concentrated milk in an assortment of flavors: Malai, Mango, Kesar Pista, Elaichi

MATKA KULFI

Traditional kulfi served in individual mini matka

CAKES AND PASTRIES

MINI CAKES

Assortment of bite size cakes: red velvet, cheesecake, german chocolate, tiramisu, chocolate mousse, and flan (cake pops available at extra cost)

GOURMET TRUFFLES & CHOCOLATES

Sukhadia's Temptations line of premium milk and dark chocolate truffles and designer chocolates

ASSORTED COOKIES & BROWNIES

Assortment of home-made cookies and brownies, served warm

FRUITS

FRESH FRUITS

Strawberry, mango, melon, watermelon, and grapes

FRUIT CARVINGS

Assortment of custom carvings made of fruit for dessert display, customization on request

CHOCOLATE COVERED STRAWBERRIES

Fresh strawberries covered in white or milk chocolate

PREMIUM STATIONS

LIVE CREPE STATION

Custom crepes made for your guests with an assortment of: fruit, nuts, and sauce toppings

LIVE WAFFLE STATION

Live waffle station made to order with: Strawberries, chocolate chips, maple syrup, walnuts, and whipped cream

CHOCOLATE FONDUE

Milk or White chocolate fountain set up with many toppings for dipping: fresh fruits, marshmallows, pretzels, and crackers

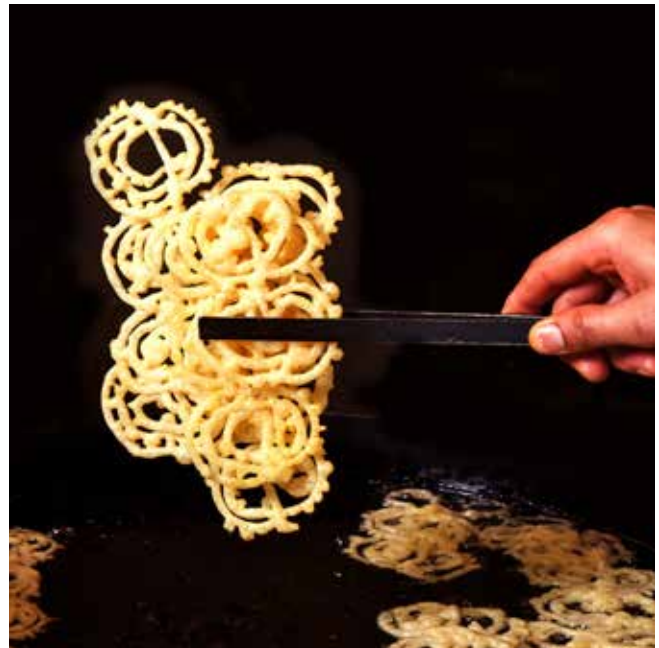
LIVE JALEBI & RABDI STATION

Live Jalebi made on site and served with rabdi to all guests

ICE CREAM SUNDAE BAR

Carnival style ice cream sundae bar with your choice of ice cream and an assortment of: candies, fruits, nuts, and sauces toppings

Live Jalebi Station



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II. GUJARATI MENU



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HOT APPETIZERS

KACHORI (LILVA, CORN, KHASHA, DAL)
GOTA (METHI, SPINACH, DAKOR, KELA)
VADA (DAL, BATATA, CORN, SABUDANA)
GUGHRA KACHORI
PATTICE (SURTI, FARARI)
BHAJIYA (ALOO, GOBI, ONION, SPINACH)
DOODHI MUTHIYA
MAKAI/BAJRA VADA
KOTHIMBIR VADI
SEV KHAMANI
VEGETABLE CUTLETS
KHICHU

COLD APPETIZERS

DHOKLA (EDADA, SANDWICH, KHAMAN)
PATRA
KANDVI
DAHI VADA

VEGETABLES

SURTI UNDHIU
MATKA UNDHIU
BHARELA BHINDA
STUFFED CHERRY POTATO AND
BABY EGGPLANT
TINDORA BATATA
CABBAGE KACHU PAKUS
SOOKI BHAJI
KAJU KARELA
BATATA RINGAN RASAWALU SHAK
CAULIFLOWER & POTATO SUBZI
CARRY NU SHAK
CAULIFLOWER & NUTS
GATTA CURRY
DHOKLI (PAPDI, FANSI, GUVAR)
SEV TOMATO NU SHAK
PAAPDI DAANA RINGAN
RINGAN NO ORO
MARCHA NU SHAK

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TURYA PATRA

VALOR MUTHIYA NU SHAAK

CHORI MUTHIYA

RICE

MOONG DAAL KHICHDI

VAGHARELI KHICHDI

FADA KHICHDI

PEAS PULAV

BASMATI RICE

LENTILS

MANGO CHATAKO

DESI CHANNA

PAANCH KATHOL

SPROUTED MOONG

SURTI VAAL

RED CHORA

GUJARATI DAAL

GUJARATI KADHI

DUDHI CHANNA

RASAWALA MOONG

DAL DHOKLI

MOONG DAAL TADKA

TUVER DAAL LACHKA

BREADS

RAVA MEDA POORI

POORAN POLI

BAJRI ROTLA

BHAKRI

ROTLI

METHI THEPLA

MASALA BHAKRI

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RAVA SHIRA

Halwa made from semolina, clarified butter, and sugar, served warm

FRUIT SHRIKHAND

Indian dessert made with strained yogurt, topped with mixed fruits

HALVASON

Sukhadia's signature sweet made from grains, milk, and sugar

KESAR SUTAR FENI

Traditional dessert made with rice flour, dipped in saffron syrup and topped with nuts

PISTA GHARI

Traditional Gujarati deep-fried maida pooris filled with semolina and pistachio mixture

KESAR PISTA SHRIKHAND

Indian dessert made with strained yogurt and saffron, topped with mixed nuts

MOHANTHAL

Festive fudge-like mithai made from sweetened gram flour

FADA LAPSI

Broken wheat flakes spiced with cardamom and brown sugar

SAGOON KANSAR

A good luck sweet dish made from cracked wheat and jaggery

GUNDAR PAK

A winter favorite made from gum, wheat flour, sugar, and ghee

**MONOGRAM PENDA
(KESAR AND MALAI)**

Sukhadia's classic kesar and malai penda with monogram letters for customization

DOODHI HALWA

Sweet indian dish made from bottle gourd

CHURMA LADOO

A Rajasthani and Gujarati favorite, ladoos made from wheat flour and jaggery

FRUIT SALAD

Fresh fruits dipped in sweet milk and cardamom

BASUNDI

A rich dessert of thickened milk with almond and pistachios

VEDMI

Sweet flatbread made from whole wheat flour and a sweet puran stuffing made of mashed channa dal and jaggery

DOODH PAK

Semi-thick mithai made from rice and milk

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BUTLER PASS**CHICKEN SAMOSA**

Crispy turnover filled with spiced chicken

BOTI KEBAB

Boneless lamb cubes cooked in a clayoven

CHICKEN LOLLIPOP

Chicken winglets tossed in a hot chilli sauce

HOT APPETIZERS**CHICKEN KEBAB**

Minced chicken cooked in a clayoven on skewer

TANDOORI CHICKEN

Roasted chicken from with spices and herbs

MALAI CHICKEN

Chicken cubes marinated with yogurt and spices

CHICKEN 65

Boneless chicken tossed in South Indian spices

CHILI CHICKEN

Boneless chicken tossed with onion & capsicum in a chilli garlic sauce

GOAT MASALA

Tawa dried goat cooked with Indian spices

LAMB CHOPS

Rack of lamb cooked in an Indian clayoven

MURGH ACHARI TIKKAS

Mango pickle flavored chicken kebabs

LAMB SHEEKH KEBAB

Minced lamb cooked on skewer in a clay oven

CHICKEN TIKKA

Juicy chicken chunks marinated in Indian herbs and spices

CHICKEN METHI KARARA

Marinated spiced chicken chunks cooked in a clay oven

CHICKEN MANCHURIAN

Batter fried chicken in a spicy manchurian sauce

CHICKEN LASOONI KEBAB

Chicken kebab coated with a blend of green herbs on a skillet

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CHICKEN

BUTTER CHICKEN
CHICKEN TIKKA MASALA
METHI CHICKEN
CHICKEN SAAG
KADAI CHICKEN
ACHARI CHICKEN
CHICKEN CURRY
CHICKEN VINDALOO
CHICKEN JALFREZI
CHICKEN MAKHANI

LAMB

LAMB CURRY
LAMB ROGAN JOSH
LAMB VINDALOO
LAMB KADHAI
LAMB CHILI MASALA
LAMB KEEMA MATAR

GOAT

KADHAI GOAT
GOAT CURRY
GOAT VINDALOO

BIRYANI

CHICKEN BIRYANI
GOAT BIRYANI
LAMB BIRYANI

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BRUNCH

BOMBAY PAV BHAJI, BIRYANI, AND RAITA
ALOO PARATHA AND TOMATO SOUP
CHOLE, POORI, SHRIKHAND
IDLI OR VADA SAMBHAR
VEGETABLE CHUTNEY SANDWICH
PANEER OR VEGETABLE WRAP
GUJARATI DAAL DHOKLI WITH CHORI OR PAPDI
VADA PAV WITH FRIES
VEGGIE BURGER WITH FRIES

DRINK

MASALA CHAI
MADRAS COFFEE
FRESH JUICES (ORANGE, PINEAPPLE, CARROT)
KESAR PISTA MILK
HOT CHOCOLATE

HOT BREAKFAST

UPMA
BATATA POHA
MASALA BHAKRI
TUM TUM
VAGHARELA MUTHIYA

VEGETABLE HANDVO
SEV KHAMANI
GOTA (METHI, DAKOR)

NAMKIN

FAFDA GATHIYA
CORN CHEVDO
BAJRI VADA
BUTTER BISCUIT
DHOKLA (SANDWICH, KHAMAN)
FULVADI GATHIYA
MATHIA
KHAKRA (ASSORTED)
FARSI POORI
METHI MATHDI
MIX CHEVDO

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