

SUKHADIA CATERERS

Service Beyond Excellence



Our Approach

Sukhadia Caterers' goal is to provide premium service and a worry-free event for you and your family. Enclosed is a variety of our menu offerings, we will help you customize the menu in any way according to your interests.

With our hands-on personal approach, we look forward to working with you to design the perfect layout for your events.

TABLE OF CONTENTS



I. MAIN MENU



II. NON VEGETARIAN SELECTION



III. GUJARATI MENU DELICACIES



IV. BREAKFAST
AND BRUNCH



V. WEDDING
SERVICES





I.

MAIN MENU

Menus are created custom for your event, pricing for each item varies and items are not valued equally.

We can accommodate all dietary restrictions such as nut-free, vegan, dairy-free, and gluten-free. We can also create special Jain, Swaminarayan and Halal menus for your event.

AT THE BAR

COLD DRINKS

LASSI

Mango, Rose, Sweet and Salty

SHAKES

Mango, Chikoo, Kesar, and Pineapple

PIÑA COLADA

THANDAI

JAL-JEERA

PUDINA PANI

CUCUMBER MINT LEMONADE

JEERA CHAAS

MASALA SODA

MASALA MILK

MINT SPRITZER

Mango, Strawberry, Passionfruit

SEASONAL QUENCHERS

WATERMELON SHERBET

FRESH FRUIT PUNCH

MANGO BAFLO

SEASONAL SHERBETS

Kalakatta, Khus, Kachi Keri, Rose, Guava

SMALL BITES

MIX MASALA NUTS

SPICY PEANUTS

MASALA CASHEWS

BHAJIYA SINGH

MASALA CHANA DAL

TRAIL MIX

MASALA CORN



Specialty premium cocktails can be created upon request

APPETIZERS



Mini Tacos



BUTLER PASS (HOT)

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

PANEER POPPERS

Shallow fried desi style cottage cheese poppers

VEGETABLE SPRING ROLLS

Deep fried vegetable wraps served with sweet chilli sauce

MINI BATATA VADA

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

ALOO TIKKI POP

Potato and mix vegetable fritters coated with bread crumbs and fried

PAV BHAJI CROSTINI

Crispy bread topped with traditional pav bhaji subzi and cheese

POTLI SAMOSA

(Aloo, Paneer, Chicken, spinach and corn, or tomato & cheese)

VEGETABLE PUFF

Baked phyllo pastry filled with potatoes, vegetables and garam masala

MAC 'N CHEESE BALLS

Homemade mac n' cheese deep fried with vodka sauce on the side

SPINAKOPITA

Triangular shaped, savory pie filled with spinach and cheese

MINI TACOS

Choice of veg or meat mini tacos topped with onion, cilantro and salsa

PIZZA BITES

Mini pizza bites with toppings

BUTLER PASS (COLD)

MOZZARELLA TOMATO SHOOTERS

Fresh caprese salad in a tall shooter
drizzled with balsamic

BRUSCHETTA

Tomato, basil and garlic on crostini bread

PANI POORI SHOTS

Crispy puff balls filled with
potatoes and mint water

SEV POORI INDIVIDUALS

topped with chutney and sev

BOMBAY BEET SANDWICH BITES

Beets, cucumber, tomato, amul
cheese and mint chutney

CHUTNEY SANDWICH BITES

Potato, cucumber, tomato
and mint chutney

BHEL POORI CONES

Bombay style Bhel Pouri served
in bamboo cones

MEXICAN BHEL CONES

Crisps with crema, salsa, corn, and
guacamole served in bamboo cones

MANGO CHAAT SPOONS

Fresh mango chaat with capsicum,
mint and chat masala

AVOCADO CHAAT IN EDIBLE SPOONS

Fresh avocado with cherry tomatoes



Caprese Salad Shooters



Chutney Sandwich Bites



Beetroot Cutlets

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

HARIYALI 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 and garlic, Chinese style

CHILI IDLI

Crispy idli with hot and sweetchili sauce and capsicum



PANEER CHUTNEY PAKORA

Cheese fritters filled with
spicy mint chutney

GOBI MANCHURIAN

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

VEGETABLE MANCHURIAN

Vegetable dumplings tossed in a
chili-garlic sauce

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

TANDOORI BRUSSEL SPROUTS

Charred, tandoori style

CURRIED MUSHROOMS

Cheese stuffed mushrooms with
masala spice

STUFFED BELL PEPPERS

Baked peppers stuffed with potatoes,
onions and spices

RAGDA PATISE

Potato patties with pea lentils and
mixed chutney

HARABHARA KEBAB

Potato and paneer patty coated with spinach

BABY CORN SIZZLER

Crispy corn sauteed in a chili sauce with
onion and capsicum

BEETROOT CUTLETS

Beetroot and potato fritters filled
with fresh malai

PANEER 65

Crispy paneer poppers

TANDOORI BROCCOLI

Charred, tandoori style

TANDOORI VEGETABLE MOMOS

Dumplings filled with tandoori
paneer and vegetables

VEGETABLE WONTONS

Crispy dumplings filled with vegetables

MAIN MENU - APPETIZERS



Birds Nest Basket



Dahi Balla in Edible Spoons



COLD APPETIZERS

VEGETABLE SUSHI ROLL

MINI CHAAT BASKET

ASSORTED CHEESE AND CRACKERS

VEGETABLE CRUDITE WITH DIP

PESTO PENNE SALAD SHOOTERS

ASSORTED CROSTINI BAR

FRUIT CHAAT MARTINI CUPS

MEXICAN CHEESE ROLLS

FOOD 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



DARBARI AGASHI

DAAL BATTI

GATTE KI SUBZI

CHURMA

KATI ROLL ON TAVA

Choice of one filling:

POTATO, PANEER, VEGETABLES OR
CHICKEN 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

Sev Poori



ITALIAN BISTRO

LIVE PASTA:

Choice of pasta, toppings, and sauces

GARLIC BREAD

BRUSCHETTA

CAESAR SALAD

MEXICAN FIESTA

LIVE ACTION:

VEGETABLE QUESADILLAS
OR TOSTADA BOWLS

BLACK BEANS

MEXICAN RICE

NACHO BAR

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

Gobi Manchurian





MEDITERRANEAN ISLAND

FALAFEL BITES WITH
TAHINI SAUCE

ROASTED RED PEPPER HUMMUS

BABAGHANOUSH

TABOULI

TZAZIKI DIP

CUCUMBER TOMATO SALAD

PITA BREAD BASKET

LAMB KOFTA KEBAB

CALCUTTA WOK

GOBI MANCHURIAN

CHINESE BHEL

LIVE HAKKA NOODLES ON WOK

SOY SAUCE

CHILI GARLIC SAUCE

TABLE OF THAI

Choice of two:

PAD THAI

Vegetable, Tofu, Chicken

CHILI TOFU

THAI CURRY BOWLS

Panang, Red, Green

BASIL FRIED RICE

Vegetable, Chicken

MAGGI STATION

LIVE STREET STYLE MAGGI
NOODLES WITH A VARIETY OF
VEGETABLE TOPPINGS AND
THREE SAUCES:

classic, spicy tomato, green chili

TACO BAR

Choice of two fillings:

MARKET VEGGIE, TANDOORI
PANEER, CHICKEN TINGA*

PICO DE GALLO

QUESO FRESCO

SALSA ROJA AND SALSA VERDE

GUACAMOLE

LIVE SUSHI BAR

Choice of three varieties:

CALIFORNIA ROLL

CUCUMBER AVOCADO ROLL

VEGETABLE ROLL

SWEET POTATO ROLL

CUCUMBER CREAM CHEESE ROLL

SASHIMI AND SPECIALTY ROLLS*

PIZZA BAR

Choice of any three varieties and toppings

TAWA KEBAB STATION

Choice of any two kebab varieties

KULCHA PITA

FATTOUSH CHOPPED SALAD

MARINATED PICKLE

WHITE SAUCE AND RED SAUCE



Artisan Arugula Pizza

MAKE YOUR OWN GYRO

**CHOICE OF CHICKEN SHAWARMA
OR LAMB SHAWARMA**

CHARRED FROM THE TANDOOR

**outdoor events only*

VEGETABLES OR PANEER

Choice of three

KEBAB SELECTION

Choice of one

CARVING STATION

Choice of one:

**WHOLE LEG OF LAMB MARINATED
WITH YOGURT AND SPICES**

**CHICKEN BREAST FILLED
WITH SPICES**

SEAFOOD RAW BAR

FRESH OYSTERS

**TANDOORI COCKTAIL SHRIMP
SERVED IN A MARTINI CUP**

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 sauteed with onion, green chilis, garlic, peppers, and tomato and garnished with fresh cilantro

KADAI 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

Cubes of 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

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

Sham Savera





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

ACCOMPANIMENTS

RICE AND BIRYANI

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 medley with chopped vegetables, spices, saffron, cinnamon, and dry fruits

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



SALAD BAR

CUCUMBER TOMATO SALAD

GARDEN SALAD

CHICKPEAS SALAD

RAJMA SALAD

SPINACH AND BEETS SALAD

CUT LEMON ONION
AND CHILI SALAD

QUINOA SALAD

PICKLES AND CONDIMENTS

MANGO PICKLE

MIXED PICKLE

AMBA HALDI

CARROT CHILI PICKLE

CHUNDO

GREEN CHILI PICKLE

MINT CHUTNEY

MANGO CHUTNEY

GARLIC CHUTNEY

TAMARIND CHUTNEY

YOGURT DIPS

BOONDI RAITA

CUCUMBER RAITA

SPINACH RAITA

PINEAPPLE RAITA

CILANTRO RAITA

PAPADUM

ROASTED PAPAD

PAPADUM FRYUMS

PAPAD PAPDI

ASSORTED PAPAD

DESSERTS

COLD SWEETS

RAS MALAI

Creamed cheese patty with condensed milk, garnished with almonds and pistachio

RABDI INDIVIDUALS

Cooked milk with spice served in shot cups

GHEBAR

Disc shaped sweet made with flour and soaked in sugar syrup

ANGOOR BASUNDI

Mini deep-fried roundel of cottage cheese and flour in a sweetened milk

KESAR PISTA JALEBI

Saffron flavored sweet funnels deep fried and soaked in a sugar syrup

SPECIALTY BENGALI MITHAI

PHIRNI

Creamy sweet pudding made with ground rice

ASSORTED MITHAI PLATTER

Assortment of Sukhadia's premium mithai, chocolates, and baklava

KHEER

Classic, Vermicelli, Fruit, Badam, Carrot

SITAFAL BASUNDI

Sweetened milk with Sitafal flavor

KULFI FALOODA WITH ICE CREAM

HOT DESSERTS

MOONG DAAL HALWA

Lentils cooked with sweetened milk, served warm

BADAM HALWA

Ground almonds cooked in milk and sweetened syrup, served warm

WALNUT HALWA

Ground walnuts cooked in milk and sweetened syrup, served warm

ASSORTED TRI HALWA ON TAVA

Tri-Halwa of doodhi, dry fruit, and carrot, served warm on tava

MALPUA RABDI

Sugar syrup-soaked pancake prepared with milk and cardamom



GULAB JAMOON

Deep-fried roundel of cottage cheese and flour in a sweetened syrup

GULAB JAMOON WITH SWEET BOONDI

Sweet boondi with gulab jamoon, displayed on tava

RAWA KESARI

Farina cooked with sugar and saffron



Kesar Pista Jalebi



Masala Paan

MINT FRESHENERS

MUKHWAS KA KHAJANA

Assortment of mukhwass varieties displayed in Indian baskets

MASALA PAAN

Fresh masala paan, coated with coconut and rose flakes

ICE CREAM

HOMEMADE ICE CREAM, ANY FLAVOR

Mango, Kesar/Pista, Kaju Raisin, Anjeer,
Tutti-frutti, Pineapple, Pistachio, Chikoo

KULFI POP STICKS

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

MATKA KULFI

Traditional kulfi served in
individual mini matka

VARIETY SORBET CUPS

SPECIALTY DESSERTS

CHEESECAKE BITES

PETIT FOURS AND MINI CAKES

GOURMET TRUFFLES
AND CHOCOLATES

ASSORTED COOKIES
AND BROWNIES

FRUITS

FRESH FRUIT PLATTER

CHOCOLATE COVERED
STRAWBERRIES

FRIED BANANA WITH ICE CREAM

Matka Kulfi





PREMIUM DESSERTS 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

VIENNESE DESSERT DISPLAY

An elaborate display of 15-20 varieties of Indian and American desserts includes assorted brownie bites, assorted petit four desserts, mini cheesecakes, oreo mudslides, chocolate covered strawberries, mango mousse, dulce de leche, tiramisu bites, cake pops, cupcakes, assorted homemade truffles, etc.

CHOCOLATE FONDUE

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

LIVE JALEBI AND 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

FRUIT CARVING PACKAGE (DÉCOR ONLY)

An assortment of themed and custom fruit and vegetable carvings displayed during cocktail hour and dessert hour for your special occasion

LIVE CHOCOLATE SAMOSA WITH ICE CREAM

Milk chocolate puff pastries deep fried, live, for guests and served with vanilla ice cream

CUSTOM DONUT WALL

An assortment of Indian-inspired donuts displayed on a custom monogram Donut Wall and served to guests during your reception. Choose any 3 flavors

Live Crepe Station







II.

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APPETIZERS

BUTLER PASS

CHICKEN SAMOSA

Crispy turnover filled with spiced chicken

CHICKEN PUFFS

Cylinder shaped puff pastry filled with spiced chicken

BOTI KEBAB

Marinated cubed mutton pieces served on a stick

TANDOORI COCKTAIL SHRIMP

Jumbo shrimp with tandoori spice

TANDOORI SALMON SKEWER

Salmon filet in a spicy marinade

CALAMARI PERI-PERI

Calamari with a lemon zest

SHRIMP LOLLIPOP

Shrimp marinated Asian style

MINI CRAB CAKES

Crabmeat fish cake served with dip

CHICKEN IN A BLANKET

Chicken crescent rolls

CHICKEN KEEMA CROSTINI

Minced chicken thigh with spices on top of a crispy toast

STATIONED APPETIZERS

CHICKEN TIKKA KEBAB

Minced chicken cooked in a clayoven on skewer

MALAI CHICKEN KEBAB

Chicken cubes marinated with yogurt and spices

TANDOORI CHICKEN

Roasted chicken with spices and herbs

CHICKEN 65

Boneless chicken tossed in South Indian spices

CHILI CHICKEN

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

CHICKEN MANCHURIAN

Batter fried chicken in a spicy Manchurian sauce

LASOONI CHICKEN

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



CHICKEN LOLLIPOP

Indo-chinese style, chicken drumette marinated then fried

CHICKEN GILAFI KEBAB

Minced chicken, mint, cashews and cream

CHICKEN METHI KARARA

Marinated spiced chicken chunks cooked in a clayoven

LAMB CHOPS

Rack of lamb cooked in an Indian clayoven

MURGH ACHARI TIKKAS

Mango pickle flavoured chicken kebabs

LAMB SEEKH KEBAB

Minced lamb cooked on skewer in a clayoven

LAMB KOFTA KEBAB

Ground lamb, parsley and Mediterranean spices

LAMB TIKKA KEBAB

Marinated lamb with garam masala

LAMB KEEMA SLIDERS

Minced lamb on a crispy toast

HYDERABADI SHIKAMPURI

LAMB KEBAB

Lamb kebab made from chana daal and yogurt

CHILI FISH

Crispy fish fillet in an Asian chili sauce

FISH FRY

Andhra style, crispy fish fillet

TANDOORI FISH TIKKA

Marinated fish fillet with tandoori spice

FISH KALI MIRCH

White fish marinated in yogurt and garam masala

AMRITSARI FISH

Gram flour coated fish fillet with tandoori spice

KOLIWADA FRIED FISH

Rice flour coated crispy fish

Tandoori Chicken



MAIN COURSE

CHICKEN

BUTTER CHICKEN

Chicken cooked in a creamy cashew and mildspiced curry sauce

CHICKEN TIKKA MASALA

Boneless chicken marinated, grilled and simmered in a tomato sauce

METHI CHICKEN

Chicken cooked with fenugreek leaves and onion gravy

CHICKEN SAAG

Chicken cooked in a spinach gravy

KADHAI CHICKEN

Chicken cooked with diced onion, tomato and pepper

ACHARI CHICKEN

Chicken simmered with onion and tangy pickle

CHICKEN CURRY

Chicken cooked in onion and tomato gravy

CHICKEN VINDALOO

Spicy chicken cooked in red chili and malt vinegar sauce

CHICKEN JALFREZI

Chicken with tomato, onion, peppers, and fresh vegetables

CHICKEN MAKHANI

Chicken cooked in a rich tomato gravy with cream and spices

CHICKEN BHURJI

Dry chicken keema with onion garlic and chili

CHICKEN KALI MIRCH

Yogurt, honey, garam masala and cashews

METHI MALAI CHICKEN

Chicken, methi leaves, garam masala

CHICKEN KOFTA CURRY

Chicken kofta balls in a tomato makhani gravy

HYDERABADI COCONUT CHICKEN

South Indian style chicken curry with coconut



Methi Chicken



LAMB/GOAT

LAMB CURRY

Lamb cooked in onion & tomato gravy

LAMB ROGAN JOSH

Lamb curry cooked Rajasthani style with whole spices

LAMB VINDALOO

Spicy lamb cooked in red chili and malt vinegar sauce

KADHAI LAMB

Lamb with chunks of tomatoes, onions, and bell peppers

LAMB CHILI MASALA

Thin lamb pieces cooked in a spicy aromatic sauce

LAMB KEEMA MATAR

Minced lamb cooked with peas, onions, ginger, and green peppers

GOAT CURRY

Marinated goat cooked in onion and tomato gravy

KADHAI GOAT

Goat with onions and bell peppers tossed in fresh herbs and spices

GOAT VINDALOO

Spicy goat cooked with red chili and malt vinegar sauce

GOAT PESHAWARI

Peshawari style karahi with tomatoes, peppers and spices

AACHARI LAMB

Pickled lamb dry subzi



FISH

BENGALI FISH CURRY

Rohu fish fillets, garam masala and mustard paste

MALABAR MEEN CURRY

Coconut fish curry with curry leaves and mustard seeds

FISH CURRY

Kerala style fish curry stew

COCONUT SHRIMP CURRY

Coconut style curry with curry leaves and mustard seeds

TANDOORI SHRIMP CURRY

Marinated shrimp in a makhani gravy

BIRYANI

CHICKEN BIRYANI

Chicken cooked with rice over slow fire with vegetables and peas

GOAT BIRYANI

Goat and mixed vegetables cooked with rice and whole spices over slow fire

LAMB BIRYANI

Lamb and mixed vegetables cooked with rice and whole spices over slow fire

Kadhai Lamb & Biryani





III.

GUJARATI MENU DELICACIES

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APPETIZERS

KACHORI (LILVA, CORN, KHASTA, DAL)

Whole flour fried puffs with a variety of fillings

GOTA (METHI, SPINACH, DAKOR, KELA)

A chickpea flour savoury snack flavored with fenugreek leaves

VADA (DAL, BATATA, CORN, SABUDANA)

Soaked urad dal, ground together with spices and deep fried

GUGHRA KACHORI

Tiny half moon shaped savouries stuffed with green peas and coconut, deep fried

PATTICE (SURTI, FARARI)

Shallow fried cutlets made with potatoes and coconut

BHAJIYA (ALOO, GOBI, ONION, SPINACH)

Vegetables in a spiced batter and deep-fried

DOODHI MUTHIYA

Golden fried gram flour dumplings flavored with spinach and fenugreek leaves

MAKAI/BAJRA VADA

Puffed snack made with makai ka atta, sesame seeds, cumin seeds, red chili, turmeric powder fried in oil

KOTHIMBIR VADI

Crispy fritter made from coriander leaves and chickpea flour

SEV KHAMANI

Savoury sponge cakes prepared with gram and semolina flour

VEGETABLE CUTLETS

Heart shaped fritters filled with potato and mixed vegetables

KHICHU

Seasoned dough snack made from rice flour

DHOKLA (EDADA, SANDWICH, KHAMAN)

Spongy and lentil flour cake

PATRA

Colocassia leaves dipped in a seasoned batter and deep fried

KANDVI

Thin gram flour pancakes topped with tempered mustard seeds and grated coconut

DAHI VADA

Lentil dumplings in a creamy yogurt sauce topped with sweet chutney



Khichu Pops



Sandwich Dhokla



MAIN COURSE

VEGETABLES

SURTI UNDHU

A medley of potatoes, yam, eggplant, papdi, muthia cooked in green masala curry

MATKA UNDHU

A medley of potatoes, yam, eggplant, papdi, muthia steam cooked, served with khota chutney

BHARELA BHINDA

Stuffed okra pan fried with traditional masala

STUFFED CHERRY POTATO AND BABY EGGPLANT

Whole potato and baby eggplant cooked in green curry

TINDORA BATATA

Tempered with spices, this classic capsicum dish is best savoured with rotis

CABBAGE KACHU PAKU

Salad comprising of semi cooked cabbage with dried red chilly, mustard and curry leaves

SOOKI BHAJI

Dry potato dish tempered with ground peanuts, sesame seeds, green chillies and curry leaves

KAJU KARELA

Semi dry dish cooked with bitter melon and cashewnuts which has a sweet, spicy and crunchy element

BATATA RINGAN RASAWALU SHAK

Gujarati potato curry tempered with cumin seeds, ginger-green chilli paste, tumeric, coriander-cumin seed powder

CAULIFLOWER AND POTATO SUBZI

Potatoes and cauliflower made with ginger, red chilli powder and garam masala used as a side to rice and roti

CARRY NU SHAK

Raw mango curry made with jaggery, cumin seeds, and chilli-tumeric powder

CAULIFLOWER AND NUTS

Indian stir fried cauliflower with cashew nuts garnished with roughly chopped cilantro leaves

GATTA CURRY

Besan, jeera, fennel seeds, salt, chilly powder, hing, coarsely crushed cloves and black peppercorns

DHOKLI (PAPDI, FANSI, GUVAR)

Prepared with dals (lentils) and wheat flour as base ingredients



SEV TOMATO NU SHAK

Preparation of tomatoes tempered with cumin seeds and ginger, served with sev

PAAPDI DAANA RINGAN

A delicious blend of eggplant and Indian beans cooked in a traditional Gujarati style

RINGAN NO ORO

Roasted eggplant with onions, ginger and garlic paste

MARCHA NU SHAK

Green and red bell pepper subzi roasted with dry masala

TURYA PATRA

A spicy preparation of ridge gourd with Indian herbs and spices

VALOR MUTHIYA NU SHAAK

Delicious curry made with gram flour dumplings stuffed with Indian beans

CHORI MUTHIYA

Long beans tempered with mustard-cumin seeds, garlic, tumeric and chilli powder

Matka Undhiu



RICE

MOONG DAAL KHICHDI

Rice and lentils made with garlic-ginger, seasoned and tempered with indian spices

VAGHARELI KHICHDI

Rice, split pigeon peas, sauteed vegetables in a blend of indian spices and tempered seasoning

FADA KHICHDI

Broken wheat and yellow moong dal simmered with vegetables and spices

PEAS PULAV

Rice dish with sweet tones from the fresh green peas that is tempered with indian spices

BASMATI RICE

Traditional plain rice

LENTILS

MANGO CHATAKO

A tangy, hot and sweet, yogurt and mango based curry, simmered with spices

DESI CHANNA

Black chickpeas curry flavored with onions, tomato, garlic and indian spices

PAANCH KATHOL

A combination of five lentils, in a tangy curry

SPROUTED MOONG

Sprouted green lentils steamed with masala

SURTI VAAL

Lentils and beans made with indian spices and fresh tomatoes

RED CHORA

Black eyed beans in a tomato based curry with Indian spices

GUJARATI DAAL

Traditional recipe made with tuvar dal, green chilli, grated ginger and chopped tomatoes



Gujarati Daal

GUJARATI KADHI

Yogurt based soup dish with chickpea flour and tempered spices

DUDHI CHANNA

Bengal gram and bottle gourd curry

RASAWALA MOONG

Pressure cooked green moong lentils, tomatoes, cumin seeds, ginger-garlic and indian spices

DAL DHOKLI

Spicy whole wheat uncooked roti pieces simmered into dal and cooked to perfection

MOONG DAAL TADKA

Lentils cooked in cumin, garlic, and garam masala

TUVER DAAL LACHKA

Sweet and thick yellow dal

BREADS

RAVA MEDA POORI

Deep-fried indian bread generally made with plain flour and semolina and salt

POORAN POLI

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

BAJRI ROTLA

Flat bread made from pearl millet flour

BHAKRI

Traditional flat bread made from millet flour

ROTLI

Softly puffed Indian bread

METHI THEPLA

Flatbread made with fresh fenugreek leaves, whole wheat flour, and gram flour

MASALA BHAKRI

Flatbread made from jowar or bajra with cumin seeds, green chilli and cilantro leaves

DESSERTS

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



Kesar Shrikhand





IV.

BREAKFAST AND BRUNCH

Menus are created custom for your event, pricing for each item varies and items are not valued equally.

We can accommodate all dietary restrictions such as nut-free, vegan, dairy-free, and gluten-free. We can also create special Jain, Swaminarayan and Halal menus for your event.

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

CHOLE BHATURE

MOONG DAAL CHILA

CONTINENTAL BREAKFAST

MINI ASSORTED BAGELS

An assortment of everything, cinnamon raisin, and plain bagels served with cream cheese

ASSORTED BREAKFAST PASTRIES

An assortment of crossaints, muffins, puff pastries, and tarts

YOGURT PARFAIT

Greek yogurt cup with fresh berries and granola

FRESH BELGIAN WAFFLES

Live waffle station with strawberries, bananas, and maple syrup

CEREAL BAR

Assortment of cereals with milk

OMELET STATION

Live eggs your way station with a variety of vegetable and cheese toppings

DRINK

MASALA CHAI

MADRAS COFFEE

**FRESH JUICES (ORANGE,
PINEAPPLE, CARROT)**

KESAR PISTA MILK

HOT CHOCOLATE

GUJARATI BREAKFAST

UPMA

A thick porridge made from dry roasted semolina, served with yogurt chutney and thin sev

BATATA POHA

Popular breakfast dish made with flattened rice and potatoes

MASALA BHAKRI

Flattened bread served with mango pickle

BAJRI VADA

Flattened dumplings made from millter flour and fenugreek leaves

VAGHARELA MUTHIYA

Sauteed breakfast dish made from a combo of flours, bottle gourd and spices



VEGETABLE HANDVO

Savoury cake made with rice and lentil batter mixed with spices and vegetables

SEV KHAMANI

Savoury sponge cakes prepared with gram and semolina flour

GOTA (METHI, DAKOR)

Served with yogurt chutney and fried chili

METHI THEPLA

NAMKIN

FAFDA GATHIYA

Traditional snack made with gram flour, served with carrot chili sambharo and besan chutney

CORN CHEVDO

A corn flakes mixture of lentils, nuts, raisins, and spices

TUM TUM

Crunchy snack shaped in long spiral sticks made of flour and salt

BUTTER BISCUIT

Traditional flaky butter biscuit

FULVADI GATHIYA

Crispy and crunchy snack made from gram flour

MATHIA

Savoury fried snack made of lentil flour and spices

KHAKRA (ASSORTED)

Crunchy snack topped with mixed herbs and spices

Sev Khamani



FARSI POORI

Deep fried Indian bread made from flour and aromatic spices

METHI MATHDI

Tea time snack made with flour, gram flour, and kasuri methi

MIX CHEVDO

An assortment mixture of potato sticks, lentils, peas, and nuts

SOUTH INDIAN BREAKFAST

VERMICELLI UPMA

VEGETABLE POHA

VEGETABLE UPMA

CHANNA VADAI

GOLI IDLI WITH TOMATO CHUTNEY

IDLI SAMBHAR

Masala, plain, rava

PANYARAM

MEDU VADA SAMBHAR

VEN PONGAL

UTTAPAM OR DOSA STATION

NORTH INDIAN BREAKFAST

VARIETY CHUTNEY SANDWICHES COLD

ALOO SANDWICH TOAST

ALOO KACHORI

MINI DAHI BALOO

MINI ALOO BONDA

MIXED VEGETABLE PAKORA

BREAD PAKORA

SANDWICH PAKORA

PANEER POPPERS

ALOO SUBZI WITH POORI

SEMIYA PULAO

VARIETY PARATHA

Methi, Aloo, Gobi, Mooli, Paneer



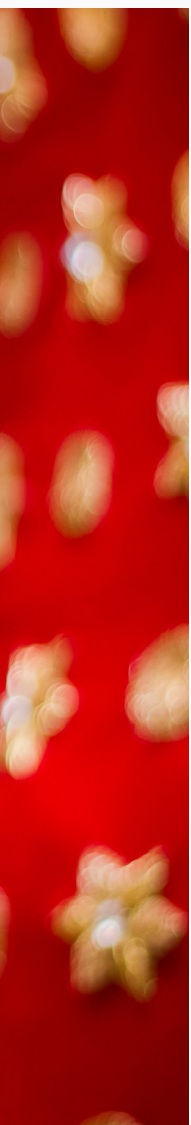
TO GO BOXES

WE OFFER CUSTOM BREAKFAST BOXES TO-GO FILLED WITH 1 MAIN DISH, 1 DRY SNACK, 1 SWEET DISH, 1 FRUIT, A MINI WATER BOTTLE AND UTENSIL KIT. PLEASE INQUIRE WITH YOUR SALES REPRESENTATIVE.

Vada







V.

WEDDING SERVICES

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We can accommodate all dietary restrictions such as nut-free, vegan, dairy-free, and gluten-free. We can also create special Jain, Swaminarayan and Halal menus for your event.

BARAAT WELCOME

VADA PAV SLIDERS

DABELI POCKETS

ALOO TIKKI POP

PANEER POPPERS

SEALED LEMONADE CUPS

CUSTOM MONOGRAM DRINK BOTTLES

CEREMONY REFRESHMENTS

CHIKU SHAKE

THANDAI

DESIGNER FRUIT CUP

ICE CREAM CUP

MATKA KULFI

MONOGRAM PENDA (KESAR AND MALAI)

FALOODA WITH ICE CREAM

MANGO MOUSSE

ON-CHAIR CEREMONY SNACK

MIX MASALA NUT CONES

MINI BATWAS

MASALA POPCORN BOXES

Thandai





WELCOME BAGS

WELCOME GIFT BAGS FILLED WITH A VARIETY OF SNACKS, SWEETS, NUTS AND WATER BOTTLE FOR YOUR GUEST ROOMS. PLEASE INQUIRE WITH YOUR SALES REPRESENTATIVE

Wedding Favors



GIFT BOXES AND FAVORS

A VARIETY OF DESIGNER GIFT PACKAGES FILLED WITH YOUR CHOICE OF MITHAI, NUTS, CHOCOLATE OR BAKLAVA

Visit www.sukhadia.com for more information



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