GLOBAL CATERING COLLECTION

Indian

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Vegetable samosas

Potato-pea pastry with chutney

Onion pakoras

Spiced onion fritters

Paneer tikka bites

Marinated grilled paneer

Chicken tikka bites

Tandoori-style chicken pieces

MAIN DISHES

Butter chicken

Chicken in creamy tomato sauce

Chana masala

Chickpeas in spiced tomato gravy

Lamb rogan josh

Lamb curry with aromatic spices

Palak paneer

Paneer in spinach sauce

SIDES & ACCOMPANIMENTS

Jeera rice

Basmati rice with cumin

Garlic naan

Soft garlic flatbread

Dal tadka

Yellow lentils with tempered spices

Kachumber

Cucumber, tomato and onion salad

DESSERTS

Gulab jamun

Milk-solid dumplings in syrup

Kheer

Cardamom rice pudding

Ras malai

Soft cheese patties in sweet milk

Mango shrikhand

Strained yogurt with mango

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $25 / guest

Butter chicken + Jeera rice + Garlic naan

Signature — $36 / guest

Vegetable samosas + Butter chicken + Chana masala + Jeera rice + Garlic naan + Gulab jamun

Celebration — $50 / guest

Onion pakoras + Chana masala + Lamb rogan josh + Garlic naan + Dal tadka + Kheer

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$625	$1,250	$2,500
Signature	$900	$1,800	$3,600
Celebration	$1,250	$2,500	$5,000

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.