



yum
yum
catering

All food and beverage is subject to a 20% service fee and Minnesota sales tax. Food and beverage pricing subject to change without notice due to market fluctuations. Menu items and selections are subject to change based on season and availability. Minimum order quantities may apply. All food and beverages are priced per/person unless otherwise noted.

V = Vegetarian
VE = Vegan
GF = Gluten Free
DF = Dairy Free

NORTH Indian Catering Menu

CEREMONY & MILNE: Snacks *minimum of 20 pieces/selection*

ALMOND BURFI

SANDESH COOKIE

LADOOS

COCONUT CHAM CHAM
with pistachio garnish

PEDA

JALEBI

CUCUMBER SANDWICH
with mint aioli

CHIVDA
Indian snack mix

Beverages

CHAI TEA

CHAACH
Indian spiced buttermilk

SWEET LASSI

KOKUM JUICE

SHIKHANJI (lemonade)

AAM PANNA (mango)

INFUSED WATER
Cucumber, Watermelon, or Lime



HORS D'OEUVRES *minimum of 20 pieces/selection*

DHOKLA
Sweet corn **V**

GRILLED PINEAPPLE
with tamarind balsamic drizzle **V, VE, GF, DF**

DHAI PURI
with potato, onion, tomato, & chutney's **V**

SEV PURI
Papdi with vegetables & chutney **V**

PAKORA
Paneer, Onion, Palak, Aloo, or Moong Dal **V**

SAMOSA
Keema or Vegetable with tamarind & green chutney **V**

SEEKH KEBAB
Lamb kabob with mint chutney & raita

VEGETABLE CUTLET
with mint chutney **V**

CHICKEN TIKKA
Boneless chicken with cilantro mint chutney

PANEER TIKKA **V, GF**

LAMB LOLLY
Mini lamb chops with spicy marinade **GF, DF**

CHOLE BATURA
Channa masala w/ poori's **V, VE**

Appetizer Displays

Hot displays are priced per platter and serve 25-30 per platter

PAV BAJI
Vegetables in spicy gravy with dinner roll **V**

DHAI VADA
Deep fried fritters with yogurt, tamarind chutney, & green chutney **V**

KABOB DISPLAY
CHICKEN TIKKA with red pepper & purple onion **GF**
PANEER with rainbow peppers **V, GF**
SHRIMP with grilled pineapple **GF, DF**
VEGETABLE with potato, peppers, cauliflower, onion **V, VE, GF, DF**
(select 2)

MOMO's *(Nepali style dumplings)*
Steamed or Fried
Vegetarian, Chicken, Lamb, Paneer, or Tofu dumplings with tomato cilantro sauce or YYC sauce

GOL GUPPA
Puri with spiced chickpeas, chutney, & poori **V**

Action Stations

priced/person, minimums may apply

SAMOSA CHAAT
Potato/pea samosa, Chole, Dahi, onion, pomegranate seeds, sev, & cilantro with mint & tamarind chutney **V**

SALAD, SOUP, & ACCOMPANIMENTS *minimum of 20 servings/selection*

Salad

INDIAN GREENS

Iceberg lettuce with onions, tomatoes, & cucumbers with raita **V, VE, GF**

ONION SALAD

Variety of onions with lemon/vinegar dressing **V, VE, GF, DF**

INDY SLAW

Cabbage with red onion, tomatoes, cilantro, & Spanish peanuts with turmeric vinaigrette **V, VE, GF, DF**

KAKDI KOSHIMBIR

Sliced cucumbers, cilantro, & Spanish peanuts with tadka cumin dressing **V, GF**

QUINOA BHEL

with red onion, potatoes, tomatoes, corn, chickpeas, cilantro, & sev with red & green chutney **V, VE, GF**

Soup

INDIAN TOMATO SOUP

Creamy tomato **V, VE, GF**

CARROT SOUP

Creamy carrots, onion, & potato **V, VE, GF**

DAL SHORVA

Lentil soup **V**

Accompaniments

RAITA

PICKLES

Plain, Mango, Carrot, Cucumber, Assorted

FRUIT CHAAT

YOGURT

CHUTNEY

Mint, Tamarind, Mango, Chickpea, Coconut



BUFFET MEALS: *requires six course minimum & comes with bread basket*

Chicken

KALMI CHICKEN

Yogurt, cream, & ginger **GF**

CHICKEN TIKKA

Boneless chicken in creamy tikka masala sauce **GF**

TANDOORI CHICKEN

Marinated chicken with tomato cilantro sauce **GF**

CHICKEN MAKHANI

Spicy tomato & butter sauce

VINDALOO CHICKEN

with potatoes in spicy tangy sauce

CHICKEN CURRY

Boneless chicken in coconut cream sauce

Beef

BEEF CURRY

Lean beef in curry sauce

ALOO BEEF

Ground beef, potatoes, & tomatoes in masala sauce **GF**

MASALA FRY BEEF

Stewed beef & onions in masala sauce

MADRAS BEEF CURRY

Lean beef cubes with turmeric tomato gravy

INDIAN BEEF STEW

Ground beef, potato, celery, onion, peppers, & carrots in a spiced gravy

Lamb & Goat

GOSHT LAMB SAAG

Boneless lamb with chopped spinach

LAMB KADAI

Chunks of lamb with tomatoes, onions, & bell peppers **GF**

KEEMA MATTAR

Minced lamb with snow peas **GF**

GOSHT VINDALOO

Boneless lamb with potatoes in spicy gravy

ROGAN JOSH

Boneless lamb in light gravy

GOAT PESHWARI

Braised goat infused with cinnamon and cloves **GF**

GOAT MASALA

Cubes of goat in light gravy

Seafood & Fish

BENGALI SHRIMP

In authentic mustard sauce **GF**

MAACH BHAJA

Fillet of fish marinated and fried in Bengali spices **GF**

GOAN FISH CURRY

Tilapia with coriander, cumin, red chili, & tamarind

CHINGRI MALAI CURRY

Prawns in coconut milk curry with onions & chili peppers

BUFFET MEALS: *requires six course minimum & comes with bread basket*

Vegetarian

BOMBAY POTATOES

Masala spiced potatoes **V, VE, GF**

ALOO GOBI

Potatoes & Cauliflower with masala spices **V, VE, GF**

SAAG PANEER

Pureed spinach in a spiced yogurt **V, GF**

PALAK PANEER

Green & spinach with paneer cubes **V, GF**

BHINDI MASALA

Sauteed okra with onion & tomato **V**

BAINGAN MASALA

Eggplant with onions **V**

YELLOW DAL

Yellow lentils with turmeric, onions, & garlic **V**

DAL MAKHANI

With onions, green chilies, & tomatoes in creamy masala **V**

VEGETABLE CURRY

Mixed vegetables in curry sauce **V**

VEGETABLE KORMA

Vegetables & beans in a creamy sauce **V, GF**

TAWA PANEER

Vegetables in a dry curry **V, VE, GF**

MALAI KOFTA

Fried potato & paneer in creamy tomato gravy **V**

Kids Meals

All kids meals come with fruit cup and choice of mango or strawberry lassi.

PANEER KEBAB with biryani **V**

CHICKEN MAHKANI with basmati rice

VEGETABLE CUTLET with vegetable biryani **V**

NAAN PIZZA

Vegetarian or Chicken *(Select 1)*

CURRY SPAGHETTI with naan **V**

BREAD & RICE *minimum of 20 servings/selection*

Breads

NAAN
Plain, Garlic, Paneer, Kashmiri

ROTI

PARATHA

BHATURA

PAPAD

POORI

Rice

BASMATI
Plain white

CURD RICE

BENGALI BROWN RICE

JEERA RICE

COCONUT RICE

RAJMA CHAWAL

SAFFRON RICE

BIRYANI
Vegetable, Chicken, Lamb, Tofu



THALI PLATES: *comes with bread basket. Thali plate & katori bowl rentals are an additional rental fee.*

Thali 1

Basmati rice
Dal fry
Cauliflower sabzi
Baby corn masala
Yogurt
Pickles

Thali 2

Jeera rice
Channa masala
Paneer Makhani
Kesar phimi
Dal fry
Cucumber salad
Boondi raita

Thali 3

Chawal rice
Maa ki daal
Mukund wadi curry
Matar paneer
Kaddu ka Khatta
Mixed salad
Madra

Thali 4

Bhoger khichuri
Beguni bhaja
Tomato chutney
Mishti Doi
Payesh

Thali 5

Basmati rice
Dal tadka
Paneer jalfrezi
Moong sprout salad
Mixed pickles

Thali 6

Tamarind rice
Paneer tikka
Koki
Dal makhana
Vegetable palak
Raita
Pickles



DESSERTS: *Desserts are priced per/piece, minimums may apply*

GULAB JAMIN

RASMALI

KHEER

Rice, Pistachio, Sabudana

KULFI

Plain, Mango, Rose, Cardamom, Pistachio

HALWA

Gajar, Moong Dal, Doodhi

RASGULLA

PIES

We partner with **Hot Hands** for pie selections. Full size and mini pies available. Coordinate with your Consultant for more details & ordering.



BEVERAGE MENU