



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

SOUTH Indian Catering Menu

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

THENGAI BURFI
V

BANANA CHIPS
V, VE, GF, DF

LADOOS
V

RIBBON BEDA
V, VE, GF

PUNUGULU
Fried balls with yogurt, onions, & coriander leaves V

MEDHU VADA
Fritters with lentils & chana dal V

BOONDI
With crushed chili powder V, DF

MICCHAR
Snack mix V

Beverages

CHAI TEA

NANNARI SHERBET

SWEET LASSI

KOKUM JUICE

JAL JEERA (lemonade)

PANAKAM

AAM PANNA

INFUSED WATER
Cucumber, Watermelon, or Lime



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

MYSORE BONDA

Onion, ginger, & curry leaf dumplings V

PUNUGULLU

Spicy crisp fritters V, VE

ONION UTTAPAM

with mint chutney V

CORN CUTLET

Deep fried corn fritters with chutney V

CHENNAI CHILI CHICKEN

Marinated chicken with chilies, bell peppers, garlic, & chili sauce

MASALA VADA

Lentil fritters with cilantro mint chutney V

KAARA MUTTON PARATTAL

Mutton with spices, tomatoes, & shallots V

KHANDVI

Buttermilk yogurt rolls with garnished with coconut & cilantro V

BONDA

Crispy rounds with mixed vegetables V

OMAPODI

Sev V

KHAMAN DHOKLA

Fluffy chickpea cake V

LAMB LOLLY

Mini lamb chops with spicy marinade

Appetizer Displays

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

IDLI CHAAT

Idlies with potatoes in creamy yogurt sauce with sev V

65

GOBI: Fried cauliflower

PANEER: Spicy fried paneer V

CHICKEN: Spicy Kashmiri sauce

KABOB DISPLAY

CHICKEN 65 with red pepper & purple onion

PANEER with rainbow peppers V

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

Action Stations

priced/piece, minimums may apply

SAMOSA CHAAT

Potato & pea samosa with channa masala, tomatoes, red onion, sev, tamarind chutney, red chutney, & coriander mint chutney V

PANI PURI

Puri with potatoes, moong, onion, & chickpeas V

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

Salad

CARROT KOSUMALI

Carrots, mango, coconut, & green chilies

V, VE, GF

SOUTHERN CHICKPEA

with tomatoes, onion, & cucumber with tangy lemon dressing V, GF, DF

CABBAGE & CARROT THORAN

Cabbage & carrots with coconut chutney V, VE, GF

MOONG DAL KOSAMBARI

Yellow lentils with cucumber, carrot, coconut, green chilies, & coriander leaves with mustard lime dressing V, GF

QUINOA BHEL

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

Soup

SAMBAR

with tomatoes, onion, & green chilis V, VE

RASAM

Classic with onion, tomatoes, & curry leaves V, VE

MULLIGATAWNY

Creamy coconut broth with onion, garlic, celery, apple, carrots, cilantro, & cauliflower V, GF

Accompaniments

RAITA

PICKLES

Plain, Mango, Gongura

TOMATO PACHADI

SALNA

Tomato based gravy

YOGURT

CHUTNEY

Mint, Tamarind, Mango, Chickpea, Coconut



DOSA

Custom priced for your event. Ask about our live action dosa station

PLAIN DOSA
with lentils & rice ✓

GHEE DOSA
with lentils, rice, & ghee ✓

ONION CHILLI UTHAPPAM
with chopped chilies & onion ✓

BENNE MASALA
Bengalore style with butter, masala spiced potato, & chutney powder ✓

KAL DOSA
with chutney & sambar ✓

POTATO MASALA DOSA
with mildly spiced potatoes ✓

MYSORE MASALA DOSA
Spicy dosa with chilies, mint chutney, & clarified butter ✓

KARI DOSA
Chicken stuffed chukka topped with beaten egg

PESARATTU DOSA
with ginger chutney ✓

RAVA DOSA
with coconut, cashews, & green chilies served with coconut chutney
& sambar ✓



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

Chicken

MADRAS CHICKEN CURRY
with ginger, onion, & tomatoes in spicy sauce

MUGHAL CHICKEN SHAHO KORMA
with homemade Indian cheese, cashews, & raisins in creamy sauce **GF**

ANDHRA CHICKEN CURRY
Bone-in chicken with infused yogurt sauce **GF**

CHICKEN SALNA
Roasted chicken with spices, onion, tomato, ginger, & roasted chickpeas

KORRI GASSI
Chicken with curry, roasted chilies, & spices in creamy coconut milk

CHICKEN NIZAMI
Bone-in chicken in creamy yogurt gravy sauce

KERALA CHICKEN ROAST
Sautéed chicken with ginger, onion, garlic, & spices

Beef

KERALA BEEF CHILI ROAST
with crushed chilies, garlic, & aniseed

PATTICHU VARATHATHU
Mashed beef with potatoes & spices

BEEF ULARTHIYATHU
Masala roasted beef with red onion, green chili, ginger, & coconut **GF**

BLACK PEPPER BEEF
with red chilies, onion & curry leaves **GF, DF**

Lamb & Goat

LAMB SHAHI KORMA
Boneless lamb with cheese, raisins, & cashews in creamy sauce **GF**

KASHMIRI ROGAN JOSH
Pan roasted lamb with infused yogurt sauce **GF**

HYDERABAD LAMB CURRY
with onions, garlic, & spices in special sauce **GF, DF**

CHETTINADU LAMB
Cubed lamb with red onions, shallots, & tomato in gravy

GOAT CHETTINADU
Bone-in goat with special sauce & peppercorn **GF, DF**

ANDHRA GOAT CURRY
Bone-in goat with special sauce, onions, garlic, & spices **GF, DF**

GOAT CURRY
with green chilies, onion, tomatoes **GF**

Seafood & Fish

TIGER SHRIMP CURRY
Prawns with onion in tomato curry **GF, DF**

FISH TIKKA MASALA
Marinated salmon in a creamy yogurt masala sauce **GF**

SHRIMP TIKKA MASALA
Marinated shrimp in a creamy yogurt masala sauce **GF**

MALBHARI FISH CURRY
Fish in turmeric coconut curry **GF, DF**

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

Vegetarian

AVAL VADAI

Rice flour fritter with ginger, green chilies, & onion **V, VE, GF**

CARROT BEANS VEPUDU

Stir-fry green beans with carrots, green chilies, & coconut **V**

PONGAL KOOTU

with onions, tomatoes, black-eyed peas, cauliflower, & potatoes **V**

CABBAGE FRY

Green cabbage, channa dal, coriander leaves, & coconut **V, GF**

ANDHRA BEETROOT

Sauteed beets with red chilies, coriander seeds, & peanuts **V, GF**

HYDER EGGPLANT

Hyderabad stir-fry eggplant with potatoes **V**

SHAHI PANEER

Homemade cheese simmered in sauce & garnished with nuts & raisins
V, GF

VEGETABLE CHETTINADU

Fresh vegetables in ginger/garlic tomato sauce **V, GF, DF**

DAL PALAK

Assorted lentils with spinach & spices **V, VE, GF, DF**

MATAR MUSHROOM

Curried mushrooms & peas with onion & tomatoes **V, GF, DF**

KADALA CURRY

Black chickpeas with tomato, onion, green chilies, & fresh coconut
V, VE, GF

Kids Meals

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

PANEER KABOB with vegetable biryani **V**

CHICKEN 65 with basmati rice

MOMO'S with vegetable biryani

Choice of chicken or vegetarian momo

NAAN PIZZA

Vegetarian or Chicken

VEGGIE SAMOSA with coconut noodles **V**

BREAD & RICE *minimum of 20 pieces/selection*

Breads

NAAN
Plain, Garlic, Paneer, Kashmiri

ROTI

BATURA

THEPLA

PAPAD

APPAM

PAROTTA

BHAKRI

CHAPATHI

PURI



Rice

BASMATI
Plain white

THAYIR SAADAM
Curd rice

PULI SAADAM
Tamarind rice

BAGALA BHATH
Tempered with mustard, red chili, & curry leaves

SAMBAR RICE

ELUMICHAI SAADAM
Lemon rice

COCONUT RICE

MADRAS MUTTON BIRYANI
with goat

DUM BIRYANI
Hyderabad style with chicken

BIRYANI
Vegetable, Chicken, Lamb, Tofu

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

Thali 1

Basmati rice
Sambar
Rasam, lemon ginger
Tomato kuzhambu
Vada payasam
Cauliflower curry
Pumpkin kootu
Carrot poriyal
Pickles
Chapathi

Thali 2

Mango sambar
Rasam
Coconut Thogaiyal
Carrot Poriyal
Bitter gourd chips
Pickles

Thali 3

Rice
Brinjal pepper kuzhambu
Mixed vegetable kootu
Paruppu rasam
Paruppu thogaiyal
Mango pickles
Curd

Thali 4

Coconut rice
Chicken 65
Paruppu vada
Urulai roast
Malabar parotta
Sunda vathal kuzhambu
Sambar
Onion raita

Thali 5

Lemon rice
Tava fish fry
Egg masala
Valak baji
Aviyal
Beetroot pachadi
Sambar
Lemon pickle

Thali 6

Sesame rice
Rasam
Nellikao thairpachadi
Getti paruppu
Vazhakki varuval
Vazhakki poriyal
Seppankizhangu curry
Cabbage kootu
Vendakkai sambar
Medhu vadai
Thakkali thokku



DESSERTS

Desserts are priced per/piece, minimums may apply

GULAB JAMIN

RASMALI

KHEER

Rice, Pistachio, Sabudana

KULFI

Plain, Mango, Rose, Cardamom, Pistachio

UNNI APPAM

Rice, banana, & coconut spiced fritter

MYSORE PAK

Buttery dense cake bite

PESARA PAPPU PAYASAM

Moong dal with toasted cashews

BOORELU

Fried channa dal with cardamom & grated coconut

PAAL POLI

Poori's in cardamom sweet milk

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