

# VAJRA

CATERING & EVENTS

SPRING | SUMMER 2023



# CATERING SUMMER XXIII

*executive & pastry chef* MIN THAPA | *sous chef* BIJUR SINGH | *tandoori chef* JOSE ALEJO

## Catering Package Options

THIS PACKAGE MENU IS OFFERED IN TWO SIMPLE OPTIONS.

### Option One ~ \$30 Per Person\*

Two Appetizers  
Two Vegetarian Entrees  
Two Non Vegetarian Entrees  
Basmati Rice  
Naan Bread  
One Dessert

### Option Two ~ \$ 35 Per Person\*

Two Appetizers  
Three Vegetarian Entrees  
Two Non Vegetarian Entrees  
Basmati Rice  
Naan Bread  
Two Desserts

## Not So Fine Prints

- The Package Option pricing is for the food only. Any add-ons will incur extra charges depending upon the choices. Due to volatile market price fluctuations, we may need to adjust the menu pricing according to the market price.
- We can always build your menu according to your event's needs. We are able to cater from a hosted intimate dinner of 10 to a gala event of 500.
- Delivery Charges apply according to the distance. We cater to the whole Chicagoland area as well as Suburbs within 30-40 miles.
- A separate Set Up Fee will apply to set up your food station at your event. Standard Warming Baskets, sternos and disposable spoons and tongs are complimentary. We will collect the warming baskets at the later mutually agreed upon date.
- We can also facilitate Fine China, Silverwares and Glassware for an additional charge via our third party providers.
- We can also provide Staffing for your private events. Please contact us for more details.



## Catering Package Menu

### VEGETERIAN APPETIZERS

ASSORTED FRITTERS *tempura fried vegetables with indian spices.*

VEGETABLE / COCKTAIL SAMOSA *smashed potato cones. english peas.*

SAMOSA CHAAT *smashed potato cones. english peas. gujarati sev & papadi. creamed yoghurt. chutneys.*

DAHI BHALLA *black lentil balls. creamed yoghurt. chutneys. chickpea droplets. pomegranate.gujarati sev.*

### NON-VEGETERIAN APPETIZERS

CHICKEN 65 *tempura chicken breast. makhani sauce.*

CHICKEN CHILLI *tempura chicken breast. sino-indian garlic chilli sauce.*

### THE CLASSIC ENTREES

TIKKA MASALA *paneer | chicken | lamb*

SHAHI KORMA *paneer | chicken | lamb*

MADRAS *paneer | chicken | lamb*

VINDAALU *paneer | chicken | lamb*

SAAG *paneer | chicken | lamb*

### NON VEGETERIAN ENTREES

TANDOORI CHICKEN *roasted bone -in chicken. mustard oil bath. yoghurt -spice blend. makhani sauce.*

TANDOORI CHICKEN TIKKA *roasted boneless chicken. mustard oil bath. yoghurt -spice blend. makhani sauce.*





## Catering Package Menu contd.

### VEGETERIAN ENTREES

DAL MAKHANI / TADKA *black lentil dairy dahl / yellow lentil.*

CHANA MASALA *chickpeas. indian spice blend.*

ALU GOBHI *potatoes. cauliflower florets.*

PANEER CHILLI *paneer cheese cubes. garlic chilli sauce.*

MATAR PANEER *paneer cheese cubes. english peas. creamed tomato-onion sauce.*

BAINGAN BHARTA *crushed & roasted eggplant.*

TANDOORI VEGETABLES *paneer. broccoli. capsicum. red onion. potato. cream cheese. spice blend.*

### THE ACCOMPANIMENTS

BASMATI RICE *basmati rice. cloves. cardamom.*

BUTTER NAAN *white flour. egg. milk.*

GARLIC NAAN *white flour. egg. milk. garlic rub.*

CUCUMBER RAITA *yoghurt. roasted cumin. mint. cucumber & carrot shreds.*

GREEN SALAD *iceberg lettuce. carrot. tomato.cucumber. raw onion. jalapeno. lemon. chaat masala.*

### THE DESSERTS

GAJAR KA HALWA *grated carrot with butter, whole milk and nuts.*

INDIAN RICE KHEER *sona masoori rice cooked with whole milk and nuts assortment.*

TAPIOCA PUDDING *tapioca sago pearls cooked with whole milk and nuts assortment.*

# Frequently Asked Questions

## **DEPOSITS & PAYMENTS:**

50 % of the estimated total will be due at the time of the finalization of the menu, and a payment must be made in order to book the event. The total remaining charges for the event total will be charged on the day of the event, using the credit card on file. Any additional charges incurred before or during the event, after the full payment has been made, will be charged on the card on file. The invoice and receipt will be sent electronically the next business day.

## **MENU SELECTIONS:**

Menus can be tailored according to the host's need and should be selected at least seven business days prior to your event. Guest count dropping at least five days prior to the event will be entertained and adjusted accordingly. Any adjustments needed to be made there after will be made only at the restaurant's discretion.

## **SPECIAL DESSERTS:**

Please inquire about any custom desserts or cakes for your event, which is made in house by our executive chef.

## **STAFFING:**

The restaurant can provide all the essential staffing for the event, who will be responsible for the delivery, set up, general supervision and pack up. If the host already has staff, but needs the setup done; a separate set up fee will be charged, which is itemized as setup fee along with delivery fee. If set up is not required, the delivery crew will make sure to place the food in designated parts of the event venue.

## **ESSENTIAL WARES:**

The restaurant will provide all the food properly sealed and kept in hot and cold boxes. As a courtesy, the restaurant will provide wire baskets for the food station as well as sternos to keep food warm; wire baskets will be collected after the event, in a mutually agreed upon date.

At an additional cost, the restaurant can provide sturdy and bio-degradable paperwares.

## **THIRD PARTY RENTALS:**

Fine china, silverwares, glassware, chafers etc also can be provided for extra charge, sourced through a third party vendor, called Tablesapes. We merely facilitate the rental service and pass on the cost directly to the clients. Delivery and handling charges for such items are prescribed by the rental company itself. The rented items will be delivered and picked by the company as per their rules and regulations.

## **VAJRA RESTAURANT**

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