



CURATED CATERING BY DESIGN

A LUXURY CATERING COMPANY

CONTACT US :

WWW.CURATEDCATERING.IN

+91 9818026483



SAMPLE SINDHI MENU



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SAMPLE SINDHI MENU

Creating a premium Sindhi catering menu involves offering a selection of authentic and high-quality Sindhi dishes that showcase the richness of Sindhi cuisine. Here's a sample premium Sindhi catering menu:

APPETIZERS

SINDHI PAKORA KADHI –

GRAM FLOUR FRITTERS IN A TANGY YOGURT-BASED CURRY.

SINDHI KOKI –

SPICED FLATBREAD MADE WITH WHOLE WHEAT FLOUR, ONIONS, AND CORIANDER.

DAL PAKWAN –

CRISP PURIS SERVED WITH A SPICED CHANA DAL.

ACCOMPANIMENTS

PAPAD –

Crispy lentil wafers.

ACHAAR –

Pickles made with various vegetables and spices.

BOONDI RAITA –

Yogurt mixed with boondi (crisp chickpea flour balls) and flavored with cumin and mint.



SAMPLE SINDHI MENU

MAIN COURSE

RICE VARIETIES

SINDHI BIRYANI –

Fragrant rice cooked with spiced meat (usually mutton or chicken), potatoes, and dried plums.

SEYAL MANI –

Vermicelli cooked with vegetables and spices.

ROTI VARIETIES

SINDHI CURRY –

A tangy curry made with chickpea flour dumplings (called 'kadhi') and vegetables.

BHUGA CHAWAL –

Caramelized rice with onions and whole spices.

VEGETARIAN DISHES

SAI BHAJI –

Mixed greens (spinach, mustard greens, fenugreek leaves)

COOKED WITH LENTILS AND SPICES.

ALOO TUK –

Crispy fried potatoes seasoned with cumin and chili powder.

NON-VEGETARIAN DISHES

SINDHI CHICKEN CURRY –

Chicken cooked in a rich onion and tomato-based gravy with spices.

KHEEMA PAV –

Spiced minced meat served with buttered pav (bread rolls).

BEVERAGES

LASSI –

Refreshing yogurt-based drink, sweet or salty.

MASALA CHAI –

Spiced Indian tea with milk.

THANDAI –

Rich, chilled almond and saffron-flavored milk.



SAMPLE SINDHI MENU

DESSERTS

GULAB JAMUN –

Deep-fried milk dumplings soaked in sugar syrup.

RASMALAI –

Soft paneer dumplings soaked in sweetened, thickened milk with saffron and cardamom.

KESAR PISTA KULFI –

Saffron and pistachio flavored Indian ice cream.

PHIRNI –

Creamy rice pudding flavored with cardamom and served chilled.

ADDITIONAL OPTIONS

CUSTOMIZED MENU ITEMS

We can tailor the menu to accommodate specific dietary restrictions and preferences, including vegetarian, vegan, gluten-free, and more.

LIVE COOKING STATIONS

Enhance your event with live pasta stations, pizza ovens, or carving stations for an interactive dining experience.

SERVICE

PROFESSIONAL STAFF

Our experienced and professional staff will ensure seamless service throughout your event.

ELEGANT TABLE SETTINGS

Beautiful table settings with fine china, glassware, and linens. This menu aims to provide a luxurious and authentic Italian dining experience for your guests. Let me know if you need any adjustments or additional details!

