



LUNCH CATERING MENU

Available Monday through Friday

*10-person minimum**

(custom reception, dinner and brunch menus available upon request)

ENTREES

Butter Chicken

malai chicken, butter and tomato cream curry

Garlic Pork Curry

pork pandi curry, green chili, radish, coriander

Gobi Coconut Masala

northern indian cauliflower masala, cashew, onion, coconut milk

Saffron Rice Casserole

biryani, caramelized onions, mint, nuts, saffron
choice of chicken or jackfruit

Mustard Fish Curry

tilapia, macher johl, tomatoes, mustard seeds, panch puran

Short Rib Ghee Roast (+3 per person)

mangalorean ghee roast, confit beef short rib, ginger, coriander

SIGNATURE SIDES (+\$2 per person)

Amchur Brussels Sprouts

chaatable spice blend, brussels sprouts, ghee

Papadi Chaat

black garbanzo, chutney, flour crisps

Okra Fry Chaat

fried okra, tomatoes, onions

Samosas

spiced potato and pea samosa, mint chutney

DESSERT

Boondi Ladoo

sweet indian fudge

Gulab Jamun

sweet indian donut

BUFFET MENU PRICING

\$12/person

Two Entrees

Golden Rice

Indian Flatbread

Mixed Greens Salad with Vinaigrette Dressing

\$14/person

Two Entrees

Golden Rice

Indian Flatbread

Mixed Greens Salad with Vinaigrette Dressing

Dessert

\$16/person

Three Entrees

Golden Rice

Indian Flatbread

Mixed Greens Salad with Vinaigrette Dressing

Dessert

\$18/person

Three Entrees

Golden Rice

Indian Flatbread

Mixed Greens Salad with Vinaigrette Dressing

Two Desserts

Delivery, tax and gratuity not included

**Delivery or pick-up available on orders for 20+ people; pick-up only on orders for less than 20 people*

Rush fee may apply for orders placed less than 48 hours in advance

Disposable chaffing dishes, tableware, and cutlery available upon request for additional charge

Prices subject to change

Email events@chaatablenashville.com today to place your order