Ghee Indian Kitchen Catering & Restaurant Buyout Options

For more information to cater or for a buy out please contact us
(305) 968 1850 OR info@gheemiami.com
All orders must be placed 48hrs in advance

Please note we do not take Ghee Gift Cards for catering or buy outs.

We cater all events and offer delivery for any size order. We will be happy to customize a menu to fit your taste and budget.
PACKAGING & DELIVERY
We deliver within 15 miles. A flat $250 will be charged.

EXTRAS

+CUTLERY
Disposable bamboo plates and wooden cutlery can be added for $2 per guest.

+BUFFET LABELS
Disposable table top food signs can be added for $4 per guest.

+CUSTOM PRINTED MENUS
Personalized individual menus for each place setting with custom logo/image can be added for $6 per guest.
GHEE INDIAN KITCHEN CATERING

SNACKS

FEEDS 8 GUESTS

substitutions will require an adjustment in price.

+ Need Cutlery?
Disposable bamboo plates and wooden cutlery can be added for $2 per guest.

SNACKS 1 Tray Feeds 8 Guests

gf BELL & EVANS TANDOORI CHICKEN 120
wild Rancho wild greens

gf, *YELLOWFIN TUNA BHEL 85
avocado + tomato + charred vegetables

gf, veg KANDHVI 40
sesame seed + cilantro + black mustard seed tadka

gf, vegan PAPAYA SALAD 60
peanuts + sesame oil & jaggery dressing

gf, veg GREEN STEAMED MILLET seasonal 70
sorghum + cilantro chutney + sev

vegan BACKYARD PAKORA 65
farm taro leaf + dhana jeera+ sesame seed

vegan POTATO & WHOLE CORIANDER SAMOSA 35
mini cocktail size, tamarind date chutney

veg PANJEER BURJI SAMOSA 48
mini cocktail size, sweet baby peas + pav bhaji masala

DUCK CONFIT SAMOSA 60
mini cocktail size, Yukon gold potato + cranberry chutney

veg VEGETABLE SAMOSA CHAAT 70
sweet yogurt + chana masala + chutneys + sev

gf, veg CHARRED CORN 50
smoked paneer + cilantro cream

gf, vegan PAPADUM 30
sweet onion chutney
+ Need Cutlery?
Disposable bamboo plates and wooden cutlery can be added for $2 per guest.

### MAINS

**1 Tray feeds 8 Guests**
substitutions will require an adjustment in price.

- **gf, halal SMOKED LAMB NECK 120**
  brown chickpea + tomato + cardamom

- **gf TURMERIC MARINATED LOCAL FISH 155**
  coconut curry + fennel

- **gf CAGE FREE EGG CURRY 80**
  masala rasam

- **gf BEEF KORMA 120**
  roasted onion + cashew nut curry

- **gf BELL & EVANS CHICKEN TIKKA MASALA 90**
  tomato + fenugreek

- **gf BELL & EVANS CHICKEN FENUGREEK CHICKEN 90**
  coconut curry + madras + dhana jeera

- **gf, vegan PLANT CHICKEN TIKKA contains soy 90**
  tomato + fenugreek + cashew nut milk

- **gf, halal KERALA LAMB 120**
  coconut milk + tomato

- **gf SPICY PORK VINDALOO 100**
  calabaza + peanuts

- **gf, veg PANNEER TIKKA MASALA 90**
  tomato + fenugreek + sweet peas

- **gf, veg VEGETABLE KOFTA 130**
  cashew curry + raisin

- **gf, vegan ALOO PALAK 80**
  spinach + dutch potato + coconut curry

- **gf, vegan CHANA MASALA 80**
  tomato + ginger + red onion

- **gf, veg DAL MAKHANI 80**
  creamy whole urad + dried fenugreek
GHEE INDIAN KITCHEN CATERING

BREADS & RICE

1 Tray Feeds 8 Guests

+ Need Cutlery?
Disposable bamboo plates and wooden cutlery can be added for $2 per guest.

BREADS

GHEE NAAN 28
pumpkin, sunflower & flax seeds with ghee

GARLIC NAAN 35
pumpkin, sunflower & flax seeds, with garlic ghee

GHOST PEPPER CHEDDAR NAAN 45
pumpkin, sunflower & flax seeds with ghee

YUKON POTATO & SCALLION NAAN 45
pumpkin, sunflower & flax seeds with ghee

RICE OPTIONS

1 Tray Feeds 8 Guests

BASMATI 35
cumin + ghee

VEGETABLE BIRYANI 75
raita

CHICKEN BIRYANI 105
raita

LEMON RICE 42
spicy peanuts

PANEER FRIED RICE 78
raita

substitutions will require an adjustment in price.
GHEE INDIAN KITCHEN CATERING
CHUTNEYS & PICKLES

FEEDS 8 GUESTS
substitutions will require an adjustment in price.

+ Need Cutlery?
Disposable bamboo plates and wooden cutlery can be added for $2 per guest.

$18 per pint

CHUTNEYS 1 Pint Feeds 8 Guests

- veg CILANTRO MINT
- vegan TAMARIND DATE
- vegan HOUSE HABANERO
- vegan APPLE & SESAME SEED
- vegan SWEET ONION
- veg RAITA

PICKLES 1 Pint Feeds 8 Guests

- veg SPICY FARM MANGO
- vegan SPICY GREEN CHILI
- vegan SWEET LEMON
- vegan BABY CARROT & PICKLED MASALA

all food packaged in pint/quart containers
GHEE INDIAN KITCHEN CATERING
DESSERTS

+ Need Cutlery?
Disposable bamboo plates and wooden cutlery can be added for $2 per guest.

$75 per 8 guests

Rose Water Cheesecake - egg free
ParleG Cookie

Chai Cheesecake - egg free
ParleG Cookie

Sticky Date Cake
ginger ice cream + jaggery

Gulab Jamun
saffron milk reduction

KHEER rice pudding
coconut cream + cardamom + seasonal fruit

Masala Chai Base
GHEE INDIAN KITCHEN CATERING

BEVERAGES

FOR 8 GUESTS

substitutions will require an adjustment in price.

+ Need CUPS & STRAWS?
Disposable bamboo cups and agave straws can be added for $2 per guest.

NON ALCOHOLIC

64 oz jug

GINGER ROOT LEMONADE 8
ROOIBOS UNSWEETENED ICED TEA 7
FARM STARFRUIT JUICE 7
MASALA CHAI BASE 8

WINE

by the bottle

CHENIN BLANC SULA 48
CHARDONNAY NOVELLUM 54
MALBEC LLAMA 58
PINOT NOIR DIPINTI 58

all food packaged in pint/quart containers
WELCOME HOUSE COCKTAIL

BEVERAGE
House White and Red Wine
Ginger Limeade
Farm Mango Lassi
Unsweetened Rooibos Iced Tea
Coke, Diet Coke, Sprite

WELCOME PASSED BITE SIZE
Backyard Pakora & Tamarind Chutney
Tandoori Chicken & Tikka Sauce

CHEF’s TASTING MENU
SERVED FAMILY STYLE

Snacks & Appetizers
Samosa Chaat
Raita & Pappadum
Avocado Tuna Bhel
Crispy Cauliflower
Seasonal Farm Salad
Roasted Charred Corn

Mains
Chicken Tikka Masala
Saag Paneer
Chana Masala
Kerala Lamb
Turmeric Marinated Fish
Grain Naan
Steam Rice

Dessert
Sticky Date Cake
Gulab Jamun
served individually to each guest

INCLUDED
Custom printed menus for each place setting
& farm floral centerpieces

*** Changes to this menu will change final price
GHEE INDIAN KITCHEN
RESTAURANT BUYOUT
Menu 2 - $14,000
80 guests or less
Tues - Sun

WELCOME BEVERAGE
House Cocktail OR
Prosecco Bubbles

BEVERAGE
Bottled Still OR Bottled Sparkling Service
Pinot Grigio, Chardonnay
Pinot Noir, Malbec
Ginger Limeade
Farm Mango Lassi
Unsweetened Rooibos Iced Tea
Coke, Diet Coke, Sprite

WELCOME PASSED BITE SIZE
Backyard Pakora & Tamarind Chutney
Tandoori Chicken & Tikka Sauce
Crispy Roti and Chutneys

CHEF's TASTING MENU
SERVED FAMILY STYLE

Snacks & Appetizers
Samosa Chaat
Raita & Pappadum
Avocado Tuna Bhel
Crispy Cauliflower
Seasonal Farm Salad
Roasted Charred Corn

Mains
Chicken Tikka Masala
Saag Paneer
Chana Masala
Kerala Lamb
Beef Korma
Turmeric Marinated Fish
Grain Naan
Steam Rice

Dessert
Sticky Date Cake
Gulab Jamun
served individually to each guest

INCLUDED
Custom printed menus for each place setting
&
farm floral centerpieces
&
Mukhwas Service
&
Take Home Favor Bag

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