SAFFRON

EST. 2003 · SAN CARLOS

CATERING

Authentic Indian comfort food — traditional recipes and generous hospitality



Trays and feasts for offices, festivals and family celebrations — pickup in San Carlos or delivered across the Peninsula.

(650) 593-4269 · reena@thesaffronrestaurant.com

Menu and prices inside · order form on the back page

Holiday and Diwali dates book quickly — reserve your date early.

The Peninsula Table — catering by Saffron, Rasa & Amara

SAFFRON

CATERING TRAYS

AUTHENTIC INDIAN COMFORT FOOD · SAN CARLOS · SINCE 2003

Traditional recipes and generous hospitality, ready for your table

Start the Journey — Street Food	HALF	MEDIUM	LARGE
General Tso's Cauliflower *Tomato chili sauce, sesame seeds*	$110	$155	$215
Chicken 65 *South Indian-style spiced fried chicken, habanero dip*	$105	$145	$205
Onion Bhajji *Chickpea-flour onion fritters, chutneys* Half 42 pcs · Medium 60 pcs · Large 84 pcs	$90	$130	$180
Paani Poori *Semolina puffs, tamarind and mint chutneys, spiced water*	$90	$130	$180
Chopped Salad *Romaine, kale, almonds, raisins, tamarind vinaigrette*	$95	$135	$190
Samosa *Flaky pastry, cumin-seasoned potatoes and peas, chutneys* Half 14 pcs · Medium 20 pcs · Large 28 pcs	$80	$110	$155

Tandoori — The Magic of Fire	HALF	MEDIUM	LARGE
Tandoori Chicken *Classic bone-in chicken, 24-hour tandoori marinade* Half 28 pcs · Medium 40 pcs · Large 56 pcs	$130	$180	$255
Salmon Tikka *Mustard, yogurt and spice marinade, fire-roasted* Half 14 pcs · Medium 20 pcs · Large 28 pcs	$155	$220	$295
Black Pepper Chicken Tikka *Tellicherry black pepper, garlic, fresh herbs* Half 28 pcs · Medium 40 pcs · Large 56 pcs	$130	$180	$245
Chili Chutney Shrimp *Chili, garlic, lemon, flame-charred* Half 35 pcs · Medium 50 pcs · Large 70 pcs	$115	$165	$230
Lamb Seekh Kebab *Ginger, garlic, green chilies, peanut jaggery crumble* Half 7 · Medium 10 · Large 14 skewers	$140	$200	$280
Paneer Tikka *House-made paneer, peppers, onions, spiced yogurt marinade* Half 28 pcs · Medium 40 pcs · Large 56 pcs	$135	$190	$265
Tandoori Vegetables *Seasonal vegetables, cooling yogurt, mango-ginger sauce* Half 35 pcs · Medium 50 pcs · Large 70 pcs	$120	$175	$240

Mains	HALF	MEDIUM	LARGE
ODS Butter Chicken *Our signature — tandoori chicken in a velvety tomato butter sauce*	$175	$230	$290
Chicken Tikka Masala *Chargrilled tikka folded into a richly spiced sauce*	$165	$225	$285
Homestyle Chicken Curry *Whole spices, tomatoes, fenugreek, ginger and garlic*	$155	$220	$285
Lamb Sukha *Mangalore specialty — coconut, black pepper, richly caramelized*	$175	$245	$345
Lamb Patiala *Punjabi braise with yogurt, ginger and garam masala*	$175	$245	$310
Malabar Shrimp Curry *Kerala coconut curry, curry leaves, mustard seed*	$160	$225	$315
Chicken Biryani *Saffron basmati, caramelized onions — served with raita*	$160	$225	$290
Lahsooni Saag Paneer *Garlic creamed spinach, house-made paneer*	$145	$210	$290
Saffron Dal Makhani *Black lentils simmered overnight with tomatoes, butter, saffron*	$140	$200	$280
Dal Fry *Tempered lentils, cumin, mustard seed, green chili*	$115	$165	$230

Mains	HALF	MEDIUM	LARGE
Jafrani Kofta Curry *Paneer and saffron dumplings, cashew tomato sauce*	$155	$210	$280
Butter Paneer Masala *Velvety tomato butter sauce, finished with cream*	$145	$210	$290
Baingan Bharta *Fire-roasted eggplant, onion, tomato, spices*	$120	$175	$240
Kadhai Paneer *Peppers, onions, bold spiced masala*	$140	$200	$280
Channa Masala *Garbanzos, green chilies, onions, garam masala*	$115	$165	$230
Adraki Aloo Gobhi *Cauliflower and potatoes, ginger, cilantro*	$120	$175	$240

Breads — Baked to Order (Half 7 · Medium 10 · Large 14 pcs)	HALF	MEDIUM	LARGE
Naan	$35	$45	$65
Garlic Naan	$45	$65	$90
Onion Kulchaa	$40	$55	$80
Tandoori Roti	$35	$45	$65
Lachha Paratha	$40	$55	$80
Roomali Roti	$40	$55	$80

Sides	HALF	MEDIUM	LARGE
Basmati Rice	$40	$55	$80
Papad 10 pcs	**$20**		
Raita 16 oz	**$30**		
Plain Yogurt 8 oz	**$15**		
Mango Chutney 8 oz	**$15**		
Tamarind Chutney 8 oz	**$15**		
Mint Chutney 8 oz	**$15**		
Spicy Chili Chutney 8 oz	**$15**		
Pickle 8 oz	**$15**		
Lime, Onions, Chili 8 oz	**$15**		

Dessert & Beverages	HALF	MEDIUM	LARGE
Rasmalai *Soft cheese dumplings soaked in cardamom milk, pistachio*	$65	$90	$130
Gulab Jamun *Warm milk fritters in cardamom-infused syrup*	$60	$85	$115
Elaichi Kheer *Chef's grandmother's recipe — rich and comforting*	$60	$85	$115
Mango Lassi 128 oz (1 gallon)	**$128**		
Saffron Masala Chai *Cups, sugar and stirrers included* 96 oz	**$96**		

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Prices exclude tax, delivery, and service. Menus evolve with the seasons; please inform us of any allergies.

SAFFRON

CATERING ORDER FORM

(650) 593-4269 · reena@thesaffronrestaurant.com · San Carlos

YOUR DETAILS

Name | Company

Phone | Email

Event date | Time | Guests

☐ Pickup (San Carlos) ☐ Delivery to:

HOW MUCH TO ORDER

Each tray is one dish. Half tray serves about 7 · Medium about 10 · Large about 14.
For 10 guests: 1 half tray of appetizers · 2 half trays of mains (one protein, one vegetarian) · 1 half tray of rice · breads · a raita or chutney · dessert.
15–20 guests: medium trays. 25–30: large trays. A 10-guest spread runs about $550–650 before service charge and tax. Bigger events: call us.

YOUR ORDER

Half serves ~7 · Medium ~10 · Large ~14 · prices on the menu · more lines on page 2

ITEM	HALF	MED	LARGE	QTY
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SERVICEWARE & BEVERAGES

☐ Plates, napkins & utensils — $2 per guest

☐ Serving spoons — $3 each Qty:

☐ Chafing kits (rack, water pan, sternos) — $15 per tray Qty:

☐ Mango Lassi — 1 gallon, $128 Qty:

☐ Masala Chai — 96 oz traveler, $96 (cups included) Qty:

DELIVERY, CHARGES & LEAD TIMES

MINIMUM & LEAD TIME: $450 catering order minimum · 24–48 hours' notice on all orders (in a rush? call us) · over $3,000 we confirm timing with you.
HOLIDAY & DIWALI ORDERS: at least 72 hours' notice, and subject to availability — reserve early.
DELIVERY: $75 for orders up to $500. Above $500, add $5 for each additional $100 of order value, to a maximum fee of $250.
Area: Redwood City, Redwood Shores, Belmont, San Carlos, San Mateo (or within ~3 miles of the restaurant). Outside the area? Call us.
CHARGES: A 13.5% catering service charge and applicable sales tax are EXTRA and will be added to your invoice. Gratuity is optional.
No changes within 24 hours of your due time. Please check your order at pickup or delivery. Serving spoons and utensils are charged separately.
HOW TO SEND: type into this form, or print and complete it, and email it to reena@thesaffronrestaurant.com — or simply reply with your selections. Urgent? Call (650) 593-4269. We confirm your total, lead time and deposit by email; your order is final once we confirm.

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YOUR ORDER — CONTINUED

Half serves ~7 · Medium ~10 · Large ~14 · prices on the menu

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Email the completed form to reena@thesaffronrestaurant.com · (650) 593-4269