



Catered Event Menu @ \$32/ person

Hummus platters \$5

Toasted Papadum, Hummus, Vegetable Crudite

Curried Popcorn \$4

Curry Popcorn with Coconut Oil and Sea Salt

DIY Taco and Rice Bowls: \$13

Your choice of:

Blackened Chicken and Pumpkin

Jerked Pork and Mustard Greens

Seasonal Veggies

Served with:

Seasoned Basmati Rice • Garbanzo Beans •

Pickled Carrots • Tangy Tamarind • Seasonal Fruit Chutney •

Spicy Herb Chutney • Yogurt

Additional sides \$2

Hard boiled eggs and Avocado

Dessert \$8

Mango Lassi topped with Ginger Crumble

Assorted macaron

Bar

Draught Beer & Select Wine

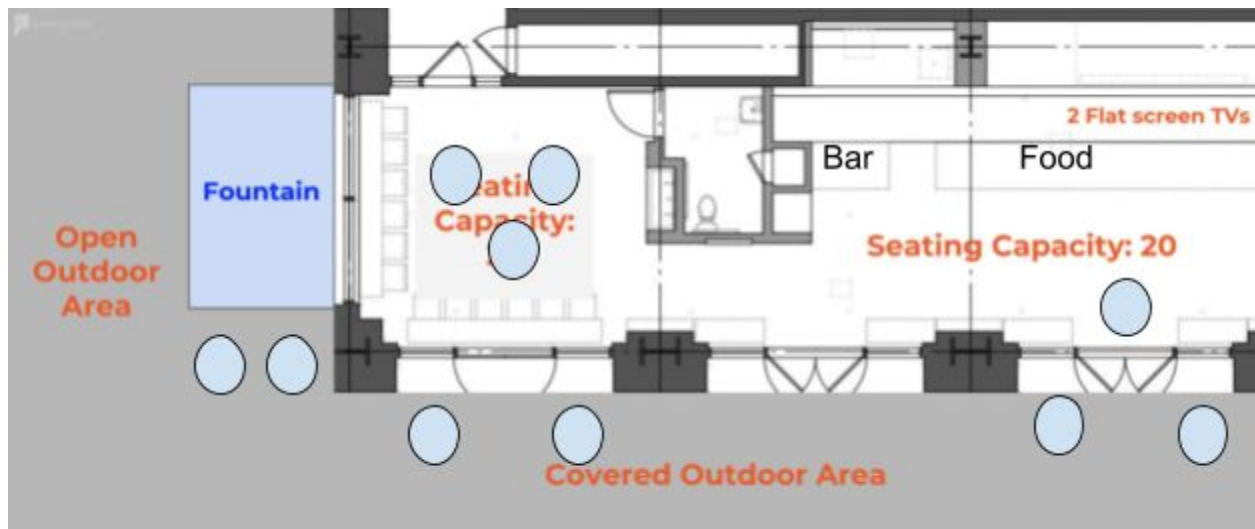


Event Outline:

As discussed over the phone we will be incorporating both inside and outside spaces to accommodate the group size of over 50. There will be different stations for the food and an area for the bar where you can bring your own alcohol for your group.

Below is a lay out of how the space will be set up for the event. The layout says seating area. There will be no seating unless specified by you. The circles represent high top tables. We will need to do a walk through of the space and the plan for the day so that all parties are on the same page.

If everything looks good I will send over a contract, deposit and invoice for you to process.



EVENT OUTLINE:



4:30PM..... Event planner to arrive at Dabba
5:00-8:30..... Appetizers and drinks In Foyer
8:30- 9:00.....Pack up of any items brought to the space
from event planner