

FERAH

CATERING & EVENTS

INDIAN CUISINE



Exquisite Cuisine by Gourmet Chefs

**CREATE YOUR OWN MENU
BUFFET & PLATED
CHEF SANJAY'S SPECIALTIES
CHEF STATIONS & DISPLAYS
DESSERTS
BAR PACKAGES**

ferahcatering.com

hi@ferahcatering.com

*We are not a dedicated gluten-free kitchen.

v10.12.23

Create Your Own Menu

Create your own menu with our a la carte selections. 50 guest minimum.
Custom options available. Pricing excludes tax and service charges.

1. Select your package

- 1 starter, 1 entrée, 1 side for \$20
- 1 starter, 2 entrees, 1 side for \$25
- 2 starters, 2 entrees, 2 sides for \$30
- 2 starters, 3 entrees, 2 sides for \$35
- 3 starters, 3 entrees, 3 sides for \$405

Side Dishes

- Rice Pilaf with Orzo **V**
- Cast Iron Roasted Potatoes **GF V**
- Biryani (Chicken + \$2, Goat or Lamb + \$4)
- Saffron Basmati Rice **V**
- Naan Bread **V**
- Grilled Pita Bread **V**
- Mint Chutney **V**
- Mango Chutney **V**
- Tamarind Chutney **V**

V= Vegetarian **GF**= Gluten-free friendly option*

*While we offer items prepared without gluten, we are not a dedicated gluten-free kitchen.

2. Select your dishes

Starters & Salads

Hummus

Chickpea | Tahini | Roasted Garlic | Fresh Lemon Juice | Olive Oil **V GF**

Spicy Atom Dip

Greek Süzme Yogurt | Roasted Garlic | Dried Chiles | Olive Oil **V GF**

Babaghanoush

Fire Roasted Eggplant | Lemon Juice | Sesame Paste | Olive Oil **V GF**

Tzatziki

Greek Yogurt | Cucumber | Fresh Dill | Olive Oil **V GF**

Vegetable Pakora

Potato Samosa **V**

Shepherd Salad **V GF**

Ferah Organic Spinach Quinoa Salad **V GF**

Entrees

Chicken Shish Kebab with Raita Sauce **GF**

Coconut Salmon Curry + \$2/guest **GF**

Lamb Curry + \$3/guest **GF**

Fish Curry **GF**

Vegetable Curry **GF V**

Seafood Masala + \$2/guest

Falafel with Raita Sauce **V**

Palak Paneer **V**

Mattar Paneer **V**

Paneer Tikka Masala **V**

Creamy Vegetable Korma **V**

Tandoori Mixed Grill (Lamb, Chicken & Salmon) +\$5/guest

Chicken Shawarma with Roasted Garlic Aioli

Buffet & Plated

Pricing does not include sales tax & service charge. 50 guest minimum.
Add \$5 per guest for plated meals.

Buffet Enhancements

Enhancements are priced per guest and designed to be added to any of the menus.

- Soup of the Day \$3
- Coca Cola® brand soda \$2
- Bottled water ~per item \$1
- Jalapeno Cheddar Rolls (dozen) \$15
- Mashed Potatoes \$3 V
- Southern Grits Cake \$4 V
- House Salad \$4 V
- Jumbo Lump Crab Cake \$6
- Oven Roasted Seasonal Vegetables \$3 V GF
- Oven Roasted Brussel Sprouts \$4 V GF
- Fresh Herb Gnocchi with Marinara Sauce \$4 V
- Wild Mushroom & Asparagus Risotto \$6 V GF

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Signature Buffets

Eastern Mediterranean Buffet | \$25 per guest

Greek Salad | Hummus | Tzatziki Sauce | Chicken Kebab Marinated with Middle Eastern Spices | Greek Gyros | Rice Pilaf | Pita Bread

Ferah Favorites Buffet | \$38 per guest

Green Salad | Crispy Vegetable Pakora | Spicy Atom Dip | Raita Sauce | Creamy Vegetable Korma | Tandoori Mixed Grill with Chicken Thigh, Lamb, and Salmon | Chicken Tikka Masala | Vegetable Biryani | Plain Naan | Minto Chutney | Tamarind Chutney

Veggie Lovers Buffet V | \$25 per guest

Green Salad | Hummus | Spicy Atom Dip | Babaganoush | Raita Sauce | Paneer Tikka Masala | Vegetable Curry | Vegetable Biryani | Plain Naan | Samosas | Mint Chutney | Tamarind Chutney



Chef Sanjay's Specialties

Email us at hi@ferahcatering.com with your menu selections for a custom quote/pricing.

Soups

- Tomato Soup
- Hot and Sour soup
- Manchow Soup
- Schezwan Soup
- Spinach, Broccoli, & Almond Soup
- Vegetable Chunk Soup
- Lentil Soup

Have a special request? Email us
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Appetizers

- Mix Pakora
- Mix Veg
- Manjurian
- Paneer Tikka
- Patti Samosa
- Samosa
- Spinach & Cheese Blossoms
- Spinach ,Cheese & Paneer Puff
- Spring Roll
- Veg. Puff
- Chinese Bhel
- Baby Corn Chili
- Cheese & Jalapeño Puff
- Cheesy Ball
- Chili Paneer Dry
- Crispy Beans & Okra
- Cutlet
- Franki
- Gobi Lollipop
- Hara Bhara Kebab
- Haryali Paneer Tikka
- Khati Roll

Entrees

- Paneer Butter Masala
- Paneer Makhani
- Kadia Paneer
- Paneer Korma
- Paneer Kofta
- Palak Paneer
- Mutter Paneer
- Paneer Panorama
- Veg Korma
- Veg Jalpharazi
- Veg Kadai
- Mali Kofta
- Bhindi Masala
- Pindi Kadhi
- Potpourri Jaislmer
- Baigan Baratha
- Chana Sag
- Punjabi Chana
- Aloo Palak
- Dum Aloo
- Navratan Korma
- Chili Paneer with Gravy
- Veg Manchurian
- Schezwan Manchurian
- Hakka Noodles
- Garlic Noodles
- Schezwan Noodles
- Chow mein Noodles



Chef Sanjay Desai

Chef Sanjay's Specialties

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Rice & Dal

- Plain Rice
- Jeera Rice
- Peas Pulav
- Veg Biryani
- Dum Biryani
- Schezwan Rice
- Fried Rice
- Garlic Rice
- Shahanjani Rice
- Nawabi Rice
- Mint & Corn Pulav
- Corn & Capsicum Rice
- Dal Makhani
- Dal Tadka
- Kadhi Pakora

Desserts

- Gulab Jamun
- Jalebi
- Jalebi with Rabdi
- Dudhi Halwa
- Carrot Halwa
- Kulfi Ice-cream
- Malpuva with Rabdi
- Boondi Mold with Khoya and Cream
- Ras Malai

Gujarati Appetizers

(Jain options available)

- Methi Gota
- Potato Bhagiya
- Palak Bhagiya
- Onion Bhagiya
- Maru Bhagiya
- Batata Vada
- Dal Vada
- Masala Vada
- Onion Lacha Bhagiya
- Rataru Bhagiya
- Nylon Khaman
- Vatidal Khaman
- White Dhokla
- Sandwich Dhokla
- Idli Chaat
- Idli Taka Tak
- Damini Mold
- Savory Cake
- Bhel Sanjori
- Samosa
- Sisam Finger
- Paneer Samosa
- Handvo
- Bread Pakora
- Bread Roll
- Sandwich
- Kathi Roll
- Franki
- Bhel
- Dahi Vada
- Papdi Chaat
- KHasta KAchori
- Lilva Kachori
- Buff Vada
- Rava Dhokla
- Pani Puri
- Samosa Chaat
- Samosa Chole Chaat
- Aloo Tikki
- Moong Dal Bread Bite
- Hara Bhara Kebab
- Cutlet
- Veg Manchurian
- Chili Paneer
- Veg Lolipop
- Spring Roll
- Paneer 65
- Dabeli
- Vada Pav
- Chinese Bhel

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Gujarati Curry

(Jain options available)

- Potato Green Peas with Tomato
- Potato Curry
- Sev Tomato
- Dana Muthiya
- Dana Eggplant
- Patra and Turya
- Tindora
- Tindora and Potato
- Karela Batata
- Kaju Karela
- Ravaiya Batata
- Ringan Batata nu Shaak
- Bhindi Batata
- Bharela Bhindi
- Bhindi Corn
- Bhindi Capsicum
- Potato Chips (Plantain chips for jain)
- Beans Puriyal
- Beans Potato
- Palak Moongdal
- Moongdal
- Moong Sprout
- Black Chana
- Vaal
- Green Suki Bhaji
- Suki Bhaji
- Cauliflower Green Peas
- Cauliflower Potato
- Cauliflower Capsicum
- Green Gujarat

Gujarati Desserts

- Rabdi
- Cream Fruit Salad
- Mango Cream Salad
- Ras Malai
- Gulab Jamun
- Malpava
- Gajar Halwa
- Tava Halwa
- Kaju Akhrot Barfi
- Stuffed Leechi with Rabdi
- Boondi
- Lacha Rabdi
- Ras Gulla
- Ras Gulla with Basundi
- Kulfi
- Ice Cream
- Malpava with Rabdi
- Dudhi Halwa
- Mohanthal
- Jalabi
- Jalabi with Rabdi
- Basundi
- Sitaphal Basundi
- Doodh Pak
- Shrikhand
- Dry Fruit Halwa
- Anjeer Halwa
- Motichoor Ladoo
- Boondi Ladoo
- Gajar Doohi Pak
- Payasam
- Churmana Ladoo
- Moong Dal Halwa

Chef Stations & Displays

Elevate your event with gourmet chef action stations and artful food displays

Tasting portions. Up to two hours of service. Any additional charge is noted.



Mediterranean Vegetable Display

Mediterranean Vegetable Display | \$10 per guest

Assorted Grilled Vegetables Drizzled with Balsamic Vinegar and Olive Oil served with Feta Cheese, Hummus, and Pita.

Fresh Fruit Display | \$8 per guest

Assorted seasonal, fresh fruit.

Whipped Potato Station | \$15 per guest

Trio of Whipped Potatoes: Ancho-Chili, Scallion and Roasted Garlic. Toppings Include: Apple-Smoked Bacon, Chives, Crème Fraiche, Shredded Smoked Cheddar.

Chef Attendant Optional, Add \$5 per guest.

Pasta Station | \$17 per guest

Herb Rotini & Penne Pasta

Sauces (Choose Two) - Plum Tomato Basil, Alfredo, or Pesto. Accompaniments Include: Vegetable Medley, Shrimp, Chicken, Roasted Bell Peppers, Mushrooms, Artichokes, Red Pepper Flakes and Fresh Parmesan.

Chef Attendant Optional, \$5 per guest.

Grill Station | \$20 per guest

Chicken Skewers | Lamb Skewers | Tomato Cilantro and Raita Dipping Sauces

Chef Attendant Included.

Guacamole Station | \$15 per guest

Customize with choice of Diced Tomatoes, Cilantro, Red Onions, Freshly Squeezed Lime Juice. Served with Tortilla Chips.

Chef Attendant Included.

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Desserts

Minimum order: Two dozen. Custom desserts available upon request.
Pricing excludes tax and any applicable delivery or service fees.

Saffron Rice Pudding | \$5 per guest

Baklava (contains nuts) | \$5 per guest

Raspberry Mascarpone **GF** | \$6 per guest

Dark Chocolate Mousse | \$6 per guest

Chocolate Mousse Cake | \$7 per guest

New York Style Cheesecake | \$20 per dozen

Select Pomegranate, Chocolate, Raspberry, or Caramel.

Gulab Jamun | \$18 per dozen

Fruit Tray (serves 12) **GF** | \$28

Freshly Baked Chocolate Chip Cookies | \$20 per dozen

Chocolate Covered Strawberries **GF** | \$22 per dozen

Sweet Rewards Dessert Display | \$10 per guest

Rich Chocolate Fondue with Fruit and Pound Cake, Chocolate Eclairs, Biscotti, and Macaroons.

GF= Gluten-Free Friendly Offering*

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Looking for something specific?
Contact us about custom desserts!

Baklava

Bar Packages

Pricing excludes tax + service charge.



BEER & WINE

Beer & Wine Service \$10/hour per guest

Three kinds of beer, two red wines, and two white wines.

Beer by the Bottle \$6 per bottle

Domestic, Craft, & Import varieties.

Wine by the Bottle Price varies

Champagne Toast \$6 per guest

One glass for toasting.

COCKTAILS & FULL BAR

Open Bar Package \$14/hour per guest

Two beer options, one red wine and one white wine. Liquors listed below. includes ice and mixers.

Bottle Service

750 ml Tito's Vodka with mixers \$150 per bottle

750 ml TX Whisky with mixers \$170 per bottle

750 ml Bombay Gin with mixers \$150 per bottle

750 ml Bacardi Rum with mixers \$150 per bottle

Other liquors available upon request.

BEVERAGES BY THE GALLON

Approx. 20 servings per gallon. Ask about our seasonal flavors & mocktails!

Margaritas \$140

Mojitos \$140

Chef's Sangria \$140

Mimosas \$65



TABC-Certified Bartenders: \$75 per hour per bartender.