



**LUNCH CATERING MENU**  
*Available Monday through Friday*  
*10-person minimum\**

**ENTREES**

**The O.G.**

malai chicken, butter cream curry

**Curry On**

pork belly sorpotel curry, black pepper, cinnamon, clove, malt vinegar

**Go Be Awesome**

northern indian cauliflower masala, cashew, onion, coconut milk

**Spice, Rice & Everything Nice**

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

**B.O.B Special**

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

**Go Shorty (+3 per person)**

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

**SIGNATURE SIDES (+\$2 per person)**

**Corn-ish**

grilled corn, baby corn, corn nuts, chaat masala, lime

**Flour Power**

papadi chaat, black garbanzo, chutney, flour crisps

**Roasted Potatoes**

cumin roasted fingerling potatoes

**Samosas**

spiced potato and pea samosa, mint chutney

**DESSERT**

**Boondi Ladoo**

sweet indian fudge

**Gulab Jamun**

sweet indian donut

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**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  
One Dessert

**\$16/person**

Three Entrees  
Golden Rice  
Indian Flatbread  
Mixed Greens Salad with Vinaigrette Dressing  
One 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](mailto:events@chaatablenashville.com) today to place your order**