LUNCH CATERING MENU
Available Monday through Friday
10-person minimum*
(custom reception, dinner and brunch menus available upon request)

ENTREES
Butter Chicken
malai chicken, butter and tomato cream curry

Garlic Pork Curry
pork pandi curry, green chili, radish, coriander

Gobi Coconut Masala
northern indian cauliflower masala, cashew, onion, coconut milk

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

Mustard Fish Curry
tilapia, macher johl, tomatoes, mustard seeds, panch puran

Short Rib Ghee Roast (+3 per person)
mangalorean ghee roast, confit beef short rib, ginger, coriander

SIGNATURE SIDES (+$2 per person)
Amchur Brussels Sprouts
chaatable spice blend, brussels sprouts, ghee

Papadi Chaat
black garbanzo, chutney, flour crisps

Okra Fry Chaat
fried okra, tomatoes, onions

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

$16/person
Three Entrees
Golden Rice
Indian Flatbread
Mixed Greens Salad with Vinaigrette Dressing

$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 today to place your order

Updated January 2020