



Laxmi Catering, Austin

Sample Menu # 1 (avg \$13/ppl)

1. Dal
2. Bhat
3. Kera methi Khalwa or Lilva Kachli
4. Rengan Bataka, or Rengan Lilva
5. Bhinda or Tindora or Bataka bhaji
6. Locha Puri
7. Lapsi or Moog Siro, or Rava Siro
8. Raitu
9. Papad Papdi
10. Mango Pickle

Sample Menu # 2 (avg \$15/ppl)

1. Kadhi
2. Rice Or Vegetable Pulav
3. Mori Dal
4. Undhiyu or Panchtuniyu Sak
5. Tindora or Bhinda or Bataka chips
6. Locha Puri
7. Shrikhand OR Ras
8. Rava Menda Puri or Dahintra Or Khaja
9. Papad Papad
10. Salad or Moog Salad
11. Mango Pickle
12. Petish or khamani sev or lilva kacholi

Sample Menu # 3 (Appetizers for reception) (avg \$7/ppl)

1. Veggie Manchuria

2. Panner Chili
3. Chicken Tikka dry
4. Cocktail Dana

Sample Dinner: (avg \$15/pp)

1. Panner Butter Masala
2. Dal Fry
3. Chole
4. Chicken Butter Masala
5. Jeera Rice
6. naan
7. Ras Malai
8. Onion Salad
9. Papad papdi

Sample Menu # 4 (avg \$10/pp)

1. Pav
2. Bhaji
3. Onion Tamato Salad
4. Gulab Jamun
5. Tawa Pulav
6. Matho
7. Gulab Jamun
8. Fried papad

**Delivery & service (avg \$250 - \$500)**

Deliver food to location, Set up chaffer & serving utensils for buffet,  
Onsite staff to monitor event and replenish food as needed

After dinner, take away chaffers and utensils

### **catering rules**

\*Above food price is for food ONLY, if you needed Plates & silverware it will be provided with additional cost.( Please ask as for the quote)

\*Tax of 8.25% will be applied.

\* Any Changes in menu or number of guest has to finalized 2 weeks prior to the event date.

\* Laxmi Farsan required around 30% deposit of total invoice to secure our catering service for your event.

### **TRAVEL CHARGES:**

\*Laxmi Farsan requires clients to provide \_\_\_\_\_ hotel rooms accommodation at or near by hotel/motel.

\*Laxmi Farsan requires clients to pay \$\_\_\_\_\_ travel cost like gas, van rental etc.

\*Laxmi Farsan requires clients to provide an onsite or nearby kitchen or 20 x 30 tent with a wall, Tables, chairs for us to cook inside.

### **Live Station Charges: (150 - 250 per stations)**

- Our staff member will be behind to food counter to prepare & serve

Please Check out us @ facebook: Laxmi Farsan

### *Indian & Fusion Menu*

#### *Vegetarian Appetizer Selection:*

Lilva Kacholi

Coconut Petish

Vegetable Samosa



Laxmi Farsan & Catering

Patra	Chana Dal Samosa	Khaman Dokala
Kera methi Khalwa	Fulwadi	Paneer Chili
Veg Manchuria	Chili Mogo	Spring Roll
Chinese Bhel	Chana dal samosa	

### Vegetarian Stations

Samosa Chaat	Papadi Chaat	Mexican Bhel
Ragda Petish	Italian Pasta & salad	Pani puri
Bhel Puri	Falafal	Kathi Roll

### Vegetarian Breakfast

Corn Chevdo	Vagharelo Rotlo	Bataka Poha
Cha	Indian Coffee	Masala Puri
Handwo	Papdi no lot	

### International Food

Falafel	Mexican Bhel	Mexican Enchiladas
Pasta	Chicken fajitas	

### Gujarati Vegetarian

Surti Undhiyu	Bhinda	Tindora
Punch Tutiyu	Bhinda Bataka	Tindora Bataka
Bataka Suki Bhaji	Bataka Chips	Rasawala Bataka
Moog nu Khatu	Fangavela Moog	Val ni Dal
Rengan Bakta	Rengan Tuver	Rengan Papdi lilva



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Bataka Vatana      Dudhi Chana      Kaju Karela  
Cauliflower Tamata      Kala Chana

Punjabi Vegetarian

Paneer Butter Masala      Palak Paneer      Bhindi Masala  
Dum Aloo      Aloo Palak      Dal Fry  
Chole      Jeera Aloo      Malai Kofta  
Paneer Angare

Indo-Chinese

Veggie Manchuria      Paneer Chili      Hakka Noodle  
Veg Fried Rice      Veg Spring Roll      Chinese Bhel

South-Indian Selection

Idle      Sambhar      Medu Wada  
Dahi Wada      Lemon Rice      Tamarind Rice

Rice & Dal Selection

Gujarati Dal      Kadhi      Plain Rice  
Moog Yellow Dal      Pulav      Jeera Rice  
Vegetable Biryani

Bread

Puri      Rava Menda puri      Rotli



Laxmi Farsan & Catering



Paratha  
Naan

Masala Puri  
Dahintra

Vermi(puran Puri)

Sweets

Lapsi  
Mohanthal  
Fruit Salad

Rava Siro  
Shrikhand Plain  
Gulab Jamun

Moog no Siro  
Shrikhand Kesarpista  
Ras Malai

Non- Veg Appetizers:

Chicken Tikka Dry  
Methi Chicken  
manchuria

Jeera Chicken  
Chicken Chili

Lamb Chop  
Chicken 65

Chicken

Non-Veg Curries:

Desi Chicken Curry  
Goat Curry

Chicken Butter masala