



*Office Parties / Snack Breaks / Social Gatherings / Corporate Meetings / School Functions / Birthdays / Weddings / Anniversaries / Receptions / Graduations / Reunions / Fundraisers / Workshops / Seminars / Training Sessions / Breakfast / Lunch / Dinner*

*Any Size / Any Time / Any Place*

713-305-9863

[www.seasonscravings.com](http://www.seasonscravings.com)

Catering Guide

## Services

- ❖ Seasons Cravings' number one priority is obtaining superiority in serving you and your Guests. It is our pleasure to include event management in our service. We are dedicated to assist you plan an unforgettable event with a personal touch and customizable menus. We will coordinate any combination of services you desire. Please take note of the following details for your upcoming event:

### Staffing

Staffed buffet service is our specialty at Seasons Cravings. Our buffet staff can be added and will:

- ❖ Set up, maintain & replenish menu items on the buffet
- ❖ Assist in serving the buffet
- ❖ Break down & clean up the buffet serving area

### Serving

Buffet service can be added and includes buffet serving and set-up times. Customary times are:

- ❖ 2 hours of buffet serving time
- ❖ 1 hour of set-up time prior to buffet service, dependent on event details
- ❖ 1 hour of buffet break down time
- ❖ 1 hour Travel Time
- ❖ Additional set-up time may be required by event facilities or to allow for wedding ceremonies and other programs. Similarly, depending on location, additional travel time may be required.

### Serve ware

Serve ware can be added and includes:

- ❖ Buffet serving pieces & utensils
- ❖ Disposables: plates, flatware & napkins

OR

- ❖ China serve ware

### Action Stations

To ensure premier excellence, our highly-trained cooks can prepare and serve many of our menu items at your event, adding professionalism and excitement. We bring our equipment for on-site cooking, when ordered.

### Special Amenities

Seasons Cravings can coordinate special services for you or schedule and accompany you to any appointments to assist in your selection. Consider the following as you plan your event:

- ❖ Guest seating
- ❖ Tables, chairs, linens
- ❖ China, flatware, glassware
- ❖ Music and Entertainment
- ❖ Valet parking
- ❖ Centerpieces
- ❖ Tents & lighting
- ❖ Specialty service staff (bartending, cocktailing, bussing, cake service, etc.)
- ❖ Mini Bar set up in Private Party Area - \$110 plus bartender charges.
- ❖ Audio-Visual Equipment: Screen @\$35, Projector @\$125, Microphone Complimentary
- ❖ Flower Arrangements

- ❖ Decorations and Rentals

### **Delivery & Travel**

- ❖ Delivery charge may be levied depending on the event location. If rentals are a part of your event detail, delivery and pick-up fees will be added.

### **Event Booking**

Success of your event is of the highest importance. Although a few days advance notice is often sufficient, in order for us to best serve you, we recommend confirming your event as soon as possible. Same day and last minute orders accepted pending availability. Due to high volume, weekend or holiday events usually require more advance notice. A 50% deposit is required to reserve the date and a signed contract will confirm the details. Due to limited availability of dates, a portion of the deposit is non-refundable in the event of cancellation. Seasons Cravings accepts check, cash, or credit card (all major credit cards).

## **Breakfast**

***BAGEL TRAY***  
*An assortment of bagels*

***FRUIT TRAY***  
*An assortment of sliced fresh seasonal fruit, beautifully displayed with dip*

***IDLI SAMBAR***  
*Fermented rice and lentil savory cakes with lentil stew*

***HALWA PURI***  
*Porridge and fried whole wheat bread*

***ALOO PURI***  
*Potatoes and fried whole wheat bread*

***Breakfast Tacos***  
*Select from Chicken & Egg, Potato & Egg, and Bean & Cheese Taco.*

***Beverages – Please see beverage section***

## Box Lunches

*All box lunches are presented in a container with a closed lid. Lunches include Rice, Naan, and your choice of one from each selection below.*

### Non Vegetarian Lunches

*Choose one from each section:*

<u><i>Non Vegetarian</i></u>	<u><i>Side Vegetarian</i></u>	<u><i>Desserts</i></u>
Butter Chicken	Saag Paneer	Gulab Jamun
Chicken Tikka Masala	Chana Masala	Rice Pudding
Tandoori Chicken	Mix Vegetable	Fruit Custard
Salad	Salad	Salad

### Vegetarian Lunches

*Choose one from each section:*

<u><i>Vegetarian</i></u>	<u><i>Side Vegetarian</i></u>	<u><i>Desserts</i></u>
Saag Paneer	Saag Paneer	Gulab Jamun
Chana Masala	Chana Masala	Rice Pudding
Mix Vegetable	Mix Vegetable	Fruit Custard
Salad	Salad	Salad

## Action Stations

<u>Stations</u>	<u>Description</u>
<b>The Chaat Alley</b>	Chaat
<b>The Wok</b>	Chinese
<b>The Tandoori Fortress</b>	Kebabs
<b>The Bread Castle</b>	Bread
<b>The Curry House</b>	Curry
<b>The Sweet Palace</b>	Desserts
<b>The Thirst-Quencher</b>	Non-Alcoholic Drinks: Lassi, sodas, juices, smoothies
<b>The Dosa Gallery</b>	Dosa
<b>The Spirit Desire</b>	Alcoholic Drinks
<b>The Egg Craving</b>	All that's eggs
<b>Pasta Passion</b>	
<b>Baked Potato Bar</b>	Russet potato served with butter, sour cream, shredded cheese and green onions
<b>Punjabi Chole Kulche</b>	Chickpeas, potatoes, seasoning stuffed in special bread
<b>Hot Dog Bar</b>	Chicken hot dogs served with mustard, ketchup, mayo, relish, chopped onions, and shredded cheese
<b>Taco Bar</b>	Served with seasoned chicken fajitas, soft taco shells, lettuce, tomatoes, shredded cheese, sour cream, Pico de Gallo & salsa
<b>Fajitas</b>	Grilled chicken fajitas with sautéed onions & bell peppers served with Spanish rice, refried beans, flour tortillas, tortilla chips, Pico de Gallo, sour cream, salsa, & shredded cheddar cheese
<b>Carving Station</b>	Leg of Lamb, Grilled Fish
<b>Kathi Rolls</b>	
<b>Waffle Station</b>	Waffles are made to order in our waffle irons with your choice of assorted syrups, fruits, whipped cream, and chocolate chips
<b>Chop Shop</b>	Lamb Chops

## **South of the Border Catering**

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### **FAJITAS**

*Grilled chicken fajitas with sautéed onions & bell peppers served with Spanish rice, refried beans, flour tortillas, tortilla chips, Pico de Gallo, sour cream, salsa, guacamole & shredded cheddar cheese*

### **CHICKEN ENCHILADAS**

*Chicken rolled in a corn tortilla & topped with a traditional spiced sauce and cheese served with Spanish rice, refried beans, tortilla chips, and salsa.*

### **CHEESE ENCHILADAS**

*Cheese rolled in a corn tortilla & topped with a traditional spiced sauce and cheese served with Spanish rice, refried beans, tortilla chips, and salsa.*

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## Indian Catering

❖ *Customizable Menu*

❖ *Variety of packages available including:*

	Vegetarian Option	Non-Vegetarian Option	Non-Vegetarian Option	
S	Vegetarian Appetizer	1 Vegetarian Appetizer	Vegetarian Appetizer	S
E	Vegetarian Appetizer	1 Chicken Appetizer	1 Chicken Appetizer	E
A	Paneer dish	Chicken dish	Chicken dish	A
S	Vegetarian dish	Paneer dish	Goat dish	S
O	Dal	Vegetarian dish	Paneer dish	O
N	Rice	Rice	Vegetarian dish	N
S	Naan	Naan	Jeera peas pulav	S
	Dessert	Dessert	Naan	
C			Dessert	C
R				R
A				A
V				V
I				I
N				N
G				G
S				S

## Chaat Stations

Vegetable	Papdi Chaat	Deep fried flour crisps topped with potatoes, beans, yogurt with sweet and spicy sauces
Vegetable	Aloo Chana Chaat	Deep fried potatoes topped with potatoes, beans, yogurt with sweet and spicy sauces
Vegetable	Delhi Chaat	Deep fried flour crisp balls (boondi) topped with spicy chickpeas, dahi vada, yogurt with sweet and spicy sauces
Vegetable	Pani Puri	Deep fried crisp puris filled with potatoes, boondi, moong, and, mint chutney
Vegetable	Bhel Puri	Puffed rice and deep fried flour noodles mixed with potatoes chopped onions and tomatoes with sweet and spicy sauces
Vegetable	Dahi vada	Deep fried lentil and rice donuts topped with yogurt with sweet and spicy sauces
Vegetable	Vada Pav	Indian twist on a burger-Deep fried potatoes vada in rolls with sweet and spicy sauces
Vegetable	Samosa Chaat	Samosa topped with spicy chickpeas with sweet and spicy sauces
Vegetable	Ragda Petish	Potato patties topped with chickpeas special ragda sauce with sweet and spicy sauce
Vegetable	Chole Bhature	Large fluffy bread served with chickpea curry cooked with special chole masala
Vegetable	Pav Bhaji	Toasted rolls served with spicy mashed potatoes in vegetable curry





## Appetizers

Vegetable	Aloo Chaat (cold)	Mixture of potatoes, diced onions, cucumbers & various chutneys & spices
Vegetable	Aloo Tikki	Cutlets made with potatoes & assorted spices; dipped in spicy batter & fried
Vegetable	Gobi Manchurian	Battered and fried cauliflower pieces cooked with onion and garlic
Vegetable	Paneer Pakora	Pieces of homemade cheese layered with spices, dipped in batter & fried
Vegetable	Paneer Tikka	Marinated chunks of cheese cooked on skewers in tandoor & served with bell peppers and onions
Vegetable	Samosa	Turnovers filled with peas & potatoes/chicken/lamb
Vegetable	Vegetable Manchurian	Fried vegetable balls cooked with onion and garlic
Vegetable	Vegetable Pakoras	Assorted vegetable pieces dipped in spicy batter & fried
Vegetable	Vegetable Spring Rolls	Vegetable filled, rolled appetizers
Non-Veg	Achaari Kabob	Chicken pieces marinated in yogurt with a touch of pickle & cooked in charcoal fired tandoor
Non-Veg	Amritsari Fish Fry	Marinated fish fry
Non-Veg	Chicken 65	Sautéed pieces of bite size chicken
Non-Veg	Chicken Chaat (cold)	Boneless chicken pieces spiced with chutneys, diced onions, tomatoes & herbs
Non-Veg	Chicken Pakora	Boneless chicken white meat dipped in spicy chick pea batter & fried
Non-Veg	Chicken Pudina Kabob	Chicken marinated in cream with a touch of fresh mint & cooked in charcoal fired oven
Non-Veg	Chicken Roast	Spiced and sautéed chicken
Non-Veg	Chicken Tikka	Boneless chicken marinated & cooked in tandoor
Non-Veg	Goat Roast	Spiced and sautéed goat
Non-Veg	Lamb Roast	Spiced and sautéed lamb
Non-Veg	Lamb Seekh Kabob	Extra lean ground lamb seasoned with spices, cooked on skewers in tandoor oven
Non-Veg	Murg Malai Kabob	Boneless chicken marinated overnight in cream & cooked in charcoal fired tandoor
Non-Veg	Tandoori Shrimp	Marinated shrimp grilled to perfection over charcoal in tandoor

## Entrees

Non-Veg	Chicken Tikka Masala	Boneless chicken tandoori pieces in tangy tomato & cream sauce with exotic herbs & spices
Non-Veg	Chicken Vindaloo	Cooked in spicy curry sauce with potatoes & vinegar
Non-Veg	Chicken Saag	Boneless chicken cooked with spinach, ginger, garlic & exotic spices
Non-Veg	Chicken Do-Piaza	Boneless chicken cooked with sautéed onions, garlic & green peppers
Non-Veg	Chili Chicken	Chicken cooked with bell peppers and sautéed onions with soy sauce
Non-Veg	Chicken Curry with Mushrooms	Boneless chicken cooked with fresh mushrooms in delectable curry sauce
Non-Veg	Chicken Makhani	Boneless chicken pieces cooked with butter & exotic spices
Non-Veg	Kadai Murg	Chicken cooked with onions, green peppers, & fresh tomato
Non-Veg	Chicken Tandoori	Chicken pieces marinated in yogurt, herbs & spices;grilled in tandoor
Non-Veg	Mughalai Chicken	Boneless chicken cooked in onion gravy with yogurt
Non-Veg	Chicken Korma	Boneless chicken pieces cooked in cream sauce with cashews & raisins
Non-Veg	Chicken Chettinad	Boneless chicken cooked with curry leaves & spices;a South Indian treat
Non-Veg	Lamb Rogan Josh	Lamb curry in tomato and onion gravy
Non-Veg	Lamb Korma	Boneless lamb cooked in cream sauce with cashews and raisins
Non-Veg	Lamb Vindaloo	Succulent pieces of extra lean lamb cooked in tomato, vinegar & onion sauce with herbs & spices
Non-Veg	Lamb Saag	Tender pieces of lamb cooked with spinach & exotic spices
Non-Veg	Lamb Keema	Minced lamb cooked with tomatoes, onions, garlic, ginger & assorted spices
Non-Veg	Kadai Gosht	Lamb curry cooked North Indian style with onions, garlic & ginger
Non-Veg	Mutton Kadai	Goat meat (with bones) curry cooked North Indian style;a must for mutton lovers
Non-Veg	Mutton Curry	Tender goat meat cooked in onion and tomato gravy
Non-Veg	Mutton Korma	Goat meat cooked in cream sauce with cashews and raisins
Non-Veg	Shrimp Masala	Shrimp cooked in curry sauce
Non-Veg	Kadahi Shrimp	Shrimp cooked North Indian style with onions, garlic and ginger

Vegetable	Mutter Paneer	Green peas & home made cheese cooked with tomatoes in curry sauce
Vegetable	Gobhi Aloo	Fresh cauliflower florets cooked home-style with ginger
Vegetable	Khate Aloo	Potatoes cooked with onions & a touch of mango powder
Vegetable	Dum Aloo	Potatoes in onion & tomato gravy
Vegetable	Aloo Mirch	Fresh green peppers with potatoes
Vegetable	Aloo Mutter	Fresh green peas with potatoes in onion and tomato gravy
Vegetable	Aloo Beans	Potatoes with green beans
Vegetable	Achaari Aloo	Pickle flavored potatoes cooked with onions
Vegetable	Paneer Do-Piazza	Chunks of homemade cheese cooked with onions, green peppers & tomatoes
Vegetable	Mushroom Masala	Fresh mushrooms cooked in rich onion & tomato curry
Vegetable	Saag Mushroom	Fresh spinach & button mushrooms cooked with a touch of onions & ginger
Vegetable	Palak Paneer	Fresh spinach & home made cheese cooked with a touch of onions & ginger
Vegetable	Palak Aloo	Fresh spinach & potatoes cooked with a touch of onions & ginger
Vegetable	Chana Masala	Soaked overnight, cooked with tomatoes & herbs in curry sauce
Vegetable	Daal Makhani	Black lentils cooked & simmered over slow fire, North Indian style
Vegetable	Daal Tarka	Chana daal cooked with sautéed onions & touch of fresh coriander
Vegetable	Daal Panchmela	Medley of five different lentils
Vegetable	Daal Tori	Chana daal with zucchini
Vegetable	Kadhi Pakora	Authentic North Indian Kadhi made with yogurt & vegetable dumplings
Vegetable	Bhindi Masala	Fresh okra sautéed with onions, tomatoes & spices
Vegetable	Bengan Bhartha	Smoked & mashed eggplant simmered with onions & imported spices
Vegetable	Shahi Paneer	Fresh cheese sautéed with ginger, garlic & cooked in light cream sauce with cashews & raisins
Vegetable	Paneer Bhurjee	Grated cheese sautéed with tomatoes & spices
Vegetable	Navrattan Korma	Mixed vegetable cooked in delectable rich creamy sauce
Vegetable	Pindi Chana	Chick peas with cooked with dry spices and onions, North Indian style
Vegetable	Baigan Patiala	Combination of eggplant & potatoes sautéed with onions & spices
Vegetable	Raj Mah	Kidney beans in onion gravy cooked with ginger and garlic
Vegetable	Malai Kofta	Balls of minced vegetables dipped in batter, fried & cooked in gourmet curry sauce

## Rice/Noodles

Vegetable	Zeera Rice	Imported, aromatic Basmati rice with cumin
Vegetable	White Rice	Plain imported, aromatic Basmati rice
Vegetable	Vegetable Pullao	Aromatic Basmati rice cooked with vegetables
Vegetable	Lemon Rice	Imported basmati rice with a touch of herbs & spices
Vegetable	Biryani	Lamb, Goat, Chicken or Vegetable
Vegetable	Fried Rice	Veg, Chicken, Egg, or Mix
Vegetable	Noodles	Veg, Chicken, Egg, or Mix



## Breads

Vegetable	Naan	Leavened bread made in authentic Indian tandoor clay oven
Vegetable	Roti	Whole wheat bread
Vegetable	Parantha	Bread made from whole wheat flour, layered and buttered
Vegetable	Garlic Nan	Topped with fresh garlic paste & baked in clay oven
Vegetable	Puri	Fried bread

## Dessert Selection

Vegetarian	Gulab Jamun	Cream dumplings in honey syrup, served hot
Vegetarian	Kheer	Homemade rice pudding flavored with cardamom & pistachios, served chilled
Vegetarian	Mango Fruit Salad	Fruits mixed with custard
Vegetarian	Rasmalai	Cheese dumplings in milk syrup, flavored with pistachios nuts, served chilled
Vegetarian	Gajjar Halwa	Grated carrots cooked in milk, flavored with almonds & cardamom, served hot

## Specialty Dessert

Vegetarian	Kulfi Falooda	Our own authentic Indian Ice cream served with Falooda
Vegetarian	Rasgulla	Homemade cheese dumplings in honey syrup, served chilled
Vegetarian	Mango Cheese Cake	Mango flavored cheese cake
Vegetarian	Jalebi	Our own freshly prepared, crispy jalebi
Vegetarian	Chum Chum	Fresh cheese chunks cooked in sugar syrup, flavored with rose water & cardamom



## Beverages

### Cold Drinks

Lassi, Mango Lassi, Salt Lassi	Bottled Waters
Fresh Lemonade (Minimum of 15 guests)	Bottled Assorted Juices
Punch	Bottled Milk/Chocolate
Iced Tea	Soft Drinks Cans

### Hot Coffee/Tea Service

#### **Black Coffee/Tea**

<u>SMALL</u>	<u>MEDIUM</u>	<u>LARGE</u>	<u>BY THE AIR POT</u>
24 CUPS	48 CUPS	60 CUPS	8 TO 10 CUPS

#### **Chai**

<u>SMALL</u>	<u>MEDIUM</u>	<u>LARGE</u>	<u>BY THE AIR POT</u>
24 CUPS	48 CUPS	60 CUPS	8 TO 10 CUPS

#### **Madras Coffee**

<u>SMALL</u>	<u>MEDIUM</u>	<u>LARGE</u>	<u>BY THE AIR POT</u>
24 CUPS	48 CUPS	60 CUPS	8 TO 10 CUPS