

WINNING CATERING MENU

(WE ARE A FULL-SERVICE COMPANY ONLY. WE DO NOT OFFER DROP-OFF SERVICE. FULL-SERVICE FEE IS BASED ON GUEST COUNT & COMPLEXITY! OTHER APPLICABLE FEES MAY APPLY -CONTACT US TO GET A FULL QUOTE!)

GLUTEN-EREE V- VEGETARIAN

SOUTHERN-INSPIRED

THE THYME PACKAGE \$35

SWEETHEART SALAD

ARUGULA, CUCUMBER, RED ONION, HONEY TOASTED ALMONDS, FETA CHEESE, RASPBERRY BALSAMIC VINAIGRETTE

CHILI LIME CHICKEN G

MARINATED GRILLED CHICKEN, GRILLED SQUASH & AMP; ZUCCHINI, HERBED RICE PILAF, CILANTRO LIME GLAZE

RASPBERRY BOURBON PORK CHOP G

MARINATED GRILLED PORK CHOP, HERB ROASTED YUKON POTATOES, RASPBERRY BOURBON GLAZE

THE ROSEMARY PACKAGE \$42

CHOOSE ONE HORS D'OEUVRE

GREEN GODDESS SALAD G / V

ARUGULA, CUCUMBER, CHICKPEAS, TOMATO, RED ONION, SUNFLOWER SEEDS, SPROUTS, GREEN GODDESS DRESSING

SOUTHERN SHORT RIB & GRITS G CABERNET BRAISED SHORT RIB, COLLARD GREENS, GOUDA GRITS, CABERNET BEEF JUS

CAROLINA CRAB CAKE

NC JUMBO LUMP CRAB, CREOLE RED BEANS & RICE, CAJUN REMOULADE, CILANTRO-JALEPENO

THE CARVING STATION \$54

CHOOSE THREE HORS D'OEUVRES

STRAWBERRY SALADG/V

SPINACH, STRAWBERRY, CUCUMBER, GOAT CHEESE, CANDIED PECANS, RED ONION, LEMON-VINAIGRETTE

CHOICE OF 2 VEGETABLES G / V

BRAISED BRUSSELS SPROUTS, LEMON-GRILLED ASPARAGUS, GREEN BEANS, FARMERS MARKET VEGETABLE MEDLEY

CHOICE OF 2 STARCHES G LEMON-ROSEMARY ROASTED RED POTATOES

GARLIC MASHED POTATOES, HERBED RICE PILAF

CHOICE OF 2 MEATS G
CILANTRO CHICKEN, PEPPERCORN CRUSTED BEEF
TENDERLOIN*, BALSAMIC HERB ROASTED PORK TENDERLOIN, RASPBERRY BBQ TURKEY

** *CONSUMING RAW OR UNDER COOKED MEATS. POULTRY, SEAFOOD, SHELLFISH OR EGGS 141 PROTEINS COOKED TO ORDER

THE BASIL PACKAGE \$39

CHOOSE ONE HORS D'OEUVRE

SOUTHERN BEAUTY G / V

SPINACH, CARROT, CHERRY TOMATOES, CUCUMBERS, MUSHROOMS, RED ONION, CREAMY DILL DRESSING

BASIL PESTO CHICKEN G

CHICKEN BREAST, SQUASH, ZUCCHINI, RED BELL PEPPER, GARLIC, RED ONION, PESTO ROASTED RED POTATOES, BASIL PESTO CREAM SAUCE

COWBOY* G

PEPPERED SIRLOIN, GARLIC MASHED POTATOES, BBQ BEEF GRAVY

THE SAFFRON PACKAGE \$48

CHOOSE TWO HORS D'OEUVRES

STRAWBERRY SALAD

SPINACH, STRAWBERRY, CUCUMBER, GOAT CHEESE,
CANDIED PECANS, RED ONION, STRAWBERRY-VINAIGRETTE

SHRIMP SCAMPI RISOTTO

CAROLINA SHRIMP, ARBORIO RICE, EDAMAME, PANCETTA, CARAMELIZED ONIONS, THYME, GARLIC, LEMON, PARTESAN, WINE SCAMPI SAUCE

PETITE* G

FILET TENDERLOIN, PARMESAN MASHED POTATOES, BRAISED BRUS SPROUTS, BRANDIED MUSTARD REDUCTION

THE MINT PACKAGE \$64

CHOOSE 3 HORS D'OEUVRES AND FRUIT & CHEESE DISPLAY G

CAESAR'S PALACE G (PLATED SALAD ONLY)

ARUGULA, ROASTED RED PEPPERS, CHERRY TOMATOES, RED ONION, CAPERS, PARMESAN CRISPS, PEPPERCORN, CAESAR VINAIGRETTE

THE TENDERLOIN G

BEEF TENDERLOIN*, BLEU CHEESE MASHED POTATOES, CARAMELIZED ONIONS, CHARRED WILD MUSHROOM

ROSEMARY CHICKEN G

LEMON-ROSEMARY GRILLED CHICKEN, VEGETABLE PRIMAVERA RISOTTO, PARMESAN GRILLED ASPARAGUS, THYME-DIJON, WHITE WINE BUTTER SAUCE

PACKAGE PRICING IS FOR BUFFET ONLY. IF YOUWANT PLATED OR FAMILY-STYLE, PLEASE ASK FOR THAT PRICING.

PLATED AND FAMILY-STYLE DIFFER IN PRICE BECAUSE OF SERVICECOMPLEXITY. ***OTHER APPLICABLE FEES WILL APPLY. FOOD & BEYERAGE MINIMUM DOES APPLY FOR OFF-SITE & ON-SITE CATERING.

CHEF-INSPIRED & CLIENT- DRIVEN

SOUL FOOD WITH A TWIST- \$35PP

CHOOSE 2 ENTREES, 3 SIDES, SOUTHERN BEAUTY SALAD, 2 NON ALCOHOLIC BEVERAGES



ENTRE ES

COUNTRY FRIED CHICKEN WITH HONEY BOURBON AIOLI*

GARLIC CHICKEN BRAISED CHICKEN THIGHS WITH GARLIC-LEEK RED WINE GRAVY

SOUTHERN GRILLED CHICKEN WITH SMOKED BBQ GLAZE

NEW ORLEANS GUMBO CHICKEN, SHRIMP, ANDOUILLE SAUSAGE, CELERY, ONION, BELL PEPPERS, TOMATO, GARLIC, THYME, OKRA, CHILI PEPPERS, JASMIN RICE

PULLED PORK BBQ WITH BOURBON BBQ, CAROLINA BBQ, & SMOKED BBQ AOILI

PULLED TURKEY BBQ WITH BOURBON BBQ, CAROLINA BBQ, & SMOKED BBQ AOILI

COUNTRY PORK CHOPS THYME, CELERY, SCALLIONS, GARLIC, YELLOW ONION, CREOLE DIJON GRAVY

NOLA SHRIMP CAJUN FRIED WITH CREOLE TARTAR SAUCE*

BAYOU CAJUN CHICKEN GRILLED CAJUN SPICED CHICKEN WITH ROASTED PEPPER CAJUN CREAM SAUCE

CAJUN FRIED FLOUNDER - JALAPENO TARTAR SAUCE AND CAJUN CORN MAQUE CHOUX

SIDES

COLLARD GREENS WITH SMOKED TURKEY
RED BEANS AND RICE G/V

SOUTHERN GREEN BEANS G / V
CINNAMON SWEET POTATO MASH G / V

SOUTHERN CREAMED SPINACH G / V

GARLIC MASHED POTATOES G / V
SOUTHERN OKRA & BLACKEYE PEA CASSEROLE
G / V
CAROLINA SLAW G / V

*WE'RE A FULL-SERVICE COMPANY. WE DO NOT OFFER TAKEOUT OR TO-GO

(*) MAY REQUIRE EQUIPMENT RENTALS IF NOT PERFORMED AT CHANDELIER EVENT VENUE

**CHANDELIER HAS A FULL-COMMERICAL KITCHEN

G- GLUTEN-FREE V- VEGETARIAN
*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD,
INCREASE YOUR RISK OF FOOD-BODNE HELDES

OR EGGS



FUSION MENU \$39

CHOOSE 2 ENTREES, 3 SIDES, 1 HORS D'OEUVRE, 2 NON ALCOHOLIC BEVERAGES



ENTREES

MEXICAN BIRRA BRAISED BEEF, ANCHO & GUAJILLO, GARLIC, TOMATO, CUMIN, CINNAMON, THYME, CORIANDER, GINGER (G)

CUBAN MOJO CHICKEN ROASTED CHICKEN, GARLIC, ORANGE, LIME, CUMIN, OREGANO, PINEAPPLE SALSA (G)

DOMINICAN CARNE GUISADA STEWED BEEF, ADOBO, CUMIN, OREGANO, SOFRITO, GARLIC, TOMATO, POTATOES, OLIVES (G)

CUBAN MOJO PORK ROASTED PORK LOIN, CITRUS, GARLIC, OREGANO, CILANTRO (G)

MEXICAN CHICKEN ENCHILADAS SHREDDED CHICKEN, CUMIN, GARLIC, ANCHO CHILI SAUCE, QUESO PUERTO RICAN PERNIL BRAISED PORK SHOULDED

MARINATED SKIRT STEAK, JALAPENO, GARLIC, CUMIN, CILANTRO, CITRUS (G) MEXICAN CARNE ASADA

PUERTO RICAN PICADILLO GROUND BEEF, RAISINS, OLIVES, PEPPERS & ONIONS, SOFRITO, CUMIN, OREGANO, CHICKEN THIGHS, CARROT, ONION, BROWN SUGAR, PINEAPPLE, PRUNIOREGANO (G)

SALVADORAN POLLO EN CHICHA

ARGENTINAN CAMARONES CHIMICHURRI GRILLED SHRIMP, PARSLEY, CILANTRO, RED CHILI, GARLIC, OR

SIDES

MEXICAN STREET CORN SALAD	G/V
CHILEAN PATATAS BRAVAS	G / V
DOMINICAN MORO DE HABICHUELAS	G / V
PUERTO RICAN MOFONGO	G
PUERTO RICAN TOSTONES	G / V
MEXICAN FRIJOLES CHARRO	G / V
MEXICAN CALABACTIAS	G / V

PACKAGES INCLUDE PREPARATION, SET-UP, BREAKDOWN, AN ON-SITE CHEF, A FOOD COORDINATOR & BUFFET DECOR

(*) MAY REQUIRE EQUIPMENT RENTALS IF NOT PERFORMED AT CHANDELIER EVENT VENUE G- GLUTEN-FREE V- VEGETARIAN

***CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY

INCREASE YOUR RISK OF FOOD-BORNE ILLNESS











G- GLUTEN-FREE V- VEGETARIAN

AHI TUNA NACHOS*

BLACK BEAN SALSA TARTLET V

BUFFALO CHICKEN EGG ROLL

PESTO CHICKEN EGG ROLL

CHICKEN SALAD CANAPE G

SOUTHERN FRIED GREEN TOMATO V

SOUTHERN FRIED CHICKEN

COUS-COUS V

SMOKED SALMON PUFF

COCONUT SHRIMP CANAPE

GREEK STUFFED MUSHROOM V

JAMACIAN BEEF PATTY

HAM & PIMENTO CHEESE BISCUIT

CHICKEN N' WAFFLE

NACHO POTATO BITE G/V

PULLED PORK ARANCINI

SALMON LOX CANAPE

SAUSAGE & PEPPER EMPANADA

BRISKET BITES

SHRIMP CAKE

SRIRACHA CHICKEN CANAPE

CHIPOLTE CHICKEN PASTRY

ANGELS ON HORSEBACK

CRAB RANGOON

SEARED SUSHI GRADE TUNA, WAKAME, PICKLED RED ONION, KOREAN BBQ SA AVACADO-WASABI CREMA ON FRIED WONTON

BLACK BEAN SALSA, JALAPENO, CILANTRO, LIME, SOUR CREAM, PHYLLO CUP

CHEDDAR, BUFFALO CHICKEN, BLEU CHEESE, ROASTED TOMATO, RED ONION

PESTO CHICKEN, BALSAMIC MARINATED TOMATOES, MOZZA BALSAMIC REDUCTION

CHICKEN SALAD, CUCUMBER, RED ONION, DILL

BUTTERMILK FRIED, MELTED PIMENTO CHEESE, TOMATO-RED PEPPER JAM

FRIED CHICKEN SLIDER, PIEMENTO CHEESE, HOUSEMADE PICKLES, SMOKED BBG

MEDITERRANEAN COUS-COUS SALAD, ROASTED TOMATO VINAIGRETTE, ENDIVE

PARMESAN POTATO CROQUETTE, SPINACH, GARLIC, SMOKED SALMON, P

POTATO FLOUR FRIED COCONUT SHRIMP, SWEET CHILI, THAI SLAW, CUCUMBER

SPINACH, RED ONION, ARTICHOKE, FETA CHEESE, BALSAMIC REDU JAMACIAN SPICED GROUND BEEF, GARLIC, GINGER, THYME, JERK AIOLI

SLICED TOMATO, PIMIENTO CHEESE, COUNTRY HAM

FRIED CHICKEN, JALAPENO CORNBREAD WAFFLE, SWEET N' SPICY HONEY

CHEDDAR, GUACAMOLE, JALAPEO, LIME, RED ONION, CILANTRO, POT

PULLED PORK, FRIED RISOTTO, SMOKED BBQ AIOLI

CURED SALMON, LEMON-DILL CREAM CHEESE, CUCUMBER,

SAUSAGE, PEPPER, ONION, CHEDDAR CHEESE, SALSA VERDE

HOUSE SMOKED BRISKET, ARBORI RICE, ROASTED CORN, GREEN ONIONS, ROASTE

CAROLINA SHRIMP, SLICED CUCUMBER, RED PEPPER REMOULADE

FRIED CHICKEN, HONEY SRIRACHA, GREEN ONION, SLICED CUCUMBER

CHIPOTLE CHICKEN, JACK CHEESE, GREEN ONION, PUFF PASTRY, JALAPENO RANCH

BACON-WRAPPED FRIED OYSTERS, HORSERADISH-CHIVE AIOLI

CRAB MEAT, CREAM CHEESE, SOY, GREEN ONION, SWEET CHILI GINGER GLAZE

HORS D'OEUVRES PACKAGES SMALL BITES (1-2 BITES)

HORS D'OEUVRES ARE GREAT FOR COCKTAIL PARTIES!

PACKAGES INCLUDE PREPARATION, SET-UP, BREAKDOWN, AN ON-SITE CHEF, A FOOD COORDINATOR, BUFFET DECOR, & TWO NON-ALCOHOLIC DRINK SELECTIONS. FULL SERVICE AND OTHER FEES APPLICABLE

THE CILANTRO PACKAGE \$23 PP

CHOOSE FIVE HORS D'OEUVRE INCLUDES: SET-UP, BREAKDOWN, FOOD COORDINATOR, & TWO NON-

ALCOHOLIC DRINK OPTIONS

DRINK OPTIONS: SWEET TEA, UNSWEET TEA, CUCUMBER WATER, BERRY WATE OR LEMONADE

CONSUMING RAW OR UNDER COOKED MEATS, TRY, SEAFOOD, SHELLFISH OR EGGS MAY SE YOUR RISK OF FOO

THE DILL PACKAGE \$26 PPL

CHOOSE SEVEN HORS D'OEUVRE

INCLUDES: SET-UP, BREAKDOWN, FOOD

COORDINATOR, & TWO NON-ALCOHOLIC DRINK OPTIONS

DRINK OPTIONS: SWEET TEA, TEA, CUCUMBER WATER, BE

OR LEMONAL





HEAVY APPETIZERS

ADDITIONAL STATIONS AVAILABLE BY REQUEST

SLIDER STATION \$14PP

BEEF BURGER, MEDITERRANEAN TURKEY BURGER, CAROLINA PULLED PORK, AND ACCOMPANIMENTS

MAC N' CHEESE BAR \$12PP

CHEDDAR, BACON, GREEN ONIONS,
JALAPENOS, BROCCOLI, PICO DE GALLO

PASTA STATION \$14PP

SHREDDED CHICKEN, ITALIAN SAUSAGE,
MAINARA, ALFREDO, MUSHROOMS,
BROCCOLI, SPINACH, PEPPERS &
ONIONS, BASIL, PARMESAN, PENNE



SHRIMP COCKTAIL \$14PP

TRADITIONAL WITH COCKTAIL SAUCE, TEQUILIA-LIM
GRILLED WITH CHARRED TOMATO SALSA, SMOKED
WITH CHIPOTLE COCKTIAL SAUCE.

RAMEN STATION \$14PP

SLICED BEEF, SHREDDED CHICKEN, TOFU,
CABBAGE, YELLOW ONIONS, MUSHROOMS,
CARROT, EGG, BEAN SPROUTS, JALAPENOS,
GREEN ONION, CILANTRO, BASIL

EGG ROLL STATION \$10PP

BUFFALO CHICKEN EGG ROLL, JAMAICAN JERK EGG ROLL, CAROLINA PULLED PORK EGG ROLL, BUFFALO RANCH, JERK AIOLI, SMOKED TOMATO BBQ AIOLI

Buffalo



ADDITIONAL STATIONS AVAILABLE BY REQUEST

NACHO STATION \$12PP

CHIMICHURRI BRAISED SHORT RIB, PEPPER JACK QUESO, PICO DE GALLO, SOUR CREAM, GUACAMOLE, LETTUCE, CORN SALSA, JALAPENOS

PRETZEL BAR \$7PP

ASSORTED PRETZELS, HONEY DIJON, WHOLE GRAIN MUSTARD, BEER MUSTARD, SPICY CHEESE SAUCE, SPINACH & ARTICHOKE DIP

MEDITERRANEAN VEGAN BAR - \$9PP

TRADITIONAL HUMMUS, CHEF'S CHOICE HUMMUS, TABOULI, PESTO PASTA SALAD, BRUSCHETTA

FRENCH FRY & SLIDER BAR \$9PP

CAJUN FRIES, TRUFFLE FRIES, GARLIC FRIES, ACCOMPANYING SAUCES, MINI BEEF BURGERS

FRUIT N' CHEESE STATION - \$6.00PP

ASSORTED FRUITS, ASSORTED CHEESES

CHARCUTERIE STATION -\$10PP

ASSORTED CURED MEATS, ASSORTED CHEESES, CHEF'S HUMMUS, VEGETABLES, PICKLES & OLIVES

SHRIMP N' GRITS STATION - \$11PP

WHITE CHEDDAR PIMIENTO CHEESE GRITS, TASSO HAM & GREEN ONION GRAVY, BOURBON BBQ SAUCE, BACON, WHITE CHEDDAR, MARINATED ROASTED TOMATOES, GREEN ONION

BISCUIT BAR \$9PP

ASSORTED BISCUITS, WHITE CHEDDAR PIMENTO CHEESE, ASSORTED HOMEMADE JAMS, JELLIES, & HONEY-CINNAMON BUTTER, HAM & PROSCUITO





SWEET TREAT STATIONS ADDITIONAL STATIONS AVAILABLE BY REQUEST



ASSORTED CHOCOLATES, GRAHAM CRACKERS, MARSHMALLOWS, FIRE

BUTTERSCOTCH BREAD PUDDING

BUTTERSCOTCH BREAD PUDDING, VANILLA ICE CREAM, BUTTERSCOTCH, CANDIED PECANS

RICE KRISPY BAR (\$8PP)

RICE KRISPY SKEWERS, HOT CHOCOLATE GANACHE, HOT CARAMEL, ASSORTED TOPPINGS

FRIED OREO STATION (\$9PP)

DEEP FRIED OREOS, CHOCOLATE GANACHE, COOKIES N' CREAM ICE CREAM, WHIPPED CREAM (*) MAY REQUIRE EQUIPMENT RENTALS IF NOT PERFORMED AT CHANDELIER EVENT VENUE

ICE CREAM BAR (\$8PP)

ASSORTED TOPPINGS, HOT CARAMEL, HOT CHOCOLATE GANACHE, FRESHLY MADE **WAFFLE CONES**

OWNIE SUNDAE BAR (\$9PP)

BOURBON-CHOCOLATE BROWNIE, HOT CHOCOLATE GANACHE, VANILLIA ICE CREAM, ASSORTED TOPPINGS

CHEF'S PIE STATION (\$9PP)

THREE VARIETIES OF CHEF'S HOUSEMADE PIES: GRANNY SMITH APPLE, KEY LIME PIE, CHOCOLATE CHESS PIE, BLACKBERRY PIE, SOUTHERN PECAN PIE, REESE'S PEANUT BUTTER PIE & PUMPKIN PIE

COBBLER STATION (\$9PP)

SOUTHERN BLACKBERRY COBBLER, PEACH COBBLER, VANILLA ICE CREAM, OATMEAL STREUSEL, WHIPPED CREAM













BRUNCH MENU - \$32PP

**INCLUDES EVERYTHING BELOW MINUS THE ADD-ON STATIONS + 2 NON-ALCOHOLIC BEVERAGES ADDITIONAL OPTIONS AVAILABLE BY REQUEST

CHICKEN N' WAFFLE

BUTTERMILK FRIED CHICKEN, SAGE WAFFLE, APPLE-JICAMA SLAW, SPICED MAPLE SYRUP

LEMON-POPPY FRENCH TOAST

BRIOCHE, LEMON ZEST, POPPY SEEDS, SPIKED BLUEBERRY SYRUP

BISCUITS N' GRAVY

WHITE CHEDDAR HERBED BISCUITS, ROSEMARY, SAUSAGE GRAVY

FORDS SCRAMBLE

SCRAMBLED EGGS, RED ONION, BELL PEPPERS, CHERRY TOMATOES, BASIL, PARMESAN

FORDS POTATO HASH

HERBED RED POTATOES, YELLOW ONION, BELL PEPPERS, SCALLIONS, DILL

ADD-ON STATIONS

ADDITIONAL OPTIONS AVAILABLE BY REQUEST

\$7.50PP

OMELETTE STATION - FRIED CHICKEN & BISCUIT STATION

EGGS, EGG WHITES, SPINACH, RED ONION, HAM, BACON, CHEDDAR, JALAPENO, PICO DE GALLO, BROCCOLI, **MUSHROOMS**



G- GLUTEN-FREE V- VEGETARIAN * - VEGAN

***CONSUMING RAW OR UNDER COOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

FRIED CHICKEN, ASSORTED BISCUITS, HOMEMADE JAMS & JELLIES, WHITE CHEDDAR PIMIENTO CHEESE, HONEY-CINNAMON BUTTER



(*) MAY REQUIRE EQUIPMENT RENTALS IF NOT PERFORMED AT CHANDELIER EVENT VENUE

**CHANDELIER HAS A FULL COMMERICIAL KITCHEN



TACO BAR MENU - \$33PP

ADDITIONAL OPTIONS AVAILABLE BY REQUEST

ENTREES

PICK 2
TEQUILA-LIME SHRIMP
STEAK CHIMICHURRI
CHICKEN TINGA
VEGETABLE FAJITA



SIDES

SPANISH RICE
REFRIED BLACK BEANS
QUESO



ACCOMPANIMENTS

TORTILLAS (FLOUR/CORN)

QUESO FRESCA

GUACAMOLE

LETTUCE

HABANERO SALSA

JALAPENOS

CHEDDAR CHEESE

SOUR CREAM

ASSORTED HOT SAUCES



INDO-CHINESE MENU - \$36PP

CHOOSE 2 ENTREES, 3 SIDES, INCLUDES SALAD, 2 NON ALCOHOLIC BEVERAGES ** ALL PROTEINS ARE HALAL CERTIFIED

KACHUMBER SALAD

CABBAGE, ONIONS, CUCUMBER, TOMATO, POMEGRANATE, GREEN CHILI, CILANTRO, LEMON

ENTREES

MONGOLIAN BEEF MARINATED FLANK STEAK, BELL PEPPERS, YELLOW ONIONS, GINGER, GARLIC, SOY, GREEN C

CHILI DRAGON CHICKEN MARINATED CHICKEN, RED CHILI, BELL PEPPERS, ONION, TOMATO, SOY, SAMBAL

CHICKEN JALFREZ CHICKEN BREAST, TOMATO, GARLIC, CUMIN, CORIANDER, TURMERIC, GREEN CHILI, BELL PEPPERS,

YELLOW ONION, RED CHILI - GF

SHAHI PANEER -

INDIAN COTTAGE CHEESE, GINGER, SAFFRON, CARDAMOMS, CORIANDER, TOMATO, CASHEW CREAM - V, GF

SAAG PANEER -

INDIAN COTTAGE CHEESE, SPINACH, YELLOW ONION, GINGER, GARAM MASALA, CUMIN, GREEN CHILI, CORIANDER - V, GF

EHILI GARLIC PANEER INDIAN COTTAGE CHEESE, BELL PEPPERS, ONIONS, GINGER, CHILI-GARLIC SAUC

CURRY CHICKEN YOGURT MARINATED CHICKEN, YELLOW ONION, GARLIC, GINGER, CILANTRO, SPICY TOWATO SAUCE - GF

CKEN VINDALOO MARINATED CHICKEN, YELLOW ONION, GINGER, GARLIC, MUSTARD SEEDS, CUMIN,

NAMON, SPICY TOMATO SAUCE - GF

CHICKEN KORMA CHICKEN, CURRY, GRAM MASALA, CORIANDER, CINNAMON, COCONUT MILK, ALMOND

SIDES

(CHOOSE 3 SIDES)

INDO CHINESE FRIED RICE HAKKA NOODLES

GOBI MANCHURIAN TOFU VEGETABLE STIR FRY

COCONUT FRIED RICE SCHEZWAN CHILI POTATOES

VEGETABLE BIRYANI BOMBAY POTATOES

VEGETABLE PAKORA MALIAI KOFTA

***ALL SIDES ARE VEGETARIAN & GLUTEN-FREE

G- GLUTEN-FREE V- VEGETARIAN

(*) MAY REQUIRE EQUIPMENT RENTALS IF NOT PERFORMED AT CHANDELIER EVENT VENUE

**CHANDELIER HAS A FULL COMMERCIAL KITCHEN