



We cater all events and offer delivery for any size order. We will be happy to customize a menu to fit your taste and budget

Ghee Indian Kitchen Catering & Restaurant Buyout Options

For more information to cater or for a buy out
please contact us at
info@gheemiami.com

All orders must be placed 48hrs in advance

Please note we do not take Ghee Gift Cards for catering or buy outs.



GHEE INDIAN KITCHEN

CATERING OPTIONS

PACKAGING & DELIVERY

charges apply based on order size
and distance of delivery address.



EXTRAS

+CUTLERY

Disposable bamboo plates and wooden cutlery
can be added for \$2 per guest.

+BUFFET LABELS

Disposable table top food signs can be added for
\$4 per guest.

+CUSTOM PRINTED MENUS

Personalized individual menus for each place
setting with custom logo/ image can be added
for \$6 per guest.

GHEE INDIAN KITCHEN CATERING

SNACKS

FEEDS 8 GUESTS

substitutions will require an adjustment in price.

all food packaged
in aluminum trays

+ Need Cutlery?

Disposable bamboo plates and wooden cutlery can be added for \$2 per guest.

SNACKS 1 Tray Feeds 8 Guests

gf **BELL & EVANS TANDOORI CHICKEN** 120
wild Rancho wild greens

gf, ***YELLOWFIN TUNA BHEL** 85
avocado + tomato + charred vegetables

gf, **vegan PAPAYA SALAD** 60
peanuts + sesame oil & jaggery dressing

gf, **veg GREEN STEAMED MILLET** *seasonal* 70
sorghum + cilantro chutney + sev

vegan BACKYARD PAKORA *seasonal* 65
farm taro leaf + dhana jeera+ sesame seed

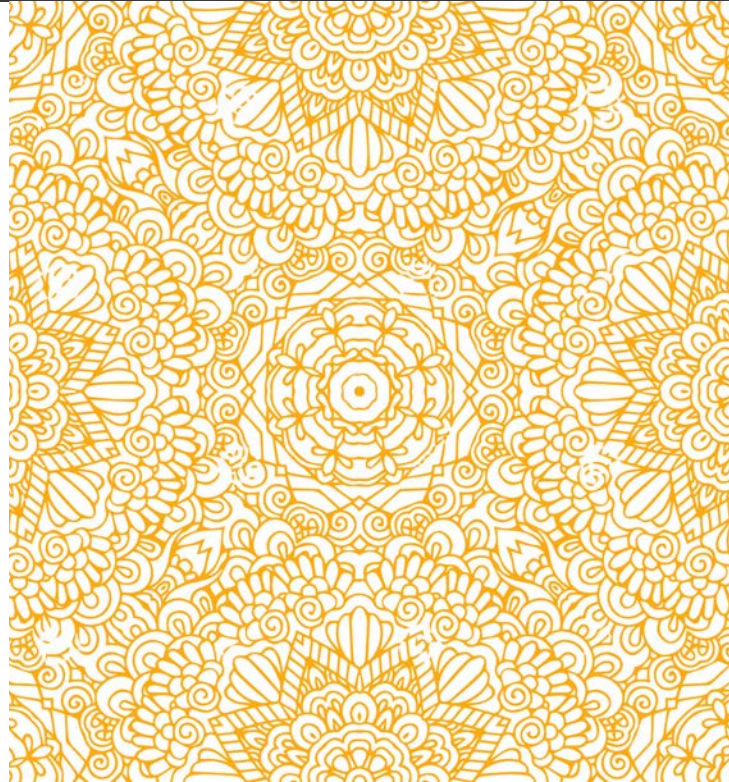
vegan POTATO & WHOLE CORIANDER SAMOSA 35
mini cocktail size served with chutney

CHICKEN SAMOSA 48
mini cocktail size served with chutney

veg VEGETABLE SAMOSA CHAAT 70
sweet yogurt + chana masala + chutneys + sev

gf, **veg CHARRED CORN** 50
smoked paneer + cilantro cream

gf, **vegan PAPADUM** 30
sweet onion chutney



GHEE INDIAN KITCHEN CATERING

MAINS

FEEDS 8 GUESTS

substitutions will require an adjustment in price.

all food packaged
in aluminum trays

+ Need Cutlery?

Disposable bamboo plates and wooden cutlery
can be added for \$2 per guest.



MAINS

1 Tray feeds 8 Guests

gf, halal **SMOKED LAMB NECK 120**
brown chickpea + tomato + cardamom

gf **TURMERIC MARINATED LOCAL FISH 155**
coconut curry + fennel

gf **CAGE FREE EGG CURRY 80**
masala rasam

gf **BEEF KORMA 120**
roasted onion + cashew nut curry

gf **BELL & EVANS CHICKEN TIKKA MASALA 90**
tomato + fenugreek

gf **BELL & EVANS CHICKEN FENUGREEK CHICKEN 90**
coconut curry + madras + dhana jeera

gf, vegan **PLANT CHICKEN TIKKA contains soy 90**
tomato + fenugreek + cashew nut milk

gf, halal **KERALA LAMB 120**
coconut milk + tomato

gf **SPICY PORK VINDALOO 100**
calabaza + peanuts

gf, veg **PANEER TIKKA MASALA 90**
tomato + fenugreek + sweet peas

gf, veg **VEGETABLE KOFTA 130**
cashew curry + raisin

gf, vegan **ALOO PALAK 80**
spinach + dutch potato + coconut curry

gf, vegan **CHANA MASALA 80**
tomato + ginger + red onion

gf, veg **DAL MAKHANI 80**
creamy whole urad + dried fenugreek

GHEE INDIAN KITCHEN CATERING

BREADS & RICE

FEEDS 8 GUESTS

substitutions will require an adjustment in price.

all food packaged
in aluminum trays

+ Need Cutlery?

Disposable bamboo plates and wooden cutlery can be added for \$2 per guest.

BREADS 1 Tray Feeds 8 Guests

GHEE NAAN 28

pumpkin, sunflower & flax seeds with ghee

GARLIC NAAN 35

pumpkin, sunflower & flax seeds, with garlic ghee

GHOST PEPPER CHEDDAR NAAN 45

pumpkin, sunflower & flax seeds with ghee

YUKON POTATO & SCALLION NAAN 45

pumpkin, sunflower & flax seeds with ghee

RICE OPTIONS 1 Tray Feeds 8 Guests

BASMATI 35

cumin + ghee

VEGETABLE BIRYANI 75

raita

CHICKEN BIRYANI 105

raita

LEMON RICE 42

spicy peanuts

PANEER FRIED RICE 78

raita



GHEE INDIAN KITCHEN CATERING

CHUTNEYS & PICKLES

FEEDS 8 GUESTS

substitutions will require an adjustment in price.

all food packaged in
pint/quart containers

+ Need Cutlery?

Disposable bamboo plates and wooden cutlery
can be added for \$2 per guest.

\$18 per pint

CHUTNEYS

1 Pint Feeds 8 Guests

veg **CILANTRO MINT**

vegan **TAMARIND DATE**

vegan **HOUSE HABANERO**

vegan **APPLE & SESAME SEED**

vegan **SWEET ONION**

veg **RAITA**

PICKLES

1 Pint Feeds 8 Guests

veg **SPICY FARM MANGO**

vegan **SPICY GREEN CHILI**

vegan **SWEET LEMON**

vegan **BABY CARROT & PICKLED MASALA**



GHEE INDIAN KITCHEN CATERING

DESSERTS

all food packaged in
pint/quart containers

+ Need Cutlery?

Disposable bamboo plates and wooden cutlery
can be added for \$2 per guest.

\$6 per Individual portion

minimum 25 must be ordered

Rose Water Cheesecake - egg free

ParleG Cookie

Chai Cheesecake - egg free

ParleG Cookie

Sticky Date Cake

ginger ice cream + jaggery

Gulab Jamun

saffron milk reduction

KHEER rice pudding

coconut cream + cardamom + seasonal fruit

Masala Chai Base



GHEE INDIAN KITCHEN CATERING BEVERAGES

FOR 8 GUESTS

substitutions will require an adjustment in price.

all food packaged in
pint/quart containers

+ Need CUPS & STRAWS?

Disposable bamboo cups and agave straws can
be added for \$2 per guest.

NON ALCOHOLIC

\$8 for 8 oz portion
12 minimum order

GINGER ROOT LEMONADE

OOLONG UNSWEETENED ICED TEA

MASALA CHAI BASE

WINE

by the bottle

CHENIN BLANC SULA 48

ALBARINO LICIA 52

MALBEC CATENA 48

PINOT NOIR COOPER HILL 58



GHEE INDIAN KITCHEN

RESTAURANT BUYOUT

Menu 1 - \$9000

80 guests or less
Tues/Wed/Thurs/Sun Only

WELCOME HOUSE COCKTAIL

BEVERAGE

House White and Red Wine
Ginger Limeade
Farm Mango Lassi
Unsweetened Rooibos Iced Tea
Coke, Diet Coke, Sprite

WELCOME PASSED BITE SIZE

Backyard Pakora & Tamarind Chutney
Tandoori Chicken & Tikka Sauce

CHEF's TASTING MENU

SERVED FAMILY STYLE

Snacks & Appetizers

Samosa Chaat
Raita & Pappadum
Avocado Tuna Bhel
Crispy Cauliflower
Seasonal Farm Salad
Roasted Charred Corn

Mains

Chicken Tikka Masala
Saag Paneer
Chana Masala
Kerala Lamb
Turmeric Marinated Fish
Grain Naan
Steam Rice

Dessert

Sticky Date Cake
Gulab Jamun
served individually to each guest

INCLUDED

Custom printed menus for
each place setting
&
farm floral centerpieces

*** Changes to this menu will change
final price



GHEE INDIAN KITCHEN

RESTAURANT BUYOUT

Menu 2 - \$14,000

80 guests or less
Tues - Sun

WELCOME BEVERAGE

House Cocktail OR
Prosecco Bubbles

BEVERAGE

Bottled Still OR Bottled Sparkling Service
Pinot Grigio, Chardonnay
Pinot Noir, Malbec
Ginger Limeade
Farm Mango Lassi
Unsweetened Rooibos Iced Tea
Coke, Diet Coke, Sprite

WELCOME PASSED BITE SIZE

Backyard Pakora & Tamarind Chutney
Tandoori Chicken & Tikka Sauce
Crispy Roti and Chutneys

CHEF's TASTING MENU

SERVED FAMILY STYLE

Snacks & Appetizers

Samosa Chaat
Raita & Pappadum
Avocado Tuna Bhel
Crispy Cauliflower
Seasonal Farm Salad
Roasted Charred Corn

Mains

Chicken Tikka Masala
Saag Paneer
Chana Masala
Kerala Lamb
Beef Korma
Turmeric Marinated Fish
Grain Naan
Steam Rice

Dessert

Sticky Date Cake
Gulab Jamun
served individually to each guest

INCLUDED

Custom printed menus for each
place setting
&
farm floral centerpieces
&
Mukhwas Service
&
Take Home Favor Bag

*** Changes to this menu will change
final price

