

# INDAY

## *Catering Menu (April '25)*



At INDAY we offer a customizable catering selection that includes a la carte catering trays, packages and individually packaged items. We would be happy to work with your budget, dietary restrictions and delivery time frame. All catering orders include compostable cutlery, plates and napkins. For chafing dishes and white glove delivery service please inquire about pricing. **To place a catering order please visit our website or email: [catering@indaynyc.com](mailto:catering@indaynyc.com).**

Please place your catering order 12 hours in advance.

# BRING THE *F*OOD KARMA

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# Individual Bowls

Choose your base: Basmati rice, Brown Rice, Herb Quinoa (+1), Mixed Greens, 50/50

## CHICKEN TIKKA MASALA BOWL \$15 G D

Your choice of base with grilled chicken in rustic tomato curry with pickled onion, masala honey, crispy onions, cilantro (can be made GF)

## GOLDEN CHICKEN CURRY BOWL \$15 S

Your choice of base with grilled chicken, turmeric coconut curry, pickled carrots, cucumbers, herbs and sesame coconut crunch

## TAMARIND GLAZED SALMON BOWL \$18 S

Your choice of base with spice crusted salmon, cabbage slaw, cucumbers, pickled carrots, sesame coconut crunch, and roasted sesame oil

## CHARRED CHILI CHICKEN BOWL \$14.25 D A

Your choice of base with grilled chicken, romaine, pickled onions, cucumbers, habanero hot sauce, garlic yogurt

## GREEN MANGO CHICKEN BREAST BOWL \$16.50 A G

Your choice of base with herb roasted chicken breast, green chili, cabbage, carrot, radish, red onion, fresh herbs, cilantro chutney, crispy onions, lime vinaigrette (can be made GF)

## KARMA BOWL \$15 D VG

Your choice of base with saag paneer, chickpea curry, yellow daal, pickled onions, kachumber, and fresh herbs

## MACRO BOWL \$15 V S

Herb quinoa, chickpea curry, roasted cauliflower, beet apple slaw, sweet potatoes, and coconut crusted avocado  
Add: chicken thigh +4.5, chicken breast +5.5, salmon +6.5

## APPLE KALE CRISPY RICE SALAD \$12 V N S

Shredded kale and romaine, sweet potato, pickled apples, roasted cashews, crispy rice\*, fresh herbs, sweet chili tahini  
Add: avocado +2.5, chicken thigh +4.5, chicken breast +5.5, salmon +6.5

# Beverages (PER PERSON)

## HOUSE MADE V \$6.50

MANGO LASSI      INDAY CHAI  
LEMONAID

## IN HOUSE V \$3.50

SPINDRIFT LEMON      SPINDRIFT GRAPEFRUIT  
SARATOGA SPARKLING OR STILL WATER

# Desserts G D \$4.50

CHAI SUGAR COOKIE      SPICED SESAME COCONUT CHOCOLATE COOKIE

G CONTAINS GLUTEN    V VEGAN    A SPICY    VG VEGETARIAN  
N CONTAINS NUTS    D CONTAINS DAIRY    S CONTAINS SESAME

\*MAY CONTAIN TRACES OF GLUTEN



# GOOD Karma SERVED DAILY

# A La Carte

## CATERING TRAYS

SERVES 8 – 10

### PROTEIN TRAYS

CHARRED CHICKEN	\$60
HERB ROASTED CHICKEN BREAST	\$70
GOLDEN CHICKEN THIGH CURRY	\$65
GOLDEN CHICKEN BREAST CURRY	\$75
CHICKEN TIKKA MASALA-THIGH <b>D</b>	\$65
CHICKEN TIKKA MASALA-BREAST <b>D</b>	\$75
TAMARIND GLAZED SALMON	\$80
SAAG PANEER* <b>D VG</b>	\$65
TOFU TIKKA MASALA <b>D VG</b>	\$60
CRISPY TOFU W/ SWEET CHILI GLAZE <b>V S</b>	\$60
TAMARIND MASALA CHICKPEA CURRY <b>V</b>	\$55

### BASES **V**

BASMATI RICE .....	\$25
QUINOA .....	\$35
MIXED GREENS .....	\$45

Greens and slaw come with choice of dressing:  
Lime Chaat Vinaigrette, Mango Chile dressing or,  
Indian Green Goddess **D**

### SAUCES **E**

GOLDEN CURRY (+5) <b>VG</b>
TIKKA MASALA (+5) <b>D</b>
GARLIC YOGURT <b>D</b>
TAMARIND CHUTNEY <b>V</b>
CILANTRO CHUTNEY <b>V A</b>
HABANERO HOT SAUCE <b>D</b>
MANGO CHILI VIN. <b>V</b>
INDIAN GREEN
GODDESS <b>D VG</b>

### TOPPINGS **V** \$10

KACHUMBER
PICKLED ONIONS
CRISPY RICE*
CRISPY ONIONS <b>G</b>
CUCUMBERS
INDAY SLAW
PICKLED ONIONS
SESAME COCONUT
CRUNCH <b>S</b>

### BREADS & SIDES

ROASTED CAULIFLOWER <b>V</b>	\$50
DAAL W/ TOMATO & SPICES <b>V</b>	\$50
ROASTED SWEET POTATOES <b>V</b>	\$50
COCONUT CRUSTED AVOCADO <b>S</b>	\$80
SAMOSAS WITH CHUTNEY <b>G</b>	\$50
PLAIN NAAN <b>G D VG</b>	\$45
GARLIC NAAN <b>G D VG</b>	\$45

### SWEET TREATS SERVES 8-10

SPICED SESAME COCONUT CHOCOLATE COOKIE <b>D G S VG</b>	\$50
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## CATERING PACKAGES

### BUILD YOUR OWN BOWL

**SMALL** Serves 8 – 10 ..... **\$200**

Your choice of 1 base, 1 protein\*, 2 sides and 2 sauces or toppings

**MEDIUM** Serves 15 – 20 ..... **\$400**

Your choice of 2 bases, 2 proteins\*, 4 toppings & sauces, and 4 sides

**LARGE** Serves 35 – 40 ..... **\$800**

Includes your choices of 4 bases, 4 proteins\*, 8 toppings & sauces, and 8 sides

#### \* ADD-ON'S TO PACKAGES

TAMARIND GLAZED SALMON	+\$40
COCONUT CRUSTED AVOCADO	+\$40



**G** CONTAINS GLUTEN   **V** VEGAN   **A** SPICY   **VG** VEGETARIAN  
**N** CONTAINS NUTS   **D** CONTAINS DAIRY   **S** CONTAINS SESAME

\*MAY CONTAIN TRACES OF GLUTEN