

Individual BOWLS

Choose your base: Basmati rice, Mixed greens, Quinoa with lentils, Half & half

CHICKEN TIKKA MASALA BOWL D \$16.8

Your choice of base with grilled chicken in rustic tomato curry with pickled onions, hot honey, crispy onions, cilantro

GOLDEN CHICKEN CURRY BOWL S \$16.8

Your choice of base with grilled chicken, turmeric coconut curry, INDAY slaw, cilantro chutney, sesame coconut crunch, cilantro

TAMARIND GLAZED SALMON BOWL S \$19

Your choice of base with spice crusted salmon, INDAY slaw, sesame & coconut crusted avocado, mango chutney, cilantro

CHARRED CHILI CHICKEN BOWL D F \$15.9

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

STEAK SATAY BOWL N \$19

Steak, roasted sweet potatoes, kachumber, cashews, cucumbers, cilantro, pickled onions, satay sauce

KARMA BOWL D VG \$16.8

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

CHICKPEA CURRY BOWL V \$16.8

Your choice of base with chickpea curry, roasted cauliflower, roasted sweet potatoes, kachumber, cilantro chutney, crispy onions and cilantro

Beverages

PER PERSON

HOUSE MADE V \$6.50

MANGO LASSI INDAY CHAI
TURMERIC LEMONADE HIBISCUS LEMONADE

IN HOUSE V \$3.50

SPINDRIFT LEMON SPINDRIFT GRAPEFRUIT
SARATOGA SPARKLING OR STILL WATER

Desserts

SESAME CHOCOLATE CHIP COOKIE

D G S V G



\$ 4.50

EVENTS & BUYOUTS

*Host your next event at
Inday Rockefeller Center!*

EMAIL US CATERING@INDAYNYC.COM

INDAYALDAY.COM/CATERING

IN DAY 



GOOD Karma
SERVED DAILY

INDAYALDAY.COM  @INDAYALDAY

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 D	\$65
CHICKEN TIKKA MASALA-BREAST D	\$75
TAMARIND GLAZED SALMON	\$80
GRILLED STEAK	\$100
SAAG PANEER* VG D	\$65
TOFU TIKKA MASALA VG D	\$60
CRISPY TOFU W/ SWEET CHILI GLAZE V S	\$60
TAMARIND MASALA CHICKPEA CURRY V	\$55

BASES **V**

BASMATI RICE	\$25
QUINOA W/LENTILS MIXED	\$35
GREENS	\$45

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



SAUCES

GOLDEN CURRY (+5) VG	\$10
TIKKA MASALA (+5) VG D	
GARLIC YOGURT VG P	
TAMARIND CHUTNEY V	
CILANTRO CHUTNEY V	
INDIAN GREEN GODDESS VG P	
HABANERO HOT SAUCE V FLAME	
MANGO CHILI VIN V FLAME	



TOPPINGS

CRISPY RICE*	\$10
CUCUMBERS	
KACHUMBER	
PICKLED ONIONS	
SESAME COCONUT CRUNCH S	
CRISPY ONIONS	
ROASTED CASHEWS N	
MANGO CHUTNEY FLAME	
GREEN CHILI CHUTNEY FLAME	

BREADS & SIDES

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

BUILD YOUR OWN BOWL
Catering Packages

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

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

SWEET TREATS

SESAME CHOCOLATE CHIP COOKIE **D G S VG**

SERVES
8-10

\$50

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

*MAY CONTAIN TRACES OF GLUTEN