

UNDER THE OAK CATERING

Indian Cuisine

locally sourced & southern inspired

Pricing and Options

Standard Buffet Package \$36-\$48 per guest

2 passed appetizers, plated salad, 2 sides, 2 mains

Premium Buffet Package \$42-\$56 per guest

2 passed appetizers, 1 displayed appetizer, plated salad, 3 sides, 2 mains

Deluxe Buffet Package \$56-\$80 per guest

3 passed appetizers, 2 displayed appetizers, plated salad, 3 sides, 3 mains

Custom packages, traditional dishes and plated meal menus available upon request. Feel free to mix and match items from our full catering menu. Package prices subject to change based on those selections.



Passed Appetizers

Chaat Deviled Eggs spicy chickpea egg yolk filling, tomato, pickled red onion, potato chip, achaar powder

Curry Shrimp & Grits Jars NC shrimp, spicy red coconut curry, grits

Paneer Tikka Skewers marinated & grilled paneer, bell peppers, onions, coriander

Samosa Crisps potato puree, peas, carrots, smoked tomato chutney, mint

Malai Koftas paneer dumplings in creamy cashew and tomato gravy

CFC & Waffles curry fried chicken, hot honey, kashmiri ghee waffle

Displayed Appetizers

Crab Tikka Masala Dip served with garlic naan

Papdi Chaat chickpeas, potatoes, diced tomatoes, red onion, jalapenos, masala chaat, lemon, olive oil and papdis

Lamb Charcuterie assortment of house made lamb and pork charcuterie, local cheeses, crackers, mustard, grapes, and chutneys

Artisan Cheese and Fruit assortment of Boxcarr Handmade, Goat Lady Dairy and Ashe Co cheese's, seasonal fruit, marmalade, nuts, crackers

Paneer Caprese heirloom tomatoes, seasoned paneer, basil, tamarind dressing (June-Oct)

Prices subject to change based on market availability and do not include tax, labor, and service fee

sales@undertheoakcatering.com
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Plated Salads

Roasted Beet and Paneer local lettuces, pickled red onion, puffed rice, mango lime dressing

Grilled Romaine Hearts ginger yogurt dressing, spicy pumpkin seeds, pomegranate, and parmesan cheese

Buffet Mains

Butter Chicken spiced yogurt marinated chicken breast with smoked tomato and butter gravy

Honey Turmeric Chicken marinated and grilled chicken breast with smoked mango and coriander chutney

Tandoori Grilled Chicken spicy lemon yogurt marinated and grilled chicken breasts, served with a coriander mint yogurt

Lamb Koftas seasoned lamb meatballs in almond gravy

Roasted Leg of Lamb Carving Station spiced au jus and seasonal fruit chutney

Salmon Pollichathu pan seared salmon with tomato and coconut masala

Curry Crab Cakes seared curry spiced lump crab cakes with ginger yogurt sauce

Vegetarian

Butter Bean Dal Makhani creamy dal with butter beans, tomatoes, onions, yogurt and fresh coriander, basmati rice

Vegetable and Paneer Korma yogurt braised potatoes, cauliflower, carrots, onions, and tomatoes with spicy cashew cream and paneer, served with basmati rice.

Vegetable Biryani roasted seasonal vegetables, potatoes, mushrooms and caramelized onions, served with fragrant basmati rice, topped with chili roasted cashews, ghee and fresh herbs

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Buffet Sides

Roasted Red Potatoes mustard oil, herb salsa and pistachios

Naan

Chaat Masala Mashed Potatoes

Summer Chickpea salad cucumber, cherry tomatoes, fermented peppers, herbs and tamarind-date dressing

Sautéed Green beans preserved lemon and poppy seed yogurt

Seasonal Raita

Green Chili and Garlic Mac n' Cheese house made pasta, Ashe Co cheeses, spicy garlic and ginger cream

Herb Pulao basmati rice, fresh herbs

Roasted Seasonal Squash herbed yogurt and tamarind-date chutney

Kefir Creamed Cauliflower roasted cauliflower, turmeric kefir, fresh coriander, chili oil, hazelnuts

Masala Cheddar Cornbread

Bar Package Pricing

3 hour bar

Beer & Wine \$18/guest

Beer, Wine & Liquor \$24/guest
(includes standard mixers and garnish)

Spirit Free Cocktails

Ginger Lime Mintade

Chai Masala Grapefruit Soda

Ginger Hibiscus Fizz

\$6/guest

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