

# Umami Catering Menu

serves 8-10

## Appetizers

- hummus (v) with naan (v) or corn tortilla (v, gf) \$45
- babaganoush with naan or corn tortilla \$55 (v)
- falafels (v, gf) \$40
- samosas \$40 (v)
- aloo chaat \$50 (v, gf)
- stuffed grape leaves \$40 (v, gf)

## Platters

includes basmati rice pilaf

- organic chicken kabob \$160 (gf)
- organic chicken tikka masala \$160 (gf)
- organic lamb tikka masala \$180 (gf)
- organic lamb kabob \$180 (gf)
- organic beef kabob \$180 (gf)
- samosa chaat \$135 (v)
- falafel \$135 (v, gf)
- roasted vegetables \$135 (v, gf)
- shrimp coconut curry \$195 (gf)
- tandoori salmon \$245 (gf)

## Salads

- house salad \$55 (v, gf)
- greek salad \$65 (gf)
- tebouleh \$65 (v, gf)

## Build Your Own Wraps

comes with naan or corn tortillas,  
all toppings & two sauces

- samosa chaat \$135 (v)
- falafel \$135 (v, gf)
- organic chicken \$150 (gf)
- organic lamb \$165 (gf)
- organic beef \$160 (gf)

## Dessert

- baklavah \$40
- tahini chocolate chip cookie platter \$40(v)
- vegan french macarons (mixed flavors) \$45

## Drinks

- peach & ginger chai iced tea \$45
- ginger cardamom lemonade \$45
- mango lassi \$65
- hot masala chai \$45
- doodh patti chai \$45

prices subject to change without notice