

LOTUS

By Chef Kaushal

Fine South Asian Catering

LOTUS CATERING BY CHEF KAUSHAL

We are happy to offer you the exclusive Indian Specialty Catering Service available in Cancún, Costa Mujeres, Riviera Maya and Tulum, Mexico.

We have catered over 200+ happy Love Stories with happy tummies filled! Other Destinations such as Los Cabos, Puerto Vallarta are available upon demand.

We offer you options of menus including:

- Appetizers
- Main Dishes
- Desserts

Our Delivery Service is included with the shown prices, we require a minimum of 100 guests to provide you catering service to your Resort.





PACKAGE 1

To choose for Punjabi or Gujarati Events we list the Appetizers, Main Dishes and Desserts for every Menu:

- 👉 3 Appetizers to choose (could be 2 vegetarians and one protein or 2 proteins and one vegetarian, for vegetarians could be 3 vegetarian appetizers).
- 👉 5 Main Dishes to choose from the Menu that could be combined between vegetarians and proteins.
- 👉 2 Desserts to choose.
- 👉 Compliments and Rice, Salad, and Chutneys.

Price of Package #1 available for minimum 50 guests is \$53 USD per person, plus \$199 USD Chef Service for every 50 guests.

Please note outsider vendor fees may apply and these prices do not include those (review with your wedding planner)





PACKAGE 2

- 🍲 1 Soup to choose from the Menu.
- 🍲 4 Appetizers to choose (could be 3 vegetarians and 1 protein or 2 proteins and 2 vegetarians, for vegetarians will be 4 vegetarians choices).
- 🍲 6 Main dishes to choose that could be mixed also vegetarians and proteins.
- 🍲 3 Desserts.
- 🍲 Compliments, plain Rice, Papad, Salad and Chutneys.

Price of Package #2 - Available for a minimum of 50 guests is \$66 USD per person, plus \$199 USD Chef Service for every 50 guests.

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PACKAGE 3

MENU Gujarati / \$50 USD per person, minimum 30 guests

- 🍛 Gujarati Daal by Kaushal
- 🍛 Basmati Rice
- 🍛 Puri
- 🍛 Lapsi by Kaushal (Kindly provide Cracked wheat/dahlia)
- 🍛 Undhiyu
- 🍛 Eggplant & potatoes Salad
- 🍛 Crispy Papad
- 🍛 Mango Pickle (fresh Mango and Jalapeño achar / chefs recipe)
- 🍛 Veggie Samosas
- 🍛 Tamarind and Mint Chutney
- 🍛 Pickled Jalapeños

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MENU

-  Vegetable Cutlets
Mash spiced vegetables cook in batter
-  Veggie Seekh Kabab
Mix vegetable, potato, cooked with spices in tandoor oven
-  Lamb Seekh Kabab
Lamb minced cooked with spices in tandoor oven
-  Chicken Seekh Kabab
Chicken minced cooked with spices in tandoor oven
-  Amritsar Fish
Fish fried with spices
-  Tandoori Prawn
Prawns cooked in tandoor with spices
-  Tandoori Fish Tikka
Fish cooked in tandoor with tandoori masala
-  Tandoori Chicken Tikka
Chicken cooked in tandoor with tandoori masala
-  Tandoori Panner Tikka
Panner cooked in tandoor with tandoori masala
-  Chilly Panner
Fried panner cooked with ketchup and spices
-  Papdi Chaat
Flour papdi, crispy & fried with spices



MAIN DISH VEGETARIAN



- 🍛 Dalal Mahkani Chef's special recipe
Black urad dal, cooked with tomato and creamy sauce
- 🍛 Daal Tadka
Arthar dal cooked with tomato, onion and spices
- 🍛 Dhaba Dal
Chabhad dal, urad dal, cooked with tomato, onion and spices
- 🍛 Channa Masala
Chickpeas cooked with tomato, onion and spices
- 🍛 Mutter Paneer
Paneer, peas, cooked with tomato, onion and spices
- 🍛 Mix Vegetables
Mix vegetables cooked with tomato, onion and spices

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MENUPUNJABI



Vegetable Samosa

Spiced mixed vegetables stuffed in a flaky dough and deep fried



Vegetable Pakora

Mixed vegetables fried in chickpea flour batter



Aloo Tikki

Mashed Truffled potatoes, pan grilled purée flavored with mild spices



Aloo Bonda

Deep fried savory stuffed potato with spices in chickpea flour batter



Hara Bhara Kabab

Spinach, potato, cooked with spices



Vegetable Kathi Roll

Kebab wrapped in paratha bread



Kathi Roll with chicken

Kebab wrapped in paratha bread with tasty chicken





Aloo Mutter

Potatoes, peas cooked with tomato, onion and spices



Methi Malai Matar

Methi, peas cooked with cashews nut creamy sauce



Aloo Gobhi

Potato, cauliflower cooked with tomato, onion and spices



Veg Jalfrezi

Mix vegetables cooked with tomato, onion and spices



Saag Paneer

Paneer cooked with spinach creamy sauce



Veg Biryani

Vegetables cooked with basmati rice, saffron flavor and spices



Punjabi Dum Aloo

Potato cooked with spices












Paneer Butter Masala Paneer cooked with cashew nut tomato gravy

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MAIN DISH NON-VEGETARIAN PROTEINS



-  **Chicken Tikka Masala**
Tandoori chicken cooked in tomato onion gravy
-  **Famous Kaushal's Butter Chicken**
Tandoori chicken cooked in tomato cashew nut gravy
-  **Lamb Curry**
Lamb cooked with tomato, onion and spices
-  **Lamb Vindaloo**
Tender lamb pieces cooked in spicy curry with vinegar in goan Portuguese style
-  **Fish Curry**
Fish cooked with tomato, onion and spices
-  **Prawn Curry**
Prawn cooked with tomato, onion and spices
-  **Lamb Keema Masala**
Lamb miced, cooked with tomato, onion and spices
-  **Chicken Biryani**
Chicken cooked with basmati rice and spices
-  **Chicken Korma**
Chicken cooked in cashew creamy sauce

Rice to choose one portion:



Jeera Rice

Indian long rice steamed with cumin and ghee purée, garnished with sundried coriander leaves



Saffron Rice

Basmani rice cooked with saffron



Plain Basmati Rice

Basmati rice cooked with spices

COMPLIMENTS

- Raita (Yogurt with raw vegetables , flavored and spiced)
- Papad (Crispy and crunchy fried papadamus)
- Naan (Indian bread cooked in a clay oven or tandoor available as plain naan, garlic, or chili naan)
- Katchumbar Salad (Onion, tomato, cucumber, cabbage, dressing with lemon, pepper and salt)
- Missi Rotti (Wheat flour, besan, cook in tandoor)
- Tamarind Chutney (Tamarind purée flavored with sugarcane and spices)
- Mint Chutney (Indian savoury spice)

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DESSERT & DRINKS



Gulab Jamun

Deep fried flour, cream in flavored sugar syrup



Kheer

Basmati rice cook with milk



Gajar Ka HaIwa

Fluffy carrots boiled in condensed milk or almond milk with sugar, butter and cardamom



Coconut Burfi

Dessert bars made with condensed milk, coconut and cardamom



Mango Lassi










Masala Chai

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MENU GUJARATI



-  **Muthiya**
Wheat flour, besan, methi and spices
-  **Peas Kachori**
Flour dough stuffed with peas and spices
-  **Dal Kachori**
Flour dough stuffed with dal and spices
-  **Paneer Kachori**
Flour dough, stuffed with paneer and spices
-  **Papdi Chaat**
Flour papdi, crispy fried with spices
-  **Aloo Chaat**
Potato fried with spices
-  **Kaju Corn Roll**
Cashew nut, potato, corn fried with spices

- 🍷 Veg Roll
Mix vegetable, potato fried and spices
- 🍷 Aloo Bhajia
Potato fried with besan and spices
- 🍷 Palak Onion Bhajia
Spinach and onion fried with besan and spices
- 🍷 Masala Papad: Delicious Indian snack made using roasted or fried papad topped with a tangy and spicy onion tomato mix.

- 🍷 Masala Fish
Grilled Fish with spices
- 🍷 Masala Prawns
Grill Prawns and spices




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MAIN DISH GUJARATI VEGETARIAN

- 🌿 Gujarati Dal
Arthar dal, cooked with tomato and spices
- 🌿 Aloo Gobhi Nu Saak
Potato, cauliflower cooked with tomato and spices
- 🌿 Panchkutyu Saak
Panch vegetable cooked with coconut and spices
- 🌿 Beans Nu Saak
Green beans cooked with coconut and spices
- 🌿 Cabbage Nu Saak
Cabbage cooked with spices
- 🌿 Batata Un Saak
Potato cooked with tomato and spices
- 🌿 Ravaiya
Stuffed eggplant with peanut, besan and spices.
- 🌿 Gujarati Kadhi
Curd besan cook with spices
- 🌿 Moong Dal Khichdi
Moong dal and basmati rice cook with spices
- 🌿 Masala Poori
Wheat flour, sooji, besan, poori with spices

-  Moong Dal Khichdi
Moong dal and basmati rice cooked with spices
-  Masala Poori
Wheat flour, sooji, besan, poori with spices
-  Undhiyu Chef's special

RICE & COMPLIMENTS

-  Veg Pulao
Mix vegetable cooked with basmati rice
-  Dhania Pulao
Fresh coriander cooked with basmati rice
-  Pane Rice
Basmati rice flavored with spices
-  Tomato Rice
Basmati rice cooked with ripe tomatoes
-  Poha
Rice flakes cooked with tomato, coconut and spices
-  Naan
Indian bread cooked tandoori oven
-  Tamarind Chutney
Tamarind purée flavored with sugar and spices

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DESSERTS & DRINKS



-  Gulab Jamun
Deep-fried flour, cream in flavored sugar syrup
-  Shri Khand
Hang curd served with saffron
-  Gajar Ka Halwa
Carrots boiled in milk, sugar, butter and cardamom
-  Coconut Lassi
-  Ras Malai
-  Masala Chai

Many other favorite are items available, please feel free to reach out,we can make it happen!

All prices include service charges and delivery fees, a 16% Mexico VAT is not included in any pricing and is added to the final bill.

We require a minimum amount of 50 guests to deliver to any resort.

We remain at your service at weddings@lomas-travel.com

Phone Number: + 52 998 223 2504

TERMS & CONDITIONS



- 👉 All prices shown in our menus are in American dollars (USD)
- 👉 All prices, extras and supplements are plus taxes (16%)
- 👉 The events will be considered confirmed just via mail with all the operation details. Verbal confirmation is not accepted.
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- 👉 All the changes of services, schedule, number of guests, etcetera, must request through mail with minimum 30 days before the event and they are subject to authorization. The limits for make changes are 15 ~~days~~ before the event and are not guarantee. All the changes may cause extra charges.
- 👉 Cancellations with 15 days or less before to the event will have a penalty of 100% of the total price.
- 👉 The Food display service not includes any equipment, just assistance and support to managing food and logistic. Please consult for more details.
- 👉 The events must be reserved minimum 60 days of anticipation and will be subject to availability.