



Weddings & Beyond

THE ON-SITE CATERING BOOK

BOMBAYTALKUSA.COM · (732) 710-3911

CREATED FOR PERFECT MOMENTS

Since 1989, Dimple's Bombay Talk has brought the flavors of India to New Jersey's biggest days. Live stations, traditional main courses and street food from across India, served by our own full-service catering team.

WHY VENUES LOVE WORKING WITH US

Indian catering, run the way your venue likes it.

Our own team, our own setup

Chafers, induction counters, risers, serveware and name cards come with us.

On your timeline

We arrive early, set up quietly, and clear our stations the way we found them.

Live, chef-attended stations

Chaat, dosa, Indo-Chinese wok, tandoor, pasta and more, cooked to order.

One menu, every event

Sangeet, wedding lunch, cocktail hour, reception and next-morning brunch.



VENUES WE'VE SERVED

At home in the region's finest rooms.

We follow each venue's kitchen, loading and timing rules, and work hand in hand with banquet captains from the first walkthrough to the last plate.

...along with banquet halls, temples and community centers across New Jersey.

Waldorf Astoria

ORLANDO, FLORIDA

Westfields Marriott Washington Dulles

CHANTILLY, VIRGINIA

The Legacy Castle

POMPTON PLAINS, NEW JERSEY

The Marigold

SOMERSET, NEW JERSEY

Westmount Country Club

WOODLAND PARK, NEW JERSEY

Dolce by Wyndham

PARSIPPANY, NEW JERSEY

01 Appetizers & Hors d'Oeuvres

Hors d'Oeuvres

Cocktail Samosas
Potli Samosa
Onion Samosa
Beet Cutlet
Masala Veg Cutlet
Spinach Paneer Corn
Tikki
Aloo Tikki
Kaju Roll
Corn Bhel
Dahi Vada
Naram Dil ♦

Paneer Hors d'Oeuvres

Paneer Pakora
Tawa Paneer
Haryali Paneer
Tandoori Paneer
Paneer Lollipop

Mexican Hors d'Oeuvres

Mexican Samosa
Mexican Bhel
Mexican Corn Masala
7-Layer Dip in Cups ♦
Dorado

Gujarati Hors d'Oeuvres

Khaman Dhokla
White Dhokla
Sandwich Dhokla ♦
Dabeli Dhokla ♦
Spinach Dhokla ♦
Methi Gota
Patra
Batata Vada
Lilva Kachori
Moong Dal Kachori
Surti Pattice
Harabara Pattice



02 Live Stations



Chaat

Pani Puri
Dahi Puri
Sev Puri
Papdi Chaat
Bhel
Khasta Kachori
Dal Pakwan
Chaat
Chole Puri Chaat
Ragda Puri
Chaat
Khandvi Patra
Chaat
Beet Chole Tikki
Chaat

Indo-Chinese

Dry Gobi
Manchurian
Manchurian
Crispy Lotus Root
Fusion Bhel
Chinese Pakora
Fried Tofu
Schezwan
Paneer
Schezwan
Fritters
Dry Chilly Paneer
Chinese Idly
Haryali Noodles
Hakka Noodles
Fried Rice
Triple Fried Rice

South Indian

Dosa
Moong Dal Dosa
Uttapam
Aapam
Masala
Paniyaram

*Sandwiches &
Rolls*
Bombay Veg
Club
Vada Pav
Dabeli
Frankie
Aloo Kathi Roll
Paneer Kathi Roll
Veg Burger

Italian

Marinara Pasta
Pesto Pasta
Alla Vodka Pasta
Flatbread Pizza

Indo-Mexican

Veggie
Quesadillas
Enchilada
Soft Tacos with
Indian Spices
Chipotle
Station ✦

03 Main Course & Entrées



North Indian

Palak Paneer
Paneer Tikka Masala
Shahi Paneer
Paneer Makhani
Kadai Paneer
Mutter Paneer
Malai Kofta
Navratan Korma
Methi Mutter Malai
Achari Vegetable
Veg Jalfrezi
Aloo Gobi
Aloo Baingan
Bhindi Masala
Mushroom Mutter
Dal Makhani
Yellow Dal Tadka
Channa Dal
Rajma
Punjabi Kadhi

Gujarati

Undhiyu
Matla Undhiyu
Tooriya Patra
Masala Tindora
Tindora
Bhinda
Cauliflower Dry Fruit
Choli Dhokli
Rasa Vaal
Mixed Kathol
Trevati Dal
Gujarati Toor Dal
Kathiyawadi Adad
Dal
Gujarati Kadhi

South Indian

Avial
Kootu
Beans Coconut
Bendakaya Fry
Dondakaya Fry
Aritikaya Fry
Cabbage Senaga
Pappu
Palakura Pappu
Mango Pappu
Aloo Korma
Sambhar
Rasam
Moru Kolambu
Bisibela Bath
Curd Rice

Italian

Marinara Pasta
Pesto Pasta
Eggplant Parmesan
Vegetable Rollatini
Lasagna

Indo-Chinese

Hakka Noodles
Fried Rice
Triple Fried Rice
Haryali Rice
Manchurian
Chilly Paneer
Eggplant in Garlic
Sauce
American Chop
Suey

04 Breads, Salads & Raita

Breads

Naan
Kulcha
Roti
Missi Roti
Paratha
Mint Paratha
Stuffed Paratha
Poori
Palak Poori
Beet Poori
Thepla
Bajra Rotla
Pooran Poli ♦

Salad Bar

Mixed Green
Kachumber
Beet Chickpeas
Pasta Salad
Corn Salad
Sprouted Salad
Pineapple Salad
Cabbage Sambharo
Papaya Sambharo
Carrot Sambharo
Fresh Tindora Pickle
Fresh Mango Pickle

Raita

Boondi Raita
Carrot Raita
Cucumber Raita
Onion Tomato Raita
Rajwadi Raita



05 Desserts

Traditional

Gulab Jamun
Rasmalai
Rasgulla
Rabdi
Lychee Rabdi ♦
Basundi
Lychee Basundi
Kesar Shrikhand
Butterscotch
Shrikhand
Rice Kheer
Mango Kheer
Pista Kheer
Sevian Kheer
Payasam

Contemporary

Tiramisu Shot
Glasses
Lychee Sandesh
Mango Delight
Chocolate Delight
Triple Chocolate
Delight
Mini Jamun &
Rasgulla
Eggless Brownie with
Vanilla Ice Cream

Halwa

Gajar Halwa
Moong Dal Halwa
Doodhi Halwa
Sooji Halwa
Badam Halwa ♦
Pineapple Halwa
Dry Fruit Halwa
Chickoo Halwa
Wheat Halwa

Ice Cream & Kulfi

Malai Kulfi
Kesar Kulfi
Pista Kulfi
Mango Kulfi
Orange Kulfi ♦
Thandai
Kesar Pista
Rose
Mango
Lychee
Chickoo
Coffee Toffee
Orange-Pineapple
Paan ♦

Live Dessert Specials

Live Jalebi ♦
Live Churros Station ♦
Chocolate Fondue
Station ♦
Viennese Table ♦



06 Refreshing Sharbats

Sharbats

Mango Panna

Kala Khatta

Raw Mango

Nimbu Pani

Orange

Pineapple

Rose

Coconut Rose ♦

Guava ♦

& lots more

♦ PREMIUM SELECTION

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Coconut Rose

Kala Khatta

Rose Sharbat

Nimbu Pani

07 Breakfast & Brunch

Breakfast

Masala Tea
Filter Coffee
Fafda
Jalebi
Thepla
Bread Pakora
Upma
Batata Poha
Corn Poha
Sabudana
Khichadi
Aloo Paratha
Sev Khamani
Corn Bread Upma

Brunch

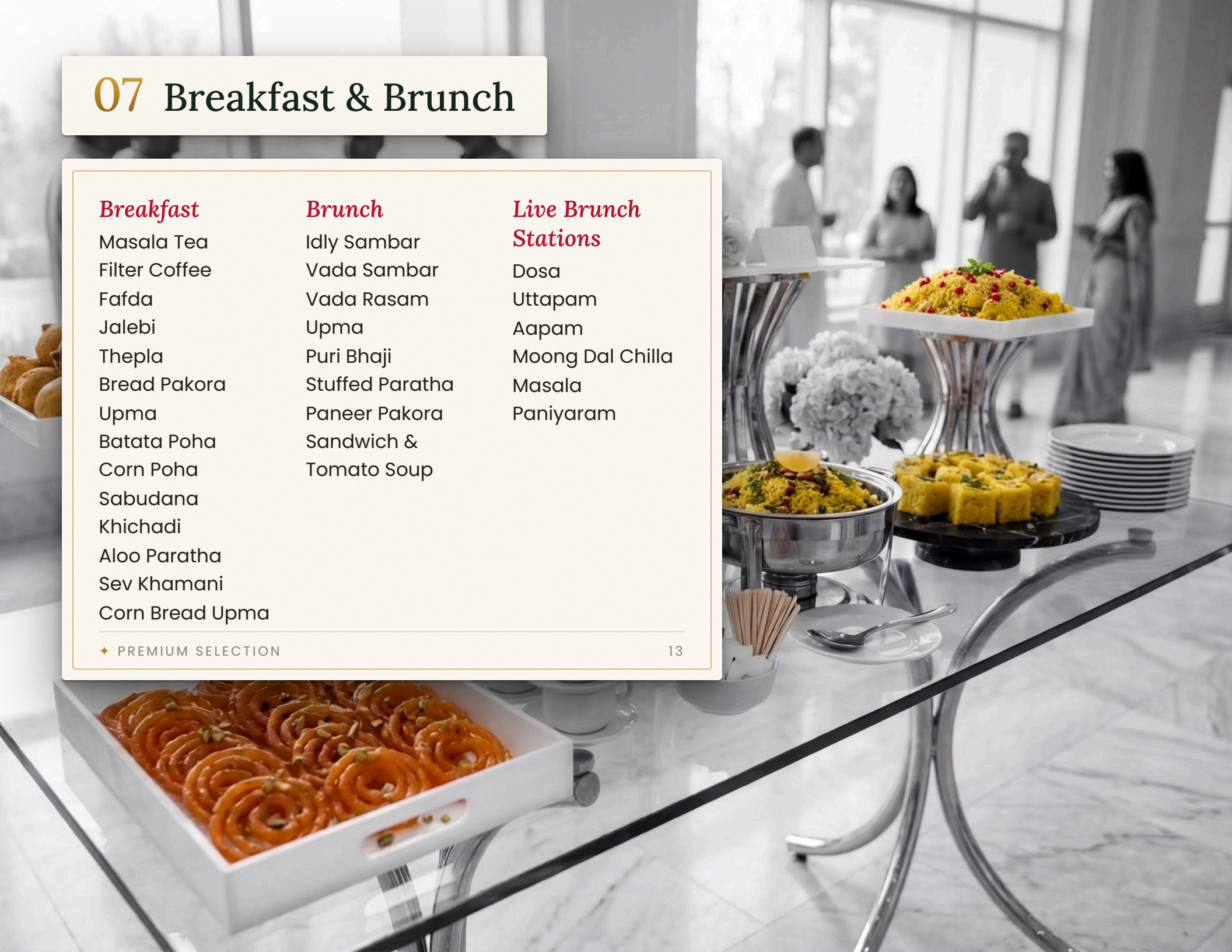
Idly Sambar
Vada Sambar
Vada Rasam
Upma
Puri Bhaji
Stuffed Paratha
Paneer Pakora
Sandwich &
Tomato Soup

Live Brunch Stations

Dosa
Uttapam
Aapam
Moong Dal Chilla
Masala
Paniyaram

♦ PREMIUM SELECTION

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08 Packages

MIX, MATCH & UPGRADE · PRICING SHARED WITH YOUR QUOTE

SILVER

Sangeet

1 welcome drink
1 ready appetizer
3 live stations, 1 item each
1 rice entrée
Salad bar
1 ready dessert

GOLD

Sangeet

1 welcome drink
2 ready appetizers
4 live stations, 1 item each
1 rice entrée
Salad bar
2 ready desserts

SILVER

Wedding Lunch

2 appetizers
1 bread · 1 rice
2 vegetables
1 lentil or kadhi
1 dessert
Salad, pickle & papad

GOLD

Wedding Lunch

3 appetizers
2 breads · 1 rice
3 vegetables
1 lentil or kadhi
2 desserts
Full Gujarati salad bar

SILVER

Cocktail Hour

3 ready appetizers
2 butler-passed · 1 on the buffet
2 live stations
Lassi, sharbat or tea option

GOLD

Cocktail Hour

4 ready appetizers
2 butler-passed · 2 on the buffet
3 live stations
Lassi, sharbat or tea option

SILVER

Reception Dinner

2 vegetable entrées (1 can be paneer)
1 lentil or kadhi
1 rice · 2 breads
2 desserts
Salad bar

GOLD

Reception Dinner

3 vegetable entrées (1 can be paneer)
1 lentil or kadhi
1 rice · assorted breads
2 desserts
Salad bar

LET'S PLAN YOUR EVENT

We'd love to cook for your guests.

- 1 Tell us the date, venue and guest count
- 2 We build your menu and send a custom quote
- 3 Tasting and final menu
- 4 We arrive, set up, serve and clear

PAYMENT

Check, ACH, wire transfer, cash or Zelle

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