DIMPLE'S

Bombay talk

EST 1989

CATERING & RESTAURANTS

WEDDINGS & BEYOND

Created for Perfect Moments



WELCOME

Your guests will talk about the food.

Live stations that draw a crowd. Flavors that taste like home. A presentation made for the finest ballrooms, from the Waldorf Astoria to The Legacy Castle.

- Live stations, cooked in front of your guests
- Our own chefs, servers, setup and cleanup
- Tastings and a dedicated event coordinator
- One team, from sangeet to farewell brunch

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.

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

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

Appetizers & Hors d'Oeuvres

COCKTAIL HOUR

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



COOKED TO ORDER

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

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

South Indian

Dosa
Moong Dal Dosa
Uttapam
Aapam
Masala Paniyaram

Indo-Mexican

Veggie Quesadillas
Enchilada
Soft Tacos
with Indian spices
Chipotle Station ✦



THE MAIN COURSE

Main Course & Entrées

Slow-simmered dals finished with a sizzling tadka, rich paneer curries and regional favourites from every corner of India.

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



FRESH FROM THE TANDOOR

Breads, Salads & Raita

Breads baked fresh on site, with a full salad bar, pickles and cooling raitas.

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

THE SWEET FINISH

Desserts

Traditional sweets, contemporary plates and live dessert stations to close the evening.



Traditional

Gulab Jamun
Rasmalai
Rasgulla
Rabdi
Lychee Rabdi ✦
Basundi
Lychee Basundi
Kesar Shrikhand
Butterscotch Shrikhand
Rice Kheer
Mango Kheer
Pista Kheer
Seviyan Kheer
Payasam

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 ✦

Halwa

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

Live Dessert Specials

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

Contemporary

Tiramisu Shot Glasses
Lychee Sandesh
Mango Delight
Chocolate Delight
Triple Chocolate Delight
Mini Jamun & Rasgulla
Eggless Brownie
with vanilla ice cream

Live Dessert Stations



Live Jalebi ✦



Kulfi on Dry Ice

Refreshing Sharbats

WELCOME DRINKS

Sharbats

Mango Panna
Kala Khatta
Raw Mango
Nimbu Pani
Orange
Pineapple
Rose
Coconut Rose ✦
Guava ✦
& lots more





THE MORNING AFTER

Breakfast & Brunch

For the morning after the wedding — Gujarati and South Indian favourites, chai and live brunch stations.

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

Packages

Starting points for each event. Every package can be mixed, matched and upgraded.

Silver Sangeet	Gold Sangeet	Silver Wedding Lunch	Gold Wedding Lunch
1 welcome drink (water based)	1 welcome drink (water based)	2 appetizers	3 appetizers
1 ready appetizer	2 ready appetizers	1 bread · 1 rice	2 breads · 1 rice
3 live stations, 1 item each	4 live stations, 1 item each	2 vegetables	3 vegetables
Live dosa available	Live dosa available	1 lentil or kadhi	1 lentil or kadhi
1 rice entrée	1 rice entrée	1 dessert	2 desserts
Salad bar	Salad bar	Salad, pickle & papad	Full Gujarati salad bar
1 ready dessert	2 ready desserts		

PRICING IS SHARED WITH YOUR CUSTOM QUOTE.

Packages

Premium dishes (✦) can be added to any package.

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

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Let's plan your event

How it works

1. Tell us the date, venue and guest count
2. We build a 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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