BLUE FIRE
TOTAL CATERING

SOUTH ASIAN

दक्षिण एशियाई व्यंजन

शेफ ब्रायन लिटॉल्फ़ का दृष्टिकोण पारंपरिक व्यंजनों को स्थानीय और पारिवारिक प्रभावों के साथ संतुलित करने पर आधारित है। प्रत्येक पकवान को क्षेत्रीय तरीकों और पारिवारिक परंपराओं पर विशेष ध्यान देकर तैयार किया जाता है। प्रामाणिक स्वादों को उन परिवारों के मार्गदर्शन में परिष्कृत किया जाता है जिन्होंने अपनी रेसिपी साझा की हैं। परिणामस्वरूप भोजन अपने मूल के प्रति सच्चा रहता है और उन लोगों और परंपराओं का सम्मान करता है जिन्होंने इसे आकार दिया।

Chef Brian Litolff's approach to South Asian cuisine is based on balancing traditional recipes with local and familial influences. Each dish is prepared with close attention to regional methods and family traditions, combining authentic flavors with directed refinement guided by the families who share their recipes. The result is food that remains true to its origins, honoring the people and practices that shaped it.

BUFFET SELECTIONS

TIER ONE | THREE ENTRÉE BUFFET

Two Appetizers, Chicken Entrée, Beef Entrée, Vegetarian Main Course, Kachumber Salad, Naan & Raita, and a choice of Matar (Peas) Pulao or Jeera Pulao (Cumin).

TIER TWO | FOUR ENTRÉE BUFFET

Three Appetizers, Chicken Entrée, Beef/Lamb Entrées, Vegetarian Main Course, Kachumber Salad, Naan & Raita, and a choice of Matar (Peas) Pulao or Jeera Pulao (Cumin).

APPETIZERS

Chicken 65
Crispy South Indian fried chicken, marinated in chili, curry leaves, and spices

Chana Chaat
Spiced chickpeas with onions, tomatoes, herbs, and tamarind

Onion Pakora
Golden-fried onions in spiced chickpea batter

Dahi Barha
Soft lentil dumplings soaked in yogurt, topped with tamarind and spices

Samosa
Flaky pastry filled with curried potatoes and peas, served with mint-cilantro chutney

BEEF & LAMB ENTRÉES

Beef Biryani
Fragrant basmati rice layered with spiced beef, caramelized onions, aromatic whole spices, saffron, and fresh herbs.

Beef Haleem
Creamy stew of beef, lentils, and cracked wheat, simmered overnight

Beef Nihari
Slow-braised beef shank in a rich, spiced gravy

Mutton Palak
Tender lamb cooked with spiced spinach

Mutton Karahi
Goat (or lamb) simmered in tomatoes, green chilies, and garlic

Mutton Paya
Traditional Goat (or lamb) trotter curry with bone marrow richness

Beef Seekh Kabob
Minced beef skewers grilled with fresh herbs and garam masala, garnished with tomato, red onion, cilantro and fresh lemon

CHICKEN ENTRÉES

Chicken Karahi
Wok-seared chicken with tomatoes, peppers, garlic, and spices

Butter Chicken
Tandoori chicken in a creamy tomato and butter sauce

Chicken Tikka
Boneless chicken marinated in yogurt and spices, grilled to perfection

Chicken Seekh Kabob
Ground chicken skewers seasoned with herbs and spices, garnished with tomato, red onion, cilantro and fresh lemon

South Indian Chicken Curry
Coconut-based curry with mustard seeds, curry leaves, and chilies

Tandoori Chicken
Bone-in chicken marinated in yogurt, garlic, and spices, roasted in the tandoor

Chicken Biryani
Fragrant basmati rice layered with spiced chicken, caramelized onions, aromatic whole spices, saffron, and fresh herbs.

VEGETARIAN ENTRÉES

Bhindi Masala
Stir-fried okra with onions, tomatoes, and spices

Baingan Bharta
Smoked eggplant mashed with spices, garlic, and onions

Aloo Palak
Sautéed baby potatoes with wilted spinach in mild spices

Palak Paneer
Indian cheese cubes in spiced spinach gravy

Gobi Manchurian
Crispy cauliflower in tangy chili-garlic sauce

Bombay Potatoes
Golden roasted potatoes tossed with cumin, turmeric, and coriander

Madras Lentils
Creamy black lentils and kidney beans slow-cooked with butter and spices

Vegetable Korma
Mixed vegetables in a coconut, yogurt, and mild curry sauce

BLUE FIRE
TOTAL CATERING

SOUTH ASIAN

FAMILY-STYLE DINNER — Family-style selections are served by the platter or bowl.

APPETIZERS

Chicken 65
Crispy South Indian fried chicken, marinated in chili, curry leaves, and spices

Chana Chaat
Spiced chickpeas with onions, tomatoes, herbs, and tamarind

Onion Pakora
Golden-fried onions in spiced chickpea batter

Dahi Barha
Soft lentil dumplings soaked in yogurt, topped with tamarind and spices

Samosa
Flaky pastry filled with curried potatoes and peas, served with mint-cilantro chutney

SALAD, BREAD, RICE & ACCOMPANIMENTS

Kachumber Salad
Cucumber, tomato, onion, herbs, citrus, and spices

Naan
Traditional Indian flatbread

Raita
Yogurt with cucumber, herbs, and spices

Matar Pulao
Basmati rice with peas and aromatics

Jeera Pulao
Basmati rice with cumin and aromatics

BEEF & LAMB ENTRÉES

Beef Biryani
Fragrant basmati rice layered with spiced beef, caramelized onions, aromatic whole spices, saffron, and fresh herbs.

Beef Haleem
Creamy stew of beef, lentils, and cracked wheat, simmered overnight

Beef Nihari
Slow-braised beef shank in a rich, spiced gravy

Mutton Palak
Tender lamb cooked with spiced spinach

Mutton Karahi
Lamb simmered in tomatoes, green chilies, and garlic

Mutton Paya
Traditional lamb trotter curry with bone marrow richness

Beef Seekh Kabob
Minced beef skewers grilled with fresh herbs and garam masala, garnished with tomato, red onion, cilantro and fresh lemon

CHICKEN ENTRÉES

Chicken Karahi
Wok-seared chicken with tomatoes, peppers, garlic, and spices

Butter Chicken
Tandoori chicken in a creamy tomato and butter sauce

Chicken Tikka
Boneless chicken marinated in yogurt and spices, grilled to perfection

Chicken Seekh Kabob
Ground chicken skewers seasoned with herbs and spices, garnished with tomato, red onion, cilantro and fresh lemon

South Indian Chicken Curry
Coconut-based curry with mustard seeds, curry leaves, and chilies

Tandoori Chicken
Bone-in chicken marinated in yogurt, garlic, and spices, roasted in the tandoor

Chicken Biryani
Fragrant basmati rice layered with spiced chicken, caramelized onions, aromatic whole spices, saffron, and fresh herbs.

VEGETARIAN ENTRÉES

Bhindi Masala
Stir-fried okra with onions, tomatoes, and spices

Baingan Bharta
Smoked eggplant mashed with spices, garlic, and onions

Aloo Palak
Sautéed baby potatoes with wilted spinach in mild spices

Palak Paneer
Indian cheese cubes in spiced spinach gravy

Gobi Manchurian
Crispy cauliflower in tangy chili-garlic sauce

Bombay Potatoes
Golden roasted potatoes tossed with cumin, turmeric, and coriander

Madras Lentils
Creamy black lentils and kidney beans slow-cooked with butter and spices

Vegetable Korma
Mixed vegetables in a coconut, yogurt, and mild curry sauce