

CATERING MENU

We Specialize In Delivering
Outstanding Catering For Everything
From Small Gatherings To Grand Affairs

A collage of various Gujarati dishes including Puri, Khaman, Thepla, and other traditional snacks, arranged around the central text. The dishes are presented in a Polaroid-style collage format, showing a variety of Gujarati cuisine such as Puri, Khaman, Thepla, and other traditional snacks.

100% PURE VEGETARIAN CUISINE

We Specialize In Delivering
Outstanding Catering For Everything
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CATERING PACKAGES



KATHIYAWADI MENU

Vegetable

Any 2 Choices of Curry

Farsan

Any 1 Choice of Farsan

Sweet

Any 1 Choice of Sweet

Bread

Any 2 Choices of Bread

Lentil

Any 1 Choice of Lentil

Rice

Any 1 Choice of Rice



KATHIYAWADI MENU

VEGETABLES & LEGUMES

Kathiyawadi Undhiu
Lasania Bataka
Ringan Bharthu
Tuver Ringan
Sev Tomato
Kaju Gathiya
Bharela Bhinda
Cut Bhinda
Dungri Bataka
Dahi Tikhari
Lasuni Methi
Dal Dhokri

RICE

Plain Khichdi
Vaghareli Khichdi
Carrot Peas Pulav
Plain Rice

SIDES

Ghee - Gor
Chaas
Papdi
Pickle

FARSAN

Lilva Kachori
Moong Dal Kachori
Batakavada
Khaman Dhokra
Patra
Cutlets
Coconut Patis
Methi Gota
Dalvada
Idada

LENTIL

Gujarati Kadhi
Rasavala Mug
Palak Mug ni Dal
Palak Urad Dal

BREAD

Bajri Rotla
Paratha
Bhakhri
Methi Thepla
Vagharelo Rotlo

SWEET

Shrikhand
Mohanthar
Jalebi
Magas
Churma Ladoo
Kari Ladoo
Gulab Jamun
Gajar Halvo
Dudhi Halvo
Kopra Pak
Basudi
Angoor Basudi
Lapsi
Garam Mohanthar
Beet Halvo
Dry Fruit Halvo
Moong Dal Siro
Soji Siro
Puranpuri
Ghari
Rasmalai
Malpuda - Rabdi



CATERING FAQ



1. HOW CAN I RESERVE MY EVENT DATE?

We require an estimated 25% deposit for booking and confirming the event.

2. DO YOU HAVE A MINIMUM?

To have our staff on site, there is a \$4,000.00 minimum, before taxes and service fee.

3. THERE IS NO KITCHEN ON SITE AT MY VENUE, CAN YOU STILL CATER?

Yes! If the event involves a simple menu to be set up in chafers with extra cost.

No! If the menu is custom-designed and necessitates the use of an offsite kitchen and refrigeration facilities.

4. DO YOU OFFER TASTE TESTINGS?

Yes, we offer tastings for confirmed events of an estimated budget of \$4000 or more.

5. WHAT PAYMENT METHODS DO YOU ACCEPT?

We accept cash, cheque, Interac e-transfer, credit card (VISA or MASTERCARD with additional 3% charges for processing) and EFT. HST is required to be paid on all transactions.

6. WHAT STYLE OF SERVICES DO YOU OFFER?

We provide an abundant buffet-style service offering a wide variety of dishes for your guests to enjoy, as well as a family-style option, where food is elegantly presented in bowls and platters at each table for shared dining.

7. DO YOU OFFER PICK UP OPTIONS?

Yes, we offer an excellent catering menu for this option. Our pick-up menus are well-suited for smaller, more casual gatherings. Subject to availability, delivery can be coordinated through our office for an additional fee, utilizing Uber, taxi services, or our in-house transportation.

8. WHAT DO STAFF WEAR ON SITE?

Our team adheres to a strict uniform policy, with on-site staff required to wear clean culinary coats or shirts and black non-slip footwear to maintain professionalism and safety standards.

9. DO YOU RENT DISHES OR LINENS?

We do not carry any event rentals.

10. DO YOU PROVIDE BAR SERVICE?

No, our staff does not handle bar services.

11. WHO PROVIDES FOR THE BUFFET?

For buffet setup:- The venue is responsible for providing tables, linens, heated chafing dishes, appropriate serving utensils, and tasteful decorative elements.

12. LANDMARK FEE AND OTHER VENUE RELATED CHARGES.

This would be the responsibility of the client.

13. WHAT IS THE SERVICE FEE?

The 15% service fee is applied to all catering orders.

The service fee covers liabilities, insurances, fees, permits, administrative costs, packing, site visits, coordination with venue and vendors. Please note the service fee is not a gratuity.

14. DO YOU PROVIDE SERVERS?

No! Our friendly, and qualified cook team will be on site to ensure your food service runs smoothly on time, and all your guests are well looked after.

15. WHAT HAPPENS TO THE LEFTOVERS?

In accordance with health and liability regulations, all leftovers are cleared from the kitchen and properly discarded; we are unable to leave any remaining food on-site under any circumstances.

16. HOW DO YOU ENSURE THERE IS ENOUGH FOOD?

We incorporate a buffer into our food estimates to ensure ample servings are available, accommodating guests with heartier appetites.

17. WHEN DO YOU NEED FINAL NUMBERS FOR?

Final guest counts are required no later than 30 days prior to your event. Please note that any changes made after this deadline may be subject to an additional surcharge.

18. WHEN IS FINAL PAYMENT DUE?

The final payment on your invoice must be paid 14 days prior to your special day.

19. WHERE DO YOU COOK OUR FOOD?

We are fully equipped to accommodate any dietary restrictions or allergies, as it is our priority that every guest enjoys their meal. Our team will collaborate closely with you to understand and address the specific needs of your guests.

20. CAN YOU ACCOMMODATE FOOD ALLERGIES?

We can absolutely accommodate any dietary restrictions or allergies! We want every guest to fully enjoy their meal. Our office will work with you to understand your guests' specific needs.

21. IS GRATUITY INCLUDED IN MY QUOTE?

We take great pride in our work and uphold the belief that gratuity should be earned through exceptional service, not assumed or automatically applied. As such, gratuities are left entirely to the client's discretion.



GUJARATI

FOODS



GUJARATIFOODS

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