

CENTRAL

BY SAFFRON VALLEY

CATERING MENU

*A journey of flavor, story & soul
crafted for your celebrations.*

TRAY SIZES & SERVINGS

Small Tray – Serves 10–12 People

Medium Tray – Serves 25–30 People

Large Tray – Serves 35–40 People



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www.centralbysaffronvalley.com

STARTERS

Small bites and railway classics to start your journey.

	S (15 pcs)	M (25 pcs)	L (40 pcs)
Vegetable Samosas Crisp pastry filled with spiced potatoes & peas, served with chutneys.	\$52	\$87	\$140
Lamb Kheema Samosas Golden pastries stuffed with seasoned minced lamb.	\$68	\$112	\$180
Railway Veg Cutlets Beetroot & veggie patties, breaded & pan-fried a railway pantry classic.	\$52	\$87	\$140

	S	M	L
Chicken 65 South Indian–style crispy chicken tossed with curry leaves & chilies.	\$115	\$140	\$160
Cauliflower Manchurian Indo-Chinese fried cauliflower tossed in chili-garlic sauce.	\$105	\$130	\$150
Paneer Apricot Kebabs Paneer cubes stuffed with sweet apricot chutney, grilled to perfection.	\$120	\$145	\$160
Amritsari Fish Fingers Spiced batter-fried fish, crispy and golden.	\$130	\$150	\$170

CURRIES FROM THE ROUTE

Regional favorites, slow-simmered with spice & soul.

	S	M	L
Vegan Malai Kofta Golden dumplings of lentil & potato in a cashew cream curry.	\$120	\$140	\$160
Saag Paneer Paneer simmered in velvety spiced spinach.	\$120	\$140	\$160
Paneer Butter Masala Paneer in a creamy tomato-fenugreek curry.	\$120	\$140	\$160
Kolhapuri Vegetable Sabzi Mixed vegetables in a fiery coconut-ginger curry from Maharashtra.	\$110	\$130	\$150

	S	M	L
Chicken Tikka Masala Char-grilled chicken in creamy tomato masala.	\$130	\$150	\$170
Old Delhi Butter Chicken Slow-cooked chicken in a silky garam masala sauce.	\$130	\$150	\$170
Malabar Fish Curry Coastal curry with tamarind, coconut & curry leaves.	\$140	\$160	\$180
Bengali Shrimp Curry Shrimp simmered in mustard-fenugreek gravy.	\$140	\$160	\$180
Lamb Rogan Josh Tender lamb in Kashmiri chili-saffron curry.	\$140	\$160	\$180

THE BIRYANI EXPRESS

Slow-steamed rice dishes layered with spice & history.

	S	M	L
Vegetable Fruit & Nut Biryani Saffron basmati with vegetables, raisins & cashews.	\$105	\$120	\$140
Hyderabadi Chicken Biryani Charred chicken with masala rice, mint & fried onions.	\$120	\$140	\$160
Nawabi Lamb Biryani Slow-cooked lamb layered with fragrant rice & caramelized onions.	\$130	\$150	\$170
Steamed Basmati Rice Fragrant slow-cooked rice.	\$70	\$90	\$110

THE BREAD BOX

Fresh from the tandoor — pillowy, charred, and made to share.

	S (20 pcs)	M (25 pcs)	L (30 pcs)
Classic Naan Soft, fire-kissed flatbread.	\$60	\$75	\$90
Garlic Naan Brushed with butter & roasted garlic.	\$70	\$90	\$110
Chili Cheese Naan Stuffed with chilies & melted cheese.	\$120	\$150	\$180
Sweet Nutty Naan Stuffed with coconut, nuts & dried fruit.	\$120	\$150	\$180

SWEET DEPARTURES

East-meets-West indulgence to end on a high note.

	Serves 20	Serves 25	Serves 30
Gulab Jamun Cheesecake Bites Cheesecake with graham crust, topped with gulab jamun.	\$100	\$125	\$150
Falooda Cups Layered rose milk, vermicelli, basil seeds & ice cream.	\$100	\$125	\$150
Mango Coconut Panna Cotta Velvety mango-coconut custard with berries & almonds.	\$100	\$125	\$150

THE CHAI STOP

Classic brews & cooling refreshments.

Ginger Cardamom Chai (serves 10)	\$45
Madras Filter Coffee (serves 10)	\$45
Mango Lassi (serves 10)	\$50
Rose Lassi (serves 10)	\$50

SUGGESTED MENU

To create a well-rounded catering experience, we recommend:

- 2 Starters (e.g., Chicken 65 + Railway Veg Cutlets)
- 2 Curries (one vegetarian, one meat/seafood)
- 1 Bread Selection (Classic or Garlic Naan)
- 1 Rice or Biryani (if curries selected)
- 1 Dessert (Falooda or Gulab Jamun Cheesecake)



CATERING PACKAGES

The Express Package

Perfect for office lunches, casual gatherings, and smaller celebrations.

- 1 Starter
- 1 Naan
- 1 Dessert
- 2 Curries
- Steamed Basmati Rice

\$35 per person

The Grand Tour Package

A balanced spread with more variety, ideal for weddings, birthdays, or large events.

- 2 Starters
- Choice of Naan
- 1 dessert
- 2 Curries
- Steamed Basmati Rice
- 1 Mango Lassi

\$45 per person

The Royal Journey Package

The full Central experience — indulgent, diverse, and unforgettable.

- 2 Starters
- 1 Biryani
- Steamed Basmati Rice
- 1 Mango or Strawberry Lassi
- 3 Curries
- Choice of 2 Naan
- 2 Desserts

\$70 per person

ADD-ON EXPERIENCE PACKAGES

CLASSIC PACKAGE – \$10 PER PERSON + \$350 SETUP

Perfect for intimate gatherings and corporate lunches.

- The Chai Stop (masala chai & herbal teas)
 - Dessert Station (choose one): Kulfi Cart or Falooda Bar
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SIGNATURE PACKAGE – \$18 PER PERSON + \$650 SETUP

Our most popular option, blending live food theatre with nostalgia

- Live Dosa Cart with fillings & chutneys
 - The Chai Stop with masala chai service
 - Dessert Station (choose one): Chocolate Dosa or Kulfi Cart
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LUXE PACKAGE – \$30 PER PERSON + \$950 SETUP

A show-stopping experience for weddings, galas, and high-end celebrations.

- Live Dosa Cart (multiple varieties)
- The Chai Stop with chai & paired snacks
- Cocktail Pairings (3 signature cocktails + zero-proof options)
- Dessert Stations (choose two): e.g., Falooda Bar + Chocolate Dosa

NOTES ON PACKAGES:

- Pricing assumes a minimum of 50 guests.
- Setup fee includes chef/staff, equipment, and décor for station(s).
- Packages can be further customized with à la carte stations.