



2023 - 2024

CATERING PACKAGES

www.cateringbyhost.com





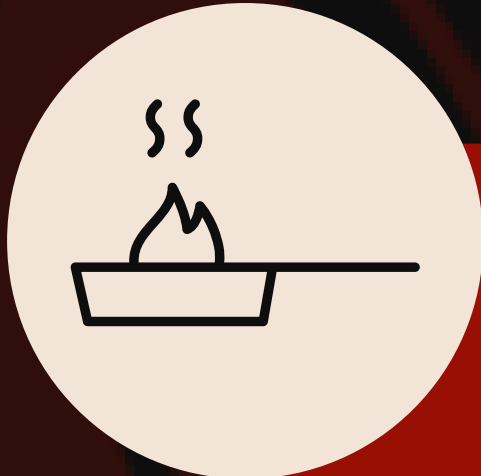
Pickup / Delivery
ready to go takeout trays



Full Buffet
passed canapés & a grand buffet



Plated/Family Style
at the table dinners



Live Stations
Live action Chaat, Tandoor & Tawa Stations



Private Chef
a VIP experience at your own home

Catering Services

Weddings, Special Events, Large productions to intimate experiences. Count on our 24+ year experience to ensure the catering at your event is perfect

TAKEOUT TRAYS

An easy , cost effective way to
feed your guests with high quality
food

Sizes

OUR CATERING TAKEOUT TRAYS
COME IN 3 SIZES

SMAL TRAY (10 - 12 PPL)

MEDIUM TRAY (15 - 20 PPL)

LARGE TRAY (25 - 30)

Order online !

ORDER UP TO 24 HOURS IN ADVANCE ON OUR
WEBSITE

WWW.CATERINGBYHOST.COM

OR CALL 905 709 4678 (HOST) TO REQUEST A
CALL BACK FROM A CATERING SPECIALIST.

ORDER

@

CATERING

BYHOST

.COM

BUFFET

The perfect option for large events being hosted in established venues

Grand Indian Buffet

INCLUDES CONSULTATIONS , 1 FOOD TASTING UP TO 4 GUESTS , DAY OF EVENT SETUP, FOOD , BUFFET MAINTENANCE & CLEAN UP

3 - 5 Buffet Apps
3 - 5 Buffet Mains
Breads + Rice
1 - 2 Buffet Desserts

**CHAFFER RENTAL FES MAY APPLY
DEPENING ON VENUE**

Grand Indian Buffet + Passed Canpes

INCLUDES 3 CONSULTATIONS , 1 FOOD TASTING UP TO 4 GUESTS , DAY OF EVENT SETUP, FOOD , BUFFET MAINTENANCE & CLEAN UP

3 - 5 Passed Apps
3 - 5 Buffet Mains
Breads + Rice
1 - 2 Desserts

**CHAFFER RENTAL FES MAY APPLY
LABOUR IS EXTRA \$300/**

VIP Canapes

ENJOY THE BEST INGREDIENTS WE HAVE TO OFFER SUCH AS LAMB CHOPS, PRAWNS, LOBSTER , CAVIAR, TRUFFLES & MORE ALSO IMPRESS YOUR GUESTS W/ DRY ICE, INDIVIDUAL PORTIONS & EXUSITE PLATING CUSTOMIZED FOR YOU BY OUR CHEF

++\$5 - \$15 / PERSON / DISH

PLATED DINNER

A more formal approach to a special event

Family Style Service

COMMUNAL FORMAL DINNER SERVICE IN INDIAN SERVING DISHES - GREAT FOR FORMAL FAMILY EVENTS & WEDDINGS

Passed Canapes
3 - 5 Dinner Mains
Breads + Rice
1 - 2 Buffet Desserts

***EXTRA CHAGES MAY APPLY**

Individually Plated

A MULTI COURSE CHEF'S TASTING PERFECT FOR GALAS AND FORMAL EVENTS

Passed Canapes
Plated Salad
Plated Soup
Surf + Turf
Curries for Table
Dessert

***EXTRA CHAGES MAY APPLY**

VIP Dinner add Ons

ENJOY THE BEST INGREDIENTS WE HAVE TO OFFER SUCH AS LAMB CHOPS, PRAWNS, LOBSTER , CAVIAR & MORE ALSO IMPRESS YOUR GUESTS W/ DRY ICE, INDIVIDUAL PORTIONS & EXUSITE PLATING CUSTOMIZED FOR YOU BY OUR CHEF

++\$5 - \$15 / PERSON / DISH

VIP PRIVATE CHEF

Luxury VIP Chef Experience

Chef at your Home

OUR MOST EXCLUSIVE OFFERING

HAVE OUR CHEFS AND THEIR TEAM COME TO YOUR HOME OR PRIVATE VENUE

WE SETUP A KITCHEN , FEED YOUR GUESTS, & OUR TEAM CAN PROVIDE ADDITIONAL CLEANING SERVICES AS WELL

MENUS ARE CUSTOM TAILORED TO YOUR NEEDS AND DESIRES WITH CONSULTATIONS FROM CHEF ASHISH

Options

5 - 20 GUESTS

VIP Multi Course
Tasting
\$150 -\$200/pp

25 - 50 GUESTS

Passed Canapes +
Private Buffet
\$100 -\$200/pp

50 - 100 GUESTS

Passed Canapes + Private
Buffet
\$75 - \$125/pp
*Additional Rentals
Required

Helping Hands

WE HAVE HANDS READY FOR HIRE TO ASSIST WITH YOUR EVENT

SERVERS / CLEANERS \$30/HR

BARTENDER \$32 / HR

CHEFS \$35/HR



Live Stations

Executing live stations can be done for an additional labour + rental fees. This is an exciting way to bring an attraction to your event in a special way

Some Popular Station Ideas:

Chaat / Pani Puri Station

Hakka Station

Fusion Pasta Station

Tawa Station

Slider Station

Poutine Station

Tandoor Station

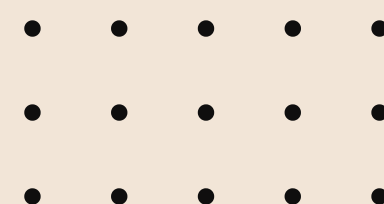
Kathi Kebab Station

Jalebi Station

Ask a catering specialist about the possibility of adding this feature to your event

AVG COSTS

SERVING / DISPLAY : \$500
COOKING EQUIPMENT : \$500
TANDOOR RENTAL : \$1000
LABOUR : \$250 / 100 GUESTS



WHY CHOOSE US

GTA's Premier Indian caterer for the past 25 years. We strive for quality and honesty in our work

25+ Years Experience

You can count on our 25 years experience in the industry to make sure your event is a success Since 1998 we have been the leading Indian Caterer in the GTA.

Trusted Caterer

We have worked with virtually every major event venue in the city and you can count on our reliability.

BRANDS THAT TRUST US





Which Catering Service is right for me?

Venue?

The most important factor is where is your event?
Established event venues such as our Partner Venues, Established Hotels + Event Spaces are equipped to handle a full catering service such as buffet, sit down dinner or more .
Buffets can be done in more remote locations & private venues but be aware, these situations usually lead to added rental costs

Knowing how many guests you have will help narrow your choices down . Here are our recommendations on what services to choose

- 5-50 Guests (Private Chef or Takeout Trays)
- 100 - 300 Guests (Full Service Catering)
- 300 - 1000+ Guests (Full Catering + Live Stations)

of ppl?

Budget

- Average Per Head Costs
- Catering by Trays : \$20 - \$30/ person
 - Full Service Buffet : \$30 - \$60/ person (\$3000 Min Spend)
 - Full Service Plated : \$50 +/- person (\$5000 Min Spend)
 - Live Stations : \$25/person / station
 - Vip Private Chef : \$150 (\$2000 Min Spend)

Canapes Menu

Pakora 🍃 *Vegetable fritter*

Haryali Palak Kebab 🍃 *Spinach cheese patties stuffed*

Aloo Tikki 🍃 *Fried potato cakes*

Manchurian Gobhi 🍃 *Crispy cauliflower tossed in sweet, sour and hot manchurian sauce*

Samosa (Alloo) 🍃 *Filling | spiced potato and peas*

Honey Garlic Chilli Momos 🍃 *Vegetable dumplings, peppers, onion in bakka sauce*

Paneer Tikka 🍃 *Tandoori grilled fresh Indian cheese with pepper and onion*

Paneer Pakora 🍃 *Homemade cheese battered in gram flour-deep fried*

Papdi Chaat 🍃 *Medley of chick peas, potato, spices with lentil balls and drizzled with yogurt and chutney*

Cashew Nut Rolls 🍃

Paneer Rolls *Minced paneer kebab*

Vegetable Cutlets 🍃

Gulistani Kebab *Vegetable sesame kebab*

Chicken 65 *Chicken strips with South Indian spirited flavours of curry leaves, ginger, garlic, chillies*

Kalmi Kebab 🍃 *Chicken drumsticks marinated in tandoori masala mixed with cashew paste*

Murgh Mirch Tikka *Succulent pieces of boneless chicken breast marinated with a kick of green chilli heat and cooked over open fire*

Malai Chicken Tikka *Boneless chicken kebab in a delicate creamy marinade, grilled*

Murgh Angaar Tikka *Our version of traditional red boneless tandoori chicken tikka*

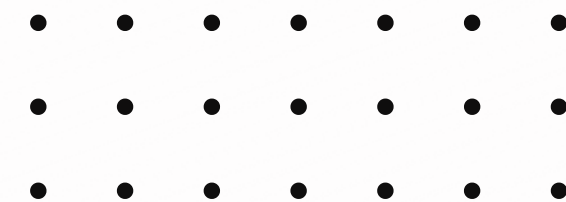
Tawa Chicken Tikka *Chicken tikka tossed with onion and curry masala*

Seekh Kebab *Tender kebab of smoked ground lamb meat*

Fish Ambarsari *Lightly battered fried basa fish pakora*

Jhingha LaLa *Carom seeds (ajwain) flavored, spicy tandoori jumbo shrimp.*

Bhatti Ka Fish Tikka *Fish lover's delight, chunks of basa in tangy tongue tingling marinade delicately cooked in tandoor*



Buffet Menus

VEGETABLE

Bhindi Do Pyaza 🍴 Pan tossed ,okra cooked with onions and spice

Aloo Gobhi 🍴 Simple, homey and tasty, potato & cauliflower stir fried

Baigan Patiala 🍴 Eggplant in a tangy sauce of onion and tomato with raisins and cashew nut

Kathal Masaledar 🍴 Unripe jackfruit in a spicy thick gravy of onion,ginger and tomato

Mixed Vegetable Jalfrezi 🍴 Stir fried in curry masala

Kashmiri Dum Aloo 🍴 Potato curry

Navrattan Korma 🍴 Mixed vegetable in cashew korma

Baigan Bhartha 🍴 Mashed eggplant in tomato onion masala

Mushroom Lababdar 🍴 Mushroom in tomatoes, onion ,coriander sauce

Tawa Sabzi 3 vegetables cooked on cast iron plate
CHOICES: Aloo | Baigan | Mushroom | Bhindi | Peppers | Mushroom | Gobbi

PULSES

Dal Tadka 🍴 Yellow lentil seasoned with cumin,onion,tomato and garlic

Dal Makhani 🍴 A simple dish in a league of its own, black lentil cooked overnight with select spices

PANEER CHEESE

Malai Kofta 🍴 Soft cheese balls in a rich creamy gravy , flavored with saffron and cashews

Paneer Tawa Masala 🍴 Homemade cheese and pepper in thick gravy flavored with fenugreek

Khumb Matar Paneer 🍴 Homemade cheese, mushroom, peas in a cashew creamy sauce

Palak Paneer 🍴 Indian homemade cottage cheese in fresh spinach puree

Shahi Paneer 🍴 Paneer in mild cashew creamy sauce

Paneer Makhni 🍴 Paneer in buttery tomato sauce

Kadhai Paneer 🍴 Paneer with peppers in a spicy gravy

Achari Paneer 🍴 Homemade cheese in a tangy pickled sauce

Mumtaz-E-Begum 🍴 Crumbled paneer with peppers and peas

Chana Masala 🍴 Spicy and tangy chick peas curry

Dal Panchrattan 🍴 Mix of five lentils

Kadhi Pakora 🍴 Gram flour and yogurt curry mixed with pakora

CHICKEN

Murgh Makhni Classic BUTTER CHICKEN, chicken tikka in a tangy creamy tomato sauce

Dilliwalla Butter Chicken Classic butter chicken twisted, spicy and less creamy

Kadhai Chicken Famous anarkali bazaar (Pakistan) style chicken curry with fresh tomato, ginger, garlic and roasted coriander seeds

Muglai Chicken Korma 🍴 Boneless chicken breast in a creamy cashew korma sauce

Chicken Lababdar Boneless pieces of grilled chicken prepared in tomato and onion gravy with a hint of coriander

Chicken Tikka Masala Grilled chunks of chicken enveloped in a spiced tomato sauce with pepper and onion

Palak Chicken Chicken cooked with garlicky spinach puree

FISH / SHRIMP

Malabar Curry In a creamy coastal coconut curry, spiced with a gentle heat

Jhol Bengali fish masala curry with eggplant

Vindaloo A fiery spicy goan (anglo Indian) dish with palm vinegar,chillies,ginger and spices

Khumb Makhni Buttery tomato mushroom sauce

LAMB / GOAT

Roganjosh Boneless meat slow cooked with yogurt and traditional Indian warm spices with subtlety of saffron

Laal Maas Meat cooked with traditional aromatic spices

Vindaloo A fiery spicy goan (anglo Indian) dish with palm vinegar,chillies,ginger and spices

Keema Matar Spicy curry of minced meat and peas

Veliram Road style curry

Bhuna Gosht Meat pieces are slow cooked in whole spices, chopped onion and ginger garlic

Kadhai Gosht Spicy curry of tomato, onion, peppers and meat

* pls note shrimp, lamb are premium dishes and would be charged as upgrade

Regional Dishes

SOUTH INDIAN

Idly 🌿 *Steamed rice cakes*

Medu Wada 🌿 *Deep fried lentil donuts*

Mini Uthappam 🌿 *Mini rice pancakes topped with vegetables*

Sambhar 🌿 *Hot and sour yellow lentils*

Uppma 🌿 *Porridge from dry-roasted semolina*

Lemon Rice 🌿

GUJRATI

Undhiyu 🌿 *Mixed vegetables*

Sev Tamatar Nu Shaak 🌿 *Sweet And Sour Tomato Curry*

Dhokla 🌿 *Steamed gram flour cakes*

Kadhi 🌿 *Besan yogurt curry*

Fafda Jalebi 🌿 *Sweet And Salty Treats*

Lilva Kachori 🌿 *Pigeon peas stuffed poori*

HAKKA

Manchurian Veggie Balls 🌿

Chili Paneer 🌿 *cottage cheese + homemade chili sauce*

Hakka Noodles 🌿 *stir fried noodles + vegetables + hot sweet chili sauce*

Vegetable Fried Rice 🌿 *vegetables + basmati rice + homemade chili sauce*

Chilli Chicken *Chicken in house made hakka sauce*

THAI

Fried Rice *Chicken | Shrimp | Vegetable*

Pad Thai Noodles *Chicken | Shrimp | Vegetable*

Green Curry *Chicken | Shrimp | Vegetable*

Red Curry *Chicken | Shrimp | Vegetable*

Yellow Curry *Chicken | Shrimp | Vegetable*

Spring Rolls 🌿



Sides / Breads

RICE

Safed Chawal 🌿 *Plain white*
Jeera Pillaw 🌿 *Cumin flavored*

Bindaas BIRYANI *Long grain basmati rice with your choice of meat slow cooked on a dum with saffron and herbs* CHICKEN, LAMB, GOAT

Shahi Subz Biryani 🌿 *Garden fresh vegetables and basmati rice slow cooked with spices and herbs.*

BREADS

Naan 🌿 *Leavened white flour Tandoori bread*
Garlic Naan 🌿 *Garlic flavored naan*
Roti 🌿 *Tandoori baked wheat bread*
Lacha Parantha 🌿 *Flaky layered butter roti*

* pls note Biryanis are premium dishes and would be charged as upgrade

SIDES

SALAD

Katchumber *Diced cucumber, onions, peppers, carrots*
Masala Pasta *Spiced up pasta salad*
Lacha Pyaz *Onion, chilli, lemon*
Chana Chaat *Tangy chick peas*
Chef Salad *Slices vegetable*
Green Mix

YOGURT

Kheera Raita *Yogurt with grated cucumber*
Katchumber Raita *Diced cucumber, onions, peppers, carrots in cumin mit flavored yogurt*
Boondi Raita *Pears of crispy gram flour in yogurt*
Dahi Bhalla *Lentil ball dunked in yogurt and topped with chutneys* *UPGRADE

VIP Canapes

NON VEG

VEG

Spinach Truffle Naan
Manchurian Gobhi
Veggie Sliders
Pao Bhaji Bruschetta
Kashmiri Chili Garlic Hummus
Desi Babbaganoush
Curry Leaf + Rai Labneh
Garlic Naan Pita Chips
Avacado Samosa
Pumpkin Samosa
Dhoklha Chaat
Sweet Potato Chaat
Beyond Meat Manchurian
Spinach Artichoke Paneer Dip
Tandoori Flatbread
Aloo Tiki w/ Red Cabbage
Whipped Paneer + Tulsi Peso
Tulsi Basil Stuffed Mushrooms
Figs on Whipped Paneer
Zucchini / Squash Pakoras
Tiranga Paneer Tikka

Lamb Garlouti Sliders
Amritsari Fish n Chips
Butter Chicken Poutine
Punjabi Chicken Wings
Kurkure Chicken n Waffle

Tandoori Prawn Cocktail
Scallops w/ Butta Corn
Spicy Mussels in Rasam
Tandoori Lobster
Prawn Rechado
Oysters w/ Indian Accompaniments

Lamb Chops w/ Chimichurri
Keema w/ Kaleji
Kerela Fried Chicken
Butter Chicken Sliders



Dessert Menu

DESSERTS

Gulab Jamun 🌿 🍷 *Spongy balls of dry milk poached in flavored sugar syrup*

Rasmalai 🌿 🍷 *Spongy paneer cheese cakes in thickened milk*

Kulfi 🌿 🍷 *Homemade pistachio ice cream*

Gajjer Halva 🌿 🍷 *Grated carrot pudding with nuts and dried milk*

Kesari Kheer 🌿 🍷 *Saffron rice pudding*

Dal Halva 🌿 🍷 *Lentil pudding*

BEVERAGES

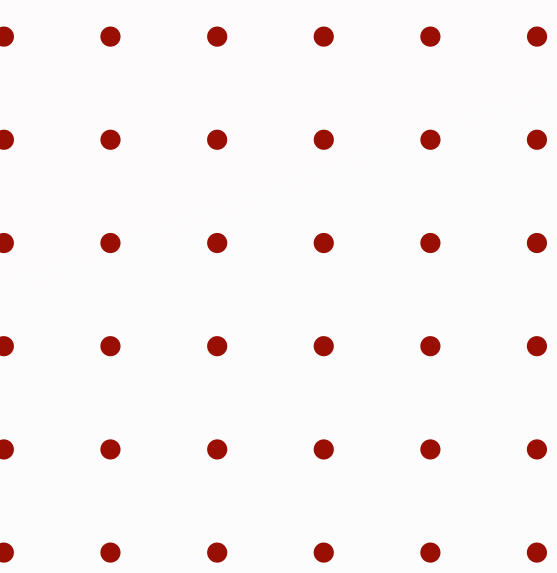
Mango Lassi *Yogurt smoothie*

Masala Chaas *Cumin, coriander, mint flavored lassi*

Bunta Lime Soda *Indian spiced lemonade*

Aam Ka Panna *Mango drink*

Thandai *cold drink prepared with a mixture of almonds, fennel seeds, , rose petals, pepper, poppy seeds, cardamom, saffron, milk and sugar*



HOW TO BOOK

CONTACT ONE OF OUR CATERING SPECIALISTS
TO GET HELP WITH YOUR EVENT NOW !



EMAIL

hostoffice@gmail.com



PHONE

905 709 7070



SMS

416 732 7293

SANJEEV
MASALA
CO. 🍛🌿🌱



MANTRA

