

MANTRA



Matra Kulcha with Dhaba Chicken



Experience Culinary Nirvana with Mantra & Indian Garden!

Mantra and Indian Garden Chicago, two renowned restaurants serving the Chicagoland area, extend their passion for exceptional cuisine through our specialized catering services. Whether you're hosting an intimate gathering of 15 or a grand event for 5,000, our experienced catering team is dedicated to delivering outstanding service while bringing culinary creativity to every dish.

We've had the honor of collaborating with some of the most prestigious hotels and venues to craft unforgettable events, ranging from corporate functions and weddings to fundraisers, galas, and social gatherings. Many Fortune 500 companies in the Chicagoland area also trust us to cater their weekly events.

Our culinary excellence has been showcased at high-profile occasions, including the AAPI (American Association of Physicians of Indian Origin) conventions in Chicago (serving 3,000 guests), the American India Foundation Annual Gala (2018-2022) at the Field Museum, and the PRATHAM Gala for the past five years. We were also the first Indian food vendor at Lollapalooza Chicago in 2022.

We look forward to working with you to make your event truly unforgettable!

Anu Sharma

Owner & Creative Director, Mantra & Indian Garden

Our Services

At Mantra & Indian Garden, we offer a full-service catering experience designed to meet all your event needs, from intimate gatherings to large-scale celebrations. Our expert team takes care of everything—from menu planning and food preparation to on-site setup, service, and cleanup—ensuring a seamless and stress-free experience for you and your guests.

Communication



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The Knot
The Wedding Wire
PartySlate

Chefs



Chef Narender Singh Latwal is an Indian-born culinary leader with over two decades of expertise in the global food industry. Renowned for his ability to blend traditional flavors with modern culinary techniques and gastronomy. He has worked in Michelin-starred kitchens; garnered international recognition in the USA, Italy, Malaysia, and Thailand; competed on Iron Chef (2025); and is recognized as one of the Top 10 Chefs in the U.S. by the U.S. Department of Agriculture. His passion for innovation, education, and cultural exchange has positioned him as a true ambassador of culinary excellence.



Chef Sundar Chauhan is a founding member of the Mantra Restaurant team and has been in the culinary industry for over 40 years. Known for his magical touch with curry development, Chef Chauhan uses his knowledge of traditional Indian cuisine to push boundaries and develop trendy, unique, and delicious recipes that stay true to our traditional heritage.



Chef Raghu Raj Singh dedicates his expertise to developing innovative recipes and managing the kitchen to ensure the highest quality of food. With over 20 years of experience in the culinary industry, Chef Singh has worked at several successful Indian restaurants, bringing a wealth of knowledge and passion to every dish he creates.



Chef Gustavo Mariscal is our master of fusion cuisine. With years of experience in Indian restaurants across the Midwest, Chef Mariscal utilizes his culinary knowledge of food cultures around the world to add an innovative spin on Indian cuisine. From Mexican, Mediterranean to Indo Chinese, his creative innovations continue to build our fusion appetizers, live station and buffet menus.

Premium Package



See sample menu below:

Appetizers

3 Veg Appetizers

1 Chicken Appetizer

(Mint, Tamarind, Mango Habanero Chutney)

Main Course Entrée

2 Veg Entrée

1 Dal (Lentils)

1 Chicken Entrée

Accompaniments

Rice

2 Types of Bread

Raita

Indian Salad

Achar

Poppadum

Dessert

1 Dessert

Platinum Package



See sample menu below:

Welcome Drink

Appetizers

3 Veg Appetizers

2 Non-Veg Appetizers (1 Chicken, 1 Lamb or Seafood)

(Mint, Tamarind, Mango Habanero Chutney)

Main Course Entrée

2 Veg Entrée

1 Dal (Lentils)

1 Chicken Entrée

1 Lamb, Goat, or Seafood Entrée

Accompaniments

Rice

2 Types of Bread

Raita

Indian Salad

Achar

Poppadum

Dessert

2 Desserts



Welcome Drinks

Specialty Indian non-alcoholic drinks

Jaljeera (*Watermelon, Guava, Pineapple*)

Lychee Hibiscus Fresh Breeze

Mojito (*Strawberry Rose Lychee or Guava*)

Lemonade (*Pineapple Hibiscus or Dragonfruit*)

Amrud Ka Panna or Aam Ka Panna

Lychee Pomegranate Fizz

Lassi (*Mango, Chicku, Rose Chia, Strawberry, Coconut-Lime*)

Thandai

Sugar Cane Juice

Kulki (*Pineapple or Coconut*)

Appetizers

Vegetarian

Mango Habanero Paneer Tikka-Tandoor
Bangkok Bliss Chana
Paneer Ke Angare Cups
Aloo Croquets
Pineapple Blaze Paneer Tikka
Beetroot Croquets with Aioli Chutney
Sprouted Chana Salad
Bang Bang Paneer
Bhel Poori (Mango or Avocado)
Kale Chaat
Banarasi Kachori
Rani Kebab Cylinders
Chana Daal Aloo Tikki
Corn Bombs
Gobhi 65
Walking Tacos
Tikki Bhakarwadi Timble
Spicy Mango Caviar Gol Gappa Shots
Pizza Samosa
Saag Paneer Samosa
Khata Meetha Samosa
Dil Ke Kebab

Non-Vegetarian

Keema Samosa
Chicken Malai Kebab
Black Pepper Chicken Tikka
Hariyali Kebab Chicken Tikka
Chicken 65
Chili Chicken
Chicken Seekh Kebab
Lamb Shami Kebab with Avocado Chutney
Lamb Seekh Kebab
Baby Lamb Chops
Prawn Angare/Tandoori Shrimp
Shrimp Til Tilka
Amritsari Fish fry
Pineapple Blaze Chicken Tikka



Entree's

Vegetarian Entrée's

Malai Kofta
Coconut Kofta in Mangalorean Sauce
Jack Fruit Kofta
Palak Aloo
Aloo Gobhi/Bhuni Gobhi
Baingan Bharta/Baigare Baingan
Tawa Bhindi Masala
Black Pepper Aloo
Veg Jalfrezi
Sarson Ka Saag
Raw Banana Kofta
Jackfruit & Eggplant Bharta
Nadru Curry
Kokum Tava Glaze Vegetables
Tawa Tokri Chana
Plantain Pataka

Shahi Paneer
Mangalorean Paneer
Paneer Chettinad
Paneer Makhani
Palak Paneer

Dal Bukhara or Dal Makhani
Dal Tadka
Ma Chana Dal
Dal Pachranga
Mango Dal
Chana Masala
Achari Dal Tadka



Non-Vegetarian Entrée's:

Butter Chicken
Chicken Tikka Masala
Bhuna Chicken
Dum pukht Chicken
Murg Kali Mirch
Murg Dhania Matki
Lamb Rogan Josh
Lamb Kali Mirch
Lamb Laal Maas
Keema Matar
Goat Curry
Mutton Chop Lababdar
Bhuna Shrimp
Goan Shrimp Curry
Fish Tikka Masala
Fish Curry
Chettinad Chicken
Chicken Ghee Roast
Bang Bang Chicken

Accompaniments

Rice

Jeera Rice
Saffron Rice
Peas Pulao
Chana Pulao
Kale Pulao

Bread

Garlic Naan
Butter Naan
Laccha Paratha
Chapatti



Raita

Boondi Raita
Tomato & Onion Raita
Cucumber Raita

Poppadum

Jeera Poppadum
South Indian Rice Poppadum

Indian Salad & Achar

Pachranga achar &
Cucumber/Chili/Onion/Lemon



Desserts & Chai

Desserts

Gulab Jamun

Rasmalai

Shahi Jamun

Jalebi

Kulfi: *Mango or Pistachio*

Mousse: *Rasmalai, Mango, Tiramisu*

Brulé: *Chai, Mango, Matcha*

Coconut Phirni

Malpua Rabri

Falooda Rabri

Fruit Skewers

Chocolate Gulakand Samosa with Chocolate Rabri

Chocolate Koya Samosa

Canoli (*Ras Malai, Masala Tea, Thandai, Chocolate Mousse*)

Tartelettes (*Mango, Coconut, Passion Fruit, Raspberry*)

Nutty Plantain

Halwa Station – choose 3

Coconut, Mango, Pineapple, Moong Dal, Carrot, Badam, Doodhi

Halwa(s)

Masala Chai & Coffee Station



Andhra Lunch

Option 1:

Rava Kesari (with Jeedpappu/Saffron)

Bobbatlu

Ulli Gare

Poori

Aalo Curry with Jeedipappu

Dondakaaya Masala/Kurm (Gravy)

Beans Coconut Poriyal with Badam

Dosakaya Pappu

Coconut Rice

Curd Rice

Aavakaaya

Tomato Pacchadi (Fresh)

Papad/Vadiyaalu

Option 2:

Poornaalu

Aratikaya Bajji

Mushroom Masala

Vankaya with Kobbari & Jeedipappu

Bhindi Fry with Peanuts & Badam Flakes

Mirchi Ka Salan

Pulihora

Roti

Mango Dal

Rasam

Dosa Aavakaaya

Gongoora Pachhadi

Papad

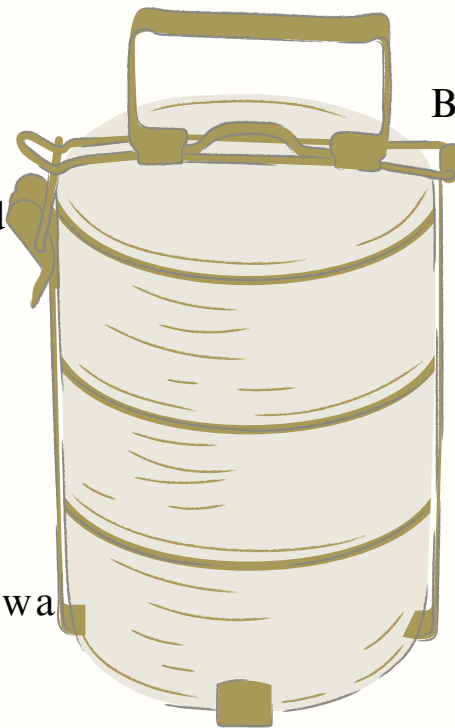
Majjiga

Bobathlu

Gujrati & North Indian Lunch

Gujrati Sample Menu:

Khandvi
Kachori
Dal
Puri
Rice
Kachumber Salad
Papad/Papdi
Val Nu Sak
Karela Kaju Sak
Undhiyu
Fresh Ras
Dryfruit Dudhi Halwa
or
Shrikhand



North Indian Sample Menu:

Kadhi Pakora
Chana Masala
Paneer Bhurji
Black Pepper Aloo
Jeera Rice
Poori
Naan
Achar
Raita
Chai/ Coffee
Kheer

North Indian Breakfast Option:

Mixed Pakora OR Bread Pakora OR Sandwich OR
Paratha(with achar & dahi)
Poha or Upma
Milk Cake & Laddoo
Chai

Stations 2026

Mediterranean Station:

Falafel
Chicken Shawarma
Hummus
Baba Ghanoush or Tabouli Salad
Pita Bread & Tzatziki

South Indian Station:

Idli
Vada
Mini Veg Uthappam
Sambhar
Tomato & Coconut Chutney

Chaat Station:

Bhel Poori or Pani Poori
Papdi Chaat
Aloo Tikki with Yogurt and Chutney or
Pao Bhajji or Samosa Chaat

Indo Chinese Station:

Veg Spring Rolls
Gobhi Manchurian or Veg
Manchurian or Chili Paneer
Chili Chicken
Veg Fried Rice
Haka Noodles

Biryani Station:

**Choose 2 Biryani's with raita & makhani
sauce**

Chicken Tikka Biryani
Paneer Ghee Roast Biryani
Eggplant & Dal Biryani
Kofta Biryani

Mexican Station:

Chicken or Veg Taco
Paneer & Cheese Quesadilla
Elote Cups
Chips
Salsa (Green & Red)
Guacamole

Make your own chaat!

Makhana Bhel
Crushed Papdi
Chinese Noodles
Bhel Mix
Accompaniments*

Luxury Food Truck

Inquire about our Luxury Food Truck services for your next event!

Features

- 20ft Hood
- 2 Stock Pots
- Full Griddle
- Gas Range
- Fryer
- Sandwich Table
- Tandoor
- Freezer
- Fridge
- Convection Oven



CONTACT US TODAY!



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