

# MANTRA

*Full Service Caterings 2025*



[www.mantracaterers.com](http://www.mantracaterers.com)

*The*  
**Indian Garden**™  
Culinary Nirvana



## *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



# The Chefs



*Executive Chef Jagdish Kumar*

Chef Jagdish Kumar serves as the Executive Chef and head tandoor chef at Indian Garden. With over 40 years of culinary experience, Chef Jagdish brings unmatched expertise to our kitchen. He hails from the prestigious Bukhara restaurant in Delhi, one of the most renowned establishments in India, where he honed his skills in the art of tandoor cooking.



*Chef de Cuisine Raghu Raj Singh*

Chef Raghu Raj Singh is the Chef de Cuisine at Mantra, where he 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



*Sous Chef de Cuisine Ranjhan Mandal*

Chef Ranjhan Mandal is the Sous Chef de Cuisine at Mantra, working closely with Chef Singh as his second-in-command. He oversees the team to ensure all catering orders are executed flawlessly, while also playing a key role in training junior staff. Additionally, Chef Mandal collaborates with Chef Singh in the development of new recipes, contributing to the continued culinary innovation at Mantra.

# 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



[www.mantrachicago.com](http://www.mantrachicago.com)  
[www.indiangardenchicago.com](http://www.indiangardenchicago.com)



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[@mantracaterers](#)  
[@theindiangarden](#)  
The Knot  
The Wedding Wire  
PartySlate

# Premium Package

*\$45/pp*

## *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

*Welcome Drink*

*Appetizers*

3 Veg Appetizers

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

(Mint, Tamarind, Mango Habanero Chutney)

*\$67/pp*

*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*

Guava Jaljeera

Pineapple or Watermelon Jaljeera

Lychee Hibiscus Fresh Breeze

Strawberry Rose Lychee Mojito

Pineapple Hibiscus Lemonade

Amrud Ka Panna

Aam Ka Panna

Guava Mojito

Lychee Pomegranate Fizz

Dragon Fruit Lemonade

Mango Lassi

Chikoo Lassi

Thandai

# Bar Packages

## Premium Bar

Four (4) Hours \$42pp

*Ketel One or Titos Vodka, Bombay Sapphire Gin, Makers Mark Whiskey, Johnny Walker Black Label Scotch, Cuervo Gold Tequila, Bacardi Rum and Bourbon, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Pinot Noir, Domestic & imported beers (Kingfisher/Taj Mahall Heineken/Amstel Light/Miller Lite/Budweiser), plus 2 Custom Cocktails, & includes assorted soft drinks, juices and mixers and bar garnish*

## Standard Bar

Four (4) Hours \$32pp

*Absolut vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Whiskey, Seagram's VO, Tequila, Bacardi Rum, Chardonnay & Cabernet Sauvignon, Domestic & imported beers (Kingfisher/Taj Mahall Heineken/Amstel Light/Miller Lite/Budweiser), & assorted soft drinks, juices and mixers and bar garnish*

## Beer & Wine

Four (4) hours \$25pp

*Chardonnay, Cabernet Sauvignon, Domestic & imported beers, assorted soft drinks & juices*

## Soft Drink Package

Four (4) hours \$15pp

*Assorted soft drinks, orange & pineapple juice, & water bottles*





# Appetizers

## Vegetarian

Mango Habanero Paneer Tikka-Tandoor  
Paneer Ke Angare Cups  
Aloo Croquets  
Beetroot Croquets with Aioli Chutney  
Sprouted Chana Salad  
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  
Khata Meetha Samosa

## Make your own chaat! \$18/pp

Makhana Bhel  
Crushed Papdi  
Chinese Noodles  
Bhel Mix

Tomato, Onion, Cilantro, Chili, Raspberry Chaat  
Masala, Regular Chaat Masala, Diced Mango or  
Pomegranate (seasonal), Tamarind Chutney, Mint &  
Cilantro Chutney, Fig Chutney Sweet Yogurt, & Sev

## 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



# Entree's

## *Vegetarian Entrée's*

Malai Kofta  
Coconut Kofta in Mangalorean Sauce  
Jack Fruit Kofta  
Palak Paneer or Palak Aloo  
Aloo Gobhi/Bhuni Gobhi  
Baingan Bharta/Baigare Baingan  
Tawa Bhindi Masala  
Black Pepper Aloo  
Shahi Paneer  
Mangalorean Paneer  
Veg Jalfrezi  
Sarson Ka Saag  
Paneer Makhani  
Dal Bukhara or Dal Makhani  
Dal Tadka  
Ma Chana Dal  
Dal Pachranga  
Mango Dal  
Chana Masala  
Raw Banana Kofta  
Jackfruit & Eggplant Bharta  
Nandu Curry  
Paneer Chettinad  
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  
Beli Ram Chicken  
Chicken Ghee Roast

# 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

Rasmalai Mousse

Mango Mousse

Tiramisu Mousse

Chai Crème Brûlée

Mango Creme Brule

Matcha Creme Brule

Coconut Phirni

Malpua Rabri

Falooda Rabri

Fruit Skewers

## *Halwa Station – choose 3*

Coconut, Mango, Pineapple, Moong Dal, Carrot,  
Badam, Doodhi Halwa(s)

## *Masala Chai & Coffee Station*



# Andhra Lunch

## Option 1: \$30/pp

Rava Kesari (with Jeedipappu/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: \$35/pp

Poornaalu

Aratikaya Bajji

Mushroom Masal

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:

\$30/pp

Khandvi

Kachori

Dal

Puri

Rice

Kachumber Salad

Papad/Papdi

Val Nu Sak

Karela Kaju Sak

Undhiyu

Fresh Ras

Dryfruit Dudhi Halwa

## North Indian Sample Menu:

\$30/pp

Kadhi Pakora

Chawal

Chana Masala

Black Pepper Aloo

Jeera Rice

Poori

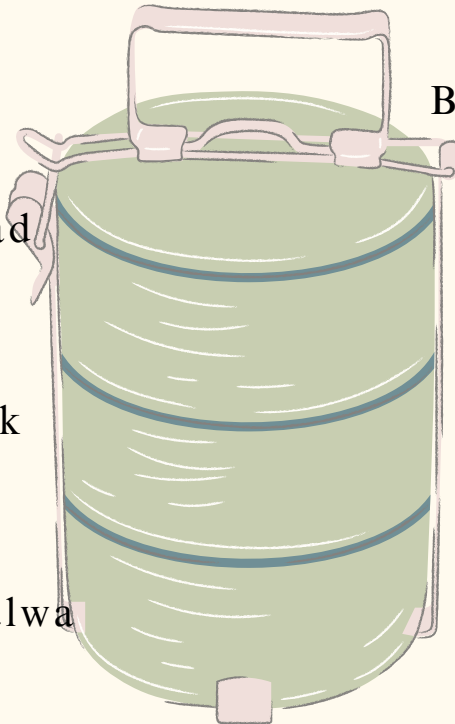
Naan

Achar

Raita

Chai Tea

Gajjar Halwa



## North Indian Breakfast Option: \$20/pp

Mix Veg Pakora or Upma

Gobhi & Quina Poha or Hummus Sandwich

Assorted Paratha

Achar

Milk Cake & Laddoo



# Stations 2025

*Streets of Delhi Station: \$18/pp*    *South Indian Station:*

Matra

Kulcha

Dahi Bhalla

(Chutney Onion, Chili, Lime)

*\$18/pp*

Idli

Vada

Mini Veg Uthappam

Sambhar

Tomato & Coconut Chutney

*Chaat Station: \$20/pp*

Bhel Poori or Pani Poori

Papdi Chaat

Aloo Tikki with Yogurt and Chutney or

Pao Bhajji or Samosa Chaat

*Indo Chinese Station:*

*\$22/pp*

Veg Spring Rolls

Gobhi Manchurian or Veg

Manchurian or Chili Paneer

Chili Chicken

Veg Fried Rice

Haka Noodles

*Biryani Station: \$24/pp*

Chicken Tikka Biryani

Paneer Ghee Roast Biryani

Eggplant & Dal Biryani

Kofta Biryani

*Kulcha Station:*

*\$20/pp*

3 Cheese Kulcha

Onion & Jalapeno Kulcha

Paneer Kulcha

Gobhi Kulcha



# Staffing Breakdown

*Staff on site for two-hour setup & one-hour  
breakdown-Black Bistro Attire*

~ Staffing to Include~

Supervisor

Chef-Back of the house

BOH-Cooks/Reheat Cave cooking

Captains

Bartenders

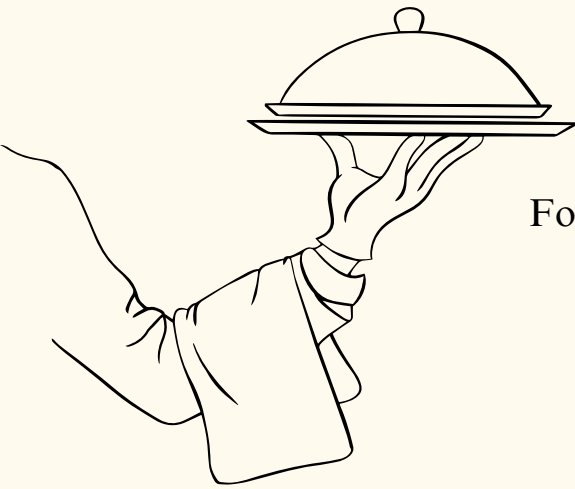
Bar Back

Food Runners/Buffer Attendant

Servers

Porters

Coordinator



*\$50pp: Based on 8 Hour service including  
setup/breakdown*

**Linen** - to be provided by host or rented from Mantra (Satin Lamour or Elegance; floor length \$25-\$32 each) *Mantra is not responsible for lost or damaged linens.*

**Table and Chairs:** to be provided by Venue. *Extra table/Chairs can be rented from Halls rental.*

**Decorations:** to be provided by the host or decorator.

# Equipment Rental

## *Mantra to Provide*

*White bone China*

*Appetizers BnB Plates*

*Dinner Plates*

*Desserts Plates*

*Chai Cups*

*Coffee Cups*

*Bar Glassware*

*Flatware/Silverware*

*Platters and Ramekins*

*Tongs and Serving Spoons*

*Salt & Pepper Shakers on request*

*Cocktail napkins*

*Bar Glassware: Wine, beer, rock glasses, & specialty cocktail glasses*

*Table Glassware: Water Goblets-Eco Friendly Cups for Bar*

*Water Carafe'*

*Chafing dishes with inserts & Backup Inserts*

*Risers for Chafing dish display*

*Chai Urn-120 Cups X2*

*Coffee Makers*

*Platters*

*Risers*

*Kitchen Prep Tables*

*Waiter Stations tables*

*Hot Boxes with Sheet Pans and Sterno's*

*Bakers Rack with sheet pans*

*Screen to block kitchen/service access*

*Garbage Can with liners*

*\$52 pp*





# 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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