

yoIndia

WEDDINGS CORPORATE

BE-SPOKE EVENTS





WELCOME TO YO INDIA

Yo Inda will help you create a memorable affair where you can relax and enjoy the pleasures of your guests alongside our delicious food.

Yo India can cater for any taste and needs. Many years of experience has taught us that every function has its' own rhythm and flow. Have a chat to us beforehand to see how we can accommodate to your needs and how we can make your guests feel like home.

We can also design a kid friendly menu so feel free to ask.

HOW IT WORKS - FAQ.

- We can park on all private property – front yards, driveways and public spaces where we have existing permits.
- The truck is 3.7m high, 2.5m wide and 4.5mlong.
- We will arrive 1-1.5 hours prior to an event as we like to prepare everything fresh prior to service.
- Yes, we are fully self-contained – gas, waste, water & power.
- Travel to locations over 30km outside Melbourne CBD will incur a travel fee POA.
- Staff is provided for up to 50 people events - additional staff provided at \$30/hr.
- We can cater to any dietary requirement - please confirm before event.
- 30% deposit require upon booking confirmation.

Are you thinking of something special that's not on the menu?

No problem!

Let's design a customized menu together.



STARTERS

Homemade vegetarian samosa, mango and tamarind chutney (VEG)

Homemade crispy vegetable roll (VEG)

Tandoori chicken tikka skewers (GF)

Grilled spiced chicken skewer, spiced hummus dip (GF)

Afghani lamb kebab, spiced pineapple and tomato relish (GF)

Chili Beef Tacos (corn tortillas, salad, sriracha mayo) (GF)

Grilled spiced chicken slider, salad, lemon yogurt dressing

Tandoori chicken slider, salad, spiced pineapple and tomato relish

Smoky chili-jam chicken slider, salad, reduced balsamic

MAIN

Tandoori chicken tikka (GF)

Spring chicken marinated in yogurt and spices cooked in tandoori oven, homemade hummus, salad & pulao rice

Butter chicken (GF)

Tandoori chicken in creamy tomato gravy, pulao rice & salad

Smoky chili jam chicken

Crispy stir fry chicken, smoked chili jam, capsicum, onion, pulao rice & salad

Lamb korma (GF)

Spiced lamb cooked in yoghurt, cashew & cream gravy, pulao rice & salad

Butter paneer (VEG & GF)

Homemade tandoori cottage cheese in creamy tomato gravy, pulao rice & salad

Slow cooked lentil & mix veg masala (VEG & GF)

Slow cooked green lentil, red beans and mix vegetable pulao rice & salad



Package

1. One (1) main*	\$15 per person
2. Choose one (1) starter & one (1) main	\$20 per person
3. Choose two (2) starters & one (1) main*	\$24 per person
4. Choose three (3) starters & one (1) main*	\$28 per person
Add Fresh Roti	\$1.5 per person
Add Dessert**	\$5 per person
Add Mango Lassi	\$3 per person

* Please note that number of choices for main on the event day will depend on number of people attending event

**Have a chat to our friendly team about custom side & dessert options.



BUTTER CHICKEN



LAMB KORMA



TANDOORI ROTIWICH



CHILI BEEF TACOS



TANDOORI CLASSIC