

yo India

WEDDINGS CORPORATE
BE-SPOKE EVENTS





WELCOME TO YO INDIA

Yo India 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.
- We provide bain-maries to keep food warm. Cutlery and crockery can be purchased at cost price. Our friendly team will guide you to the best options for your event.
- The truck is 3.7m high, 2.5m wide and 4.5m long.
- 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)

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

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

Spiced Chicken Satay with Peanut Sauce

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

Tandoori chicken slider, salad, spiced pineapple and tomato relish

MAIN

Tandoori chicken tikka (GF)

Spring chicken marinated in yogurt & spices cooked in tandoori oven.

Butter chicken (GF)

Tandoori chicken in creamy tomato gravy.

Smoky chili jam chicken

Crispy stir fry chicken, smoked chili jam, capsicum, onion.

Lamb korma (GF)

Spiced lamb cooked in yoghurt, cashew & cream gravy.

Lamb Roganjosh

Spiced lamb cooked in smooth tomato gravy.

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

Slow cooked green lentil, red beans & mix vegetable.

Butter paneer (VEG & GF)

Homemade tandoori cottage cheese in creamy tomato gravy.

Chicken Biryani (GF)

Aromatic blend of chicken & rice.

Beef Massaman Curry

Massaman curry of slow braised beef shin & potato.



SIDE

Thai stir-fry Vegetable with basil

Assorted fresh vegetables sauté in sesame oil with touch Thai basil and soya.

Gobi Aloo

Fresh cauliflower and potatoes cooked with fresh coriander.

Sabzi Jalfrazie

A variety of fresh seasonal vegetables sautéed with spices.

Aloo Korma

Parissiene potatoes cooked in a tangy tomato and cream sauce, with nuts and raisins.

Daal Makhni

Creamed lentils tempered and seasoned in mild spices and clarified butter.

RICE & ROTI

Pulao Rice

Peas Pulao

Vegetable Fried Rice

Zeera Rice

SALAD

Mixed Salad with Yoghurt Dressing

Raita

(Ask for further options)

DESSERT

Creme Brulee

Gulab Jamun

Ras Malai

(Ask for further options)



Package

1. Choose two (2) starters, two (2) mains, one (1) side, one (1) rice or roti.	\$25 per person
2. Choose two (2) starters, two (2) mains, two (2) side, rice & roti.	\$29 per person
3. Choose three (3) starters, two (2) mains, two (2) side, rice & roti.	\$33 per person
4. Choose four (4) starters, two (2) mains, two (2) side, rice or roti.	\$36 per person
Add Salad	\$2 per person
Add Dessert**	\$3 per person
Add Mango Lassi	\$5 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.