



# Cocktail Menu

Wedding  
Corporate  
Engagement  
Birthday

## Address

417 St Kilda Rd,  
Melbourne, VIC 3004

## Email Address

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## Phone Number

0450 395 344







# Why Yo India?

## Event catering specialist

At Yo India we understand that every event has its own rhythm and flow and we are happy to dance along to the beat. Yo India provides delicious Indian food to corporate functions, beautiful weddings and engagements, special birthdays or any small and large party.

Every event we cater for has our own personal touch to ensure you are comfortable and do what is important, having a great time with your guests. We take care of the rest. We know that a successful event means paying attention to the details. We know its about great tasting food. We know its about ensuring everyone is having a good time.

Guaranteed to impress - even the fussiest one



# F.A.Q

## Passionate & Professional

- 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 6m 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.
- Price includes food truck hire, crockery, serviettes.
- We can cater to any dietary requirement – please confirm before event.
- 30% deposit required upon booking confirmation.







# I want Yo India at my event! But how does it work?

Its simple as 1,2,3.

1. **Choose your menu:** With cocktail service, you can choose either for your guests to pick up food from the food truck or have it served on platters with waiters. Starters are individually based. If you choose 1 starter, everybody gets that starter and so on and so forth. We guide you through the best options.
2. **Tell us the details:** How many people attending? Where is your event? When is your event? What time would you like service to start and end?
3. **And we'll be there! Email your query:** [eat@yoindia.com.au](mailto:eat@yoindia.com.au)





# Cocktail Menu

**Pass around or  
Buffet finger food**

- |                             |                      |
|-----------------------------|----------------------|
| 1. Choice of four (4) items | \$ 20.00/ per person |
| 2. Choice of five (5) items | \$ 24.00/ per person |
| 3. Choice of six (6) items  | \$ 28.00/ per person |

## **Add Mini Mains**

\$5.00/per person

Includes: All package cutlery, plates and napkins. 1x service staff provided for events up to 50 people. Anything over will require an additional service staff at \$30/per hour. Number of service staff to be discussed depending on event numbers.



# Starters

- **Vegetarian Samosa (VEG)**

Pastry stuffed with potato, green peas with mango & tamarind chutney

- **Mixed Vegetable Pakora (VG)**

Assorted vegetarian fritters served with mango & tamarind chutney

- **Tandoori chicken Tikka (GF)**

Tandoori chicken skewers & lemon yogurt dressing

- **Afghani lamb kebab (GF)**

Lamb marinated in Indian spices & pineapple, tomato relish

- **Chili Beef Tacos (GF)**

Beef minced cooked in Mexican & Indian spices, corn tortillas, salad, and sriracha mayo

- **Tandoori chicken slider**

Tandoori chicken, brioche roll, salad, spiced relish

- **Smoky Chili-jam chicken slider**

Smoky chili-jam chicken, brioche roll, salad, balsamic

- **Grilled lamb slider**

Grilled lamb, brioche roll, salad, spiced mango yoghurt



# Starters

- **Chicken Curry Puff**

Puff pastry with curried chicken mince & sweet chili sauce

- **Vegetable Curry Puff (V)**

Puff pastry with curried veg & mango, tamarind chutney

- **Vegan Skewers (DF, GF)**

Vegetable skewers with mango coriander salsa

- **Tandoori Marinated Grilled Tofu (DF, GF, VG)**

Tandoori marinated tofu with sweet chili sauce

- **Curried Chicken Balls (GF)**

Curried chicken balls with pineapple and tomato salsa

- **Chaurasia Kathi Kebab (Lamb)**

Lamb masala in Indian roti bread and lemon yogurt dressing

- **Chicken Kathi Kebab**

Indian thin bread roll with curried chicken, paprika, onion and tomato

- **Crispy Kathi Roll**

Deep fried Indian pancake stuffed with chicken and vegetables coated with vermicelli

- **Tandoori Paneer Skewers (DF, GF)**

Tandoori marinated paneer & lemon yoghurt dressing