

CATERING PACKAGE
KHAZANA TORONTO



A hand is shown holding a dark, circular lid over a pan. The pan contains a vibrant, orange-red curry with chunks of meat and vegetables, garnished with fresh green herbs. The background is dark and moody, with a few small white dots in the upper right and lower left corners.

TAKEOUT
&
DELIVERY

TRAY PACKAGES

Minimum 10 guest. Chafing dishes & servers available on request. Some conditions may apply.
Delivery option available on request.

PACKAGE 1

2 Appetizers

Includes 1 Veg, 1 Non-Veg

3 Mains

Includes 2 Veg, 1 Non-Veg

1 Dessert

Accompaniments

Naan, Rice, Raita, Salad

29.⁵⁰/pp

Value of \$40/pp

PACKAGE 2

3 Appetizers

Includes 2 Veg, Non-Veg

4 Mains

Includes 2 Veg, 2 Non-Veg

1 Dessert

Accompaniments

Naan, Rice, Raita, Salad

34.⁵⁰/pp

Value of \$51/pp

PACKAGE 3

4 Appetizers

Includes 2 Veg, 2 Non-Veg

4 Mains

Includes 2 Veg, 2 Non-Veg

1 Biryani

Includes Veg

2 Dessert

Accompaniments

Naan, Rice, Raita, Salad

38.⁵⁰/pp

Value of \$67/pp



TRAY PRICING

	10 Guest	15 Guest	20 Guest	25 Guest	30 Guest
CHAAT & SIDES					
Vegetarian*	\$40	\$60	\$75	\$90	\$105
APPETIZER					
Vegetarian	\$45	\$65	\$85	\$105	\$120
Chicken	\$55	\$80	\$105	\$130	\$145
Seafood	\$65	\$95	\$120	\$145	\$165
Lamb Chops	\$80	\$125	\$160	\$190	\$215
MAINS					
Lentils (Dal)	\$40	\$60	\$75	\$90	\$105
Vegetarian	\$55	\$80	\$100	\$120	\$135
Chicken	\$60	\$90	\$115	\$140	\$160
Seafood	\$65	\$100	\$130	\$160	\$180
Lamb*	\$65	\$100	\$130	\$160	\$180
BIRYANI & RICE					
Vegetarian	\$55	\$85	\$110	\$130	\$150
Chicken	\$60	\$90	\$115	\$140	\$160
Lamb	\$65	\$100	\$130	\$155	\$180
Pulao	\$30	\$45	\$60	\$75	\$90
Rice	\$20	\$25	\$30	\$35	\$40
NAAN BREAD					
Assorted Breads (Rice, Naan, Parantha)	\$25	\$35	\$45	\$55	\$65
RAITA/SALAD					
Garden Salad	\$30	\$45	\$60	\$75	\$90
Saffron Raita	\$30	\$45	\$60	\$75	\$90
DESSERT					
Traditional	\$40	\$60	\$75	\$90	\$105
Specialty	\$45	\$65	\$85	\$105	\$120

* Conditions may apply

A woman with dark hair and purple lipstick is looking down at a plate of food. The food consists of several dark, charred skewers of meat, likely lamb or beef, garnished with green asparagus, red bell peppers, and pink onions. The plate is white with a decorative drizzle of sauce. The background is dark and out of focus.

PRIVATE
EVENTS

3 COURSE PRE-FIX MENU

All signature dishes in on meal. Minimum 8 guests.

VEGETARIAN

Welcome Drink

Signature Mocktail

Appetizers

Banarsi Seekh Kebab
Jacketed Stuffed Potatoes
Papad Paneer Tikka

Mains

24K Dal
Vegetable Stuffed Korma
Country Paneer

Accompaniments

Naan, Rice, Raita, Papad

Desserts

Kesari Rasamalai
Gulab Jamun

LUNCH - \$49/pp
DINNER - \$59/pp

NON-VEGETARIAN

Welcome Drink

Signature Mocktail

Appetizers

Truffle Chicken Tikka
Flame Smoked Salmon
Sous Vide Lamb Chops

Mains

24K Dal
Degi Murgh Korma
Lamb Boti

Accompaniments

Naan, Rice, Raita, Papad

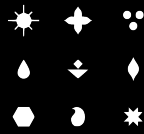
Desserts

Kesari Rasamalai
Gulab Jamun

LUNCH - \$59/pp
DINNER - \$69/pp

BEVERAGE

Unlimited Pop - \$2/pp
Unlimited Tea/Coffee - \$3/pp
Any Mocktail - \$7
Any Cocktail (2oz) - \$12
Any Beer - \$8
House Red/White (5oz) - \$9
Any Spirit (1oz) - \$9
Any Spirit Premium* (1oz) - \$12



KHAZANA

BY CHEF SANJEEV KAPOOR