AUTHENTIC KERALA & NORTH INDIAN CATERING • BRISBANE

THE CURRY LEAF
CATERING SERVICE

The Curry Leaf

CATERING SERVICE

Catering Menu

Biryani, tandoor, Kerala roasts and live dosa — cooked fresh and delivered to your event

WEDDINGS · CORPORATE · PARTIES · POOJAS & FESTIVALS

0466 755 709 • curryleafcatering.com.au



WELCOME

Food made for your celebration



The Curry Leaf Catering Service brings the food of Kerala and North India to events across Brisbane, from small home poojas to large weddings. Choose a feast package or build your own spread from trays, and we deliver it hot and ready to serve.

Weddings & Receptions

Buffets and live stations for 50–500 guests

Engagements & Mehndi

Chaat counters, kebabs and sweets

Corporate & Office

Labelled trays, tax invoices, on-time delivery

Birthdays & Parties

Drop-off trays for home celebrations

Poojas & Festivals

Pure-veg menus for Onam, Vishu, Diwali

Community Events

Church, temple and association gatherings

What to expect

- Feast packages from $22 per guest
- Half and full trays of 200+ dishes
- Live dosa, tandoor & chaat stations
- Drop-off, buffet set-up or full service
- All prices include GST



FEAST PACKAGES · MINIMUM 25 GUESTS

Feast Packages

Everything you need for a full Indian buffet, priced per guest.

From $22 per guest · GST included



Vegetarian Celebration — $22 pp

- 2 veg starters
- 2 veg curries + 1 dahl
- Jeera or saffron rice
- Plain & garlic naan
- Raita, salad, pickle, papadums
- 1 dessert

Classic Feast — $26 pp

- 1 veg + 1 non-veg starter
- 1 chicken or lamb curry
- 1 veg curry + 1 dahl
- Jeera rice · plain & garlic naan
- Raita, salad, pickle, papadums
- 1 dessert

Royal Feast — $34 pp

MOST POPULAR FOR WEDDINGS

- 2 starters incl. tandoori kebab
- 2 non-veg + 2 veg curries
- Chicken or goat dum biryani
- Saffron rice · naan basket
- Full accompaniments
- 2 desserts

Kerala Feast — $32 pp

- Chicken 65 or Gobi 65
- Kerala roast (chicken, beef or egg)
- Malabar fish curry
- Appam, porotta & kappa
- Ghee rice · coconut rice
- Pickle, papadums · 1 dessert

Drop-off
Hot food in sealed trays, ready to serve

Buffet set-up
Chafing dishes, burners & serving ware

Full service
Serving staff from $45/hr each

LIVE STATIONS · ADD TO ANY PACKAGE

Live Stations

A chef cooks at your event — the part guests remember.

Chef on site · 3-hour service



Live Dosa & Uttapam

+$8 per guest

- Plain Dosa
- Ghee Dosa
- Masala Dosa
- Cheese Dosa
- Cheese Masala Dosa
- Paneer Dosa
- Egg Dosa
- Chicken Masala Dosa
- Thattu Dosa
- Onion Uttapam
- Tomato Uttapam

With sambar & three chutneys

Tandoor Kebab

+$9 per guest

- Chicken Tikka
- Makhmali Chicken Tikka
- Chicken Seekh Kebab
- Lamb Seekh Kebab
- Tandoori Paneer Tikka
- Smoky Tandoori Chaap

Grilled to order, with mint chutney & onion rings

Chaat Counter

+$6 per guest

- Samosa Chat
- Masala Papad
- Onion Bhaji Pakoda
- Veg Samosa

Sweet, tangy & crunchy, made in front of guests

GOOD TO KNOW — Stations need a 2 × 2 m space near power. We bring the burners, tawa and serving equipment.

STARTERS · TRAYS OF 40 PIECES

Tandoor & Starters

Veg $70 · Non-veg $95 per 40 pcs



Vegetarian Starters

- Veg Samosa
- Paneer Pakora
- Smoky Tandoori Chaap
- Gobi 65
- Onion Bhaji Pakoda
- Tandoori Paneer Tikka
- Creamy Malai Chaap
- Masala Papad

Non-Veg Starters

- Chicken 65
- Makhmali Chicken Tikka
- Chicken Seekh Kebab
- Amritsari Fish Pakoda
- Chicken Lollipop
- Tandoori Chicken
- Lamb Seekh Kebab
- Tandoori Prawns (+$25)

INDO-CHINESE · SOUPS · PLATTERS

Indo-Chinese & Soups

Wok-tossed favourites with a desi kick.

Half $75 · Full $140 | Half tray serves 8–10 · Full tray serves 18–20



Indo-Chinese

- Veg Manchurian
- Chilli Paneer
- Chilli Chicken
- Veg / Egg / Chicken Fried Rice
- Gobi Manchurian
- Honey Chilli Potatoes
- Chicken Manchurian
- Veg / Egg / Chicken Chow Mein

Soups

$60 per 20 serves

- Tomato Soup
- Veg / Chicken Manchow
- Hot & Sour Veg / Chicken
- Cream of Chicken

Grazing Platters

$85 per platter · serves 10

- The Pappadum Collection
- The Chaap Collection
- The Vegetarian Collection
- Royal Tandoor Platter (+$20)

KERALA SPECIALS

Kerala Specials

Coconut, curry leaf and black pepper — cooked the traditional Malabar way.

Half $105 · Full $195 | Half tray serves 8–10 · Full tray serves 18–20



- Chicken Roast
- Chicken Curry (South)
- Chicken Dry Fry
- Kerala Beef Roast
- Beef Curry (South)
- Egg Roast
- Prawn Roast
- Kerala Pepper Chicken
- Chicken Chettinad
- Thatukada Chicken Fry
- Kerala Beef Fry
- Goat Curry (South)
- Malabar Fish Curry

PAIRS WELL WITH — Kerala porotta, appam or ghee rice.

KERALA FAVOURITES

Appam, Porotta & Kappa

Soft lacy appams, flaky porottas and tapioca, made for scooping.

Priced per dozen or tray



Breads & Sides

- Kerala Porotta — $48 / doz
- Appam — $48 / doz
- Kappa (tapioca) — $55 / tray

Kothu & Kizhi Porotta

Half $95 · Full $175

- Chicken Kothu Parotta
- Beef Kothu Parotta
- Kizhi Porotta (Chicken)
- Kizhi Porotta (Beef)

KERALA FEAST · $32 PER GUEST —
Chicken 65, a Kerala roast, Malabar fish curry, appam and porotta, kappa, ghee and coconut rice, pickle, papadums and dessert. Minimum 25 guests.

CHICKEN CURRIES

Chicken Curries

From silky butter chicken to fiery vindaloo.

Half $95 · Full $175

Half tray serves 8–10 · Full tray serves 18–20



- Signature Butter Chicken
- Chicken Korma
- Chicken Madras
- Chicken Vindaloo
- Chicken Methi Malai
- Murgh Handi
- Chicken Lemon Hara Dhania
- Chicken Lababdar
- Chicken Tikka Masala
- Chicken Kadai
- Chicken Saag
- Chicken Rogan Josh
- Mango Chicken
- Desi Chicken Masala
- Chicken Jalfrezi

MOST ORDERED
Butter chicken and chicken tikka masala are the safest picks for mixed crowds and children.

PAIRS WELL WITH
Garlic naan, jeera rice and mixed raita.

LAMB · GOAT · BEEF

Lamb, Goat & Beef

Slow-cooked on the bone and off, rich with whole spices.

Half tray serves 8–10 · Full tray serves 18–20



Lamb — Half $110 · Full $205

- Lamb Rogan Josh
- Lamb Kadai
- Lamb Saag
- Lamb Rara
- Lamb Korma
- Lamb Madras
- Lamb Vindaloo

Goat — Half $115 · Full $215

- Goat Curry (North)
- Goat Laal Maas
- Goat Korma
- Goat Madras
- Goat Vindaloo
- Pahadi Goat Curry
- Goat Rogan Josh
- Goat Kadai
- Goat Saag

Beef — Half $100 · Full $185

- Beef Rogan Josh
- Beef Kadhai
- Beef Saag
- Beef Korma
- Beef Madras
- Beef Vindaloo

SEAFOOD · EGG

Seafood & Egg

Prawns and fish in coastal masalas, plus egg favourites.

Seafood Half $125 · Full $235 | Half tray serves 8–10 · Full tray serves 18–20

Fish & Prawn

- Fish Masala
- Fish Vindaloo
- Prawn Masala
- Prawn Vindaloo
- Fish Madras
- Garlic Butter Prawns
- Prawn Madras

Egg — Half $80 · Full $145

- Egg Curry
- Egg Bhurji
- Masala Omelette (per dozen)

VEGETARIAN CURRIES

Vegetarian Curries

Paneer, dahl and garden vegetables — a feast without meat.

Half $80 · Full $145

Half tray serves 8–10 · Full tray serves 18–20



- Paneer Butter Masala
- Paneer Tikka Masala
- Palak Paneer
- Paneer Lababdar
- Paneer Lemon Hara Dhania
- Shahi Veg Korma
- Soya Chaap Masala
- Chana Masala
- Dahl Makhani
- Chole Bhatoora (per 10)
- Paneer Makhani
- Kadai Paneer
- Mutter Paneer
- Methi Malai Paneer
- Malai Kofta
- Veg Kadhai
- Bhindi Masala
- Aloo Bhaji
- Dahl Tadka

DIETARY NEEDS — Vegan, Jain and onion-garlic-free versions can be cooked on request. Tell us when you book.

DUM BIRYANI

Biryani

Layered basmati, slow-sealed with saffron, mint and fried onions.

Half tray serves 8–10 · Full tray serves 18–20



South Indian Biryani

Half $95 · Full $175

- Chicken Dum Biryani
- Chicken 65 Biryani
- Kappa Biryani
- Mutton Dum Biryani (+$20)
- Kizhi Biryani (Chicken / Mutton)

North Indian Biryani

Half $90 · Full $165

- Vegetable Biryani
- Chicken Biryani
- Lamb Biryani
- Goat Biryani (+$20)
- Prawn Biryani (+$25)
- Egg Biryani
- Chicken Tikka Biryani
- Beef Biryani
- Fish Biryani (+$20)

SERVED WITH — Every biryani tray comes with raita and onion salad.

RICE · TANDOOR BREADS

Rice & Breads

Rice Half $35 · Breads from $36 / doz

Fluffy basmati and naan fresh from the tandoor.

Rice

Half $35 · Full $60

- Steamed Basmati
- Saffron Rice
- Coconut Rice
- Mixed Stir-Fried Rice
- Jeera Rice
- Jeera Mutter Pulao
- Ghee Rice

Tandoor Breads

From $36 per dozen

- Plain Naan
- Garlic Naan
- Cheese Garlic Naan
- Chilli Garlic Naan
- Keema Naan
- Lachha Paratha
- Butter Naan
- Cheese Naan
- Spinach Naan
- Paneer Naan
- Tandoori Roti
- Bhatoora

ACCOMPANIMENTS · DESSERTS

Sides & Sweets

The finishing touches for every table.

Priced per 20 serves



Accompaniments

- Papadums — $20
- Cucumber Salad — $25
- Mixed Raita — $25
- Tamarind Chutney — $18
- Mixed Pickles — $22
- Onion Salad — $20
- Green Salad — $30
- Mint Chutney — $18
- Mango Chutney — $22

Desserts

- Gulab Jamun — $45
- Mango Kulfi — $70
- Brownie & Ice Cream — $70
- Gulab Jamun & Ice-Cream — $70
- Pistachio Kulfi — $75
- Gulab Jamun Sundae — $80

SWEET TIP — Allow one dessert serve per guest, or two for weddings.

DRINKS · KIDS

Drinks & Kids' Boxes

Cooling lassis, fresh lime and party boxes for little guests.

Drinks priced per 20 cups



Drinks

- Mango Lassi — $60
- Spiced Buttermilk — $45
- Blue Lagoon Mocktail — $80
- Soft drinks by the case
- Sweet / Salt Lassi — $50
- Fresh Lime Soda — $45
- Masala Chai / Coffee — $45

Kids' Party Boxes

From $9 per box

- Mini Feast
- Nugget Feast
- Chips Time
- Yum Yum Box
- Dosa Bites

HOW TO BOOK

Let's plan your event

01 Choose
Pick a feast package or build your own spread from trays.

02 Tell us
Send your date, guest count, suburb and dietary needs.

03 Confirm
Secure the date with a 30% deposit. Final numbers 7 days before.

Booking notes

- All prices include GST
- Delivery fee calculated by suburb
- Minimum 25 guests for feast packages
- Please tell us about allergies when booking
- Menu and prices may change seasonally

GET A FREE QUOTE

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info@curryleafcatering.com.au

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288 Musgrave Rd
Coopers Plains QLD 4108