CLEESE CATERING
by Chef Shen

DIWALI MENU

DRINKS

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Refreshing sips to brighten the celebration.

GRAZING APPS AND PLATTER

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A festive spread of bites made for sharing.

LUNCH BUFFET

PAGE 4

A vibrant feast of comforting favourites and celebratory flavours.

ADD-ON'S

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A few extra favourites to make your celebration complete.

MWN : Made Without Nuts | MWG : Made Without Gluten | MWD : Made Without Dairy
Please note: While we take care to accommodate dietary needs, our facility is not completely allergen-free.

Beverages

REFRESHING SIPS TO BRIGHTEN THE CELEBRATION.

CHAI TEA

$45.00

A warming blend of spiced tea, perfect for sharing.
1 carton serves 8–10. (MWN/MWG)

MANGO LASSI

$36.00

A creamy blend of mango, yogurt and cardamom.
Comes in 2 Jugs (1L each)
Approximately 5–7 servings per jug (MWG/MWN)

ROSE MILK SHERBET

$36.00

A refreshing milk-based drink flavoured with rose syrup and a delicate hint of cardamom.
Comes in 2 Jugs (1L each)
Approximately 5–7 servings per jug (MWG/MWN)



TURKEY PACKAGES

SMALL BITES

ALL ITEMS ARE SERVED ON PRE-PORTIONED PLATTERS.

Small platter: 20 pieces **$90**

Large platter: 40 pieces **$160**

Mini Vegetable Samosas

Potato and pea samosas served with tamarind chutney. (MWD/MWN/VEGAN)

Lamb Samosas

Crisp pastry filled with spiced minced lamb, served with tamarind chutney. (MWD/MWN)

Panko-Crusted Paneer Bites

Crisp paneer bites served with green chilli and tomato chutney. (MWN/VEGETARIAN)

Mini Aloo Tikki

Crisp potato patties topped with mint chutney and tamarind sauce. (MWD/MWN)

Crispy Cauliflower Bhaji

Golden cauliflower fritters served with tamarind chutney. (MWD/MWN/VEGAN)

Paneer Tikka Skewers

Tandoori-spiced paneer with roasted peppers and red onion. (MWG/MWN/VEGETARIAN)

Tandoori Chicken Tikka on Mini Naan

Tandoori-spiced chicken tikka served on mini naan with mango chutney mayo and fresh cucumber salsa. (MWN)

Papdi Chaat Cups

Crisp papdi layered with potatoes, chickpeas, yogurt, mint chutney and tamarind sauce. (MWD/MWN/VEGAN)

Mini Onion & Butternut Squash Bhaji

Crisp onion and butternut squash fritters served with mango chutney. (MWD/MWN/MWG/VEGAN)

LARGE BITES

ALL ITEMS ARE SERVED ON PRE-PORTIONED PLATTERS.

Small platter: 20 pieces **$110**

Large platter: 40 pieces **$199**

Vada Pav Sliders

Crisp, spiced potato fritters served in soft pav buns with mint chutney and tamarind sauce. (MWD/MWN/VEGETARIAN)

Paneer Tikka Pav Sliders

Tandoori paneer served in soft pav buns with pickled onions and mint mayo. (MWN/VEGETARIAN)

Chicken Tikka Pav Sliders

Tandoori chicken served in soft pav buns with mango chutney mayo and cucumber salsa. (MWN/VEGETARIAN)



DIWALI LUNCH BUFFET

OPTION 1– THE SILVER THALI $34.50PP

SALAD

Kachumber Salad

Crisp diced cucumber, juicy tomatoes, red onion, fresh cilantro and green chillies tossed with tangy chaat masala and lemon juice.
(MWN/MWD/MWG/VEGAN)

Papadam With Onion Sambal (MWD/MWN/VEGAN)

ANIMAL PROTEIN

Amritsari Fish Fry

Crisp, lightly battered fish fillets seasoned with carom seeds (ajwain), ginger, garlic and traditional spices. (MWD/MWN)

Dhaba-Style Chicken Curry

Tender chicken pieces simmered in a hearty onion and tomato gravy infused with roasted spices. (MWD/MWN/MWG)

PLANT-BASED PROTEIN

Chana Masala

Slow-cooked chickpeas in a rich, tangy gravy of onions, tomatoes and ground spices. (MWD/MWN/MWG/VEGAN)

STARCH

Jeera Rice

Fragrant basmati rice cooked with whole cumin seeds and clarified butter.
(MWN/MWG)

VEGETABLE

Aloo Gobi

A classic dry curry of tender potatoes and cauliflower florets, gently spiced with turmeric, cumin and ginger.
(MWD/MWN/MWG/VEGAN)

DESSERT

Mango Kheer (MWN/MWG/VEGETARIAN) &
Seasonal Sliced Fruit (MWD/MWN/MWG/VEGAN)



DIVALI LUNCH BUFFET

OPTION 2– ROYAL CELEBRATION THALI $34.50PP

SALAD

Spiced Chickpea & Beetroot Salad

Chickpeas, roasted beets and baby spinach tossed with crisp bell peppers, toasted pumpkin seeds and a cumin-lime dressing. (MWD/MWN/MWG/VEGAN)

Papadam With Onion Sambal (MWD/MWN/VEGAN)
& Complimentary Vegetable Samosas
Served with tamarind chutney. (MWD/MWN/VEGAN)

ANIMAL PROTEIN

Kolkata Fish Mustard Curry (Shorshe Maach)

Pan-seared fish fillets gently simmered in a creamy yellow mustard, green chilli and coconut cream sauce. (MWD/MWN/MWG)

Mughlai Murgh Makhani (Butter Chicken)

Tender tandoori-grilled chicken pieces served in a smooth tomato-butter sauce scented with dried fenugreek leaves (kasuri methi). (MWN/MWG)

PLANT-BASED PROTEIN

Tofu Tikka Masala

Marinated, grilled tofu cubes folded into a rich, spiced coconut milk and tomato masala. (MWD/MWN/MWG/VEGAN)

STARCH

Saffron Peas Pulao

Aged basmati rice infused with saffron strands, green peas, cardamom, cloves and cinnamon (MWD/MWN/MWG/VEGAN)

VEGETABLE

Bhindi Do Pyaza

Fresh okra stir-fried with caramelized onions, tangy amchur (dried mango powder) and toasted garam masala. (MWD/MWN/MWG/VEGAN)

DESSERT

Mango Kheer (MWD/MWN/MWG/VEGAN) &
Seasonal Sliced Fruit
(MWD/MWN/MWG/VEGAN)



Add Ons

REFRESHING SIPS TO BRIGHTEN THE CELEBRATION.

NAAN (MWN)

$2.99 each

TANDOORI ROTI (MWN)

$3.99 each

Special Desserts

WARM GULAB JAMUN WITH SAFFRON RABRI

$3.99 Per Person

Classic milk-solid dumplings soaked in rose- and cardamom-scented sugar syrup, served warm with a rich saffron-infused reduced milk sauce.
(MWN/MWG)
Minimum order : 12 portions

RASMALAI

$3.99 per person

Soft, delicate cheese dumplings soaked in sweetened milk infused with cardamom and saffron, served chilled and prepared without nuts.
MWG/MWN
Minimum order : 12 portions

*Taxes and service charges are extra. A minimum order requirement applies to buffet catering. Custom dietary options are available upon request.**

