

Seven Chakras Catering Packages and Menu Options

The Root Package: \$70 per guest (\$40 food, \$30 rentals and staffing)

Buffet Style Service

- Two Stationary Appetizers / hors d'oeuvres
- Two Standard Entrees
- Two Standard Sides
- Plated Specialty or Buffet House Salad
- Bread option

The Heart Package: \$ 85 per guest (\$55, \$30)

Buffet Style Service

- Three Stationary Appetizers / hors d'oeuvres
- Two Standard Entrees
- Three Standard Sides
- Plated Specialty or Buffet House Salad
- Bread option

The Crown Package: \$100 per guest (\$60 / \$40)

Plated Service

- Four Stationary hors d'oeuvres
- Two Standard or One Standard/One Premium Entrees
- Vegetable and Starch Accompaniments
- Plated Specialty Salad
- Tableside Bread and Specialty Butter

All Packages include Staffing, Equipment, Flatware, Plates, and white Napkins.

All Pricing Subject to 6% tax and food is subject to 20% gratuity.

Menu and Pricing Subject to change with Market Prices and without Notice.

HORS D'OEUVRES

Charcuterie Board (GF*)

Assorted mixture of cheeses, crackers, olives, meats and fruits

Fresh Fruit in Waffle Cones (V, DF, GF*)

Mixture of seasonal fruit in waffle cones accompanied with flavored syrups and whipped cream

Samosas with Homemade Chutneys (V, DF)

Vegetable Samosas with homemade cilantro mint and tamarind date chutneys

Rustic Bruschetta (V, DF, GF*)

Toasted Baguette Slices with tomatoes dressed in balsamic vinegar with fresh cut basil

Tandoori Kabobs (V*, DF*, GF*)

Assortment of vegetables and meats cooked on a skewer in an authentic tandoori oven, choice of paneer, chicken, beef, shrimp (+\$2), or vegetable.

BBQ Meatballs

Italian style meatballs steamed with our sweet and spicy BBQ sauce

Bacon Wrapped Assortments (GF)

Various items that can be wrapped in bacon. Options include asparagus, shrimp (+\$2), and scallops (+\$2)

Stuffed Baked Jalapeños (V, GF)

Halved jalapenos stuffed with a spicy cream cheese mixture topped with pepper jack cheese

Empanadas (V*, DF)

Mexican style filled turnovers. Choice of chicken, beef, or vegetarian.

Summer Rolls (V, DF, GF)

Vietnamese style rolls. Vegetables and herbs wrapped in rice paper and served with a side of homemade peanut sauce. Shrimp (+\$2), Pork (+\$1)

Soup Shooters

Shot glasses filled with choice of cold soup. Choices include tomato basil, cucumber mint, pumpkin soup. Topped with bite size grilled cheese, pita bread, or another matching bite.

Ceviche (+\$2) (DF, GF)

Citrus salad with shrimp marinated in lime juice served with tortilla chips

Hummus and Tabouleh (V, GF, DF)

Mediterranean hummus and tabouleh served with soft pita, pita chips, or bite size naan

SALADS

Strawberry, Almond Feta Salad (plated)

Mixed greens with cut strawberries, sliced almonds and feta cheese with a honey Dijon red vinaigrette dressing

Caesar Salad (plated or buffet)

Romaine lettuce, parmesan and croutons tossed with a Mayo based Caesar dressing. Anchovy free.

Apple, Walnut and Cranberry Salad (plated)

Mixed greens and arugula with tart or sweet apples, walnut halves and dried cranberries with a balsamic vinaigrette or cranberry vinaigrette.

Garden Salad (buffet)

Mixed greens with sliced cucumbers, cherry tomatoes, shredded carrots, and sliced red onions. Croutons and shredded cheese optional. Choice of two dressings

ENTREES

Butter Chicken (GF)

Tender chunks of chicken thigh cooked in a tomato and ghee masala gravy finished with heavy cream and kasoori methi.

Chicken Tikka Masala (GF)

Chicken marinated overnight in a yogurt and spice mixture cooked in a spicy tomato and onion gravy with slight heavy cream.

Lamb Rogan Josh (GF)

Tender pieces of lamb slow cooked in a tomato and yogurt gravy.

Palak Paneer (V, GF)

Cottage cheese cubes in a spinach, tomato, onion gravy.

Garden Vegetable Risotto (V, DF*, GF)

Risotto with spinach, asparagus, and mushrooms.

Beef Tips in Mushroom Gravy (DF, GF*)

Slow cooked beef tips in a mushroom gravy mixed with pepperoncini and onions.

Tuscan Style Flank Steak (DF*, GF)

Flank steak marinated in a rosemary, lemon juice, and garlic mixture then cooked in a smoker and finished with a hard reverse sear. Served thinly sliced.

Carne Asada (DF, GF*)

Flank steak marinated in a traditional Mexican carne asada mixture of cilantro, lime, orange juice and soy sauce.

Tequila Lime Chicken (DF, GF)

Grilled chicken breast marinated in spices, Lunaazul Blanco, and lime juice overnight

Smoked Pulled Pork (DF, GF)

Dry-rubbed with our special house spice mix and smoked for 12 hours and hand pulled. Can be sauced with our house sauce or sauces on the side

BBQ Smoked Chicken (DF, GF)

Low temperature super smoked chicken breasts or thighs with our special dry rub. Bone-in or Boneless options available.

Parmesan Crusted Salmon

Salmon with a parmesan, panko crust, baked

Sundried Tomato Cream Salmon

Salmon baked with a sun-dried tomato cream sauce

Chicken Marsala

Traditional Chicken breast floured and pan fried with a mushroom Marsala sauce

Tomato Basil Chicken with Spinach

Chicken thighs pan seared with a tomato cream sauce with fresh basil and spinach

Chicken Piccata

Thinly pounded chicken breasts pan seared and topped with a lemon butter sauce with capers

Lasagna

Beef and Sausage Lasagna with a bechamel sauce

Spinach Ricotta Ravioli

Ravioli filled with spinach and ricotta cheese, topped with a white wine and cheese sauce.

Blueberry French Toast Casserole

Brioche bread dipped in a French toast coating and baked with blueberries and cream cheese

Sausage and Gravy with Biscuits

Southern Style biscuits and gravy, on the spicier side

Steak

Different cuts, butter basted with rosemary and garlic. Flank/Flat Iron, Ribeye/NY strip (+\$5), Filet Mignon (+\$10)

SIDES

Potatoes au Gratin (V, GF)

Thin slices of potatoes layered with parmesan-romano cheese and heavy cream, a crowd favorite.

Garlic Chive Mashed Potatoes (V, GF)

Creamy and rich mashed potatoes with garlic flavor and mixed with chives. Can be made lumpy or without garlicks and chives.

Roasted Vegetables (V, DF, GF)

Spring, fall, or singular vegetables pan roasted with seasonings and oil. Italian, Asian, or South American styles variations available.

Garlic Sauteed Green Beans (V, DF, GF)

Pan sauteed green beans cooked with garlic

Oven Roasted Asparagus with Garlic Parmesan (V, DF*, GF)

Asparagus stalks coated with oil, garlic, and parmesan cheese, roasted to perfection.

Mexican Black Beans (V, DF*, GF)

Black beans cooked with Mexican spices and jalapenos, topped with cheese.

Baked Loaded Mac & Cheese (V, DF*, GF*)

Classic Mac & Cheese with sour cream, green onion, topped with a crispy panko cheddar crust. Bacon optional.

Chinese Egg Fried Rice (V, DF*, GF*)

Traditional egg fried rice made with vegetables, egg, Shaoxing wine and white pepper.

Butter Herbed Vegetables (V, DF*, GF)

Steamed vegetables coated with a garlic butter herb dressing

Fried Tofu with Orange Sauce (V, DF, GF)

Tofu pressed and fried, coated with orange sauce and served with scallion greens

BREAD & CARB OPTIONS

Naan, Dinner Rolls, Potato Rolls, Buttermilk Biscuits, Hawaiian Rolls, Basmati Rice, Jasmine Rice, Flour Tortillas, Corn Tortillas, Baguette, Rice Noodles, Wheat Noodles, Egg Noodles, Pasta