

# 440 ELM



INDIAN FOOD & CATERING



# Getting Started



## Namaste!

We welcome you to 440 Elm, a beautifully renovated, award winning historic venue built in 1913 by architect Elmer Grey. An expansive outdoor Plaza and breathtaking Sanctuary provide a rare indoor/ outdoor combination in an exclusive space that can hold up to 400 guests for a ceremony + dinner and dancing.

Our special event facility provides a private oasis where your event will be the only one on the premises. It also supplies the flexible access that allows for a more extensive setup of a luxury or multi-day event. There is no need for the public or guest access to your selected event spaces that you may find in a hotel or museum.

## Our Approach

We're excited to provide a grand space for Indian couples. As a mixed Indian family originally settling in California in the 1960's, we are familiar with how challenging it can be to find non-hotel spaces that are conveniently located to families coming from across the LA/ OC area.

With a background in technology (and medicine and consulting), we're happy to use the latest tools to work with couples planning remotely due to school, residency/ fellowship, consulting/ banking hours, work location, or other commitments. We're here to help as you juggle all the responsibilities of a modern couple.

As a catering company, we are excited to share a contemporary and presentation-forward take on Indian food incorporating a mix of traditional flavors, experiential elements, and fusion with popular local cuisines. We've taken our inspiration and techniques from some of the top Indian fine dining and catering concepts across the US, UK, India, and SE Asia.

## Catering Options

Bite Catering Couture is the exclusive caterer for our venue. We're excited to share our Indian menu with you and can work with you on incorporating regional flavors and religious requirements as needed.

We offer several different starting points for wedding menus to reflect different levels of variety and presentation at different price points:

1. Wedding Buffet
2. Premium Buffet
3. Night Market (Stations)



# WEDDING BUFFET

100 GUEST MINIMUM



## *Snacks and Appetizers*

a selection of 4 tray-passed appetizers

## *On the Buffet*

Includes:

Kachumber Salad  
Choice of one Rice  
Choice of one Dal  
Choice of Four Veg or Non-Veg Dishes  
Choice of One Premium Veg or Non-Veg Dish  
Freshly Baked Assorted Bread  
Choice of Raita  
Pappadum  
Choice of Two Condiments

## *Dessert*

Choice of Two Dessert Selections  
To accompany client-provided wedding cake

Masala Chai Tea

\$58 pp\*

*\*Estimated menu price only.  
+ service staff, taxes, and fees*

# PREMIUM BUFFET

100 GUEST MINIMUM



## *Snacks and Appetizers*

a selection of 6 tray-passed appetizers

## *On the Buffet*

Includes:

Choice of Two Salads  
Choice of Two Rice  
One Dal Selection  
Choice of Four Veg or Non-Veg Dishes  
Choice of Two Premium veg or Non-Veg Dish  
Freshly Baked Assorted Bread  
Choice of Raita  
Pappadum  
Two Condiments

## *Dessert*

Chef's choice dessert bar  
(5 decadent chef's selections)

Masala Chai Tea

\$94 pp\*

\*Estimated menu price only.  
+ service staff, taxes, and fees



# NIGHT MARKET

100 GUEST MINIMUM



## *Hors D'Oeuvres and Cocktail Hour Station*

a selection of 5 tray-passed hors d'oeuvres

Chaat Station

## *Dinner Stations*

Includes:

BBQ Station

paneer, chicken and vegetable kebabs, fresh gravy and chutneys - includes choice of rice, salads & breads

Live Fried Bhatara Station

curried chickpeas, chutneys, raita, salad and pickle

Indian Pizza Station

Fusion Station

Hakka Noodle Station

## *Dessert*

Custom dessert station  
(6 selections)

Kulfi Bar

Masala Chai Tea

\$155 pp\*

\*Estimated menu price only.  
+ service staff, taxes, and fees







# SNACKS & APPETIZERS



*Simple delicious crowd-pleasing favorites to delight your guests as they take part in the Mehndi, Baraat and ceremony or as they mingle and connect with loved ones during the cocktail hour. Feel free to ask for special requests! \*supplement applies*

## APPETIZERS

### SAMOSA

Potato & Pea | Punjabi | Moong Dal | Dal | Italian | Mexican | Sweet Potato and Carrot | "Puffed" samosa with Goat Cheese, tamarind chutney

### MINI NAAN BITES

goat cheese, caramelized onion, mango salsa, cilantro

### CRISPY SPICY CAULIFLOWER BITES

tahini ranch

### TANDOORI CAULIFLOWER BITES WITH CILANTRO LIME DIP

Cauliflower florets, tandoori spices, cilantro lime dip

### ROCK SHRIMP & SAFFRON POTATO CAKES

mango curry salsa

### VADA PAV

potato dumplings, green and tamarind chutneys, brioche bun

### MASALA CORN CUPS

crispy phyllo cups filled with a spicy, crunchy and cheesy corn filling

### ALOO PAPDI TOSTADA

seasoned potatoes, chickpeas, onions, tomatoes, yogurt, cilantro chutney, tamarind chutney, sev, and masalas served in a corn tortilla cup

### PANI PURI SHOOTER

puri shells w/ savory filling, tamarind-mint-coriander water, yogurt foam

### CHAAT TOSTADA

Tostada shells, chickpeas, tamarind chutney, yogurt

### PANEER AVOCADO TOAST

Sourdough bread, avocado, paneer cheese, sea salt, olive oil

### CURRY SHRIMP CEVICHE

Shrimp, mango, red onion, cilantro, jalapeño, papadums

### LAMB KOFTA

Spiced lamb and almond meatballs, apricot glaze, cumin creme fraiche

### MASALA BRUSCHETTA WITH TOMATO AND BASIL

Baguette slices, tomatoes, onions, garlic, basil

### SPICED POTATO CROQUETTES WITH MINT YOGURT DIP

Potatoes, breadcrumbs, Indian spices, mint yogurt dip

### SKEWERS & KEBABS

Tandoori Chicken | Chicken Galouti | Chicken Malai | Lamb Seekh

### COCONUT SHRIMP \*

passion fruit chili dipping sauce



# SNACKS & APPETIZERS



## SAAG PANEER PIZZA

spiced creamed spinach with crumbled coach farm goat cheese

## COCONUT CURRY LENTIL SOUP SHOTS

Red lentils, coconut milk

## ALOO CHAAT CUPS WITH TAMARIND DRIZZLE

Fried potato cups, chickpeas, onions, tomatoes, tamarind drizzle

## CHAT MASALA FRENCH FRIES

served in individual cones

## MOGO FRIES

Yuca fries with chilli "bomb" sauce

## FISH'N CHIPS

crispy beer-battered hake + shoestring fries, malt vinegar-tartar sauce

## ACHARI ALOO TIKKI

green chutney, yogurt, pomegranate

## SEV PURI

potatoes, onion, tomato, three types of chutneys, sev

## GOBI MANCHURIAN

battered and fried cauliflower with Gobi Manchurian sauce and cilantro

## SHRIMP OR VEGETABLE QUESADILLA

goat cheese, jack cheese, mango salsa, cilantro lime crema, flour tortilla

## VEGETABLE SPRING ROLL

scallion dipping sauce

## PAPDI CHAAT CONE

yogurt, cilantro, fried chickpeas, tamarind, cilantro and crushed papdi

## ONION BHAJIA

served with dipping sauce

## PANEER PAKORA

buttermilk marinated and spiced fried paneer with chutney dipping sauce

## ROTI TACOS

with your favorite veg or meat filling and sauce

## WATERMELON CUBE SALAD

with jicama and cilantro filling, chaat masala, mint mint

## MAC'N CHEESE BITES

masala dusted with roasted cumin aioli

## THAI CORN FRITTERS

grilled chili salsa and sour cream

## MINI LAMB BURGER

spiced marinated lamb burger with fresh spinach, tomato, feta and tomato & smoked paprika paprika spiced aioli





*A wide range of options to put on the buffet.  
Please feel free to ask for special requests!*

## VEGETARIAN DISHES

Aloo Gobhi	Gobhi Manchurian	Palak Paneer
Aloo Mutter	Gobhi Mussalam	Paneer Lababdar
Bhindi Masala	Kadhai Paneer	Veg Fried Rice
Chana Masala	Kashmiri Dum Aloo	Veg Hakka Noodles
Chilli Paneer	Khatte Baingan	Veg Manchurian
Dahi Wada	Kurkuri Bhindi	Veg. Biryani
Dal Makhana	Malai Kofta	Veg. Jalfrezi
Veg w/ Garlic Sauce	Palak Corn	

## PREMIUM VEGETARIAN DISHES

Banarsi Chaat-grilled potato patties, chickpea, tamarind, yogurt sauce  
 Dahi Palak Kebab-pan seared spinach ricotta patties  
 Bhunney Aloo Ke Kulhey - cheese stuffed grilled potatoes  
 Stuffed Mushrooms -chared with cheese, spices, yogurt marinade  
 Smoked Paneer - smoked paneer kabob  
 Avial - sweet turnips, eggplant and baby taro simmered in a south indian yogurt coconut curry  
 Vegetable Makhani Risotto - arborio rice, tomato sauce, cashews, cilantro, parmesan cheese  
 Paneer Tikka Skewers - paneer, bell peppers, onions, yogurt, mint-coriander chutney  
 Tandoori Masala Roasted Squash with cilantro and yogurt

## NON-VEG DISHES

Chicken Biryani	Chicken Korma	Lamb Curry
Chicken Do Pyaza	Chicken Tikka Masala	Lamb Korma
Chicken Fried Rice	Chilli Chicken	Lamb Saag
Chicken Hakka	Kadhai Chicken	Methi Chicken
Noodles	Lamb Biryani	

## PREMIUM NON-VEG DISHES

Pomegranate Chicken Kebab - yogurt marinade, pomegranate  
 Boti Kebab - grilled boneless lamb marinated in ginger, garlic, yogurt, roasted black cumin  
 Pulled Lamb and mustard-mashed potato pattie  
 Tandoori-spiced Salmon with Mango Salsa  
 Salmon Tikka Kebab - grilled salmon marinated in yogurt, fenugreek leaves, aromatic spices  
 Shrimp Kebab - mustard - curry leaf flavored shrimp  
 Tandoori Black Pepper Shrimp

# ACCOMPANIMENTS

## DAL

Dal Makhani  
Tadka Dal

## RAITA

Beetroot Raita  
Cucumber Raita  
Tomato Raita  
Mixed Vegetable Raita

## CONDIMENTS

Achar  
Coconut Chutney  
Mango Chutney  
Mint Chutney

Peach Chutney  
Sweet Lemon  
Tamarind Chutney  
Tomato Chutney

## SALAD

Green Salad - crisped rice and lime chutney-sherry dressing

Kachumber - Cucumber, onions, tomato, herbs,, quinoa lemon vin

Desi - cabbage, carrots, cilantro, sev, masala cashews, sesame, scallions, cumin-lime vinaigrette

Watermelon - heart of palm, mint, peanuts & roquette arugula

Mango - mango, cucumber, red onion, cilantro, roasted peanuts with a sweet and spicy white balsamic vin

Avocado - toasted cumin, lime juice and extra virgin olive oil

Chopped - romaine lettuce, kale, carrots, cucumbers, radish, almonds, raisins, and kale fritters, tamarind vinaigrette

## RICE

Saffron Rice  
Lemon Rice  
Coconut Rice  
Pulao

## BREAD

Plain Naan  
Butter Naan  
Garlic Naan  
Bhatura  
Onion Kulcha  
Paneer Kulcha  
Roti / Chapati  
Poori  
Paratha

Makai Ki Roti (mustard seed-garlic corn bread)





# STATIONS



*A fun and colorful mix of stations with last-minute finishes, choices of toppings, or interactive displays.*

## PANI PURI

*chef-run station featuring exciting flavors, textures & colors!*

- ~sev potato dahi puri - sweet yogurt, green and tamarind chutneys, potatoes, onions, cilantro and topped with crunchy chickpea noodles
- ~puri shell, shot tamarind and mint-coriander water, yogurt foam
- ~ golgappe ka pani - choice of aloo or chana masala

## CHAAT

(select three - we're happy to customize)

### TANDOORI-SPICED CAULIFLOWER FRITTERS

crispy battered cauliflower florets, tandoori spice, cilantro-lime dip

### SAMOSA PUFFS WITH GOAT CHEESE AND TAMARIND CHUTNEY

potatoes, peas, goat cheese, tamarind chutney

### PANEER CROSTINI WITH CARAMELIZED FIGS AND PISTACHIOS

baguette slices, paneer cheese, figs, pistachios, honey

### PAPDI CHAAT CONE

yogurt, cilantro, fried chickpeas, tamarind, cilantro, crushed papdi

### KIMCHI PAKORA

chickpea flour, kimchi, gochujang aioli

## STREET FOOD

(select three)

### VADA PAV

potato dumplings fried in curried chickpea batter topped with green and tamarind chutneys, smokey eggplant spread served on a brioche bun

### SLOPPY JAI

spiced and smoked bbq pulled lamb simmered with tomatoes, ginger and aromatic spices - garnished with onions, cilantro, green chutney, sweet yogurt - on toasted brioche buns

### CRISPY MASALA FRENCH FRIES

served in a cone with lemon curry leaf aioli

### BHEL PURI

puffed rice, flour crisps (puris), crunchy chickpea noodles, roasted chana daal, cilantro & onions tossed with tamarind, green, spicy garlic chutneys

## FUSION

### VEGETABLE MAKHANI RISOTTO

arborio rice, tomato sauce, cashews, cilantro, parmesan cheese

### TANDOORI-SPICED SALMON WITH MANGO SALSA

salmon, tandoori spices, basmati rice, mango, red onion, lime

### PANEER TIKKA SKEWERS

paneer, bell peppers, onions, yogurt, mint-coriander chutney

*accompaniments include raita, masala slaw, naan and paratha*



# STATIONS



## INDIAN PIZZA

### BUTTER CHICKEN FLATBREAD PIZZA

tandoori chicken, butter chicken sauce, red onion, green chilies, mozzarella

### HARA BHARA FLATBREAD PIZZA

spinach sauce base, mozzarella, paneer, artichokes, crispy onions, red pesto

### SAAG PANEER

spiced creamed spinach with crumbled coach farm goat cheese

## BAO BHAJI FUSION STATION

fluffy steamed bao bun filled with spicy pav bhaji top with crunchy sev and pickled onions

## BHAJI STATION

Freshly fried Assorted Vegetable Pakoras served in cones  
Served with assorted housemade chutneys



## CHICKEN TIKKA POUTINE

masala fries, cheese curds, brown gravy, tandoori-spiced chicken tikka, lime yogurt, cilantro

## LIVE FRIED BHATURA STATION

curried chickpeas, a variety of chutneys, raita, salad and pickle

## HAKKA NOODLE STATION

Guests enjoy freshly prepared hakka noodles with choice of chicken or paneer  
Includes vegetable springrolls with dipping sauce

## INDO ITALIAN FUSION

### MASALA BRUSCHETTA WITH TOMATO AND BASIL

Baguette slices, tomatoes, onions, garlic, basil

### PANEER TIKKA RAVIOLI

fun with fusion! Blending cheese ravioli & a creamy masala sauce

### GARLIC NAAN PIZZA

served margherita style with tomato, mozzarella and basil

## HANGING JALEBI-CHURROS FUSION STATION

saffron-infused churros piped and deep fried in a jalebi shape - choice of cinnamon sugar or saffron-rose syrup

## KULFI BAR

Freshly scooped Kulfi with toppings: Fresh Berries, Chocolate Sauce, whipping cream, nuts and sprinkles

## RICE PUDDING STATION

decadent arborio rice pudding - guests add their favorite toppings

## MINI DESSERT BAR

We offer both chef's choice dessert station (5 chef's selections) or a custom dessert display (you select 6)





# DESSERTS



Mix of classics and new-school options presented with panache

## THE CLASSICS

### RASMALAI

soft poached cheese, cardamom infused milk, pistachio

### KULFI

mango, rose and pistachio

*served on a station with server or tray-passed presentation in cups or mini waffle cones*

### GULAB JAMUN

Dumplings made of milk & cottage cheese solids, & soaked in cardamom flavored sugar syrup

### KHEER

Indian Rice Pudding made with Basmati Rice whole milk. Sugar, saffron & cardamom



### CARROT HALWA

carrot putting with milk, carrots ad note - we serve in sweet waffle cones with mini spoons

## NEW-SCHOOL

### COCONUT ARBORIO RICE PUDDING

fresh mango sauce, pistachios and toasted coconut

### SALTED BUTTERSCOTCH POT DE CRÈME

whipped cream, crunchy pearls

### CARDAMOM-INFUSED 3-CHOCOLATE TART

mascarpone cream, candied hazelnuts

### CHAI TEA MILKSHAKE

spiced salted caramel, whipped cream (passed)

### MINI CARROT CUPCAKE

Masala Chai Frosting, candied walnut topper

### MANGO PUDDING

fresh mango, chantilly cream

### GULAB JAMUN TRIFLE

biscoff crumble, vanilla cream, gulab jamun, pistachio

### GULAB JAMUN CHEESECAKE

rosewater cheesecake, gulab jamun, Parle-G crust

### GULAB JAMUN BREAD & BUTTER PUDDING

vanilla-cardamom cream

### GULAB JAMUN DONUTS

rose water glaze

### MANGO-WHITE CHOCOLATE CHEESECAKE

fresh raspberry

### CARAMEL-PISTACHIO TORTE

halvah, dark chocolate



# DESSERTS



## CARDAMOM-PISTACHIO PAVLOVA

with cream, kiwi, mango and passion fruit curd

## RASMALAI TIRAMISU

ladyfingers, rasmalai, cardamom mascarpone cream, pistachios, dried rose

## MASALA CHAI AFFOGATO

an Indian twist on an Italian classic - masala chai concentrate poured over vanilla ice cream *(can be added with a server to a station or tray-passed as a refreshing treat)*

## POT DE CREME

burnt sugar and cardamom

## SPICED CHOCOLATE PUDDING TART

pomegranate jewels

## TUMERIC AND WHITE CHOCOLATE KRISPY SQUARES

sprinkles

## OLD MONK RUM BALLS

pecans, biscoff cookies, rum rolled in various toppings

## ROSE TRES LECHES

vanilla cake, rose-infused tres leches, whipped cream, crushed candied rose petals

## DARK CHOCOLATE MOUSSE

sesame crisp, cream, berries

## APPLE OR PEAR "ROSE" TART

cardamom caramel

## FUDGY CHOCOLATE DATE CAKE

dark chocolate ganache, crunchy chocolate pearls



## BEVERAGES

Masala Chai  
Organic Coffee and Teas  
Iced Coffee  
Iced Tea  
Mango Lassi  
Strawberry Lassi  
Sweet Lassi  
Homemade Lemonade  
Homemade Strawberry Lemonade  
Homemade Limeade  
Watermelon Juice  
Mango Juice  
Orange Juice  
Pomegranate-Orange Juice  
Pineapple Juice

*Beverages can be served in display or tray-passed individually for a delightful refreshment.*