

ENJOY HOSTING!



# CLASSIC INDIAN

FRESH & FLAVOURFUL SINCE 2001

## CATERING

PARTY PLATTERS  
BUFFET-IN-A-BOX

CONTACT US TODAY!

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# CLASSIC INDIAN CATERING



IMPRESS THE BOARDROOM  
THROW A MEMORABLE BASH  
SPICE UP YOUR NEXT POTLUCK

" Share our passion for aromatic flavours of India! "

- Chef Thiru



**Make your party a memorable one.**

Classic Indian has had the privilege to cater for several occasions: from food-festivals at Toronto Harbourfront, to corporate catering for international executives and elegant intimate backyard weddings!

Since moving to a location with a bigger kitchen in mid-2020, we have expanded our operations to serve you better.

Our team is led by Chef Thiru, who has nearly 5 decades of experience in the hospitality industry. We aim to make hosting enjoyable & add *flavour* to your party!



We focus on simple and true flavours, with an honest approach to culinary style: **made to order!**

We aim to provide you personalized service that delight you and your guests!

Our menu is influenced by the wide variety of flavours from India, and also the international audience we have catered to over the 45+ years!

The most rewarding part we look forward to is the positive feedback, as you relish your meal.

Thankfully yours,  
**Chef Thiru** & the Classic Indian team



MANGO MIRCHI GOBI

We are on a mission to **make your next gathering memorable for you & your guests!**

We can fully customize the menu and food to suit the needs of your party.

If this menu is missing any of your favourite items, please let us know & we would be happy to make it for you!

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"All our preparations  
are made with your health in mind"

- Chef Thiru

**Please let us know in advance if your guests have any allergies** – we will modify the menu & prep to accommodate your needs!



**DIETARY LEGEND**



Dairy Free



Vegan



Gluten-Free



Nut Free

# Appetizer Platters

Crunchy-munchy sharables.

Classic Indian appetizers will excite the crowd at your next potluck!



ONION BHAJIAS

**Cocktail Onion Bhajias (30 pcs)** V+ GF NF **\$32.5**

Homemade onion fritters in a chick-pea flour batter; Classic Indian's signature appetizer Served with our classic chutney!

**Vegetable Samosas (18 pcs)** V+ NF **\$30**

Golden pastry triangles filled with spiced potatoes and peas

**Spring Rolls (30 pcs)** V+ NF Veggie - **\$27.5** Chicken - **\$35**

Mildly curried julienne of veggies, tightly wrapped in a crisp wafer-roll! Served with your favourite chutneys.

**Mini Samosas (60 pcs)** V+ NF Veggie - **\$23** Chicken - **\$25** Beef - **\$25** Mixed - **\$27.5**

Bite-size golden pastry triangles filled with spiced stuffing ... **A guaranteed crowd pleaser!**

**Pappadums** V+ NF GF **\$23**

Crispy, spiced, sun dried lentil wafers.

**Samosa Chaat** NF **\$50**

Crisp and sweet chenna masala (chickpea) and samosa mix!

**Mango Mirchi Gobi** V+ GF NF **\$60**

**Crisp, sweet & tangy!** Florets of cauliflower, battered with roasted fennel and lentil tossed in a decadent spiced mango glaze.

**Bhaji Tikka** GF **\$60**

Well seasoned onion bhajia fritters, topped with chicken tikka masala and signature chutneys!

**Masala Wings! (36 pcs)** **\$50**

Well marinated and grilled wings, tossed in your choice of glaze. #GlutenFree | Messy, but flavourful!

**Flavours:** \*\* Tikka Masala Wings: Creamy tomato & cashew - "butter chicken" [GF] | \*\*\* Jhal Frazie Wings: Garlic + Chilies + Peppers [GF] / \*\*\* Mango Mirchi Wings: Ginger + Chilies + Mango - sweet & spicy! [DF / GF / NF] | \*\*\*\* Vindaloo Wings: Tangy gravy + cubed potatoes - Not for the faint of heart! [DF / GF / NF]

**Momos (40 pcs)** Veggie - **\$50** Chicken - **\$55**

Crispy traditional Tibetan dumplings with flavourful stuffing (veg/ch), tossed in your choice of Classic Indian signature sauces!

**Flavours:** \*\* Tikka Masala: Creamy tomato & cashew - "butter chicken" [GF] | \*\*\* Jhal Frazie Wings: Garlic + Chilies + Peppers [GF] / \* Manchoorian - Sweet soya garlic [DF / GF / NF]

## DIETARY LEGEND

DF Dairy Free V+ Vegan GF Gluten-Free NF Nut Free \* Mild | \*\* Medium | \*\*\* Spicy | \*\*\*\* Very hot!

# Soups

Freshly made and soul-soothing.

**Mullugtwanny soup (4L)** V+ GF NF **\$35**

Lentil soup with puree vegetables, & ground black pepper. Its name means "pepper - water" ... "milagu - thanni"

**Most-Heart-Healthy Award**  
- Heart & Stroke Foundation of Canada"

**Sambar (4L)** V+ GF NF **\$35**

Spiced up lentil stew with vegetables, tomatoes & cilantro.

**Thakkali Soup (4L)** GF NF **\$45**

Creamy tomato soup: Served with shredded baby spinach, grated cottage cheese & a hint of Nawabi Chutney.

**Rasam (4L)** V+ GF NF **\$30**

South Indian peppery consomme - made with tamarind, turmeric, tomatoes, peppers, garlic, cumin & curry leaves.



MULLUGTWANNY SOUP

*Soups can also be packaged as individual servings 8oz or 16oz - packaging costs apply.*

# Sides

Perfect compliments to your meals!

## Classic Chutneys & Dips

8oz - \$4.5 16oz - \$8.5 32oz - \$15

**Nawabi Chutney:** Our one-of-a-kind chutney is a mango-based sweet relish featuring a unique twist of herbal flavours. V+ GF NF

**Mango Chutney:** Slices of sweet mangoes with a hint of spices, served as a relish. An all-time Indian favourite V+ GF NF

**Manchoorian Dip:** Garlic, Cilantro & Veggie dip - A classical Indo-Chinese fusion. V+ GF NF

**Vindaloo Sour Cream:** Blend of red chillies & yoghurt! Not for the faint of heart! GF NF

**Raita:** It really cools down the heat! Traditional yoghurt & cucumber dip. GF NF

**Hot Pickles:** Tempered hot and sour pickles - aka. Achar! V+ GF NF

## Signature Chutneys & Dips

8oz - \$6 16oz - \$11.5 32oz - \$20

**Kara Chutney:** A tangy chili-onion mix, with roasted lentils. A home-style recipe that packs a punch! V+ GF NF

**Coconut Chutney:** Roasted coconut blend with lentils, onion and curry leaves. A traditional South Indian chutney V+ GF

**Spiced Onion Relish:** Diced sweet onions tossed in our vindaloo spiced blend - for those who love spice! V+ GF NF

**Podi** V+ GF NF

8oz - \$9 16oz - \$16 32oz - \$29.5

Home made, roasted and ground - chili & lentils! Street name: "Gun - Powder"

*Classic Indian chutneys are also available in seal bottles - perfects gifts for a memorable party!*

# Salads

Garden's finest, at your table!

**Kashmiri** GF **\$35**

Mixed greens, paneers, roasted cashews & raisins tossed in a Classic Indian signature chutneys!

## DIETARY LEGEND

DF Dairy Free V+ Vegan GF Gluten-Free NF Nut Free \* Mild | \*\* Medium | \*\*\* Spicy | \*\*\*\* Very hot!

**Garden Salads** V+ GF NF **\$25**

Mix of fresh garden veggies - lettuce, cucumber, carrots, peppers

**Fruit Salads** V+ GF NF **\$70**

Fresh cuts of seasonal fruits mixed in a home-made fruit punch

**Coleslaw** GF NF **\$40**

Shredded cabbage & carrots in a sweet mint-mayo dressing!

# Veggie Delights Platters

Plant-based delicacies, cooked to perfection!

*If there's a veggie delight curry you would like make vegan, please let us know!*

CHENNA MASALA

<b>** Chenna Masala</b> <span>V+</span> <span>GF</span>	<b>\$50</b>
Chickpeas cooked in a medium spiced thick onion gravy with cilantro	
<b>* Cauliflower Manchorian</b> <span>V+</span> <span>GF</span> <span>NF</span>	<b>\$65</b>
Cauliflower florets in an Indo-Chinese soya garlic & cilantro sauce	
<b>**** Chilli Gobi</b> <span>V+</span> <span>GF</span> <span>NF</span>	<b>\$65</b>
Florets of cauliflower and bell peppers tossed in a spicy soy garlic hot sauce.	
<b>*** Veggie Madras</b> <span>V+</span> <span>GF</span> <span>NF</span>	<b>\$64</b>
Assortment of vegetables cooked in a coconut flavoured peppery curry sauce tempered with red chilies and mustard seeds.	
<b>*** Aloo Shimla Mirchi</b> <span>V+</span> <span>GF</span>	<b>\$55</b>
Cubes of curried potatoes tossed with spicy caramelized onions and peppers!	
<b>** Aloo Gobi</b> <span>GF</span>	<b>\$59</b>
Potatoes & Cauliflower cooked in a mild curry sauce	
<b>*** Bhindi Masala</b> <span>V+</span> <span>GF</span> <span>NF</span>	<b>\$65</b>
Tender okra cooked in a moderately spiced curry sauce with onion & tomatoes	
<b>**** Veggie Vindaloo</b> <span>V+</span> <span>GF</span> <span>NF</span>	<b>\$63</b>
Assortment of vegetables cooked in a hot, tangy, succulent sauce with potatoes	
<b>**** Aloo Ala Goa</b> <span>V+</span> <span>GF</span>	<b>\$65</b>
Cubes of potatoes cooked in a peanut of peanut flavoured curry sauce cranked up hot and spicy.	
<b>*** Baingan Bhurtha</b> <span>V+</span> <span>GF</span>	<b>\$60</b>
Baked & mashed eggplant braised with garlic, tomatoes & peas	
<b>** Saag Paneer</b> <span>GF</span>	<b>\$70</b>
An Indian Classic: Mild spinach & garlic curry tossed with cottage cheese and tomatoes	
<b>** Mutter Paneer</b> <span>GF</span>	<b>\$65</b>
Home made cottage cheese and green peas simmered in mild curry.	
<b>*** Paneer Chettinad</b> <span>GF</span> <span>NF</span>	<b>\$75</b>
Cubes of paneer simmered in a thick spicy & flavourful peppery-coconut curry sauce with tempered mustard seeds & chilies	

## DIETARY LEGEND

DF Dairy Free   V+ Vegan   GF Gluten-Free   NF Nut Free   \* Mild | \*\* Medium | \*\*\* Spicy | \*\*\*\* Very hot!



# Hearty Meals Platters

Freshly prepared, flavourful,  
protein rich curries!

Hearty Meals curries  
can be made with  
any meat of your choice.



CHICKEN TIKKA MASALA

## \*\* Chicken Tikka Masala GF \$75

Cubes of tender boneless chicken marinated in tandoori spices, grilled & simmered in a creamy tomato & cashew sauce. In most other Indian restaurants, known as Butter Chicken Masala - Ours is 'Better Chicken Masala' as we do not use butter in our preparations. An all-time Indian favourite.

## \*\*\* Chicken Madras DF GF NF \$80

Chicken cooked in a curry sauce tempered with hot dry red chilies & mustard seeds.

## \*\*\* Chicken Jhal Frazie GF \$85

Flakes of tender boneless chicken braised in a dry sauce with bell peppers.

## \*\* Saag Gosht GF \$95

Cubes of tender lamb leg braised with curried, pureed spinach.

## \*\* Nilgiri Lamb DF GF \$99

Tender lamb braised in a mint & coriander flavoured curry sauce.

## \*\*\*\* Lamb Ala Goa DF GF \$95

Hot, but tasty! If you can handle the heat, a great dish. Well marinated lamb cooked in a tangy sauce with an understanding of peanut flavour.

## \*\*\* Malabar Shrimp Curry DF GF NF \$90

Fresh shrimp cooked in a coconut curry sauce with hot red chilies & mustard seeds.

## \*\* Tandoori Shrimp Masala GF \$95

Well marinated shrimp cooked with bell peppers in a tandoori curry sauce.

## \*\* Fish Moilly GF \$85

Basa fish fillets braised in a mild coconut flavoured curry sauce.

## \*\*\* Kerela Fish Curry DF GF NF \$89

Chunks of haddock fish fillets simmered in a peppery coconut sauce.

## \*\*\*\* Vindaloos DF GF NF Chicken - \$75 Beef - \$75 Lamb - \$89 Shrimp - \$85

Hot, tangy, succulent sauce with potatoes **Not just hot ... Fiery hot - Tasty though!**

## \* Mild Khormas GF Chicken - \$80 Beef - \$80 Lamb - \$89 Shrimp - \$85

A mild curry, finished in a sweet creamy cashew sauce with nuts & raisins. Perfect curry to introduce Indian cuisine.

### DIETARY LEGEND

DF Dairy Free V+ Vegan GF Gluten-Free NF Nut Free \* Mild | \*\* Medium | \*\*\* Spicy | \*\*\*\* Very hot!

# Rice & Noodles Platters

Hearty serving of flavourful comfort foods.



CABBAGE PORIYAL

<b>Steamed Basmati Rice</b> V+ GF NF	<b>\$17.5</b>
Aromatic steamed long-grain basmati rice, native to the foothills of the Himalayas.	
<b>Peas Pulao</b> V+ GF NF	<b>\$27.5</b>
Aromatic basmati rice tossed with cumin seeds and green peas.	
<b>Coconut Rice</b> V+ GF NF	<b>\$30</b>
Sweet & savoury powdered coconut, nuts & raisins, tossed with basmati rice!	
<b>Cabbage Poriyal</b> V+ GF NF	<b>\$40</b>
Shredded green cabbage tossed in a dry coconut, pepper & lentil blend, with green peas! Keto-friendly rice substitute.	
<b>Veggie Fried Rice</b> V+ GF NF	Veggie - <b>\$35</b> Egg - <b>\$40</b> Chicken - <b>\$45</b> Shrimp - <b>\$45</b> Chicken & Shrimp - <b>\$50</b>
Shredded vegetables tossed with soya-curry flavoured steamed basmati rice.	
<b>Singapore Fried Noodles</b> DF NF	Veggie - <b>\$42.5</b> Chicken - <b>\$47.5</b> Shrimp - <b>\$47.5</b> Chicken & Shrimp = <b>\$55</b>
A rich mix of veggies and peppers tossed with angel hair noodles, in a soya-curry sauce!	
<b>Kadai Biryani</b> V+ GF	Veggie - <b>\$40</b> Chicken - <b>\$45</b> Beef - <b>\$45</b> Lamb - <b>\$50</b> Shrimp - <b>\$50</b>
Layered basmati rice, curried with a hint of mint, raisins, & nuts cooked in a wok (kadai). <i>A traditional Indian classic, with a flavourful twist!</i>	

**? Did you know?!**

Classic Indian Platters, can also be picked-up refrigerated! - contact us  
Warm up your next cottage trip!

## Bread Platters

Rip & Dip sides, grilled to order!

<b>Kal Naan</b> (12 pieces) NF	<b>\$30</b>
Soft fluffy home made wheat bread, cooked on a stone grill oven, glazed with fenugreek & garlic.	
<b>Chappatis</b> (20 pcs) V+ NF	<b>\$25</b>
Home-style wheat flat breads - perfect rip & dip!	
<b>Parathas</b> (15 pieces) V+ NF	<b>\$27.5</b>
Made to order soft flaky wheat bread. Complementing accompaniment for chutney dips as well as curries.	

### DIETARY LEGEND

DF Dairy Free V+ Vegan GF Gluten-Free NF Nut Free

# South Indian Specialties

Signature family recipes, with authentic flavours!

While Chef Thiru worked in the kitchens across the world, his passion for cooking & flavours, started at home:

Chennai

*Detroit of Asia, Gateway of South India*



IDLIS

## Othappam (12 pcs) V+ GF NF \$45

Savory pancakes (~5inch diameter) with crispy golden edges and a pillowy soft center.  
Served with 2L Sambar + 2x 8oz chutney

## Medu Vadas (50 pcs) V+ GF NF \$47.5

South Indian breakfast bite-sized snack made from lentils, onions & black pepper, with a crispy exterior and soft interior.  
Served with 2L Sambar + 2x 8oz chutney

## Sambar Vadas V+ GF NF \$42.5

Soft lentils bits soaked in award-winning tamarind-lentil stew.  
Served with 2x 8oz chutney.

## Idlis (24 pcs) V+ GF NF \$47.5

Traditional savoury steamed rice-lentil cakes, made from naturally fermented batter. Idlis packs a nutritious punch.  
Served with 2L sambar + 2x 8oz chutney. -48 hours advance.

## Sambar Rice V+ GF NF \$35

Nutritious, rice-meal cooked with variety of veggies and roasted cashews, in a lentil savoury spicy stew. Aka. **Bisi Bele Bath**.  
Minimum 2 orders. -72 hours advance.

## Lemon Rice V+ GF NF \$35

Tempered mustard seeds, curry leaves, lentils and nuts tossed in a citrusy tangy rice mix.  
Minimum 2 orders. -72 hours advance.

## Curd Rice GF NF \$35

Flavourful traditional yogurt-rice, cooked with peppers, mustard seeds, curry leaves, nuts, fruits & raisins!  
Served cold. Minimum 2 orders. -72 hours advance.

## Kothu Rotti V+ NF

Veggie = \$50 Egg = \$55  
Chicken = \$60 Beef = \$60  
Shrimp = \$65 Lamb = \$70

Finely shredded parathas, tossed in a savoury mix with veggies - a typical South Indian street-food delicacy!  
-72 hours advance.

### DIETARY LEGEND

DF Dairy Free V+ Vegan GF Gluten-Free NF Nut Free

## Masala & cheese uttapam (12 pcs) GF NF \$65

Savory pancakes (~5inch diameter) topped with a spicy mix of veggies & cheddar-mozzerla cheese.  
Served with 2L Sambar + 2x 8oz chutney

## Masala Vadas (50 pcs) V+ GF NF \$45

Bite-sized crunchy well-seasoned lentil dumplings.  
Served 2x 8oz chutneys. -72 hours advance.

## Thayir Vadas V+ GF NF \$50

Bite sized soft lentils dumplings soaked in a rich flavourful yogurt mix, tossed with signature sweet Nawabi & Sultana chutneys!  
Served cold.

## Kichidi V+ GF NF \$47.5

A hearty rice-lentil savoury vegetable pudding, seasoned with cumin, cillies, cashews and ginger  
Minimum 2 orders. -72 hours advance.

## Puliyodharai V+ GF NF \$40

Roasted red chili peppers and cashews tossed in medium spiced tamarind-mustard rice.  
Minimum 2 orders. -72 hours advance.

## Tomato Rice V+ GF NF \$35

Rice cooked with fresh herbs and ground spices, in a dry tomato-onion-peppery sauce.  
Minimum 2 orders. -72 hours advance.

## Butter Chicken Idlis GF NF \$75

Crisp idlis tossed in decadent creamy tomato sauce, with marinated & grilled chicken, topped with gun powder, and signature sweet & spicy chutneys.

## Mirchi Idlis V+ GF NF \$60

Crisp savoury steamed rice cakes, tossed in a flavourful glaze!

### Flavours:

\* Sweet Manchoorian | \*\*\* Mango Mirchi | \*\*\*\* Chilli Idlis  
\*\* Tikka | \*\*\* Jhal Frazie | \*\*\*\* Vindaloo

Chicken, Beef, Lamb or Shrimp, can be added to recipes



GULAB JAMOON

# Drinks & Desserts

Perfect companions for your yummy curry!

Sweet & decadent finale!

<b>Mango Lassi</b> (350ml bottle) <span>GF</span> <span>NF</span>	6-Pack - <b>\$35</b>	12-Pack - <b>\$60</b>
Mango- yogurt refreshing beverage with a hint of vanilla, saffron & cardamom		
<b>Jeera Lassi</b> (350ml bottle) <span>GF</span> <span>NF</span>	6-Pack - <b>\$40</b>	12-Pack - <b>\$70</b>
Savory yogurt drink, spiced with roasted cumin, coriander & chaat masala.		
<b>Spiced Mango Juice</b> (350ml bottle) <span>V+</span> <span>NF</span>	6-Pack - <b>\$30</b>	12-Pack - <b>\$55</b>
Sweet mango pulp blend, spiced with chilies, ginger, chaat & maple syrup		
<b>Pop</b> (330 ml can, minimum 12)		<b>\$18</b> (\$1.5 ea.)
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Bottled Water (330 ml bottle)		
<b>Perrier</b> (330 ml glass bottle, minimum 12)		<b>\$36</b> (\$3 ea.)

Home-made drinks ...

Savoury - Sweet - Tangy!

Our signature Mango Lassi is known as "a summer in a bottle"



<b>Gulab Jamoon</b> (25 pcs) <span>NF</span>	<b>\$40</b>
Crisp cottage cheese bits, simmered in a sweet cardamom sugar syrup - A traditional Indian dessert!	
<b>Carrot Halwa</b> <span>DF</span> <span>GF</span>	<b>\$50</b>
Shredded carrots with cardamom, brown sugar, cashews and raisins.	
<b>Kulfi</b> (12 pcs) <span>GF</span>	<b>\$30</b>
Traditional Indian ice cream, made by thickening & reducing milk with saffron, cardamom and cashews - seasonal flavours!	

## DIETARY LEGEND

DF Dairy Free    V+ Vegan    GF Gluten-Free    NF Nut Free

## BUFFET-IN-A-BOX

# PARTY PLANNER

### “Buffet-style” catering at your venue:

Use our party planner to tailor your perfect menu for groups of 12-200, considering dietary preferences & budget constraints for a delightful culinary experience.



Download Buffet-in-a-box party planner (excel file) from:  
[www.ClassicIndianCuisine.com/Catering](http://www.ClassicIndianCuisine.com/Catering)



### Download Planner

“Party Planner.xls” can be downloaded from website (excel file)

1

### Design your menu

Choose the perfect menu for your gathering based on dietary preferences, # of people & budget

2

### E-mail menu

Once you are ready to place order, pls send to:  
[hi@ClassicIndianCuisine.com](mailto:hi@ClassicIndianCuisine.com)

3

### Enjoy food!

Classic Indian will deliver the food to your doorstep or have it ready for pick-up!

4

### Payment

You will be invoiced after delivery to securely pay online!

5

**Bon Appétit! :)**

contact:

[hi@ClassicIndianCuisine.com](mailto:hi@ClassicIndianCuisine.com)



**CLASSIC INDIAN**  
FRESH & FLAVOURFUL SINCE 2001

**CATERING**

# **CURRY & RICE BOWLS**

*Craft your perfect meal with  
Classic Indian **Curry & Rice Bowls.***

Served on a bed of fragrant basmati rice, **your choice of curry**, a medley of vibrant veggie side, a luscious scoop of Chenna Masala (chickpea), with a tantalizing array of chutneys to satisfy your palate, topped with our sensational signature bhajia bits!

## **Veggie Moilly**

**\$13.50**

Vegetables cooked in a mild, creamy coconut curry with chillies, peppers and tomatoes.

## **Sabji Saag Malai**

**\$14.50**

An Indian Classic: mild spinach & garlic curry tossed with veggies & cottage cheese (paneer)

## **“Butter” Chicken**

**\$15.75**

Chicken breast marinated, grilled & simmered in a creamy tomato & cashew sauce!

## **Beef Madras**

**\$16.50**

Cubes of lean beef cuts in a curry sauce tempered with hot dry red chillies & mustard seeds

## **Nilgiri Lamb Curry**

**\$18.00**

Tender lamb braised in a mint-coriander curry sauce, finished with tomatoes & pureed cashews!





**CLASSIC INDIAN**  
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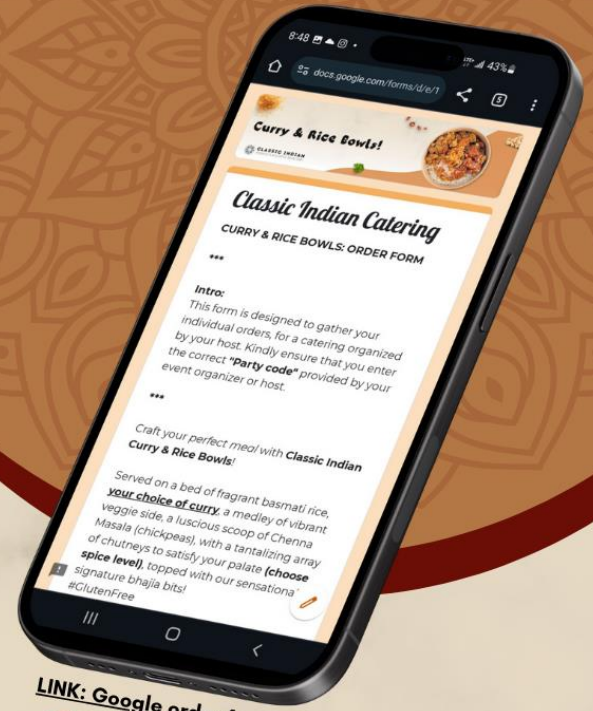
**CATERING**

# **CURRY & RICE BOWLS**

Classic Indian Curry Bowls offer hearty, nutritious, and flavourful meals.

Your guests can **personalize their orders**, & we will prepare the bowls to their preferences.

*minimum order: 8 bowls | kindly confirm order 24 hours in advance*



## **CONTACT US**

As the **host** of the event, contact us to confirm event details

**1**

## **SHARE FORM**

Guests choose their curry, spice level & advise of any allergies

**2**

## **ORDER ONFIRMED**

Classic Indian will confirm the final order with the host

**3**

## **ENJOY FOOD!**

Classic Indian will deliver the food to your doorstep or have it ready for pick-up!

**4**

## **PAYMENT**

You will be invoiced after delivery to securely pay online!

**5**

**Bon Appétit! :)**

### **note to host:**

As the **host** of the event, all you have to do is coordinate pick-up/delivery time and payment.

### **contact us:**

hi@ClassicIndianCuisine.com  
Waterloo: 519 746 1976 | Toronto 437 242 1445

# FAQs

## Orders

Please send orders to [hi@ClassicIndianCuisine.com](mailto:hi@ClassicIndianCuisine.com).  
Minimum 48 hours notice for catering up to 80 people.  
For 80+ people, minimum of 4 business days.

## Delivery

**KW Zone:** Kitchener, Waterloo, Elmira, St. Jacobs, Guelph, Cambridge, Elora, Stratford, Ayr.  
**GTA Zone:** North York, East York, Thornhill, Vaughan.  
Delivery fee \$20+, varies by distance & order size.  
Please allow 15-minute window for catering delivery.

## Allergies

Kindly let us know if you or your party has any allergies, we will do our best to accommodate.

## Portion Sizes

Curry & rice platters are ~104 fl oz / ~7 portions  
Classic Indian sells by the platters, so you are paying for the exact quantity of food you receive.  
If party size changes +/- 5 people, you should be ok.  
*Contact us for [party platter planner \(.xls\)](#)*

## Cancellation

Please provide us at least 48 hours notice, if there is a cancellation to your order. Please call 5197461976, if under 48 hours. If special order purchases have been made, or prepared charges may apply.

## Invoice/Payment

A final menu with a quote, will require approval to confirm order. Deposits up to 50% may be required. Invoice is sent via email - pay online securely: e-transfer, credit card, or pay in-person: debit, cash.

## Pricing

Pricing does not include HST, or gratuities. Price subject to change based on market.

## Serving utensils & cutlery

Disposable serving spoons & tongs: ~\$1 ea.  
**Cutlery:** fork, spoon, knife & napkins.  
Everyday - \$1 ea., Elegant - \$3 ea.



## Sampling

Once you have made your menu selections, we are delighted to offer you a sample of the menu at a preferred pricing rate. After you've had the chance to taste the dishes, we're more than happy to work with you to fine-tune and adjust the menu to your specific preferences: modifications to spice levels, and flavours to ensure it suits your party perfectly.

## Halal حلال

Chicken (Sargent Farms) and Lamb (Kirkland Australia) are always Halal. Halal Beef can be sourced through local certified vendor - minimum order required.

## Chaffers

Chaffers are available for purchase from GFS\*:  
4 items (2 chaffers, with heating elements) = \$50.  
\*Gordon Food Services

## Contact:

[Hi@ClassicIndianCuisine.com](mailto:Hi@ClassicIndianCuisine.com)

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