

Chef Curry To Go Catering Menu

Our food is made from scratch with Chef Curry's signature seasonings and sauces to ensure your guest enjoy every bite. We can customize any menu. Email us at info@chefcurrytogo.com or contact Lisa at (405)842-TOGO for additional information or to schedule your catering. Bartending services available upon request.

TRAYS

Made to order deli trays. Available for pick up or delivery (additional fee). Serves approximately 12 to 14 people.

- Mini Ham, Turkey, or Veggie (2 dozen)
- Chicken Salad (dollar roll)
- Chicken Salad on Croissant
- Assorted Sandwiches (2 dozen)
- KC Club Sandwich, 3 Pigs or BLT
- Seasonal Veggie Tray with Ranch or Hummus
- Seasonal Fruit Tray
- Cheese and Fruit Tray

LUNCH BOXES (15 PERSON MINIMUM)

Served with your choice of (select 2) - chips, chef's pasta salad, fruit cup or cookie. Sandwiches include chipotle, garlic basil or regular mayo and deli or regular mustard.

- ½ Sandwich
- Turkey and Swiss, Ham and Cheddar or Wrap
- Signature Sandwiches – BLT, KC Club, 3 Pigs, TSA (turkey, Swiss, avocado)
- Veggie Sandwich or Wrap
- Assorted Sandwiches or Wraps

Salad Boxes – Served with cookie or fruit cup. Add a chicken breast, shrimp, salmon for additional cost.

- Fresh Garden Salad w/ranch, balsamic vinaigrette, Greek
- Caesar Salad w/ Caesar dressing
- Greek Salad w/Greek dressing
- Cobb Salad w/red wine vinaigrette
- Mixed Berry Salad w/ poppyseed dressing
- Santa Fe Salad - black bean corn salsa, pico, and tortilla strips w/ chipotle vinaigrette
- Quinoa Salad – roasted bell pepper, chickpeas, red onion, kalamata olives, cucumbers, basil and feta w/balsamic or sesame ginger dressing

Buffet Service, Carving Station, Family Style, Stations and Plated Service Available
Separate Service Charge Will Apply

HOT BUFFET (25 PERSON MINIMUM)

ENTREES (VEGAN/VEGETARIAN OPTIONS AVAILABLE)

*Served with one starch, one vegetable, and rolls with butter. Select from garlic parmesan mashed potatoes, au gratin potatoes, chipotle whipped sweet potatoes, roasted potatoes, roasted potato medley, wild rice, rice pilaf, coconut lime rice, garlic parmesan, mushroom or vegetable risotto, macaroni and cheese, green beans, vegetable medley, grilled mixed vegetables, roasted vegetables, broccoli medley, collard greens or asparagus. ** Add a Caesar, House, Greek, Mixed Berry or Pear Salad to any entree.*

- Grilled Chicken Breast Grilled
- Jerk Chicken Thighs or Wings
- Airline Chicken Breast
- Grilled Pork or Roasted Loin or Tenderloin
- Korean BBQ Grilled Pork Loin or Tenderloin
- Ham
- Seasoned Roasted Chicken (better than fried chicken) (breast, thigh, leg and wing)
- Pulled Pork (BBQ or carnitas)
- Chef's Chuck Roast
- Brisket
- Prime Rib
- Roasted Lamb
- Beef Tenderloin (sliced), Short Ribs, Sirloin or Ribeye
- Sauces - chimichurri, garlic herbed, garlic red wine, hunters sauce, marsala, mango salsa, mushroom brown sauce, pesto, piccata, BBQ, honey garlic, teriyaki, white wine caper sauce, whiskey au poivre

PASTA

Served with your choice of Caesar, Greek, or garden salad w/house made dressing and garlic knots.

- Chicken Breast (Marsala, Piccata, Parmesan, Pesto, or Cacciatore)
- Bolognese (turkey or beef)
- Meatballs (turkey or beef)
- Baked Ziti (vegetarian, ground beef or turkey)
- Chicken Vegetable Bow Tie Pasta in white cream sauce
- Chicken Pasta with sundried tomatoes, broccoli, onions and mushrooms
- Vegetable Primavera (chicken, shrimp, salmon or vegetarian)
- Meat or Vegetable Lasagna
- Chicken, Shrimp or Vegetable Alfredo
- Shrimp Scampi
- Sauces - Housemade Alfredo Sauce, Marinara, White Wine Cream Sauce, Pink Sauce

MEXICAN

Served with rice, beans and salsa. Select from Spanish or cilantro rice, black or refried beans, salsa verde or red salsa and chips. Add guacamole, black bean corn salsa or queso for additional cost.

- Santa Fe Chicken
- Veggie Enchiladas
- Chicken Enchiladas
- Beef Enchiladas
- Veggie Fajitas
- Chicken Fajitas
- Beef Fajitas
- Shrimp Fajitas
- 2 Enchiladas or 2 Fajitas Combo (beef, chicken, shrimp or vegetable)
- Enchiladas & Fajitas Combo (beef, chicken, shrimp or vegetable)

MEDITERRANEAN

Served with your choice of Caesar, Greek, orzo pasta salad, or garden salad w/house made dressing, hummus and pita bread.

- Chicken Kabobs
- Veggie Kabobs
- Beef Kabobs
- Mediterranean Marinade Chicken Breast, Beef or Lamb

SEAFOOD

*Served with one starch, one vegetable, and rolls with butter. Select from cous cous, dirty rice, pasta salad, red beans and rice, risotto, and any of the sides offered above. ** Add a Caesar, House, Greek, Mixed Berry or Pear Salad to any entree.*

- Grilled Salmon
- Mahi Mahi,
- Halibut
- Blackened Catfish
- Shrimp Skewers (blackened, chipotle, Greek, Chef's special)
- Shrimp or Chicken Jambalaya
- Crab Cakes w/ house made remoulade sauce
- Sauces - chimichurri, garlic herbed, mango salsa, pesto, piccata, honey garlic, teriyaki, white wine caper sauce

HOR D' OEUVRES (25 PEOPLE MINIMUM)

Suggested list.

- Bacon wrapped asparagus
- Beef tenderloin crostini
- Bean dip w/tortilla chips
- Black bean corn salsa w/tortilla chips
- Bruschetta
- Buffalo chicken dip
- Caprese skewers
- Ceviche (shrimp or fish)
- Charcuterie board
- Cheese ball w/crackers
- Cheese tray
- Crab cake balls
- Crab dip
- Crudités
- Fruit platter or skewers
- Grilled veggies
- Jalapeno peppers (stuffed or roasted)
- Jerk chicken skewers
- Little sausages in sauce
- Meatballs (BBQ, cranberry glaze, marinara, Swedish, or teriyaki)
- Mini sandwiches
- Pasta salad (orzo, fusilli, tricolor)
- Pork tenderloin crostini
- Queso w/chips
- Salsa (red or Verde)
- Smoked salmon platter
- Shrimp cucumber bites
- Shrimp (cocktail, chipotle, tequila lime or scampi)
- Sliders
- Soup shooters
- Spinach artichoke dip w/tortilla chips or crackers
- Stuffed mushroom
- Vegetable platter (ranch dip or hummus)

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