

CATERING ARCHIVE

BY CHEF ABISHEK SHARMA



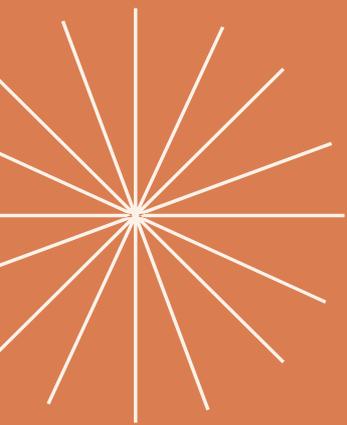


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MEET THE CHEF

Chef Abishek combines the zest and spice of traditional Indian food with the heart and soul of Western flavors.

"My earliest childhood memories revolve around food, friends, and a good time," says Chef Abishek. Founder and Executive Chef, Abishek Sharma is a culinary trailblazer who brings over a decade of experience in the hospitality industry. Raised in Delhi and Queens, New York, Chef Abishek's unique approach to Indian cuisine involves incorporating western flavor profiles to revolutionize traditional concepts.



With extensive training as a sous chef under his father in New York City restaurants, Chef Abishek brings a keen eye for detail, innovation, and modernity to the traditional Indian kitchen. His success as a savvy businessman and skilled chef is evident through the operation and management of four thriving restaurants in New York City: Madam Ji, Swagat, Badshah To-Go, and Rang.

FOOD AND FUNGAMA

"We eat with our eyes first. The ideal culinary journey involves capturing the food's flavors and encapsulating them in a fitting form."

-Chef Abishek



The appetizing centerpiece of Indian Street Food is captured in the image above - Pani Puri, also known as Gol Gappe. These lentil puffs are stuffed with spiced potatoes and served with delectable masala Pani (water), accompanied by edible flowers that impart a smoky aroma. Typically, the puri is filled with the pani and consumed in a single bite, but it can also be eaten in two parts with a shot of pani. The photo on the left showcases a grab-and-go presentation of Butter Chicken and Rice in Martini Cups, cigar-rolled Roti, Sesame Shrimp on shells, Roasted Bharta (Eggplant) Crostini with sweet peppers, and Pistachio Kheer (Rice Pudding) adorned with flower petals. This style of food display is ideal for intimate gatherings like birthdays and anniversaries. However, our team is equipped to serve large events with butler-passed or traditional stationed appetizers.

At our catering service, we understand that presentation is just as important as the taste of the food. After all, we eat with our eyes first. We strive to engage all senses and deliver an unforgettable culinary experience for your event.

Our team carefully selects each item on our menu to create a well-rounded and curated lineup. While consistency in taste is essential, we also pay attention to the smallest details in the presentation of each dish, ensuring that your event is a success in every way.



LET'S CHĀT

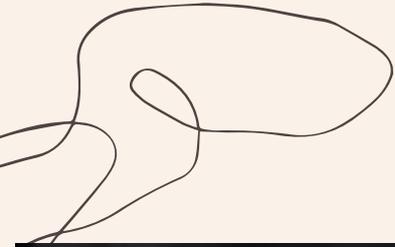
Originating in the state of Uttar Pradesh, Chaats or Chāts are a group of savory snacks that are very popular in Indian street food.

Pictured on the top right is a make your own chāt station, with bowls of Chana masala (spiced chickpeas), freshly chopped cilantro, tomatoes and onions, boiled potatoes, paapdi (fried crisps) and Puris. This crowd favorite station is not only very appealing to the eyes, but also makes it possible for guests to personalize their serving with their perfect unique ratio of ingredients.

Pictured on the right in the middle of the page is the Shakarkhandi Chaat. Tamarind glazed organic purple sweet potatoes with a drizzle of chili flakes. A seasonal creation that deviates from the traditional concept of Chāts, yet retaining the spicy / sweet notes that qualify it as a savory chāt.



The recipe for Kale and Shishito Chaat (left) achieves the perfect balance of crispy texture and saucy dressing. The kale is coated with batter and fried until crispy, then combined with chopped tomatoes and onions, and finished with a drizzle of mint sauce, tamarind sauce, and whipped yogurt. The dish is completed with a charred Shishito pepper, adding a smoky flavor to the already delicious mix of flavors and textures.





WANNA TACO BOUT IT?

Mexican and Indian cuisines share a common ground of vibrant street food with bold and spicy flavors. Chef Abi enjoys experimenting with the ingredients of both worlds to create fusion dishes that leave a lasting impression. Some of his signature creations include Rajma (kidney beans) Toastadas (top left), Āchari (pickled) Chicken Tacos (top right), Tandoori Salmon Tacos (middle right), and a unique spin on the Mexican-style corn (bottom right) which is a hit with the crowd. These dishes showcase a seamless blend of Indian and Western flavors, providing a multicultural experience for guests. Chef Abi draws inspiration from his diverse team, which hails from various parts of the world.



KEBABS OVER ABS



The tantalizing aroma of kebabs is enough to make anyone's mouth water. From Greek to Indian, different styles of kebabs are popular all over the world. In the top left image, Chef Abi is seen candidly assembling a Greek kebab platter with pita bread in a private kitchen for a 40th birthday party.

The Tandoor, a traditional clay oven fueled with charcoal, is used to slow-cook various kebabs. Tandoori Lamb Chops (top right) is a bone-in dish made with baby lamb marinated in exotic Indian spices and slow-cooked in the Tandoor. Seekh Kebab (2nd on the left) is another popular dish made by skewering and cooking herb and spice-marinated minced meat, usually lamb, in the traditional Indian Oven.

Chef Abi's Chipotle Paneer Tikka (3rd on the left) is a unique creation that fuses Indian and Mexican ingredients and is finished in the versatile Tandoor. This dish is a regular favorite among patrons at Madam Ji and Rang.

The Tandoori Kebab Platter (bottom left) is an excellent sampler featuring Chicken Tikka Kebab, Chicken Achari Kebab, Chicken Ginger Malai Kebab, Tandoori Salmon, Tandoori Shrimp, and Goat Cheese Truffle Naan, served with an assortment of chutneys, Cumin-spiced Cucumber Carrot Raita, Salad greens, and Achaar (Pickles).

Chef Abi and his team are equipped to bring a live Tandoor station to your event, providing your guests with an eye-catching experience while savoring succulent meats cooked in the traditional Indian clay oven. Nothing says "delicious" like the smell and taste of kebabs straight from the Tandoor.



Shanghai Nights

Indo-Chinese cuisine has become an integral part of the fusion food movement in Indian cuisine, blending the bold flavors of Chinese cuisine with the spices and ingredients of Indian cuisine. One standout dish is the Beef Momo, a steamed dumpling filled with spiced minced meat, with variations that include spiced chicken and vegetables. Impress your guests by offering a live station with a juicy combination of steaming momos.

Another beloved dish is Chili Chicken, pictured in the middle left. This popular dish features fried chicken strips tossed in a chili-garlic sauce, drizzled with soy sauce, and garnished with spring onions and sesame seeds. For an elevated twist, try the Chili Chicken Bao Buns, pictured in the bottom left, which encase the spicy chicken in a soft, steamed pillow-like bun.

Whether you're an Indo-Chinese enthusiast or simply looking to wow your guests with zesty passed appetizers during cocktail hour, our catering service has a wide range of options to satiate every taste bud. From classic Chow-Mein to vegetarian-friendly dishes like Chili Paneer Bao Buns and Chili Garlic Cauliflower, to heartier options like Fried Rice, Indo-Chinese cuisine is sure to delight and satisfy your guests.

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SIZZLING SOUTH

Chef Abi's favorite South Indian dishes showcase the distinct flavors and ingredients that set this cuisine apart from North Indian fare. From the bottom right, savor the bold and spicy Chicken 65, while the bottom left offers a delicious twist on traditional khichdi with Roasted Salmon. And in the top right, indulge in the tangy and flavorful Shrimp Pondicherry. South Indian cuisine is known for its emphasis on vegetarian ingredients, such as rice and lentils, which are used in various mouth-watering dishes. Chef Abi is a master of live dosa stations, where guests can choose from an array of toppings, as well as sides of tangy sambar, creamy coconut, and peanut chutneys. For those seeking something extra indulgent, Chef Abi also offers Medu vada, Puri, and Bondas, among other classic South Indian dishes that will satisfy any craving.



DHIL ME DELHI

Chef Abishek, born in Delhi and raised in Queens, has always kept his connection with his roots alive through his culinary creations. His inspired dishes reflect the traditional flavors of Indian cuisine with a modern twist. One of his signature dishes is Saag Paneer Kofta (croquette) (Top Right) made with spinach and paneer, finished off in a savory baby spinach gravy. Another mouthwatering dish is Mushroom Kofta (Middle right) which is cooked in a rich cashew-nut sauce. For those looking for more traditional options, Chef Abishek also offers classic dishes like Chicken Makhni (Butter Chicken pictured bottom, on the left) and the popular combination of Mutton Biryani and Raita (bottom left). With a focus on catering to guests with dietary restrictions, Chef Abishek also prepares many vegetarian options without compromising on flavor.



DABBLING WITH DESSERTS



There's always room for some.

Chef Abi knows that a satisfying meal is never complete without a sweet ending. He offers a variety of options to make sure guests leave with a satisfied palate. For those who enjoy traditional Indian desserts, Gulab Jamun, Kheer, and Rasmalai are always a crowd pleaser. Chef Abi also believes in the simplicity of personalized gift bags filled with Laddu and Kaaju Barfi (Middle Left).

For those who enjoy hot desserts, Chef Abi's team specializes in live Jalebi stations (Top Right). These live stations provide a captivating culinary display for guests to enjoy. Chef Abi also offers customizable Paan stations with traditional Paan or Paan-flavored ice cream for a refreshing ending to the meal.

Whether you prefer a live station with customizable toppings or a pre-plated meal, Chef Abi is happy to personalize the menu to meet your needs. With his expertise and attention to detail, Chef Abi ensures that guests leave with a sweet and satisfying taste in their mouths.





happy eating



Chef Abi Catering

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www.chefabishek.com

[@chefabishek](https://www.instagram.com/chefabishek)



Rang
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For any enquiries related to sourcing of food ingredients, menus, allergies and dietary restrictions, or to schedule a tasting, please reach out to us at info@cbyabishek.com

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