



KOR KITCHEN

CATERING MENU

**KOR KITCHEN OFFERS AUTHENTIC AFGHANI, INDIAN, PAKISTANI, AND MEDITERRANEAN CUISINE
FOR WEDDINGS, PRIVATE EVENTS, AND CORPORATE GATHERINGS THROUGHOUT SAN LUIS
OBISPO.**

**YOU MAY CHOOSE DISHES FROM ONE CUISINE OR CREATE A CUSTOM MENU COMBINING
MULTIPLE CUISINES TO SUIT YOUR EVENT STYLE AND GUEST PREFERENCES.**

**TEA SERVICE MAY BE INCLUDED IN YOUR CATERING PACKAGE OR ADDED SEPARATELY. HOT TEA
STATIONS ARE AVAILABLE FOR WEDDINGS AND SPECIAL EVENTS.**

AFGHANI CUISINE

ENTRÉES

KABULI PALOW—SAFFRON RICE WITH TENDER HALAL BEEF, CARAMELIZED CARROTS, GOLDEN RAISINS & TOASTED ALMONDS

CHICKEN KEBAB – JUICY MARINATED CHICKEN GRILLED WITH AFGHAN SPICES

LAMB DOH PEYAZA – SLOW-COOKED HALAL LAMB WITH CARAMELIZED ONIONS & AROMATIC SPICES

MANTU – STEAMED BEEF DUMPLINGS WITH TANGY YOGURT SAUCE

VEGETARIAN DISHES

BANJAN BORANI – ROASTED EGGPLANT IN TOMATO-YOGURT SAUCE, TOPPED WITH FRESH HERBS

SABZI – FRESH SPINACH SAUTÉED WITH TRADITIONAL AFGHAN SPICES

SIDES & ACCOMPANIMENTS

AFGHAN BREAD – WARM NAAN AND TRADITIONAL BREADS BAKED FRESH DAILY

SALATA AFGHANI – SALAD WITH WALNUTS, POMEGRANATE SEEDS & LEMON DRESSING

AFGHANI SAUCES, PICKLES & CHUTNEYS – TANGY, SPICY, AND AROMATIC

MEDITERRANEAN CUISINE

ENTRÉES

GRILLED CHICKEN SHAWARMA – MARINATED HALAL CHICKEN SERVED WITH GARLIC SAUCE

CHICKPEA GRAVY – HEARTY CHICKPEAS WITH MEDITERRANEAN SPICES

VEGETARIAN DISHES

BABA GANOUSH – SMOKY ROASTED EGGPLANT DIP

GRILLED VEGETABLE PLATTER – SEASONAL VEGETABLES GRILLED WITH HERBS

SAUTÉED SPINACH – SPINACH WITH OLIVE OIL & MEDITERRANEAN HERBS

SAFFRON RICE – FRAGRANT RICE INFUSED WITH SAFFRON

SIDES & ACCOMPANIMENTS

TABBOULEH & FATTOUSH – FRESH SALADS WITH LEMON, PARSLEY & CRISP GREENS

PITA & LAVASH BREAD – SOFT WARM BREADS FOR DIPPING

INDIAN & PAKISTANI CUISINE

ENTRÉES

CHICKEN TIKKA MASALA – CHICKEN IN A RICH TOMATO-CREAM SAUCE

CHICKEN KARAHI – TENDER CHICKEN IN SPICED TOMATO-ONION GRAVY

BEEF NIHARI – SLOW-COOKED BEEF STEW WITH DEEP, AROMATIC SPICES

CHICKEN BIRYANI – FRAGRANT BASMATI RICE WITH CHICKEN & SAFFRON

VEGETARIAN DISHES

VEGETABLE BIRYANI – FRAGRANT BASMATI RICE WITH VEGETABLES & SAFFRON

CHANA MASALA – CHICKPEAS SIMMERED IN SPICED TOMATO SAUCE

PALAK / SABZI – SPINACH COOKED WITH TRADITIONAL SPICES

VEGETABLE KORMA – CREAMY MIXED VEGETABLE CURRY

VEGETABLES SAUTÉED – SEASONAL VEGETABLES WITH INDIAN SPICES

SIDES & ACCOMPANIMENTS

SAFFRON RICE – AROMATIC SAFFRON-INFUSED RICE

NAAN & ROTI – FRESHLY BAKED TRADITIONAL BREADS

RAITA & CHUTNEYS – COOLING YOGURT & TANGY SAUCES

DESSERTS & TEA SERVICE

DESSERTS

RICE PUDDING – CREAMY PUDDING FLAVORED WITH CARDAMOM

HALWA – RICH, SWEET SEMOLINA DESSERT

GULAB JAMUN – SYRUP-SOAKED MILK DUMPLINGS

HALWAI ZARDAK – SWEET MILKY CARROT DESSERT WITH NUTS & SPICES

MANGO CUSTARD – CREAMY CUSTARD WITH FRESH FRUIT

BAKLAVA (PISTACHIO OR WALNUT) – FLAKY PASTRY WITH NUTS & SYRUP

TEA SERVICE

SAFFRON TEA

BLACK TEA

GREEN TEA

CHAI (INDIAN-STYLE) – TRADITIONAL SPICED TEA WITH MILK