

KÖR 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 KARAHİ – 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

BAKLOVA (PISTACHIO OR WALNUT) - FLAKY PASTRY WITH NUTS & SYRUP

TEA SERVICE

SAFFRON TEA

BLACK TEA

GREEN TEA

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