

# SAMPLE SANGEET MENU

COPYRIGHT SODJLA.COM (May not be Reprinted without permission).

IN THIS GUIDE YOU WILL FIND A FEW QUICK TIPS AS IT RELATES TO FOOD PLANNING AT INDIAN WEDDINGS.

Have you ever been to a restaurant and ordered two items, only to be disappointed that they're pretty much the same?

Shrimp Tikka Masala versus Chicken Tikka Masala anyone?

Despite what anyone will tell you, food continues to be the most important thing at South Asian weddings.

Yes, sadly, even ahead of the couple sometimes. (ok we kid).

Many people try to do an elegant sit down dinner (although that's sometimes too bland) OR order 25 buffet items (which is too confusing).

We understand, but as with desi spices and flavors...it's all about balance.

You don't want mashed potatoes for aunties will roll their eyes, and you don't want your boss at your consulting firm sweating because the curry is too spicy.

To make it simple, here's a sample sangeet menu for 300 people that we recently did.



PRO TIP: KEEP A PASTA FOR PEOPLE WHO ARE SCARED OF "EXOTIC" LOOKING FOOD.

# SANGEET MENU FOR 300 PEOPLE

## 1. APPETIZERS

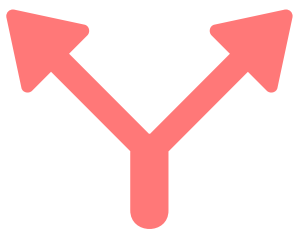
For a 250-300 person Sangeet, you just **need 2-3 non-veg appetizers** and **3-4 veggie ones**. More than **6 appetizers in total** is too confusing and will lead to **guests getting filled up early**.

### NON-VEG

Chicken Malai Kabob  
Chicken 65  
Lambchops  
Chicken Seekh Kabob  
Tandori Sea Bass  
Shrimp Tandoori

### VEG

Chili Paneer  
Hara Bhara Kabob  
Tandoori Stuffed Mushroom  
Aloo Tiki or Cream Cheese Tiki  
Gobi Manchurian (Cauliflower fried)  
Aloo - Samosa (potato crispy dumpling)  
Avaocado Pakora (American-Indian staple)  
Chaat  
Pani Puri Counter



PRO TIP: Pick 2-3 from each or 4-5 from the veg if you're not having meat.

What you don't order, try using at your reception.

## SANGEET MENU FOR 300 PEOPLE

### 2. MAIN COURSE

A lot of the dancing and partying goes down at the Sangeet. So you want people to enjoy the food but also not be in a super food coma.



#### NON-VEG

- Chicken Tikka Masala (must for Indian weddings in America)
- Goat Curry
- Butter Chicken (should not be on same day as Chicken Tikka masala)
- Chicken Vindaloo
- Goan Fish Curry
- Shrimp Curry (should not be on same day as Goan Fish Curry)
- Rogan Josh

#### VEG

- Paneer Tikka Masala (same day as Chicken Tikka Masala)
- Daal Makhni
- Aloo Gobhi
- Palak Paneer
- Saag Paneer (not on same day as above)
- Malai Kofta
- Navratan Korma
- Baingan Bharta
- Bhindi Masala
- Rajma Masla



PRO TIP: Pick 2-3 from the non-veg (if you're having it) and 4-7 from the veggie options

## SANGEET MENU FOR 300 PEOPLE

### 3. ACCOMPANIMENTS

Everybody looks forward to naans, rices and sides.

#### NON-VEG

- Chicken Biryani
- Lamb Biryani (not on same day as Chicken)

#### SIDES

- Raita
- Papad
- Green Chutney
- Tamarind Chutney
- Cucumber Salad
- Onion and Chilli Salad
- Mixed Pickle

#### VEG

- Vegetable Biryani (have on same day)
- Plain Rice (everyday)
- Jeera Rice (personal choice)
- Vegetable Pulao
- Garlic Naan
- Plain Naan
- Roomali Roti
- Aloo Paratha



PRO TIP: Pick 1-2 from the non-veg and the rest from the veg options. And always get Garlic Naan (unless all Jain crowd).



## SANGEET MENU FOR 300 PEOPLE

### 4. DESSERTS

South Asian weddings in America love them some sweet teeth!

- Ras Malai
- Gulab Jamun
- Gajjar Halwa
- Jalebi
- Rasgulla
- Kheer
- Plain Kulfi
- Mango Kulfi
- Pistachio Kulfi



PRO TIP: Most hotel and catering teams now have dietary options for vegans and others. Most Indian sweets usually have dairy!

# WAS THIS HELPFUL?

IF NOT, PLEASE LET US KNOW WHY OR WHAT WE COULD HAVE ANSWERED.

INSTAGRAM DM OR EMAIL (ajay@SODJLA.com)



**CONTACT US FOR YOUR ENTERTAINMENT NEEDS,  
WE ARE PROUDLY NUMBER 1 IN CALIFORNIA.**

**WE BOOK 4-12 MONTHS IN ADVANCE.**

**<https://www.sodjla.com>**