



LANDON ESTATE

WEDDING & EVENT VENUE

EST. 2024

INDIAN CUISINE CATERING MENU



LandonEstate.com



AN EXPERIENCE THAT REFLECTS YOUR TASTE AND HERITAGE

Chef Blake's deep connection to Indian cuisine began long before his own culinary journey—it started with his family's time in India, a place that became their second home. From 1959 through the early '70s, his mother and grandparents lived across the country, first settling in Jaipur as the first American family to do so. They were warmly embraced by their neighbors, who welcomed them not just into their homes but into their kitchens, sharing meals, traditions, and the heartfelt hospitality that defines Indian culture.

Blake's grandmother, Bette, fell in love with the flavors and techniques she learned from her friends, carrying those cherished recipes back to the States, where she continued to cook and share them with others. She later passed this passion on to her grandson, teaching Blake about the spices, ingredients, and traditions that make Indian cuisine so special. This menu is more than just a collection of dishes—it is a tribute to Bette's love for food, family, and the generosity of spirit she experienced in India. Each bite is crafted with the same warmth and authenticity that first inspired her, ensuring you can taste the love in every dish.

At Under the Oak Catering, we are proud to offer authentic and contemporary Indian cuisine, along with globally inspired menus and custom creations. Whether you prefer traditional Indian flavors or a fusion of regional specialties, we'll craft a menu that reflects your taste and heritage.

As a full-service, farm-to-table caterer, we prepare every dish from scratch using authentic spices, fresh ingredients, and expert techniques. Our chefs cook onsite whenever possible, ensuring peak flavor and presentation.

From plated dinners and buffets to passed appetizers, chaats, and family-style dishes, our team provides a seamless and stress-free experience from start to finish. Let Under the Oak Catering bring the rich flavors and traditions of Indian cuisine to your special event with care and excellence.



LOCALLY SOURCED & SOUTHERN INSPIRED

PACKAGE OPTIONS

Standard Buffet Package \$36-\$48 per guest

2 passed appetizers, plated salad, 2 sides, 2 mains

Premium Buffet Package \$42-\$56 per guest

2 passed appetizers, 1 displayed appetizer, plated salad, 3 sides, 2 mains

Deluxe Buffet Package \$56-\$80 per guest

3 passed appetizers, 2 displayed appetizers, plated salad, 3 sides, 3 mains

Custom packages, traditional dishes and plated meal menus available upon request. Feel free to mix and match items from our full catering menu. Package prices subject to change based on those selections.

PASSED APPETIZERS

Chaat Deviled Eggs

spicy chickpea egg yolk filling, tomato, pickled red onion, potato chip, achar powder

Paneer Tikka Skewers

marinated & grilled paneer, bell peppers, onions, coriander

Samosa Crisps

potato puree, peas, carrots, smoked tomato chutney, mint

Malai Koftas

paneer dumplings in creamy cashew and tomato gravy

CFC & Waffles

curry fried chicken, hot honey, kashmiri ghee waffle

DISPLAYED APPETIZERS

Chaat Display

chickpeas, potatoes, diced tomatoes, red onion, jalapenos, masala chaat, lemon, olive oil, Bombay snack mix, and rice crackers

Paneer Caprese

heirloom tomatoes, seasoned paneer, basil, tamarind dressing (June-Oct)

Crab Tikka Masala Dip

served with garlic naan

PLATED SALADS

Roasted Beet and Paneer

local lettuces, pickled red onion, puffed rice, mango lime dressing

Grilled Romaine Hearts

ginger yogurt dressing, spicy pumpkin seeds, pomegranate, & parmesan cheese





LOCALLY SOURCED & SOUTHERN INSPIRED

BUFFET MAINS

Butter Chicken & Basmati Rice

spiced yogurt marinated chicken breast with smoked tomato and butter gravy

Honey Turmeric Chicken

marinated and grilled chicken breast with smoked mango and coriander chutney

Lamb Saag

braised local lamb with spinach, tomato and spices, served with basmati rice

Roasted Leg of Lamb Carving Station

spiced au jus and seasonal fruit chutney

Salmon Pollichathu

pan seared salmon with tomato and coconut masala

Curry Crab Cakes - seared curry spiced lump crab cakes with ginger yogurt sauce

BUFFET SIDES

Naan

Seasonal Raita

Garam Masala Mashed Potatoes

Roasted Red Potatoes - mustard oil, herb salsa and pistachios

Summer Chickpea Salad

cucumber, cherry tomatoes, fermented peppers, herbs and tamarind-date dressing

Sautéed Green Beans - preserved lemon and poppy seed yogurt

Green Chili and Garlic Mac n' Cheese

house made pasta, Ashe Co cheeses, spicy garlic and ginger cream

Herb Pulao

basmati rice, sauteed onions, fresh herbs

Kefir Creamed Cauliflower

roasted cauliflower, turmeric kefir, fresh coriander, chili oil, hazelnuts

Curry Glazed Carrots

slow roasted carrots with a sweet and spicy curry glaze

VEGETARIAN

All served with basmati rice

Butter Bean Dal Makhani

creamy dal with butter beans, tomatoes, onions, yogurt, fresh coriander

Saag Paneer

sauteed spinach and paneer with tomatoes and spices

Vegetable and Paneer Korma

yogurt braised potatoes, cauliflower, carrots, onions, and tomatoes with spicy cashew cream and paneer





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Discover the timeless charm of Landon Estate – where modern low country elegance meets exquisite French country interiors. Our venue invites you to create unforgettable moments beneath the pecan trees with hospitality that feels like family. Embracing diversity, we welcome all to experience events at Landon.

From intimate gatherings to grand celebrations, our versatile spaces effortlessly adapt to your vision, ensuring that every event is as unique as the individuals it honors.

For Menu Selections

info@landonestate.com

Call: 919-697-8951

Landon Estate Event Venue

1921 Polenta Road

Clayton, NC 27527

www.LandonEstate.com



All menus and packages are customizable.

Prices are per guest, subject to change based on market availability and do not include tax, labor, and service fee. Additional fees average \$22 per guest.