

440 ELM



INDIAN FOOD & CATERING



Getting Started



Namaste!

We welcome you to 440 Elm, a beautifully renovated, award winning historic venue built in 1913 by architect Elmer Grey. An expansive outdoor Plaza and breathtaking Sanctuary provide a rare indoor/ outdoor combination in an exclusive space that can hold up to 400 guests for a ceremony + dinner and dancing.

Our special event facility provides a private oasis where your event will be the only one on the premises. It also supplies the flexible access that allows for a more extensive setup of a luxury or multi-day event. There is no need for the public or guest access to your selected event spaces that you may find in a hotel or museum.

Our Approach

We're excited to provide a grand space for Indian couples. As a mixed Indian family originally settling in California in the 1960's, we are familiar with how challenging it can be to find non-hotel spaces that are conveniently located to families coming from across the LA/ OC area.

With a background in technology (and medicine and consulting), we're happy to use the latest tools to work with couples planning remotely due to school, residency/ fellowship, consulting/ banking hours, work location, or other commitments. We're here to help as you juggle all the responsibilities of a modern couple.

As a catering company, we are excited to share a contemporary and presentation-forward take on Indian food incorporating a mix of traditional flavors, experiential elements, and fusion with popular local cuisines. We've taken our inspiration and techniques from some of the top Indian fine dining and catering concepts across the US, UK, India, and SE Asia.

Catering Options

Bite Catering Couture is the exclusive caterer for our venue. We're excited to share our Indian menu with you and can work with you on incorporating regional flavors and religious requirements as needed.

We offer several different starting points for wedding menus to reflect different levels of variety and presentation at different price points:

1. Wedding Buffet
2. Premium Buffet
3. Night Market (Stations)

WEDDING BUFFET

100 GUEST MINIMUM



Snacks and Appetizers

a selection of 4 tray-passed appetizers

On the Buffet

Includes:

Kachumber Salad

Choice of one Rice

Choice of one Dal

Choice of Four Veg or Non-Veg Dishes

Choice of One Premium Veg or Non-Veg Dish

Freshly Baked Assorted Bread

Choice of Raita

Pappadum

Choice of Two Condiments

Refreshments

Masala Chai Tea to serve with dessert

\$58 pp*

**Estimated menu price only.
+ service staff, taxes, and fees*

PREMIUM BUFFET

100 GUEST MINIMUM



Snacks and Appetizers

a selection of 6 tray-passed appetizers

On the Buffet

Includes:

Choice of Two Salads

Choice of Two Rice

One Dal Selection

Choice of Four Veg or Non-Veg Dishes

Choice of Two Premium veg or Non-Veg Dish

Freshly Baked Assorted Bread

Choice of Raita

Pappadum

Two Condiments

Dessert

Chef's choice dessert bar
(5 decadent chef's selections)

Masala Chai Tea



\$94 pp*

**Estimated menu price only.
+ service staff, taxes, and fees*

NIGHT MARKET

100 GUEST MINIMUM



Hors D'Oeuvres and Cocktail Hour Station
a selection of 5 tray-passed hors d'oeuvres

Chaat Station

Dinner Stations

Includes:

BBQ Station
paneer, chicken and vegetable kebabs, fresh gravy and chutneys - includes choice of rice, salads & breads

Live Fried Bhatara Station
curried chickpeas, chutneys, raita, salad and pickle

Indian Pizza Station

Fusion Station

Hakka Noodle Station

Dessert

Custom dessert station
(6 selections)

Kulfi Bar

Masala Chai Tea



\$155 pp*

**Estimated menu price only.
+ service staff, taxes, and fees*



SNACKS & APPETIZERS



*Simple delicious crowd-pleasing favorites to delight your guests as they take part in the Mehndi, Baraat and ceremony or as they mingle and connect with loved ones during the cocktail hour. Feel free to ask for special requests! *supplement applies*

APPETIZERS

SAMOSA

Potato & Pea | Punjabi | Moong Dal | Dal | Italian | Mexican | Sweet Potato and Carrot | "Puffed" samosa with Goat Cheese, tamarind chutney

MINI NAAN BITES

goat cheese, caramelized onion, mango salsa, cilantro

CRISPY SPICY CAULIFLOWER BITES

tahini ranch

TANDOORI CAULIFLOWER BITES WITH CILANTRO LIME DIP

Cauliflower florets, tandoori spices, cilantro lime dip

ROCK SHRIMP & SAFFRON POTATO CAKES

mango curry salsa

VADA PAV

potato dumplings, green and tamarind chutneys, brioche bun

MASALA CORN CUPS

crispy phyllo cups filled with a spicy, crunchy and cheesy corn filling

ALOO PAPDI TOSTADA

seasoned potatoes, chickpeas, onions, tomatoes, yogurt, cilantro chutney, tamarind chutney, sev, and masalas served in a corn tortilla cup

PANI PURI SHOOTER

puri shells w/ savory filling, tamarind-mint-coriander water, yogurt foam

CHAAT TOSTADA

Tostada shells, chickpeas, tamarind chutney, yogurt

PANEER AVOCADO TOAST

Sourdough bread, avocado, paneer cheese, sea salt, olive oil

CURRY SHRIMP CEVICHE

Shrimp, mango, red onion, cilantro, jalapeño, papadums

LAMB KOFTA

Spiced lamb and almond meatballs, apricot glaze, cumin creme fraiche

MASALA BRUSCHETTA WITH TOMATO AND BASIL

Baguette slices, tomatoes, onions, garlic, basil

SPICED POTATO CROQUETTES WITH MINT YOGURT DIP

Potatoes, breadcrumbs, Indian spices, mint yogurt dip

SKEWERS & KEBABS

Tandoori Chicken | Chicken Galouti | Chicken Malai | Lamb Seekh

COCONUT SHRIMP *

passion fruit chili dipping sauce



SNACKS & APPETIZERS



SAAG PANEER PIZZA

spiced creamed spinach with crumbled coach farm goat cheese

COCONUT CURRY LENTIL SOUP SHOTS

Red lentils, coconut milk

ALOO CHAAT CUPS WITH TAMARIND DRIZZLE

Fried potato cups, chickpeas, onions, tomatoes, tamarind drizzle

CHAT MASALA FRENCH FRIES

served in individual cones

MOGO FRIES

Yuca fries with chilli "bomb" sauce

FISH'N CHIPS

crispy beer-battered hake + shoestring fries, malt vinegar-tartar sauce

ACHARI ALOO TIKKI

green chutney, yogurt, pomegranate

SEV PURI

potatoes, onion, tomato, three types of chutneys, sev

GOBI MANCHURIAN

battered and fried cauliflower with Gobi Manchurian sauce and cilantro

SHRIMP OR VEGETABLE QUESADILLA

goat cheese, jack cheese, mango salsa, cilantro lime crema, flour tortilla

VEGETABLE SPRING ROLL

scallion dipping sauce

PAPDI CHAAT CONE

yogurt, cilantro, fried chickpeas, tamarind, cilantro and crushed papdi

ONION BHAJIA

served with dipping sauce

PANEER PAKORA

buttermilk marinated and spiced fried paneer with chutney dipping sauce

ROTI TACOS

with your favorite veg or meat filling and sauce

WATERMELON CUBE SALAD

with jicama and cilantro filling, chaat masala, mint

MAC'N CHEESE BITES

masala dusted with roasted cumin aioli

THAI CORN FRITTERS

grilled chili salsa and sour cream

MINI LAMB BURGER

spiced marinated lamb burger with fresh spinach, tomato, feta and tomato & smoked paprika paprika spiced aioli



DISHES



*A wide range of options to put on the buffet.
Please feel free to ask for special requests!*

VEGETARIAN DISHES

Aloo Gobhi	Gobhi Manchurian	Palak Paneer
Aloo Mutter	Gobhi Mussalam	Paneer Lababdar
Bhindi Masala	Kadhai Paneer	Veg Fried Rice
Chana Masala	Kashmiri Dum Aloo	Veg Manchurian
Chilli Paneer	Khatte Baingan	Veg. Biryani
Dahi Wada	Kurkuri Bhindi	Veg. Jalfrezi
Dal Makhana	Malai Kofta	
Veg w/ Garlic Sauce	Palak Corn	

PREMIUM VEGETARIAN DISHES

Banarsi Chaat-grilled potato patties, chickpea, tamarind, yogurt sauce
 Dahi Palak Kebab-pan seared spinach ricotta patties
 Bhunney Aloo Ke Kulhey - cheese stuffed grilled potatoes
 Stuffed Mushrooms -chared with cheese, spices, yogurt marinade
 Smoked Paneer - smoked paneer kabob
 Avial - sweet turnips, eggplant and baby taro simmered in a south indian yogurt coconut curry
 Vegetable Makhani Risotto - arborio rice, tomato sauce, cashews, cilantro, parmesan cheese
 Paneer Tikka Skewers - paneer, bell peppers, onions, yogurt, mint-coriander chutney
 Tandoori Masala Roasted Squash with cilantro and yogurt

NON-VEG DISHES

Chicken Biryani	Chicken Tikka Masala	Lamb Curry
Chicken Do Pyaza	Chilli Chicken	Lamb Korma
Chicken Fried Rice	Kadhai Chicken	Lamb Saag
Chicken Korma	Lamb Biryani	Methi Chicken

PREMIUM NON-VEG DISHES

Pomegranate Chicken Kebab - yogurt marinade, pomegranate
 Boti Kebab - grilled boneless lamb marinated in ginger, garlic, yogurt, roasted black cumin
 Pulled Lamb and mustard-mashed potato pattie
 Tandoori-spiced Salmon with Mango Salsa
 Salmon Tikka Kebab - grilled salmon marinated in yogurt, fenugreek leaves, aromatic spices
 Shrimp Kebab - mustard - curry leaf flavored shrimp
 Tandoori Black Pepper Shrimp

ACCOMPANIMENTS



DAL

Dal Makhani
Tadka Dal

RAITA

Beetroot Raita
Cucumber Raita
Tomato Raita
Mixed Vegetable Raita

CONDIMENTS

Achar
Coconut Chutney
Mango Chutney
Mint Chutney

Peach Chutney
Sweet Lemon
Tamarind Chutney
Tomato Chutney

SALAD

Green Salad - crisped rice and lime chutney-sherry dressing
Kachumber - Cucumber, onions, tomato, herbs,, quinoa lemon vin
Desi - cabbage, carrots, cilantro, sev, masala cashews, sesame, scallions, cumin-lime vinaigrette
Watermelon - heart of palm, mint, peanuts & roquette arugula
Mango - mango, cucumber, red onion, cilantro, roasted peanuts with a sweet and spicy white balsamic vin
Avocado - toasted cumin, lime juice and extra virgin olive oil
Chopped - romaine lettuce, kale, carrots, cucumbers, radish, almonds, raisins, and kale fritters, tamarind vinaigrette

RICE

Saffron Rice
Lemon Rice
Coconut Rice
Pulao

BREAD

Plain Naan
Butter Naan
Garlic Naan
Puri

STATIONS



A fun and colorful mix of stations with last-minute finishes, choices of toppings, or interactive displays.

PANI PURI

chef-run station featuring exciting flavors, textures & colors!

~sev potato dahi puri - sweet yogurt, green and tamarind chutneys, potatoes, onions, cilantro and topped with crunchy chickpea noodles

~puri shell, shot tamarind and mint-coriander water, yogurt foam
~ golgappe ka pani - choice of aloo or chana masala

CHAAT

(select three - we're happy to customize)

TANDOORI-SPICED CAULIFLOWER FRITTERS

crispy battered cauliflower florets, tandoori spice, cilantro-lime dip

SAMOSA PUFFS WITH GOAT CHEESE AND TAMARIND CHUTNEY

potatoes, peas, goat cheese, tamarind chutney

PANEER CROSTINI WITH CARAMELIZED FIGS AND PISTACHIOS

baguette slices, paneer cheese, figs, pistachios, honey

PAPDI CHAAT CONE

yogurt, cilantro, fried chickpeas, tamarind, cilantro, crushed papdi

KIMCHI PAKORA

chickpea flour, kimchi, gochujang aioli

STREET FOOD

(select three)

VADA PAV

potato dumplings fried in curried chickpea batter topped with green and tamarind chutneys, smokey eggplant spread served on a brioche bun

SLOPPY JAI

spiced and smoked bbq pulled lamb simmered with tomatoes, ginger and aromatic spices - garnished with onions, cilantro, green chutney, sweet yogurt - on toasted brioche buns

CRISPY MASALA FRENCH FRIES

served in a cone with lemon curry leaf aioli

BHEL PURI

puffed rice, flour crisps (puris), crunchy chickpea noodles, roasted chana daal, cilantro & onions tossed with tamarind, green, spicy garlic chutneys

FUSION

VEGETABLE MAKHANI RISOTTO

arborio rice, tomato sauce, cashews, cilantro, parmesan cheese

TANDOORI-SPICED SALMON WITH MANGO SALSA

salmon, tandoori spices, basmati rice, mango, red onion, lime

PANEER TIKKA SKEWERS

paneer, bell peppers, onions, yogurt, mint-coriander chutney
accompaniments include raita, masala slaw, naan and paratha



STATIONS



INDIAN PIZZA

BUTTER CHICKEN FLATBREAD PIZZA

tandoori chicken, butter chicken sauce, red onion, green chilies, mozzarella

HARA BHARA FLATBREAD PIZZA

spinach sauce base, mozzarella, paneer, artichokes, crispy onions, red pesto

SAAG PANEER

spiced creamed spinach with crumbled coach farm goat cheese

BAO BHAJI FUSION STATION

fluffy steamed bao bun filled with spicy pav bhaji top with crunchy sev and pickled onions

BHAJI STATION

Freshly fried Assorted Vegetable Pakoras served in cones
Served with assorted housemade chutneys

CHICKEN TIKKA POUTINE

masala fries, cheese curds, brown gravy, tandoori-spiced chicken tikka, lime yogurt, cilantro

LIVE FRIED BHATURA STATION

curried chickpeas, a variety of chutneys, raita, salad and pickle

HAKKA NOODLE STATION

Guests enjoy freshly prepared hakka noodles with choice of chicken or paneer
Includes vegetable springrolls with dipping sauce

INDO ITALIAN FUSION

MASALA BRUSCHETTA WITH TOMATO AND BASIL

Baguette slices, tomatoes, onions, garlic, basil

PANEER TIKKA RAVIOLI

fun with fusion! Blending cheese ravioli & a creamy masala sauce

GARLIC NAAN PIZZA

served margherita style with tomato, mozzarella and basil

HANGING JALEBI-CHURROS FUSION STATION

saffron-infused churros piped and deep fried in a jalebi shape - choice of cinnamon sugar or saffron-rose syrup

KULFI BAR

Freshly scooped Kulfi with toppings: Fresh Berries, Chocolate Sauce, whipping cream, nuts and sprinkles

RICE PUDDING STATION

decadent arborio rice pudding - guests add their favorite toppings

MINI DESSERT BAR

We offer both chef's choice dessert station (5 chef's selections) or a custom dessert display (you select 6)



DESSERTS



Mix of classics and new-school options presented with panache

THE CLASSICS

RASMALAI

soft poached cheese, cardamom infused milk, pistachio

KULFI

mango, rose and pistachio

served on a station with server or tray-passed presentation in cups or mini waffle cones

GULAB JAMUN

Dumplings made of milk & cottage cheese solids, & soaked in cardamom flavored sugar syrup

KHEER

Indian Rice Pudding made with Basmati Rice whole milk. Sugar, saffron & cardamom

CARROT HALWA

carrot putting with milk, carrots ad note - we serve in sweet waffle cones with mini spoons

NEW-SCHOOL

COCONUT ARBORIO RICE PUDDING

fresh mango sauce, pistachios and toasted coconut

SALTED BUTTERSCOTCH POT DE CRÈME

whipped cream, crunchy pearls

CARDAMOM-INFUSED 3-CHOCOLATE TART

mascarpone cream, candied hazelnuts

CHAI TEA MILKSHAKE

spiced salted caramel, whipped cream (passed)

MINI CARROT CUPCAKE

Masala Chai Frosting, candied walnut topper

MANGO PUDDING

fresh mango, chantilly cream

GULAB JAMUN TRIFLE

biscoff crumble, vanilla cream, gulab jamun, pistachio

GULAB JAMUN CHEESECAKE

rosewater cheesecake, gulab jamun, Parle-G crust

GULAB JAMUN BREAD & BUTTER PUDDING

vanilla-cardamom cream

GULAB JAMUN DONUTS

rose water glaze

MANGO-WHITE CHOCOLATE CHEESECAKE

fresh raspberry

CARAMEL-PISTACHIO TORTE

halvah, dark chocolate



DESSERTS



CARDAMOM-PISTACHIO PAVLOVA
with cream, kiwi, mango and passion fruit curd

RASMALAI TIRAMISU
ladyfingers, rasmalai, cardamom mascarpont cream, pistachios, dried rose

MASALA CHAI AFFOGATO
an Indian twist on an italian classic - masala chai concentrate poured over vanilla ice cream *(can be added with a server to a station or tray-passed as a refreshing treat)*

POT DE CREME
burnt sugar and cardamom

SPICED CHOCOLATE PUDDING TART
pomegranate jewels

TUMERIC AND WHITE CHOCOLATE KRISPY SQUARES
sprinkles

OLD MONK RUM BALLS
pecans, biscoff cookies, rum rolled in various toppings

ROSE TRES LECHES
vanilla cake, rose-infused tres leches, whipped cream, crushed candied rose petals

DARK CHOCOLATE MOUSSE
sesame crisp, cream, berries

APPLE OR PEAR "ROSE" TART
cardamom caramel

FUDGY CHOCOLATE DATE CAKE
dark chocolate ganache, crunchy chocolate pearls



BEVERAGES

Masala Chai
Organic Coffe and Teas
Iced Coffee
Iced Tea
Mango Lassi
Strawberry Lassi
Sweet Lassi
Homemade Lemonade
Homemade Strawberry Lemonade
Homemade Limeade
Watermelon Juice
Mango Juice
Orange Juice
Pomegranate-Orange Juice
Pinapple Juice

Beverages can be served in display or tray-passed individually for a delightful refreshment.

