

Chef Prasad

• indian kitchen •



catering



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Chef Prasad's Catering was created and is managed by internationally renowned celebrity Chef Prasad Chirnomula who excels as the firm's creative Director and Producer. The firm draws on chef's experience creating and running over a dozen restaurants in the United States. Combine that expertise with the team's catering ability learned at dozens of events around the tri-state, you are guaranteed that you and your guests will be WOWED with our impeccable planning star-quality food and meticulous service!!

**We cater to you with a
personalized menu to suit all your
needs. With every event we
commit to create a beautiful and
fun experience for you and all
your guests.**



Chef Prasad

When you taste Chef Prasad Chirnomula's food, you know immediately that you are in the hands of an artist.

For his contribution of Indian cuisine both critics and guests have grown to count on his consistent delectable and nuanced food since 1988 in Connecticut. Chef has worked and consulted for various restaurants but is known for his chef / owner creative inceptions of restaurants such as Tandoori Taste of India, Thali Regional Cuisine of India, Thali Too, Oaxaca Kitchen, INDIA and finally with a launch of "Chef Prasad – Indian Kitchen" in New Canaan, CT.

It was no exaggeration when the esteemed Rosengarten Report called him "...the most exciting Indian chef in the United States."

The New York Times review of Thali gave it a coveted "Excellent" rating and celebrated Chef Prasad's cuisine: "unusual, exciting, and so varied that I am never bored with eating there." And that is the crucial factor that has made him a superstar: his flavorful and creative dishes rise above the categories of "Indian" and "Mexican." Chef Prasad Chirnomula is an international chef.

Cooked an impeccable meal at James Beard House in New York City, not once but twice.

In addition to running his restaurants, Chef Prasad leads tasting tours of India, hosts private tasting dinners, teaches cooking classes and offers his services at multiple charity events for such groups as the American Liver Institute, James Beard House, the American Red Cross, Share Our Strength, the Connecticut Food Bank and the Food Bank for New York City; he was a celebrity guest chef at Foxwoods Food & Wine Festival to benefit Johnson & Wales University. Most recently, Chef Prasad was the winner of the 2011 & 2014 Elm City Iron Chef competition and has appeared on the national television show Food Network "Chopped".



some of your menu options

Cuisine styles range from all regions of India including Indian Vegetarian.

Cocktail Hour

Vegetarian Appetizers

Vegetable Samosa
Mini Vegetable Puffs
Dhokalas
Chili Pakora (Jalapeno)
Lentil Vada
Stuffed Mushroom
Assorted Vegetable Pakora
Kachori
Mini Idli
Vegetable Spring Rolls
Cashew Nut Rolls
Aloo Bonda
Indian Tacos
Paneer Shashlik
Paneer Tikka
Gobi Manchurian
Hara Bhara Kabab
Vada Pao Sliders

Cocktail Hour

Non-Vegetarian Appetizers

Spicy Jaipore Chicken Kabab
Chicken Tikka
Chicken Malai Kabab
Chicken Achari Kabab
Boti Kabab
Seekh Kabab
Shammi Kabab
Chicken Puffs
Chicken Seekh Kabab
Chicken Til Tinka
Chicken Wings
Chilli Chicken
Chicken 65
Indian Tacos
Fish Amritsari
Shrimp Manchurian

Cocktail Hour Stations

Bhel Poori
Ragda Patties
Pani Poori
Papdi Chat
Dosa

Vegetarian Entrée

Aloo Gobi
Aloo Dum Kashmiri
Baigan Bhurta
Saag Paneer
Malai Kofta
Bhindi Masala
Bean Poriyal
Vegetable Gassi
Vegetable Makhani
Palak and Baby Com
Mattar Paneer
Chole Haldiram
Any Mushroom Entree
Katti Dal
Dal Makhani
Yellow Dal
Mango or Spinach Dal

Non-Vegetarian Entrée

CHICKEN:

Chicken Tikka Masala
Butter Chicken
Saag Chicken
Chicken Archari
Chicken Kali Mirch
Murg Metbi
Chicken Kori Gassi
Andhra Chicken Curry
Chicken Korma

LAMB/GOAT:

Rogan Josh
Saag Lamb
Achari Lamb
Lamb Kofta Curry
Bhunna Goat
Lamb Pasanda
Lamb Vindaloo
Lamb Chops

SEAFOOD:

Shrimp Tikka Masala
Shrimp Korma
Fish Malbar Curry
Goan Fish Curry
Shrimp Vindaloo

Bread

Nan
Garlic Nan
Onion Kulcha
Tandoori Roti
Paratha
Mint Paratha
Methi Paratha

Rice

Pea Pulao
Jeera Pulao
Vegetarian Biryani
Hyderabadi Chicken Biryani
Shrimp Biryani
Lamb Biryani
Goat Biryani

Condiments

Raita
Mango Chutney
Spicy Mango Pickles
Lime Pickles
Mixed Pickles

Dessert

Gajar Halwa
Rasmalai
Gulab Jamun
Kesar Kheer
Shahi Tukra
Assorted Kulfi
Dessert Display

Your menus are custom tailored and priced accordingly

our services

You can relax and enjoy your event while we can provide custom services including:

- Waitstaff**
- Party Rentals**
- Decorations**
- Wedding Stationary**
- Personalized Logo**
- Stage Setups**
- Video & Still Photography**
- DJ & Entertainment**
- Tandoori Oven for Fresh Breads & Kababs**
- Dosa & Biryani Parties**
- Tailored Cocktails & Bartender Services**
- Stunning Food Presentations & Carvings**

We offer catering for 10 to 600 guests for events including:

- Birthdays**
- Weddings**
- Corporate Events**
- Multicultural Events**
- Cocktail Parties**
- Holiday Parties**
- Graduations**
- Home Cooking Class Parties**

our previously catered venues

- Mandarin Oriental NYC**
- Redding Country Club**
- Rolling Hills Country Club**
- Goodwin Hotel**
- Wadsworth Mansion**
- Waveny House at Waveny Park**
- Greenwich Hyatt**
- Double Tree Hotels**
- Stamford Sheraton**
- Society**
- The Riverhouse at Goodspeed Station**
- Wyndham Southbury**
- Stamford Marriott**

check our website the most up to date list





see what our clients are saying....

I've used Chef Prasad's catering service for many work and social events. From menu planning to service, he sets the bar for quality.

Mike Delgass

I would recommend Chef Prasad and his team over and over again. Great Job!!

Candice Meyer *Wyndham Southbury Catering Manager*

On behalf of The Redding Country Club, I cannot thank you enough for an outstanding evening filled with authentic Indian cuisine and culture. Members are still talking about the creative menu, the cocktails, and the entertainment.

Carolyn Kepcher *Chief Operating Officer The Redding Country Club*

We look forward to making your next event a huge success.

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