

CURATED BY

THE GRUB CLUB

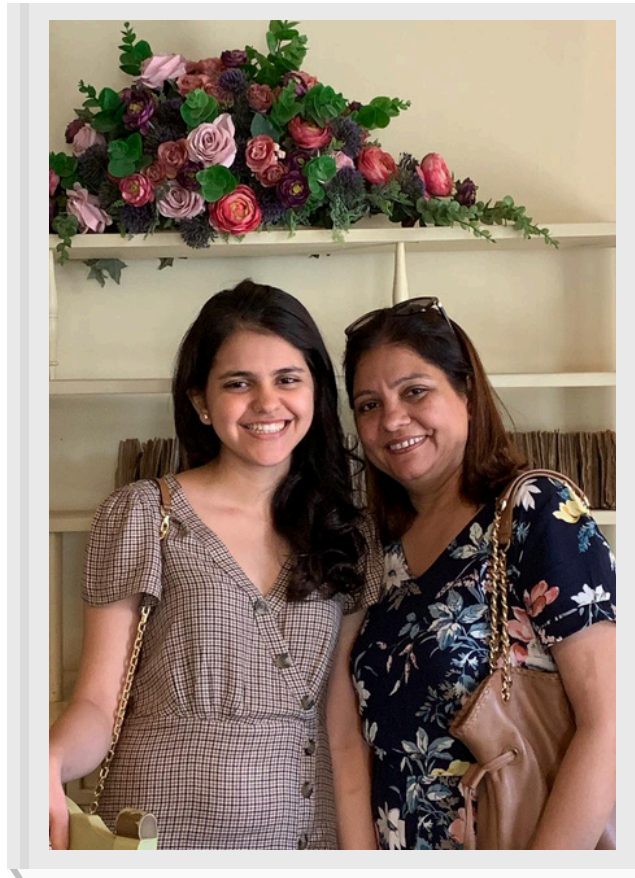
Thoughtfully Crafted Catering for

PRIVATE GATHERINGS • BIRTHDAY
CELEBRATIONS • CORPORATE
DINING • BRAND & STORE
LAUNCHES • SPECIAL OCCASIONS





ABOUT THE FOUNDERS



Sanjam Chhatwani, Founder of The Grub Club, graduated from the Institute of Hotel Management, Mumbai in 2018. She went on to spend four remarkable years with the Oberoi Group of Hotels & Resorts, where she refined her culinary skills as a Sous Chef.

What began as a small gourmet food delivery venture from her home kitchen has since grown into *The Grub Club*, a boutique catering company based in *Mumbai*, known for thoughtfully curated food experiences.

Sanjam's love for cooking and hosting was inspired by her mother, *Manisha Chhatwani*, who now joins her as *Co-Founder*. Together, they believe in turning every occasion into a heartfelt celebration, with food at the centre of it all.

OUR OFFERINGS



1. Curated Event Catering

From intimate gatherings to larger celebrations, we design thoughtfully curated catering experiences tailored to your event.

2. Customisable Menus

Our menus are flexible and designed around your preferences, allowing you to choose dishes and formats that suit your occasion.

3. Multi-Cuisine Offerings

Choose from a diverse range of cuisines including Thai, Mexican, Lebanese, Asian, Indian, and more.

4. Grazing Tables

Beautifully styled grazing tables featuring artisanal bites, cheeses, fresh produce, and curated small plates.

5. Dessert Tables

Elegant dessert spreads featuring handcrafted sweets, pastries, and indulgent treats designed for celebrations.

6. Special Occasion Catering

Perfect for birthdays, private dinners, brand launches, corporate gatherings, and other memorable moments.

Every event we cater is rooted in thoughtful preparation, beautiful presentation, and flavours designed to bring people together.



PASS AROUND APPETISERS
MEAT & SEAFOOD MENU

PARMESAN FILLED CHICKEN MEATBALLS ,MARINARA SAUCE
SMOKED CHICKEN & CHEDDAR CIGARS ,TRUFFLE AIOLI
CHICKEN CAESAR SALAD ,PARMESAN CUPS
SHAWARMA SPICED CHICKEN MINI PITA
STICKY BOURBON CHICKEN SKEWERS
PESTO CHICKEN SKEWERS
HOISIN CHICKEN BAO , SRIRACHA AIOLI
THAI BASIL CHICKEN SKEWERS
SRIRACHA CHICKEN LETTUCE CUPS
SATAY CHICKEN , PEANUT SAUCE
OLD SCHOOL CHICKEN LOLLIPOP
LAMB KIBBEH, MINI PITA
ZAATAR SPICED LAMB ,HUMMUS, PITA
MOROCCAN PULLED LAMB ,PISTACHIO GREMOLATA
CAJUN SPICED PRAWNS
SPANISH STYLE PRAWNS
LEMON PARSLEY GLAZED FISH
MISO GLAZED FISH ,PICKLED CUCUMBERS
SHRIMP TEMPURA , SPICY MAYO, CUCUMBER COUPE
CREAMY PAPRIKA PRAWNS
PERI PERI FISH FINGERS
CHEDDAR CHICKEN MELT SLIDERS TEMPURA FISH SLIDERS
PULLED BBQ LAMB SLIDERS
SMOKED CHICKEN TOSTADAS
PULLED CHIPOTLE CHICKEN TACOS
LAMB GALOUTI ON MINI CRACKERS
CHICKEN JOOJEH KEBBA
CHEDDAR CHICKEN TIKKA
SEEKH KEBAB
GUNPOWDER CHICKEN FRY



BANANA LEAF STEAMED FISH

PUDINA MAHI TIKKA

PRAWNS KOLIWADA

CURRY LEAF CRUSTED FISH

PRAWN PEPPER FRY

ZAFRANI CHICKEN TIKKA

MINI CHICKEN KATHI ROLLS

YUNNAN STYLE SLICED LAMB

DYNAMITE PRAWNS

SALT & PEPPER PRAWNS

FISH IN BLACK PEPPER SAUCE

TEPPAN CHICKEN

MASALA MUTTON CHOPS

SMOKED SALMON CREAM CHEESE CROSTINI

MINI LOBSTER ROLLS

SINDHI STYLE SEYAL FISH

KEEMA PAV SLIDERS



DIMSOMS

SERVED WITH GINGER SCALLION & CHILLI OIL

CHICKEN CORIANDER DIMSUMS

PRAWN SUIMAI

SPICY CHICKEN WATERCHESTNUT DIMSUMS

PRAWN & SPINACH DIMSUMS





FLYING BUFFET / STATIONED BUFFET
MAIN COURSE

DAN DAN NOODLES WITH CHICKEN PEANUT & MUSHROOM BROTH
CHICKEN KATSU CURRY
CHICKEN STROGANOFF HERB RICE
RAVIOLI WITH TRUFFLE CHICKEN & MUSHROOM
PRAWN CHILLI BEAN POT RICE
MALAYSIAN CHICKEN/PRAWN CURRY WITH FLAT NOODLES
KHOW SUEY BOWLS
PAN FRIED NOODLES WITH CHICKEN & EXOTIC VEGETABLES
PAD THAI
FISH IN BLACK BEAN SAUCE, EDAMAME BURNT GARLIC FRIED RICE
MASSAMAN CHICKEN CURRY
GREEN /RED THAI CURRY WITH JASMINE RICE
BALINESE PRAWN/CHICKEN CURRY WITH RICE
MALAI CHICKEN TAWA PARATHAS
BUTTER CHICKEN WITH CHUR CHUR PARATHAS
SOFIYANI CHICKEN SEEKH PULAO
ZAFRANI MURG BIRYANI WITH BURANI RAITA
MUTTON BIRYANI WITH BURANI RAITA
PRAWN POKE BOWLS
CHICKEN CAFREAL WITH PAV
KERALA FISH CURRY RICE
GRILLED FISH IN LEMON BUTTER SAUCE
PAN SEARED FISH WITH GREEN APPLE & FENNEL SLAW
BLUE PEA FRIED RICE, STIR FRIED CHICKEN
TRUFFLE CHICKEN KOFTA WITH PARATHA
STREET STYLE TRIPLE SCHEZWAN FRIED RICE
BURRITO BOWLS
IDDIYAPAM , MUTTON STEW
CAJUN SPICED CHICKEN WITH MASHED POTATOES & VEGETABLES
CHICKEN RAGOUT , GARLIC TOAST
LAMB BOLOGNAISE SPAGHETTI
CHICKEN PARMIGIANA
SEAFOOD SPAGHETTI



DESSERTS

CHEESECAKE BITES
ORANGE CHOCOLATE GATEAUX
SEASONAL FRUIT & CREAM
CHOCOLATE HAZELNUT TARTS
FRESH FRUIT TRIFLE
NUTELLA PROFITEROLES (CONTAINS
EGG)
LOTUS BICOFF MOUSSE
TRES LECHE (ASK FOR FLAVOUR)
TIRAMISU
GULAB JAMUN MOUSSE
SALTED CARAMEL TARTS
BAKLAVA CUSTARD PHYLLO TARTS
DUO OF CHOCOLATE MOUSSE
LEMON TARTS
KULFI FALOODA





GRAZING TABLE

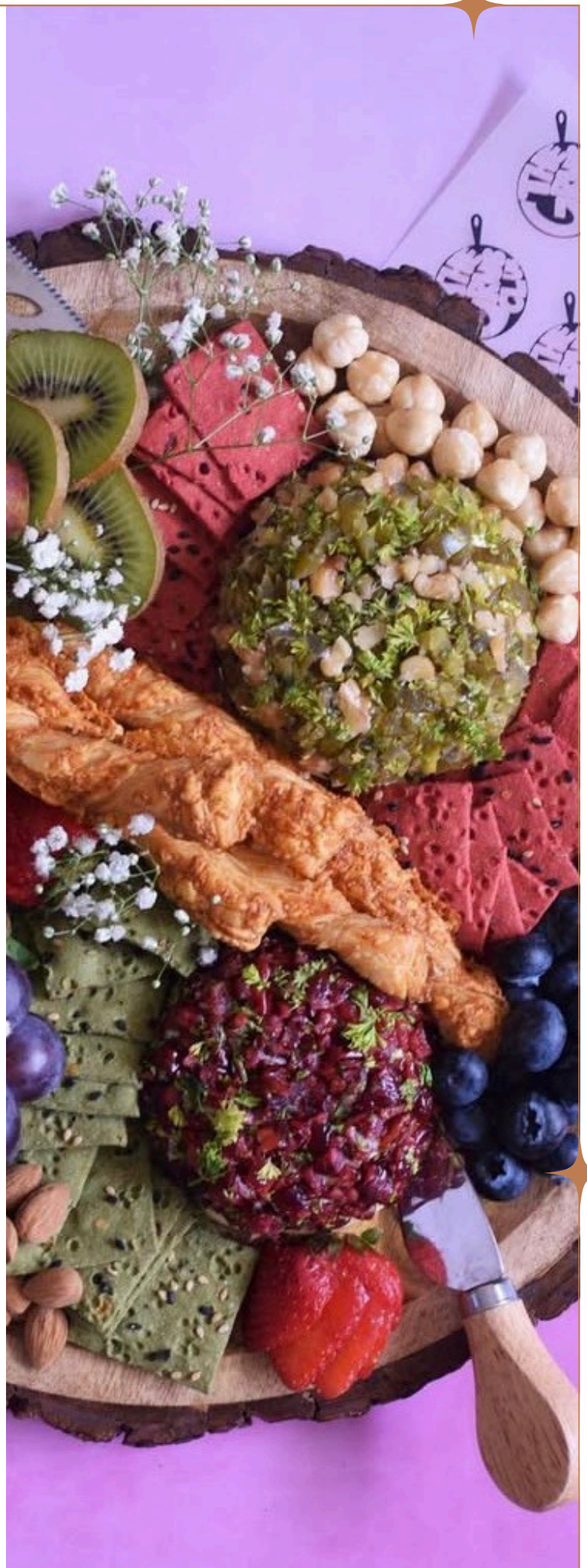
GOURMET CHEESE

*Served with gluten free
crackers , seasonal fruits
nuts & olives*

ROASTED GARLIC & CHEDDAR
CRANBERRY & PARSLEY
JALAPENO & WALNUT
OLIVE & PERI PERI
GRAPE & BLACK PEPPER
TRUFFLE & HERB
PAV BHAJI & CHEDDAR
PODI & CURRY LEAF
THECHA & PEANUT
TRUFFLE MUSHROOM
BERRY & BALSAMIC
EDAMAME & CHILLI

INTERNATIONAL CHEESE

BRIE
SMOKED GOUDA
BURRATA
LABNEH
AGED CHEDDAR
PARMESAN



MEAT & SEAFOOD SAVOURY BITES

BBQ PULLED CHICKEN TARTLETS

SHAWARMA CHICKEN PITA POCLETS

FIG BRIE & SALAMI SKEWERS

ZAATAR LAMB FETA & POMEGRANATE CROSTINI

CREAMY CHICKEN & ARTICHOKE WONTON CUPS

SMOKED SALMON & DILL CREAM CHEESE ON TOAST

PRAWN COCKTAIL BITES

DIPS

THREE LAYER MEXICAN WITH NACHOS

EDAMAME & TRUFFLE HUMMUS

WHIPPED FETA & GARLIC

SEASONAL FRUIT SALSA & NACHOS

GREEN GODDESS

ARTICHOKE & SPINACH

BEETROOT TZATZIKI

CHEDDAR & JALAPENO

SCALLION CREAM CHEESE

BERRY & BALSAMIC SALSA





HI TEA MENU

QUICHE

TRUFFLE MUSHROOM & CHICKEN

SUNDRIED TOMATO OLIVE & CHICKEN

ROLLS

CHICKEN SHAWARMA

CHICKEN KATHI

CHIMICHURRI CHICKEN & PEPPERS

GALOUTI KEBAB

TAWA CHICKEN FRANKIE PICKLED CHILLI

SANDWICHES

SMOKED CHICKEN CHEDDAR SANDWICH

CHICKEN PESTO & ROASTED VEGETABLE FOCACCIA

CHICKEN TIKKA SANDWICH

HAM & CHEESE

MEATBALL SUB

Dips & Cheese from grazing table menu



*T&C

Please note the terms and conditions before confirming your **catering** order -

1) Service hours are 5 hours from team arrival to team departure. If it exceeds 5 hours, charges applicable are doubled including conveyance per staff.

2) Food for your personal staff will have to be arranged by host. Leftover food will be handed to host for staff after all guests have been served.

3) Dishwashing and cleaning staff for parties less than 20 pax will be provided subject to availability. Please check prior to confirming your event.

4) Tips to be added to final bill as it is divided equally between our back end and front of the house staff.

5) Our team will not serve / reheat any personal food I.E any food not prepared in our kitchen or by our staff.

6) In case of cash payments please hand it over to concerned staff in a sealed envelope. Loose cash will not be accepted.

7) Floor cleaning is not under our purview. Only counter tops will be cleaned and in case any utensils used will be cleaned. Our team is not responsible for housekeeping or garbage disposal. Garbage will not be taken back by our team from the venue.

8) Please ensure there is 1 person from your end who is monitoring the service in case of house parties. This ensures that your personal items are not misused and prevents any confusion.

10) Payment and cancellation policy

50% advance to confirm event.

50% balance on same day of event before set up is cleared.

Cancellation 48 hours prior to event - advance is not refunded can be used for next event.

Cancellation within 24 hours of event - 35% advance forfeited as cancellation fee. Remaining 15% amount not refunded can be used for next event.

*T&C

- 1) **Grazing table** to be set up within 30-40 minutes of team arrival. If team has to wait beyond that charges will be applied.
- 2) Food not prepared by grub club will not be placed in our crockery or set up by our team. Please arrange crockery for the same. Our team will not serve / plate any personal food I.E any food not prepared in our kitchen or by our staff.
- 3) All platters to be cleaned and handed over by host at suitable time decided by host and Grub Club team for the same / following day.
- 4) Tips to be added to final bill as it is divided equally between our back end and front of the house staff.
- 5) For grazing tables it is 1 time set up by our time. If staff is requested to stay throughout the event extra charges will be applied.
- 6) Incase of cash payments please hand it over to concerned staff in a sealed envelope. Loose cash will not be accepted.
- 7) Any crockery broken / damaged will have to be replaced / compensated for during collection.
- 8) Please ensure there is 1 person from your end who is monitoring the setup incase of house parties. This ensures that your personal items are not misused and prevents any confusion.

10) Payment and cancellation policy

50% advance to confirm event.

50% balance on same day of event before set up is cleared.

Cancellation 48 hours prior to event - advance is not refunded can be used for next event.

Cancellation within 24 hours of event - 35% advance forfeited as cancellation fee.

Remaining 15% amount not refunded can be used for next event.



TRUFFLE HERB, CRANBERRY PROSCUITO &
CHILLI GARLIC CHEESE PLATTER
TRUFFLE EDAMAME HUMMUS
MUSHROOMS
BETWISHT TRAZZINI
HOT CHEESE DIP WITH NACHOS
POPCORN
HOT SUPPER STRAWBERRIES
HOT MASCARPONE
TRUFFLE POPCORN

**FOLLOW OUR JOURNEY ON INSTAGRAM
@THEGRUBCLUB.CO
CALL / WHATSAPP US AT +91-9820376479**