

CURATED BY

THE GRUB CLUB

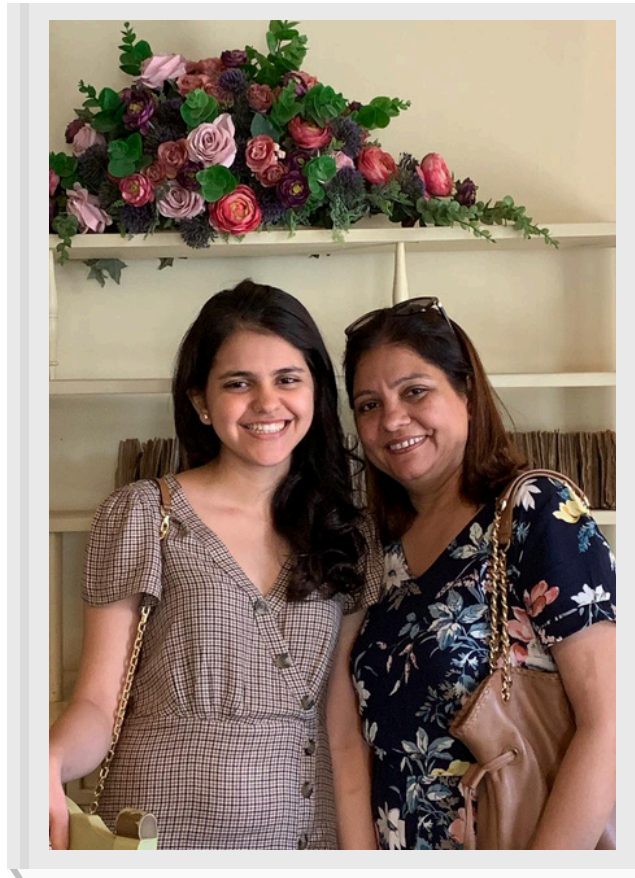
Thoughtfully Crafted Catering for

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.

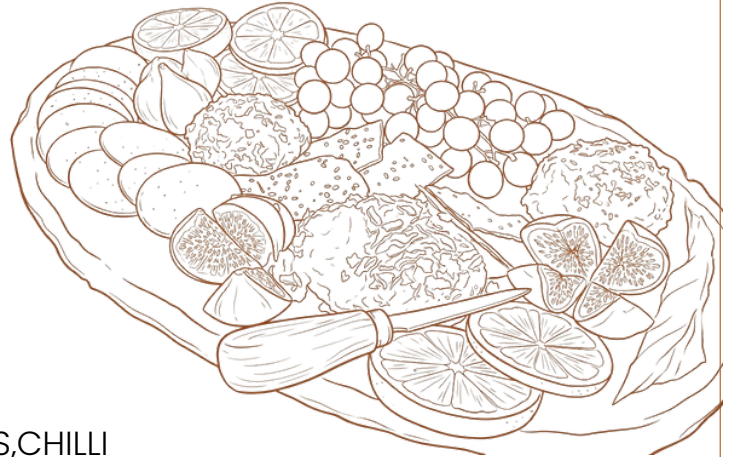
Every event we cater is rooted in thoughtful preparation, beautiful presentation, and flavours designed to bring people together.



GOCHUJANG PANEER WITH
CRACKLING SPINACH

PASS AROUND APPETISERS
VEGETARIAN MENU

FOREST MUSHROOM ARANCINI, PARMESAN
PESTO STUFFED MUSHROOMS OLIVE DUST
HERB CREAM CHEESE MUSHROOM VOL AU VENTS
RICOTTA & SPINACH FILLED BABY POTATOES , PAPRIKA SAUCE
HARISSA SPICED HASSELBACK POTATOES, LABNEH
POTATO ROESTI , CREAMY MUSHROOMS
SMOKED PANEER & ZAATAR CIGARS
SPANAKOPITA , PRUNE RELISH
PERI PERI MOONG KEBAB
CRISPY TURNIP CAKE CHILLI OIL
SPINACH & CREAM CHEESE SAMOSAS
ALOO TOKRI CHAAT
CRISPY PALAK CHAAT
THECHA PANEER SKEWERS
CRISPY CORN WATERCHESTNUT , PEPPERS,CHILLI
CRISPY GNOCCHI ,TOMATO CONFIT , BURRATA
SMASHED POTATOES,SCALLION AIOLI
SLOW ROASTED CHERRY TOMATOES WITH FETA & BASIL
POTATO HASH WITH CHARRED CORN AVOCADO & BASIL SALSA
BAKED BRIE & CRANBERRY PARCELS
CAJUN SPICED ALOO TUK , SRIRACHA AIOLI
ZUCHINI FETA ROLL UPS, ROSE SAUCE
BABY FALAFEL PITA POCKETS
GOCHUJANG COTTAGE CHEESE, CRACKLING SPINACH
WATERMELON FETA SKEWERS ,BALSAMIC REDUCTION
EDAMAME FALAFEL HUMMUS MINI BOWLS
CORN CREAMS, SOY CHILLI
CRISPY VEGETABLE CIGARS ,SWEET CHILLI SAUCE
CHEDDAR STUFFED BHAVNAGIRI CHILLI
BURRATA GUACAMOLE PAPDI CHAAT
FETA FILLED BEETROOT TIKKI
EDAMAME & AVOCADO GALOUTI



CORN CREAMS, SOY CHILLI
CIRSPY VEGETABLE CIGARS ,SWEET CHILLI SAUCE
CHEDDAR STUFFED BHAVNAGIRI CHILLI
BURRATA GUACAMOLE PAPDI CHAAT
FETA FILLED BEETROOT TIKKI
EDAMAME & AVOCADO GALOUTI
CHILLI CHEESE MINI APPAMS
GUAVA CHILLI PANI PURI
PASSIONFRUIT PANI PURI SHOTS
MUSHROOM KEEMA PAV SLIDERS
SHAWARMA PANEER SKEWERS , HUMMUS ,PICKLED
VEGETABLES
CHIMICHURRI COTTAGE CHEESE SKEWERS
BHARWAN PANEER TIKKA
CORN BEAN AND JALAPENO TOSTADAS
PULLED CHIPOTLE JACKFRUIT TACOS
CREAM CHEESE SPINACH SAMOSAS
TRUFFLE MUSHROOM GALOUTI
RAJMA KI GALOUTI ,MINI CRACKERS
PAN SEARED HALOUMI ON SOURDOUGH WITH HOT
TRUFFLE PANEER TIKKA,PARMESAN CRISP
SPICY AVOCADO SUSHI
CHIPOTLE SPICED CORN RIBS

FLATBREADS

FIG CARAMELIZED ONIONS & ARUGULA
ZAATAR PANEER & PINENUT
SUNDRIED TOMATO OLIVE & FETA
GRAPE BRIE & WALNUT
TRIO OF MUSHROOM & PARMESAN
ROASTED MEDITERRANEAN VEGETABLES & BASIL
CLASSIC MARGHERITA



BAOS

TRIO OF MUSHROOM BAOS

HOISIN TOFU BAO

CHILLI BASIL COTTAGE CHEESE BAOS

EXOTIC VEGETABLES IN BLACK BEAN SAUCE

DIMSOMS

TRUFFLE EDAMAME

CRYSTAL VEGETABLE

SPINACH CORN & WATERCHESTNUT

BROCCOLI CREAM CHEESE

VEGETABLE GYOZAS

STEAMED CHILLI BASIL WONTONS ,PENANG

CURRY SAUCE

SALADS

KALE CAESAR

CITRUS FETA

THAI SOMTAM

PAN SEARED GOAT CHEESE BERRIES
(SEASONAL)

AVOCADO CRANBERRY SEEDS

ROLLS

FALAFEL SHAWARMA

PANEER KATHI

CHIMICHURRI COTTAGE CHEESE





FLYING BUFFET / STATIONED BUFFET
MAIN COURSE

DAN DAN NOODLES WITH PEANUT & MUSHROOM BROTH
VEGETABLE KATSU CURRY
SPINACH & RICOTTA CANNELLONI
BAKED VEGETABLE CONGIEGLE
RAVIOLI WITH PUMPKIN & SAGE
TOFU SHITAKE POT RICE
MALAYSIAN VEGETABLE CURRY WITH FLAT NOODLES
KHOW SUEY BOWLS
PAN FRIED NOODLES WITH TOFU & EXOTIC VEGETABLES
PAD THAI
GREEN /RED THAI CURRY WITH JASMINE RICE
BALINESE CURRY WITH RICE
AMRITSARI CHOLE KULCHE
KALI DAL BURRATA WITH CHUR CHUR PARATHAS
PANEER PINWHEEL WITH CHUR CHUR PARATHA
DUM ALOO KASHMIRI WITH PULAO
ZAFRANI SUBZ BIRYANI WITH BURANI RAITA
TOFU POKE BOWLS
BLUE PEA FRIED RICE, STIR FRIED VEGETABLES
TRUFFLE MUSHROOM KOFTA WITH PARATHA
STREET STYLE TRIPLE SCHEZWAN FRIED RICE
RUZ BUKHARI WITH CHICKPEA STEW
BURRITO BOWLS
IDDIYAPAM , VEGETABLE STEW
SUPER GREEN RISOTTO
ROASTED VEGETABLE LASAGNA , GARLIC TOAST



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



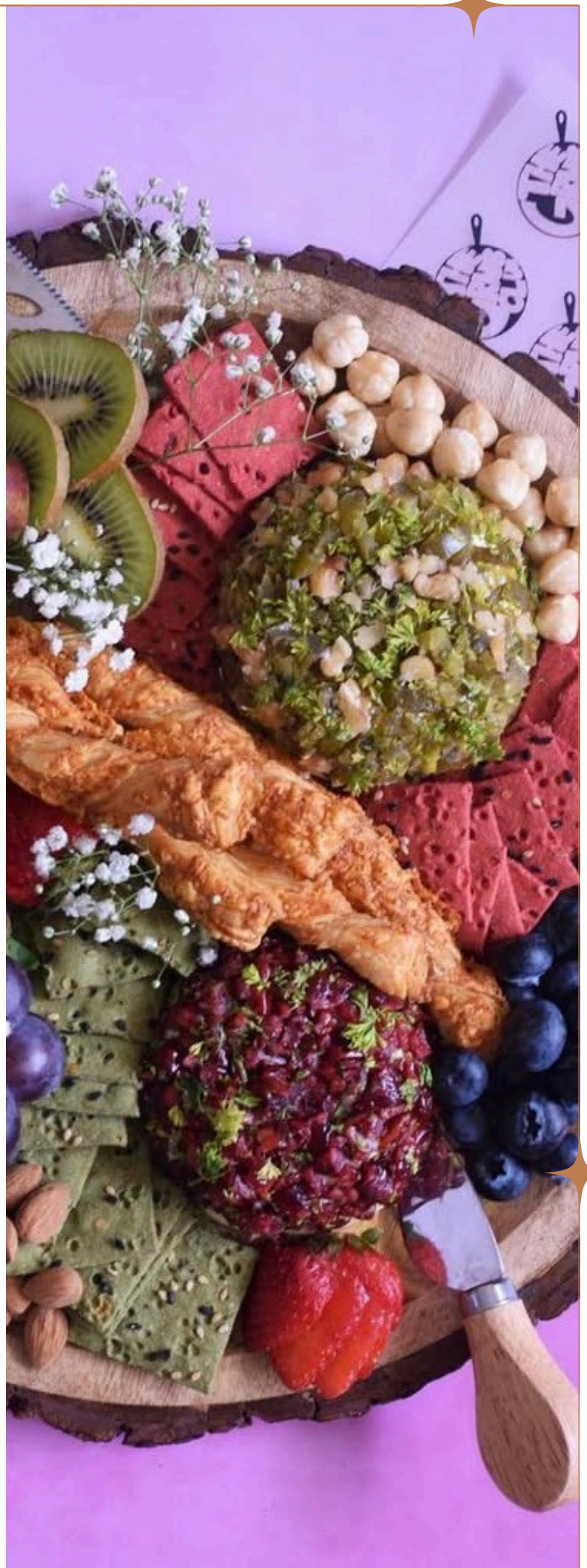
GOURMET CHEESE

*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 BHABI & CHEDDAR
PODI & CURRY LEAF
THECHA & PEANUT
TRUFFLE MUSHROOM
BERRY & BALSAMIC
EDAMAME & CHILLI

INTERNATIONAL CHEESE

BRIE
SMOKED GOUDA
BURRATA
LABNEH
AGED CHEDDAR
PARMESAN



SAVOURY BITES

VOL AU VENTS- CARAMELIZED ONION & MUSHROOM / CORN & TRIO OF PEPPERS

CROSTINI – SUNDRIED TOMATO & OLIVE /AVOCADO FETA & CHERRY TOMATOES

PHYLLO CUPS- AVOCADO & PICKLED ONION

TARTLETS – THAI CHILLI & ASPARAGUS / SPINACH & CORN

CUCUMBER CUPS – DILL CREAM CHEESE

KOREAN CREAM CHEESE BUNS

FIG & ARUGULA SKEWERS

VITAMIN BHEL SHOTS

FALAFEL & HUMMUS BOWLS

VIETNAMESE ROLLS

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





**CHILDRENS BIRTHDAY
PARTY MENU**

NIBBLES

FRENCH FRIES

POTATO CHEESE POPPERS

NACHOS WITH CHEESE SAUCE

POPCORN

MAKHANA

MINI IDLIS

MINI PIZZAS

AVOCADO SUSHI

HUMMUS & MINI PITA

DIMSOMS

MINI SLIDERS

LIVE STATIONS(MINIMUM 40)

WAFFLE

DOSA

PASTA

WOK

PIZZA

MEXICAN

SUNDAE

MAINS

PAV BHAJI

FRIED RICE & MANCHURIAN

MAC & CHEESE

AGLIO OGLIO SPAGHETTI

PENNE IN TOMATO BASIL SAUCE

PANEER MAKHANWALA WITH TAWA PARATHAS





HI TEA MENU

QUICHE

SUNDRIED TOMATO & FETA

CORN & SPINACH

TRUFFLE MUSHROOM & HERBS

PANEER TIKKA

ROLLS

FALAFEL SHAWARMA

PANEER KATHI

CHIMICHURRI COTTAGE CHEESE & PEPPERS

MUSHROOM TIKKA

ALOO FRANKIE PICKLED CHILLI

CHAAT

CRISPY PALAK PATA CHAAT

LOTUS STEM & MAKHANA CHAAT

AVOCADO SEV PURI

TRIO OF PANI PURI

BURRATA GUACAMOLE PAPDI CHAAT

SAMOSAS KULHAD CHAAT

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) In case 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 in case of house parties. This ensures that your personal items are not misused and prevents any confusion.

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TRUFFLE HERB, CRANBERRY PROSCUITO &
CHILI GARLIC CHEESE PLATTER
TRUFFLE EDAMAME HUMMUS
MUSHROOMS
BETTEROY TRAYZ
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**