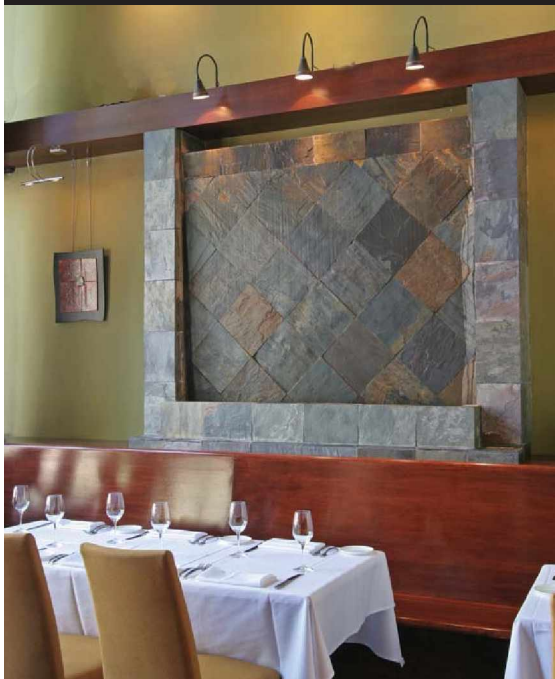




California Cuisine with a dash of India

Catered Wedding/Parties Offerings



San Francisco Chronicle
Michael Bauer's
Top 100
Restaurant



Mantra Catered Wedding Packages

Thanks for considering Mantra Restaurant in Palo Alto as a potential caterer for the most important event of your life. We want to assure you that we are absolutely committed to making your event successful and memorable. In a short period of time, we have earned the reputation of being the best Indian and Indian/Californian fusion restaurant and caterer in the San Francisco Bay Area. Customers and critics both have loved the Mantra experience. We were recently named as one of the Top 100 Restaurant by San Francisco Chronicle, one of the only six in the South Bay and the Peninsula. We would love to take care of all your dining needs for your wedding functions.

Mantra takes pride in offering you a number of wedding packages that can be custom tailed to meet your specific needs for an Indian or Modern Indian Fusion menu. Our executive chef, Sachin Chopra has been trained in culinary schools both in India and America and will personally custom design your menu. The menu can be any combination of traditional, modern or fusion appetizers or dishes. We do work with most major hotels, wineries and other venues in the San Francisco Bay Area.

The following packages and sample menus are provided for reference purposes only. The prices are based on a minimum guest count of one hundred and do not include any charges for Server Staff or Serving Flatware, Chinaware or Linens etc.

Mantra Traditional Indian Buffet Package 1

Hors d' Oeuvres (two selections)

Two Vegetarian Entrees

Two Non-Vegetarian Entrees (chicken or lamb selections)

One Daal Selection

One Dessert

Assorted Naans, Rice Pilaf, Raita, Salad, Chutneys

Starting at \$20.00 per person plus tax & 10% delivery charge or setup service charge

Add \$2 for each Seafood Appetizer and \$5 for each Fish Entrees

Mantra Traditional Indian Buffet Package 2

Hors d' Oeuvres (four selections)

Three Vegetarian Entrees

Two Non-Vegetarian Entrees (chicken or lamb selections)

One Daal Selection

Two Desserts

Assorted Naans, Rice Pilaf, Raita, Salad, Chutneys etc

Starting at \$28.00 per person plus tax and 10% delivery charge or setup service charge

Add \$2 for each Seafood Appetizer and \$5 for each Fish Entrees

Mantra Modern Thali or Plated Indian Package

Large Bone China Plate/Thali with Three Bone China Bowls with Two Vegetarian or Non-Vegetarian Indian Dishes, One Daal with family style serving of Naans, Rice and Raita

Or

Plated organic gourmet salad

Plated petite two to three piece appetizer course

Plated Vegetarian or Non-Vegetarian Entree (Chicken or Lamb)

Plated Dessert Course

Family style assorted Naans, Rice Pilaf

Starting at \$45.00 per person plus tax and 10% delivery charge or 20% setup service charge

Add \$2 for each Seafood Appetizer and \$5 for each Fish Entrees

Mantra Plated Three Course Californian Indian Package

Plated organic fresh Farmer Greens Salad

Plated petite two to three piece appetizer course

Plated Vegetarian or Non-Vegetarian Entree (Chicken or Lamb)

Plated Dessert Course

Family style assorted Naans, Rice Pilaf

Starting at \$35.00 per person plus tax and 10% delivery charge or 20% setup service charge

Add \$2 for each Seafood Appetizer and \$5 for each Fish Entrees

Mantra Plated Four Course Californian Indian Package

Plated organic fresh Farmer Greens Salad

Fresh Seasonal Soup course

Plated petite three piece appetizer course

Plated Vegetarian or Non-Vegetarian Entree (Chicken or Lamb or Fish)

Plated Dessert Course

Family style assorted greens or starch

Starting at \$39.00 per person plus tax and 10% delivery charge or 20% setup service charge

Sample Appetizers, Entrée Offerings

Following are a set of sample offerings, our chef would be happy to custom prepare any of favorite recipes.

Vegetarian Traditional Indian Appetizers

Subz Kebab "Aloo Tikki" with Potato & Paneer
Cocktail Samosas with Potatoes, Peas and Paneer
Panneer Tikka with Onions and Bell Peppers
Hara Vegetable Kebab
Gool Guppas (Hollowed Wafers stuffed with Coriander & Cumin Dusted Chic Peas & Potatoes)
Paneer Pakoras with mint filled chutney
Stuffed Paneer, Lamb and other Naans & Paranthas
Pudina Malai Tikki
Paneer Amritsari
Achari Paneer

California/Others Vegetarian Appetizers

Vegetarian Spring Rolls with Spicy Tofu or Paneer filled
Manouri/Greek Cheese & Spiced Chickpeas Butter Lettuce Cups
Belgium Endives with Avocado, Tomato, Onion & Garlic Salsa
Smoked Pineapple (1st Hawaiian Crop), Gouda Roasted Peppers, Avocado Tortilla Cups
Toasted Focaccia with Thyme Beach Mushrooms and Opal Basil Pesto
Fava Beans Pate', Truffle oil and Tuscan Ratatouille
Miniature Paneer Cuboid with Achari Mushroom
Aged Asiago and Malabari Gougeres
Goat Cheese Tartlette

Non-Vegetarian Traditional Indian Appetizers

Seekh Lamb Kebab skewers
Reshmi Chicken Kebab skewers
Tandoori Chicken Tikka with Mint Chutney
Tangadi Kebab (Tandoori chicken drum sticks)
Karavali Shrimp Coconut, star-anise flavored
Goan "Style" Chicken Satays, Coconut-Peanut Sauce
Amritsari Macchi
Kedhai Shrimp
Shrimp Vindaloo
Malabari Crab Cakes

Fusion/Californian Appetizers

Large Day Boat Scallops

Konkani Mussels

Shrimp "Vinhaleaux"

Achari Tuna

Smoked Salmon on a Cucumber wheel with Crème Freche

Baby Lamb Chops, Garlic & Rosemary Glaze

Baked Proscuitto wrapped Scallops

Bruschetta with Spicy Lamb

Baby Lamb Chops, Garlic & Rosemary Glaze

Mini Crabcake with Peach Saffron Aioli

Caviar Lemon Crème Fraiche

Sample Entrees

Non Vegetarian Traditional Indian

Chinese style Kadhai Shrimp

Meen Moilee (Fish Curry in Cocunut Sauce)

Bengali Khatti Maccli

Mangalorean Shrimp Curry

Chichen Murg Elaichi Korma

Kadhai Chicken (Chinese Style)

Methi Murgh

Chana Murgh

Lal Maas

Lamb Roganjosh

Elaichi Gosht

Gosht or Mirchi Ka Salan (Sesame peanut, coconut sauce)

Vegetarian Traditional Indian

Kadhai Paneer
Mutter Paneer
Saag Paneer
Paneer Udaygiri
Paneer Makhani

Achari Khumb Korma
Bhute Wala Saag Paneer
Khathi Meethi Subziyan
Baigan Ka Salan
Peshawari Chole
Kali Makhani Dal
Marathi Tur Daal
Dhaba wali Dal

Indo Chinese Rice & Noodles

Veg or Chicken Fried Rice
Veg or Chicken Chowmein
Vegetarian or non-Vegetarian Hakka Noodles
Manchurian Paneer
Manchurian Gobhi
Chili Chicken/Lamb/Prawns
Szechwan Paneer/Chicken/Lamb or Prawns

Fusion California Non-Vegetarian Entrees

Kashmiri Sea Bass
Smoked Chili Butter Fish
Wild Honey and Green Pepper Escalor
Chicken "Moilee"
Lime & Sage Lamb Chops
"Coke Au Vin" Lamb Shank
Tandoori Mixed Grill
Anari Steak

Fusion California Vegetarian Entrees

Paneer "Ravioli"
Tuscan Ratatouille Napoleon Smoked Tofu
Smoked Chili Organic Tofu
Parmesan Crusted Phyllo Napoleon With Chanterelles, Spinach, & Fresh Ricotta Cheese

Mantra Kashmiri Cheyenne Pepper Sea Bass



Mantra Mixed Grill



Mantra Three Shrimps



Sample Menu #1 - California/Indian Fusion

Optional Passed on Four Hors d'oeuvres

Belgian Endive Boats with Cucumber, Feta Cheese Salad

Tandoori Basil Paneer Tikkas with Sautéed Vegetables

Rashmi Chicken Kebabs

Achari Button Mushrooms



DINNER

3 Course Meal

Salad Course

Chef's Asian Salad with Papaya, Mangoes, Carrots and Daikon
in Meyer Lemon Ponzu Sauce

or

Butter Lettuce Cup with fall pears, marinated mozzarella cheese, Maytag Blue Cheese & Citrus in a
roasted fennel, coriander Vinaigrette

or

3 Part Appetizer Plate with following

1)Hollowed Wafers filled with Coriander and Cumin Dusted, Garbonzo Beans, Potatoes
Yogurt, Chilli Powder & Tamrine Chutney

2)Butter Cup Lettuce with Pepper & Feta Cheese Salad

3)Ginger, Carrot Soup with Lemon Grass and Truffle Oil

Main Entree

Kashmiri Sea Bass

Roasted Kashmiri cayenne and dill marinated sea bass, nest of leeks, pickled onions, and vegetables

or

Chicken "Moilee"

Paneer and raisin stuffed free range chicken breast in a tomato and sambhar coconut sauce with
spiced plantain chips

or

Paneer "Ravioli"

Puff Pastry ravioli with spinach, cumin tomato bhurjee, in a porcini paneer bolognaise sauce

or

Tuscan Ratatouille Napolean Smoked Tofu
with Tomato Basil Biryani

Or

Subz Ka Salan

A light stew of seasonal vegetables with potatoes, lotus root, carrots,
and tofu in a peanut sesame, coconut, tamarine sauce

Dessert Course

Chocolate Mouse Pyramid
with saffron, caramel sauce

Saffron, Pista and I lachi Kulfi
served on a bed of Seasonal Berries



SAMPLE TRADITIONAL INDIAN CUISINE
DINNER MENU

HORS D'OEUVRES RECEPTION

The Hors d' oeuvres will be passed Butler Style
(please select 4)

Machli Ke Pakode

Anari Samosas

Tandoori Chicken Lettuce Wrap

Achari Mushroom Lettuce Wrap

Chatpata Baby Corn, Paneer and Capsicum Pakoras

Wild Mushroom Tartlets stuffed with
Red Onions, Garlic & Mascarpone

Crostini topped with local Cherry Tomatoes,
Shaved Ricotta Salata, Basil & Garlic

Achari Tuna

Buffet Dinner

Non-vegetarian Selections

(Please select 2)

Achari Murgh

(Pickled Chicken Tikka in Chef Sachin's own pickling marination)

Traditional Goan Sanpper Fish Curry
(in Coconut, Coriander and Cumin sauce)

Methi Chicken Moilee

(Cubed Baby Breast Chicken simmered in Tomato, Basil Sauce)

Kashmiri Rogan Josh

(Roasted Lamb Curry in Saffron, Dried Ginger & Fennel Sauce)

Honey and Dill Glazed Salmon

(served with Artichoke and Watercress Salad)

Vegetarian Selections

(Please select 3)

"Asian Green Pappya Salad"

Tawa Vegetables

(Zuchini, Red & Green Peppers, Cauliflower, Paneer, Mushrooms)

Baingan Ka Salan

(in Peanut Coconut, Seame Sauce)

Paneer Lababdar

(in tomato, kashmiri deegi pepper sauce)

Basil Aloo

(Stir fried red potatoes with a basil coconut rub)

Traditional Peshawari Chole or Makhni Kaali Daal

Saffron Matar Pulao

Assorted Naans

Dessert Selections

GAJJAR HALWA

(Baked warm carrot pudding filled puff pastry pie)

Saffron, Pista and I lachi Kulfi

(served on bed of Seasonal Berries)

RASMALAI

(Cottage cheese dumplings with saffron flavored reduced milk)

Accolades



Top 100 Bay Area Restaurants - Food Critic Michael Bauer - San Francisco Chronicle:

“Chef Sachin Chopra, who worked at both Amber India and for David Bouley in New York, isn't a slave to classics, but he uses Indian flavors and techniques to create exciting flavors and presentations. That translates to dishes such as a spice-crusted red snapper with fresh okra chutney and yogurt sauce flavored with curry leaf and fennel. His combinations balance bold flavors with California lightness. The spacious interior features high ceilings with weathered metal chandeliers and saturated walls reminiscent of roasted chile, saffron and cool lettuce green. There's also an elegant lounge with a small-plates bar menu.”

Food Critic Michael Bauer - San Francisco Chronicle:

“Chef Sachin Chopra has made this elegant restaurant a destination.”

“The restaurant brings flash, glamour and a dash of Bollywood mystique to Palo Alto.”

“At Mantra in Palo Alto, chef Sachin Chopra combines the flavors of India with California sensibilities to much success”.

“Kokani mussels...the blend is so seductive we took turns spooning it out like soup.”

“the soup was silken, lovely and generously poured around the mushroom duxelles-crowned flan. Each bite made me want more.”

“Subz Nadiragdh really shows the mastery of the chef's classic Indian training...it's rich, complex...”

San Jose Mercury News:

“Top quality ingredients are prepared with care”

“Simple, luxurious, extremely reasonable”

“...the whole dining room glows with soft, flattering light.”

“The Daru Lounge is where low sofas and tables invite relaxation”

“The restaurant's casual elegance is reflected in the service, which is friendly, efficient, and not the least bit stuffy.”

www.chowhound.com:

“I know there may be restaurants like this in New York and London though I've not been to one there. But to me, Mantra seems particularly well suited to Silicon Valley with its sophisticated blend of fine ingredient-oriented California cuisine with Indian spicing and treatments. I know of nothing else like it in the Bay Area. It's one of a handful of restaurants we have down in Silicon Valley that would be worth a destination drive from San Francisco.”

Michael Mar 31, 2007 11:24PM

Mantra Bio

Address: 632 Emerson Street, Palo Alto, CA 94301
Located 1 blocks south of University Avenue
Between Forest Street & Hamilton Street

Phone / Reservations: 650-322-3500
Facsimile: 650-322-3502

Web Address: www.mantrapaloalto.com
Email: reservations@mantrapaloalto.com

Managing Partner: Ashwani Dhawan

Executive Chef: Sachin Chopra

Date Open: March 8th, 2006

Architect / Designer: Heather Koster
Ashwani Dhawan

Décor: The high ceilings of the old Bijou Theater make for a dramatic yet intimate restaurant. The design features a rich cherry wood “double” bar that seats thirty persons. The bar is in the Daru Lounge with low couches and tables for intimate encounters. The main dining room retains an coziness with a slate waterfall as a backdrop against the rich cherry wood panes that go from floor to ceiling. The entire restaurant is adorned with vibrantly colored paintings from Indian master painters MF Hussian and SH Raza. The large skylights and massive front windows provide natural light.

Ambiance: Stepping into the Daru Lounge from Emerson street you are enveloped in soft rose lighting which offset the brilliant dark wood bar. The world beat music played creates a sophisticated and soothing environment. Walking into the main dining room a vibe is created by the soothing water fall, amber lighting and softly lit tables which are simply adorned with one candle each.

Cuisine: Offering fresh California seasonal cuisine with a dash of India. Executive Chef Sachin Chopra has been professionally trained in, and influenced by the cuisine of, two continents. First a graduate of India’s influential Hotel Management and Catering Institute in Pusa, Chef Chopra is also a graduate of The Culinary Institute of America. He started his career in Manhattan under the watchful eye of Daniel Bouloud at Restaurant Daniel and owned his own Manhattan restaurant before coming to California where he has been heavily influence by the seasonal freshness of so many available ingredients. He sources from as many regional artisan farmers as possible. Combining his incredible talent for traditional French cooking and his passion for California products results in an incredibly diverse and sophisticated menu when the Indian influences are brought into the mix.