



  
**Brown's**  
**CALCUTTA**  
**gourmet catering, patisserie and bakery**

CATERING PACKAGES



# CONTACT US

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## ADDRESS 📍

*Café: 174 Sarat Bose Road. Ground Floor of  
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Aryan Ground Floor, Kolkata – 700019*



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<https://browns.in/>



# GRAZING TABLE

## CHOICE OF 4 DIPS

Hummus, Muhammara, Labneh, Tzatziki, Babaganoush,  
Matbucha, Shattah, Kalamata Olive Pate, Sour Cream and Onion Dip  
Pesto

## CHOICE OF 2 BITE-SIZED SNACKS

Falafels

Battata harra

Tartlets (choose one): mini cheese quiche, pizza tartlet

Crostini (choose one): bruschetta, brie and peach, shrooms & herb,  
whipped goats cheese & asparagus

Arancini (choose one): pesto, sundried tomato and cheese, lemon & thyme

## CHOICE OF 2 SALADS

Green couscous

Turkish ezme,

Caesar's

Spinach & Black rice


## CHOICE OF 2 CHEESES

Danish Brie

Crusted cheese truffles (herb, cranberry, black pepper, zaatar)

Flavoured Gouda

Parmesan rocks





# GRAZING TABLE

## CHOICE OF 1 MARINATED SOFT CHEESE/CHEESE SPREAD

Basil and cream cheese spread,  
Baked feta with cherry tomatoes  
Buffalo mozzarella with balsamic reduction

## CHOICE OF 4 FRUITS/DRY FRUITS


Rosemary spiced nuts  
Dates (stuffed with candied orange/goats cheese and pistachio)  
Dried Turkish apricots  
Blueberries  
Seedless grapes  
Strawberries (seasonal)

## CHOICE OF 2 CRACKERS

Gluten-free seeded crackers  
Sourdough crackers with parmesan and thyme  
Baked pita crackers  
Potato crackers

## CHOICE OF 2 MEAT OPTIONS

Shawarma spiced chicken  
Kibbeh  
Cocktail meatballs  
Sauteed cocktail sausages  
Mini shepherds pie



# GRAZING TABLE

*SERVICE DETAILS*

## **COST FOR 12 PERSONS**

25,000 + GST

5,000 + GST (Additional for non-veg)

## **INCLUSIVE OF:-**

1 chef for replenishment and assembly

1 kitchen staff

Serveware for layout

Transportation of all food items

## **FOR YOUR INFORMATION**

Electricals at the client's cost

Staff availability for a 3.5-hour service window

Servers provided on request





# LIVE PIZZA

CHOICE OF ANY 4 PIZZAS FOR 12  
PERSONS

## OPTIONS

Margherita

Peppers and Pesto

Veggie delight (broccoli, corn, bell peppers, red onion)

Shrooms and Thyme

Three cheese white pizza with hot honey

Asparagus pizza with herb gremolata

Summer squash, goats cheese and red onion

Wilted spinach, goats cheese, cherry tomatoes

Turkish (Lahmacun with rocket and onion salad) \*

Smoked ham and Emmenthal

Pepperoni & Jalapeños

Tex – Mex chicken with jalapeños



# LIVE PIZZA

## TOPPINGS PROVIDED

Broccoli, Corn, Button mushrooms, Kalamata olives, Capers, Bell peppers, Raw onions, Confit garlic, Spinach, Rocket leaves, Jalapenos, Egg (optional), Pulled chicken

## CHEESES PROVIDED

Parmesan  
Ricotta  
Buffalo Mozzarella  
Processed Mozzarella

## SAUCES & CONDIMENTS PROVIDED


Classic tomato  
Bechamel  
Pesto  
Hot honey  
Chilli flakes  
Oregano

## CHOICE OF:-

Neapolitan  
Thin crust

## ADDITIONALLY CHARGEABLE

Burrata.....	4,000
Truffle paste.....	2,000
Truffle carpaccio.....	2,000
Truffle oil.....	2,000
Parma Ham.....	8,000
Smoked Salmon.....	8,000



# LIVE PIZZA

## SERVICE DETAILS

### **COST FOR 12 PERSONS**

25,000 + GST (Any 4 vegetarian pizzas)

30,000 + GST (Any 2 vegetarian and 2 non-vegetarian pizzas)

### **INCLUSIVE OF:-**

2 persons to put together a roll and prep the pizzas

Portable wood-fired pizza oven

Transportation of all food items

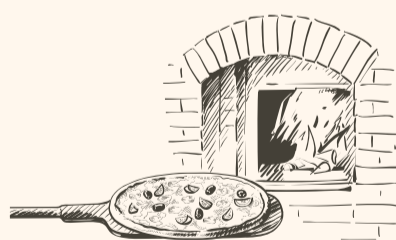
### **FOR YOUR INFORMATION**

Clients to provide fridge space for cheeses and toppings and two tables for pizza assembly and pizza oven

Electricals at the client's cost

Staff availability for a 3.5-hour service window

Servers provided on request





# KIDS BIRTHDAY PARTY

TO BEGIN  
(CHOOSE TWO)

MAINS  
(CHOOSE THREE)

DESSERTS  
(CHOOSE ONE)



## ***SERVICE DETAILS***

### **COST (MINIMUM 20 PERSONS)**

1,500 per person

### **INCLUSIVE OF:-**

2 kitchen staff for 3.5 hours  
Transportation of all food items

### **FOR YOUR INFORMATION**

Fridge and freezer, gas range, oven required at the birthday venue  
Servers provided on request



# KIDS BIRTHDAY PARTY

## TO BEGIN

Classic Fries with cheese sauce

Shakes (choose one): chocolate, vanilla shake, cold coffee

Cheese Popcorn

Potato Wafers and dips

## MAINS


Mini Pizza (mushrooms, broccoli, corn, red onion)

Burrito Bowl (Mexican rice, guacamole, sour cream, cheese sauce, bean chilli)

Rice (ginger capsicum/veg fried rice) with an accompaniment

Noodles (Asian lo mein/pad thai/chilli garlic) with an accompaniment

Accompaniments: chilli paneer, veg manchurian, tsing hoi potatoes, chilli mushrooms and baby corn





# KIDS BIRTHDAY PARTY

## MAINS

Loaded Nachos (nachos, lentil mixture, sour cream, guacamole, cheese sauce)

Pasta (choose between macaroni, penne, spaghetti with choice of either arrabbiata, alfredo, aglio e olio)

Hummus, Falafels and Pita pockets

## DESSERTS

Jello with Custard

Chocolate chunk cookies

Vanilla or Chocolate ice cream

