

My husband and I got married at the Fairmont Mayakoba in Mexico over 3 days. We brought Chef Hemant & Surbhi with us to cater 2 out of the 3 nights (115 guests each night). They make a great team. Surbhi was our day to day contact and is extremely responsive/organized/creative. She also happens to be a fantastic pastry chef. We met them in New York beforehand to set the menu, but other than some basic direction, we let them pick the menu for both nights (Sangeet + Wedding Cocktail Hour/Reception). The menu itself was quite creative. For the Sangeet night, the event was set up with different stations of Indian street food – from Hakka noodles to mini Uttapams to spiked golgappas, the variety they were able to deliver (in the middle of Mexico) was so impressive! Our guests were truly bowled over. For the reception, we decided to skip the traditional wedding cake and opted for a table of desserts (all prepared by Surbhi, combination of Indian & non-Indian). They even prepared a Jain lunch one day for 10-15 older family members. When it came to food, we didn't have to worry about a thing. The presentation, the execution and the flavors – all incredible!

Maneesha

Maneesha: Photographer is Simeon Quarrie, his company is called Vivida.

Indian Street Food Sangeet (pre-wedding party) - Maneesha & Abi

Chaat Station:

Ragda chaat with potato crisps, white peas & yogurt

Avocado jhal muri chaat - rice puffs, diced tomatoes, onions & chilis served with cilantro and date-tamarind chutney

Panipuri with potato, onion and tamarind-date chutney

Daru waali pani puri

Kathi Roll (Indian burritos) Station:

Paneer bhurji - scrambled Indian cottage cheese with onion, tomatoes and spices

Malai chicken marinated in fresh cream, chilis, herbs & spices

Tandoori salmon with capers and pickled onions

Indo-Chinese Station:

Vegetable Hakka noodles tossed in sesame oil, rice vinegar and scallions

Vegetable fried rice with green beans, carrots & peas

Vegetable Manchurian balls with ginger and garlic

Chili chicken with sweet and spicy rub

South Indian Station:

Dosas - small crepes made from fermented lentils and rice with an assortment of fillings, served with coconut chutney, tomato chutney & sambar lentil soup

Masala idlis - fermented rice cakes with gunpowder chili chutney and coconut chutney

Sweets Station:

Malai kulfi - Indian ice cream with green cardamom
Pistachio kulfi - Indian ice cream with crushed pistachios
Assorted Cupcakes in chai, chocolate, vanilla, pumpkin & red velvet

WEDDING DAY

Cocktail Hour - Maneesha & Abi

Fresh Bites Station:

Spinach and orange salad
Spiced hummus with crudites
Grilled asparagus with freshly-shaved parmesan
Mushroom crostini
Mini tomato bruschetta

Passed Hors d'oeuvres:

Chicken hariyali kebab
Spiced lamb chop
Mango coconut soup shots
Spinach & lentil tikki - fried croquettes with soybeans and green chilis
Braised pork spring rolls
Galouti lamb kebab with rose water and green papaya
Murgh achari tikka - chicken marinated in yogurt and pickling spices
Shrimp balchao on potato poppers
Vegetable kebab
Yam & pea croquettes
Hariyali tofu with cilantro sauce
Spinach, artichoke and feta vol-au-vent - puff pastry

Family Style Reception - Maneesha & Abi

Entrees:

Kashmiri rogan josh - lamb marinated in red chilies and spices
Chicken tikka masala with ginger and yogurt
Kadhai paneer with red peppers and spicy masala
Phool makhane ki sabji - creamy curry with lotus seeds and fresh ginger
Malai kofta - potato & paneer balls cooked in a creamy gravy
Dal makhani - black lentils, kidney beans and fresh cream

Sides:

Pilaf rice
Assorted bread
Full salad bar

Condiments:

Raita - yogurt herb sauce

Achar pickles

Dessert:

Rasmalai - sweet discs made of cream, cardamom and saffron

Shahi tukra - Indian bread pudding with saffron syrup, cardamom & almonds

Mini Black forest cake

Shrikhand - sweet yogurt curd with ginger macerated berries

Mango panna cotta