

• Birthdays ✨ Dinner Parties ✨ Special Events ✨ West Yorkshire Region •

umi
food by design

From delicious finger food to a sumptuous Indian banquet,
let us give you a fresh and exciting food experience.

We are an independent, family-run catering company dedicated to providing fresh and wholesome food in the West Yorkshire region. We use recipes handed down through generations combined with fresh, new ideas to provide an experience that satisfies your appetite and imagination.

We provide an extensive menu, but please note that this is simply a guideline. Since all our food is prepared using fresh ingredients, we are happy to invite suggestions for alternatives that may better suit your needs or tastes.

Asni





MENU CHOICES

FINGER FOOD £6.50 per head

Select 4 items from the Finger and Fork food list
A selection of chutneys
Salad
Tortilla chips
Platter of fresh fruit or freshly baked cake



3 COURSE MENU £8.50 per head

Select 2 items from the Finger and Fork food list
Select 2 items from the Main Course list (At least one choice must be vegetarian)
Select 1 item from the Dessert list
A selection of chutneys
Salad
Coriander rice
Indian bread



BANQUET MENU £10.50 per head

Select 3 items from the Finger and Fork food list
Select 3 items from the Main Course list (At least one choice must be vegetarian)
Select 2 items from the Dessert list
A selection of chutneys
Salad
Coriander rice
Indian bread

FINGER & FORK FOOD

Vegetarian

Vegetable samosas	Deep-fried pastry filled with spiced vegetables
Paneer samosas	Deep-fried pastry filled with spiced paneer (Indian cheese)
Chilli paneer	Indian cheese marinated in garlic and ginger with a sweet & spicy sauce
Kachori	Fried parcels filled with peas or dhal
Dhokra	Savoury rice and lentil steamed cake
Paturi	Indian pasta rolls made with chickpea flour
Ondhwo	Oven baked spicy cake with marrow, carrots & peas
Bateta vada	Spicy mashed potato coated in batter & fried
Patra (N)	Colocasia leaves with chickpea paste, rolled, steamed & stir-fried
Cabbage muthia	Shredded cabbage mixed with flour and spices then steamed & stir-fried
Vegetable bhajiyas	Assorted vegetables coated in batter & fried

Non Vegetarian

Lamb bites	Tender pieces of lamb marinated in spices and roasted in the oven
Meat samosas	Deep-fried pastry filled with minced chicken/lamb
Minced lamb muthias	Spicy lamb meatballs dry-fried with tomatoes
Lamb chops	Slow cooked lamb chops marinated in aromatic spices
Chicken bites	Tender pieces of chicken marinated in spices and roasted in the oven
Spicy chicken wings	Roasted chicken wings marinated in chillies, ginger and garlic
Indian fishcakes	Fish, potatoes and a selection of spices dipped in egg, breadcrumbs & fried
Fish bites	Tender pieces of fish marinated in spices and roasted in the oven †

MAIN COURSES

Vegetarian

Oro	Oven roasted aubergine served in an onion and garlic sauce
Paneer makhni	Indian cheese cooked in a creamy tomato and butter sauce
Bhaji paneer	Spinach and pieces of Indian cheese cooked with onions
Makai	Sweetcorn and capsicum cooked in a creamy sauce
Chana bateta	Chick peas cooked in a traditional gujarati style sauce
Vegetable muthias	Steamed vegetable balls cooked in a spicy cream sauce
Chora	Black-eyed beans and mushrooms in a curry sauce
Chevti dhal	A combination of four dhals in a buttery sauce
Methi bateta	New potatoes cooked with fenugreek and spices

Non Vegetarian

Chicken curry	Tender pieces of boneless chicken cooked in a spicy onion and tomato sauce
Chicken muthias	Spicy chicken meatballs cooked in a rich butter sauce
Methi chicken	Tender pieces of boneless chicken cooked in a fragrant fenugreek sauce
Lamb curry	Tender pieces of lamb cooked with aubergine, onions, tomatoes and a selection of spices
Kheema matar	Minced lamb and peas cooked with traditional Indian spices
Tuna matar	Tuna flakes and peas cooked in a rich tomato and onion sauce
Fish curry	Tender chunks of fish cooked in a traditional sauce †
King prawn curry	King Prawns cooked in a rich tomato and onion sauce ††

DESSERTS

Shrikand (N)	Thick and creamy yoghurt dessert with cardamom, saffron and topped with nuts (optional)
Seero (N)	Semolina cooked in ghee with cardamom, sultanas and topped with nuts (optional)
Gulab jambu	Fried dough balls in a sugar syrup
Keri rus	Mango pulp served with fresh fruit

“Umi Food by Design took up the challenge of catering to my very particular needs. I had a longing to eat, on a regular basis, the foods with which I grew up. Umi learned how to make particular South Indian regional dishes and make them with great skill and flair. This is a remarkable achievement, considering the fact that these dishes were completely new to Umi until about 18 months ago.”

Mrs M. Poovaya

“Umi Food by Design made a great contribution to my special day and left a lasting impression both on myself and my guests who still comment on the amazing array of dishes in terms of their uniqueness and the lasting memories of ‘taste explosion’! My guest list included people of all ages and backgrounds, so I was concerned about how to cater for all their tastes. However, Umi soon put me at ease and through a consultation created a fabulously diverse and unique menu. The food was delivered on time and service provided so I didn’t have to worry about topping up the food. All of my guests commented on the professionalism, seamless service and the excellent food. For me the whole experience was stress free and the end result was a room full of very satisfied guests wanting to know who did the food.”

Nena Carter

“If you want good, wholesome and freshly prepared food, then I would highly recommend Umi Food by Design. They offer a friendly but professional service, representing outstanding value for money. I particularly appreciate the range of food from traditional dishes to Umi’s own delightful creations! Nothing is too much trouble either, with Umi currently designing a regular food order for my terminally ill father.”

Maureen McGough



TERMS & CONDITIONS

For all our menus we cater for a minimum of 6 people per event.

We kindly request that orders are placed at least 10 working days prior to the event.

50% of the total payment must be made when the order is placed, with the remainder due on delivery.

Delivery is free in the Leeds/Bradford area, at the discretion of Umi Food by Design.

Order alterations and cancellations must be notified to Umi Food by Design at least 5 working days in advance of the event. After that, changes and refunds will be made at our discretion.

If crockery and cutlery are provided, a refundable deposit of £1 per person will be required in addition to the cost of hire. If any damage or breakages occur, the cost of replacements will be taken from the deposit. Any unused deposit will be returned within 10 working days of the event.

† £1.50 surcharge per head

†† £2.00 surcharge per head

N Contains Nuts

V Vegetarian

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