



DINE • CATER • CELEBRATE

Banquet & Private Dining



Exceptional food. Memorable celebrations.

WEDDINGS • CORPORATE EVENTS • SOCIAL CELEBRATIONS • ANNIVERSARIES

Good food brings people together.

710 Camino Ramon, Danville, CA 94526 | 645-000-001
catering@theyellowchillidanville.com | theyellowchilli.com

Four ways to celebrate

Thoughtfully structured packages make planning simple while leaving room to personalize your menu.

CLASSIC	SIGNATURE	ROYALE	GRAND RESERVE
SIMPLE • ELEGANT • ESSENTIAL	ELEVATED • GENEROUS • MEMORABLE	REFINED • CELEBRATORY • DISTINCTIVE	LUXURIOUS • INDULGENT • UNFORGETTABLE
Welcome beverage • Not included Appetizers - choose 3 • 2 vegetarian • 1 non-vegetarian* Main course - choose 3 • 2 vegetarian • 1 non-vegetarian Dessert - choose 1	Beverage - choose 1 • Welcome drink • Tea or coffee Appetizers - choose 4 • 2 vegetarian • 2 non-vegetarian Main course - choose 4 • 2 vegetarian • 2 non-vegetarian Dessert - choose 1	Beverage service • Welcome drink • Champagne toast • Tea or coffee Appetizers - choose 5 • 3 vegetarian • 2 non-vegetarian Main course - choose 5 • 3 vegetarian • Up to 2 non-vegetarian Desserts - choose 2	Beverage service • Welcome drink • Champagne toast • Tea or coffee Appetizers - choose 6 • 3 vegetarian • 3 non-vegetarian • Includes up to 2 premium selections Main course - choose 6 • 3 vegetarian • 3 non-vegetarian Desserts - choose 2
LUNCH \$40 pp	LUNCH \$55 pp	LUNCH \$70 pp	LUNCH \$90 pp
DINNER \$45 pp	DINNER \$60 pp	DINNER \$75 pp	DINNER \$99 pp
KIDS 4-7 \$25 pp	KIDS 4-7 \$35 pp	KIDS 4-7 \$45 pp	KIDS 4-7 \$55 pp

* Non-vegetarian selections may be replaced with vegetarian selections.

PLANNING NOTES

- 20% gratuity applies to all packages
- 8.75% sales tax applies to all packages
- Menu selections and premium upgrades are subject to availability

Vegetarian selections

A vibrant mix of street-food favorites, tandoor specialties, and comforting classics.

SALADS

Onion Chilli Salad

Fresh and vibrant raw papaya salad

Papaya Peanut Salad

Papaya, peanuts, and Asian herbs

Spicy Peanut Salad

Tak-a-Tak Salad (Paneer / Chicken)

Paneer or chicken tikka tossed with onions, bell peppers, tomatoes, tamarind dressing, and lettuce

Chicken Tikka Caesar Salad

VEGETARIAN APPETIZERS

Khara Corn Malai Puri

A favorite street food, served shot style

Samosa / Samosa Chaat

Crispy samosas with spiced chickpeas, yogurt, chutney, and tamarind sauce

Ancho Chilli Paneer Tikka

Tandoor-cooked paneer marinated with Mexican chilli

Fondue Malai Broccoli

Tandoor-cooked broccoli finished with fondue sauce

Tangra Chilli Paneer

The famous restaurant-style favorite

Hare Masaley Ka Bhuna Paneer

Cottage cheese with coriander, mint, and gram flour

Vegetable Cheese Roll

Cheese and mixed vegetables in mini rolls

Karara Subz Roll

Potato patties with crushed spices and black gram

Channa Jor Tikki

VEGETARIAN MAIN COURSE

Yellow Dal Tadka

Our signature lentils with a twist

Paneer Makhani

Cottage cheese in a rich tomato gravy

Kadai Paneer

Paneer with peppers and onions in traditional kadai masala

Malai Kofta

Soft vegetable dumplings in a creamy gravy

Subz Diwani Handi

Chef's special mixed vegetables

Dal Makhani

Slow-cooked black lentils

Bhindi Do Pyaza

Okra tossed with onions and spices

Jeera Aloo

Potatoes tempered with cumin

Chole Masala

Classic chickpea curry

Seasonal Vegetable Curry

Fresh seasonal vegetables in our chef's style

HOW SELECTIONS WORK

Choose dishes according to your selected package. Our events team can help balance dietary preferences, service style, and guest count.

Non-vegetarian & enhancements

Tandoor-fired appetizers, signature curries, festive desserts, and premium additions.

NON-VEGETARIAN APPETIZERS

Nimbu ka Jheenga

Tandoori prawns with a lemony twist

Prawn Pepper Fry

Spicy stir-fried prawns with black pepper and cumin

Ajwaini Fish Tikka

Carom-seed flavored fish fillet cooked in the tandoor

Desi Fish and Chips

Green chilli and buttermilk-marinated fish, deep fried

Egg Devil 65

A perfectly spiced egg starter

Chilli Cheese Chicken Tikka

All good things packed in one

Andhra Fried Chicken

Finger-licking regional favorite

Bhuna Murg Simla Mirch

Chicken cooked with peppers and spices

Tandoori Murgh

The classic, our style - half or full

NON-VEGETARIAN MAIN COURSE

Butter Chicken

The all-time classic

Chicken Tikka Masala

Tandoor-grilled chicken in a rich tomato gravy

Lamb Rogan Josh

Aromatic Kashmiri-style curry

Kadai Chicken

Chicken with peppers and onions

Fish Curry

Delicately spiced fish curry

Prawn Curry

Prawns in a tangy, flavorful gravy

Nalli Nihari (Premium)

Slow-cooked lamb shank in rich spices

DESSERTS

Gulab Jamun

Rasgulla

Kulfi (Assorted)

Ice Cream (Assorted)

Seasonal Dessert Selection

PREMIUM ADD-ONS

Each item +\$10 per person

PREMIUM APPETIZERS

Lamb chops • Shrimp • Sea bass

MAIN COURSE ENHANCEMENT

Nalli Nihari

CAKE CUTTING SERVICE

\$3 per person

Let's create something special together.

Our events team will help tailor the experience to your occasion.

SERVICES & FEES

Private bar - bartender

5-hour minimum

\$60 per hour

Banquet fee

Includes setup, cleanup, and buffet setup

\$500

Events after 10:30 PM

\$100 every 15 minutes

Gratuities

Applies to all packages

20%

Sales tax

Applies to all packages

8.75%

Start planning your event

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Pricing and policies shown are based on the supplied private dining package.