



! N ! A ! M ! I ! A !

CATERING PACKAGE

2020

15 W BROAD ST.

INFO@NAMARVA.COM

www.namarva.com



NAMA

MEZZANINE

Seats 48 Guests

Standing 96 guests

NAMA features two areas that can be utilized for private events such as corporate outings, holiday parties, rehearsal dinners, and more!



MAIN FLOOR

Seats 112 Guests

Standing 268 guests



NAMA's food options include both our signature Indian cuisine as well as a continental menu for those who may need something a bit more standard or for those with special dietary restrictions.

www.namarva.com
info@namarva.com
804-723-0480
15 W Broad St.



NAMA

**INDIAN CUISINE
PLATED DINNER 3 COURSES**

\$40+ Per person

1st Course - Small Plates/Appetizer
Select 3

Palak Chaat
Samosa Chaat
Lamb Samosa
Chicken Tikka
Paneer Tikka
Shrimp Bezule

ENTREE

Served with Naan, Rice, or Masala Fries
Select 3

Chicken Tikka Masala
Shahi Paneer
Shrimp Moilee
Lamb Rogan Josh
Goan Fish Curry
Palak Paneer
House Daal
Mushroom Curry (vegan)
Chicken Khati Roll
Paneer Khati Roll
Vegetable Biryani
Chicken Biryani

DESSERTS

Select 2

Mango Cake
Gulab Jamun with Vanilla Ice Cream
Pistachio Gelato (GF)

**CONTINENTAL CUISINE
PLATED DINNER 3 COURSES**

\$38+ Minimum of 15 guests required

1st Course - Small Plates/Appetizer
Select 3

French Onion Soup
Tomato Bisque
Caesar Salad
Field Green Salad
Loaded Spinach Salad
Parmesean Thyme Chicken Skewer
Hummus and Veggie Plate
Shrimp Cocktail
Spicy Cauliflower bites
Fried Brussels

ENTREES

Select 3

Roasted Chicken
Grilled 8 oz Rib-Eye
Pesto Gnocchi
Grilled Salmon
Crab Cakes

DESSERTS

Select 2

Mango Cake
NY Style Cheesecake
Pistachio Gelato (GF)

Tax and Service Charge not included



NAMA

CURRY BUFFET STATIONS

Served with Naan and Rice
\$16 Per Person / per Curry

Chicken Tikka Masala
Shahi Paneer
Shrimp Moilee
Lamb Rogan Josh
Goan Fish Curry
Palak Paneer
House Daal
Mushroom Curry (vegan)

Spice level: Hot or NAMA Hot



SMALL PLATE BUFFET STATION

Under 25 guests

Pick 3 - \$25 pp
Pick 4 - \$30 pp
Pick 5 - \$35 pp

Over 25 guests

Pick 3 - \$20 pp
Pick 4 - \$25 pp
Pick 5 - \$30 pp

Papri Chaat
Palak Chaat
Sweet Potato Chaat
Ragda Pattice
Samosa Chaat
Lamb Samosa
Masala Fries
Onion & Eggplant Pakora
Potato Bhonda
Cauliflower Bezule
Chili Wings
Lamb Kebab
Baingan Rollup

Khati Roll (Chicken)
Khati Roll (Paneer)
Chicken Tikka
Paneer Tikka
Shrimp over Upma
Shrimp Bezule
Chole Puri
Pay Bhaji
Red Pepper Scallops (+\$8 pp)
Masala Crab (+\$6 pp)
Lamb Chops (+\$8 pp)
Kerala Calamari (+\$4 pp)

Curry's available for +\$8 per Curry

Tax and Service Charge not included

To view descriptions of these dishes please visit
www.namarva.com/menu

NAMA does NOT charge any additional rental fees
by meeting a food and beverage commitment.





NAMA

OPEN BAR PACKAGES

*Priced per person, per hour
Tax and gratuity not included*

Beer and House Wine selection
\$12 per person/ per hour

Call Brands plus Beer and Wine
\$17 per person/ per hour

Premium brands plus Beer and Wine
\$25 per person/ per hour

Top Shelf brands plus Beer and Wine
\$35 per person/ per hour

*NAMA signature cocktails below are
included in any open bar package that
includes liquor.*



• NAMA COCKTAILS •

GIMME SOME MOR!

Johnnie Walker Red whiskey, Yellow chartreuse, Aperol, Pineapple, Lime, Garam masala syrup, Lychee, Turmeric, Tiki bitters served in a Peacock Tiki Mug

THE DARJEELING UNLIMITED

Sutler's Gin, Licor 43, Almond Chai, Jaggery Syrup, Aquafaba, Coffee & Cocoa Bitters

MANGO RASAM TEQUILA

Espolón blanco, Mango pulp, lime, Reshampatti chilli syrup

TIKI DHOOM

Tanqueray, Don Ciccio & Figli Ambrosia Apertivo, Grapefruit, Lime, Aquafaba, Elemakule Tiki bitters

RANG BARSE

Ketel One vodka, St. Germain, Lime, Housemade ginger beer, Blue pea & saffron tinctures

BAY OF BENGAL

Tanqueray, Cardamom syrup, Basil, Cucumber shrub, Lime, Soda, Boston bitters

MUMBAI SOUR

Crown Royal, Pierre Ferrand Dry Curaçao, Pandan, Lemon, Red Wine Reduction

TEQUILAGU

Lunazul tequila, Grapefruit, Lime, Kashmiri chili, Agave, Orange bitters

DHUMRAPAAN

Dickel Rye whiskey, Banana-kumquat syrup, Angostura, Orange

MAHARAJAH MARTINI

Bombay Sapphire East, Montenegro, Dolin Blanc, Peychaud's Aromatic Bitters, Rose

CHOLI KE LYCHEE

Virago 4-port rum, Oloroso sherry, Simple, Housemade mango lassi, Lychee, Turmeric

SMOKE & MIRRORS

Vida mezcal, Green chartreuse, Amaro Averna, Black tamarind syrup, Coconut cream, Tiki bitters

RUPEE FLIP

Fernet Branca, Belle Isle Cold Brew, St Germain, Nitro cold brew, Lychee oleo, Coconut cream, Aquafaba, Coffee & cocoa bitters

BHANG COBBLER

Ferreira Ruby Port, Seasonal fruit, Lime, CBD, Mint

INDIAHATTAN

Knob Creek Rye, 1730 Pedro Ximenez sherry, orange cardamom syrup, Peychaud's aromatic bitters

MONSOON

Soho Lychee liqueur, Captain Morgan Silver, Wray and Nephew Overproof Rum, Blueberries, Lime, Simple