

SERVING THE AIRLINE AND THE HOSPITALITY INDUSTRY SINCE 2001

Sukhadia Foods is a four-generation old family business with over 27 years of experience in the United States. We specialize in authentic Indian cuisine, sweets, snacks, savories, and catering. Through our retail arm and online store, we deliver the homemade and nostalgic taste of India.

As the vendor of choice for many in the hospitality industry including United Airlines, Marriott Hotels, and Starwood Hotels, we guarantee quality, reliability, and outstanding service to our customers. Our team of culinary experts lead the way in producing innovative, healthy, and fresh food while complying with health standards and product specifications. In a cuisine where recent health trends and special needs may be overlooked, Sukhadia's excels at providing delicious options for our vegetarian, vegan, gluten-free, and sugar-free customers.

The company is fully insured and operates a 40,000 sf. state of the art commissary with its headquarters in South Plainfield, NJ. Sukhadias' culinary background is supported by efficient operations, controlled labeling, and precise supply chain management to consistently deliver a quality product.



www.sukhadia.com

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Corporate Office: 124 Case Drive South Plainfield, New Jersey

Find @sukhadias on   



SUKHADIA

Food Services

Over four generations of authentic Indian cuisine...



In-Flight Catering Menu

VEGETARIAN (HINDU) MEALS

ALL MEALS SERVED WITH LENTILS AND RICE.

Aloo Mattar

with Daal Makhani

Green peas and potato curry with herbs and spices

Mixed Vegetable Curry

with Yellow Daal Fry

Bell peppers, onions and mixed vegetables sauteed in spices

Mattar Paneer

with Daal Makhani

Curried peas and cottage cheese in a tomato gravy

Palak Paneer

with Chana Masala

Spinach cooked with cottage cheese in a cream sauce

Dum Aloo

with Chana Masala

Baby potatoes cooked in a traditional sauce



LIGHT MEALS

Veggie Wrap

Mixed vegetables and bean wrap served with ketchup

Paneer Wrap

Cottage cheese, onion and peppers rolled in Indian Bread

Kathi Roll

Chili potato, paneer and vegetables on an Indian Roti.

Poori Subzi with Sweet

Poori bread served with potatoes and frozen yogurt

Vegetable Samosa

Fried turnovers filled with potatoes and green peas



BREADS

Paratha (White or Whole Wheat)

Roasted flatbread Indian-style

Chapati (Roti)

Whole wheat flour flattened roti

Thepla

Flatbread made with fenugreek leaves and whole wheat flour

CONDIMENTS

Yogurt Raita

Yogurt dip with cucumber and cumin

Mango Pickle

Mixed Pickle

Chutney

Cilantro Mint and Tamarind dipping sauce

SNACKS & MUNCHIES

Banana Chips

Roasted Banana chips seasoned with black pepper

Chakri

Crispy snack made of rice flour



Mixed Dry Fruits

Super Mix

Veggie Masala Chips

Roasted veggie chips seasoned with spices

Black Pepper Cashews

Mixed Masala Nuts



DESSERTS

Sweet Bites

(Mango, Dry Fruit, Butterscotch)
Semi-sweet fudge bites

Bombay Badami Halwa

Fruit based gummy with nuts

Ras Malai

Creamed cheese patty with milk, almonds and pistachios

Gulab Jamoon

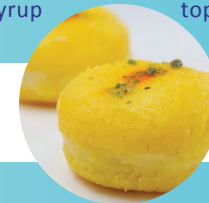
Deep fried cottage cheese in sweetened syrup, served warm

Carrot Halwa

Carrot shreds cooked in milk and sweetened syrup

Kesar Shrikhand

Saffron based frozen yogurt topped with mixed nuts



BREAKFAST

Upma

Porridge made from roasted semolina served with yogurt

Semia

Vermicelli and vegetable upma served with yogurt

Batata Poha

Traditional dish made with flattened rice and potatoes

Khaman Dhokla

Steamed sponge flour cake made from lentils

Stuffed Aloo Paratha

Flatbread stuffed with potatoes and peas

Stuffed Vegetable Paratha

Flatbread stuffed with vegetables and cilantro.