



WELCOME

MUSAAFER CATERING

Transforming your special occasions
into unforgettable culinary experiences.



EXPERIENCE

The Journey

musaafer

noun

(मुसाफिर)

Translated means
'a traveler', making the
journey an integral part
of our restaurant menu
& its offerings.

Just as our name 'Musaafer' embodies the spirit of a traveler, Musaafer Catering invites you on a journey filled with flavors, traditions, and cherished memories.

With our expertise and dedication to culinary innovation, we customize every aspect of your event, ensuring that each detail reflects your unique vision. We believe that your special day deserves a special menu, tailored to elevate your celebration with evolved and personalized catering service.



SPECIAL OCCASIONS BECOMING *culinary experiences*

WEDDINGS | PRIVATE CHEF BOOKINGS | CORPORATE | HIGH TEAS & MORE





FEATURED IN

TIME

BLACKLANE

UPGRADE YOUR TRAVELS

HOUSTON ★ CHRONICLE

Condé Nast
Traveler



CHEF MAYANK

MUSAAFER CORPORATE EXECUTIVE CHEF

Mayank's quest for re-discovering long-forgotten ingredients, and bringing them back into the mainstream, is an on-going passion which keeps him going "back to the well" to resurrect the magic of culinary history. He is a graduate of The Institute of Hotel Management of Guwahati, India. Chef Mayank combines his expertise, passion and encyclopedic knowledge of spices, ingredients and textures serving a neoteric Indian dining experiences.

Both the skillfully bespoke a-la-carte and tasting menus are woven with fascinating stories, while engaging all the senses and showcasing a neoteric approach through inventive food presentations, and textural enrichment to the traditional dishes from the sub-continent.

CHEF AND HIS TEAM WILL WORK CLOSELY
WITH YOU TO CREATE A MAGICAL
AND UNFORGETTABLE EVENT FOR YOU.

✿ MICHELIN 2024 ✿ MICHELIN 2025

UNVEIL A RICH TAPESTRY OF STORIES
THAT EXTEND BEYOND BOUNDARIES

MIXOLOGY PROGRAM

Embarking on a culinary adventure, Musaafer stands as a testament to the harmonious flow of flavors, cultures, and compelling narratives. The beverage menu, thoughtfully divided into five captivating sections.

✧ *Signature*

✧ *The Beekeeper*

✧ *Classic*

✧ *Gin & Tonic*

✧ *Spirits Selection*

PAAN NEGRONI





THE OWNERS

MITHU & SHAMMI MALIK

Never in a million years would Shammi and Mithu Malik have thought they'd be opening a restaurant during a global pandemic. After almost two years of concepting and planning, the husband-wife duo opened the doors of Musaafer, a high-end Indian restaurant unlike anything Houston has ever seen when it comes to South Asian cuisine. Located at 5115 Westheimer Road, the expansive 10,000 square foot space features six distinct dining rooms plus an outdoor patio, each with a different look and feel and with items entirely custom-made and shipped from India.

“ALL THE SPACES ARE
INTERLINKED BY THE
THREAD OF THE JOURNEY”
— MITHU



ALLOW US TO WRITE THE NEXT CHAPTER IN YOUR CULINARY JOURNEY

We strive to create a story that resonates with your guests long after the final dish is served. Whether your event is intimate or extravagant, in Houston or beyond, trust Musafer Catering to create an extraordinary experience tailored just for you.

CONTACT US

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