



# WELCOME

## MUSAAFER CATERING

Transforming your special occasions  
into unforgettable culinary experiences.



# EXPERIENCE *The Journey*

*musaafir*

noun

(मुसाफिर)

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

Just as our name 'Musaafir'  
embodies the spirit of a traveler,  
Musaafir 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.



S P E C I A L   O C C A S I O N S   B E C O M I N G  
*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,  
Musafer 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*





# 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 conceiving and planning, the husband-wife duo opened the doors of Musafer, 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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