

Catering Menu

Indian Cuisine (Northern)

VEGETARIAN

- Jumbo Vegetable Samosa
- Medium Vegetable Samosa
- Cocktail Veg. Samosa
- Mixed Vegetable Pakora
- Palak Pakora
- Chilly Pakora
- Mushroom Garlic Pakora
- Cocktail Paneer Pakora
- Paneer Finger Pakora
- Paneer Chutney Pakora
- Paneer Tikka Kebab
- Paneer Achari Kebab
- Veggie Seekh Kebab
- Paneer Tikki
- Veggie Kebab
- Mini Kaju Rolls
- Allo Tikki
- Paneer Tikka Hariyali
- Tandoori Gobhi

NON-VEGETARIAN

- Meat Samosa
- Chicken 65
- Chicken Samosa
- Chicken Golden Fingers
- Tandoori Chicken
- Chicken Tikka
- Chicken Malai
- Reshmi Kebab
- Kastoori Kebab
- Haryali Chicken Wings
- Chicken Dhaba
- Seekh Kebab
- Malai Seekh Kebab
- Chicken Tikka Kali Mirchi
- Chicken Tikka Achari
- Chicken Seekh Kebab
- Chicken Tikka Kesari
- Chicken Hariyali
- Lemon Chicken

SEAFOOD

- Tandoori Shrimp
- Tandoori Fish Tikka
- Amritsari Fish
- Tandoori Garlic Shrimp
- Tandoori Ginger Shrimp
- Fisk Tikka Irani
- Fish Ajwani
- Fish Mustard

MAIN COURSE (Vegetarian)

- Navratan Korma
- Veg. Jalfrezi

- Dum Allo
- Jeera Allo
- Allo Gobhi Adraki
- Allo Achari
- Allo Baingan
- Allo Matar
- Mushroom Masala
- Vegetable Tawa
- Vegetable Makhni
- Veg. Kofta Curry
- Vegetable Curry
- Mushroom Palak
- Mushroom Matter
- Kaju Mushroom Matter
- Gobhi Matter
- Gobhi Masala
- Palak Kofta Curry
- Bhindi Masala
- Sarson ka Saag
- Palak Baby Corn
- Allo Palak

LENTILS

- Dal Makhni
- Yellow Dal Tarka
- Dry Urd Dal
- Toor Dal
- Chana Masala
- Black Chana Masala
- Pindi Chole
- Rajma
- Shahi Paneer Dal
- Kidney Bean Masala

PANEER

- Paneer Jalfrezi
- Paneer Bhurjee
- Paneer Kadhai
- Paneer Muglai
- Paneer Makhni
- Paneer Saag
- Matar Paneer
- Tomato Paneer
- Paneer Butter Masala
- Paneer Korma
- Paneer Methi Malai
- Paneer Do Pyaza
- Shahi Paneer
- Malai Kofta

CHICKEN

- Chicken
- Chicken Curry
- Chicken Kadhai
- Chicken Tawa Masala

- Butter Chicken
- Chicken Badami
- Chicken Kali Mirchi
- Chicken Methi
- Chicken Dhansak
- Chicken Lemon
- Chicken Vandaloo
- Chicken Dhuandaar
- Chicken Tikka Masala
- Chicken Keema Alloo
- Chicken Kashmiri

LAMB OR GOAT

- Rogan Josh
- Keema Matar
- Buunna Gosht
- Saag Meat
- Lamb Do-Piazza
- Nargisi Kofta
- Gosht Dhaba
- Gosht Haandi
- Lamb Pasanda
- Lamb Achari
- Lamb Nehari

SEAFOOD SPECIALTIES

- Fish in Garlic Souse
- Fish Manchurian
- Fish Koli Wada
- Fish Jalfraize
- Fish Handy
- Shrimp Balti

RICE SPECIALTIES

- Rice Plain
- Rice Pulao
- Vegetable Pulao
- Rice Jeera
- Saffran Rice
- Mutter Pulao
- Kashmiri Pulao
- Vegetable Biryani
- Jeera Rice
- Steamed Rice
- Mushroom Pulao
- Lemon Rice
- Egg. Fried Rice
- Vegetable Fried Rice
- Paneer Biryani
- Chicken Biryani
- Lamb Biryani
- Shrimp Biryani
- Lamb Chops Biryani
- Goat Biryani
- Fish Biryani

BREADS

- Naan
- Tandoori Roti
- Tandoori Naan
- Butter Naan
- Pudina Prantha
- Lacha Pratha
- Garlic Naan
- Missi Roti
- Makki Roti
- Rumali Roti
- Poori
- Bhatura
- Amritsari Potato Kulcha
- Basil Naan
- Rosemary Naan
- Chilly Naan
- Garlic Chilly Naan
- Olive Naan
- Garlic Cilantro Pratha
- Basil Pratha
- Rosemary Pratha
- Chilly Pratha
- Garlic Pratha
- Potato Peas Naan
- Onion Naan
- Onion Cheese Naan
- Peas Naan
- Dry Fruits and Nuts Naan
- Potato Peas Pratha
- Onion Pratha
- Onion Cheese Pratha
- Peas Pratha
- Dry Fruits and Nuts Pratha
- Besan Roti
- Lamb Naan
- Chicken Naan

SALAD

- House Salad
- Kachumber Salad
- Onion Chilies
- Lentil Salad

SOUPS

- Sambar
- Chicken Soup
- Spinach Broth Soup
- Dal Soup
- Tomato Soup
- Lemon Corriander Soup
- Lamb Soup
- Goat Soup

Catering Menu

CONDIMENTS & SIDES

- Mixed Veg. Raita
- Boondi Raita
- Pineapple Raita
- Plain Raita
- Potato Raita
- Cucumber Raita
- Dahi Bhalla
- Raita (Spanich)
- Achar
- Papad
- Chutney
- Onion Vinegar

DESSERTS

- Rasgulla
- Sewiyan ka Kheer
- Rasmalai
- Gulab Jamun
- Phirni
- Kesari Kheer Rice
- Malai Kulfi
- Mango Ice Cream
- Pistachio Ice Cream
- Gajjar Halwa
- Mango Lassi
- Mong Ka Halwa
- Chikoo or Lichi Shake
- Jalebi Rabri

INDIAN CUISINE

(GUJARATI)

APPETIZERS

- Lilva kachori
- Corn kachori
- Khasta kachori
- Khamman dhokla
- Methi na gota
- Bateta wada
- Handvo
- Sev khamani
- Khichu/papdi no lot (live station-extra cost)
- Nariyal pattice
- Sabudana vada
- Patra

- Papdi Gathiya
- Pao Bhaji
- Bhel Puri
- Pani Puri

VEGETARIAN

MAIN COURSE-ENTREES

- Turiya patra
- Tuvar ringan
- Undhiyu/surti undhiyu
- Ringan bateta vatana
- Mix palak bhaji
- Panchkuti saag
- Vatana muthiya nu shaak
- Gujrati bhinda with potatoes
- Tindora kaju nu shaak
- Parval nu saag (seasonal) (extra cost)
- Kurkuri karella with kaju
- Sev tamata nu shaak
- Bateta sukhi baji
- Raswala bateta
- Makai capsicum
- Fansi dhokli
- Valor papdi nu shak
- Valor muthiya nu shak
- Mix kathol
- Kala channa
- Lachko dal
- Gujrati kadi
- Dapka kadi
- Palak moong dal
- Gujrati dal
- Trevti dal
- Magni dal chooti
- Fajeto dal

BREADS

- Gujrati rotli
- Poori
- Pooran poli

RICE

- Vegetable Pulao
- Plain Rice

INDO CHINESE CUISINE

VEGETABLE APPETIZER

- Cauliflower Manchurian Dry
- Veg. Manchurian Dry
- Mushroom Chilly Dry
- Paneer Chilly
- Mushroom Manchurian Dry

NON-VEG APPETIZER

- Fish Chilly (Dry)
- Shrimp Chilly (dry)
- Chicken Noodles
- Singapore Chicken Noodles
- Chicken Chilly
- Chicken Manchurian

SEAFOOD

- Shrimp Chilly
- Fish Chilly
- Fish Manchurian

SOUP

- Manchow Soup
- Hot n Sour Soup

MAIN ENTRÉES

- Hakak Style Vegetable
- Chilly Garlic Noodles
- Vegetable Noodles
- Chilly Garlic Rice
- Cauliflower Manchurian
- Vegetable Manchurian

Thai, Mediterranean, Mexican & Italian Cuisine Available upon request

LIVE STATIONS:

- Tandoor (Punjabi)
- Dosa (South Indian)
- Pani Puri (Gujarati)
- Palak Chaat (Punjabi)
- Chana Chaat (Punjabi)
- Quesadilla (Mexican)
- Jalebi
- Sugar Cane
- Paan