

VEGETARIAN: (PER VARIETY)

\$70: 1/3 TRAY SERVES 8 – 10 PEOPLE

\$110: 1/2 TRAY SERVES 22-25 PEOPLE

Paneer Makhan Masala

cottage cheese in a rich tomato cream sauce

Aloo Gobhi

cauliflower and potatoes tossed with onion and tomatoes flavored dried fenugreek leaves

Saag Paneer

an all time favorite- cottage cheese in creamy spinach

Dal Makhani

black lentil -rich and creamy

Chana Masala

punjabi style chick peas curry

SIDE ORDERS: SERVES 8 – 10 PEOPLE

Tossed Green Salad with House Dressing \$40

Mixed Vegetable Curry \$45

Aloo Ke Gutke \$40

Potatoes with garlic and curry leaves

Baingan Bharta \$45

Tandoor roasted eggplant tempered with onion, tomatoes and cilantro

Extra Pulao Rice \$30

Cucumber Raita \$27

DESSERT: \$2 PER PERSON (PER VARIETY)

Rice Kheer

Gulab Jamun

Ras Malai** (contains nuts)

CATERING MENU

APPETIZERS:

VEGETARIAN: (PER VARIETY)

\$30: 1/3 TRAY SERVES 8 -10 PEOPLE

\$42: 1/2 TRAY SERVES 22 – 25 PEOPLE

Vegetable Samosa

fried patties stuffed with peas, potatoes and raisin

Cauliflower Bezule

florets coated with rice flour, spices and tossed with mustard seeds and curry leaves

Aloo Bonda

spiced mashed potatoes engulfed in a coating of chick pea batter

Aloo Pyaz ki Bhaji

juliennes of potatoes and onions in chickpeas batter

NON-VEGETARIAN: (PER VARIETY)

\$43: 1/3 TRAY SERVES 8 – 10 PEOPLE

\$60: 1/2 TRAY SERVES 22 – 25 PEOPLE

Lahori Murg Tikka

chicken cubes marinated with yogurt, chilli paste and star anise

Chicken Malai kabab

chicken kabab in yogurt and cheese marinade

Chicken 65

small pieces of chicken tossed with South Indian masala

Seekh Kabab

lamb seekh kabab flavored with jalapenos, mint and cilantro

MAIN COURSE: ALL MAIN DISHES COME WITH PULAO RICE AND NAN BREAD

CHICKEN: (PER VARIETY)

\$120: 1/3 TRAY SERVES 8 – 10 PEOPLE

\$190: 1/2 TRAY SERVES 22 – 25 PEOPLE

Tandoori Chicken

half a chicken marinated in yogurt and saffron

Murg Makhani

chicken in a tomato cream sauce with fenugreek

Murg Tikka Masala

chicken tikka in onion tomato gravy with fenugreek

Dum ka Murg**

juicy and tender chicken cooked in its own juices with cashew nut and saffron gravy

Coorgi Murg

chicken cooked with curry leaves, crushed black pepper in a rich coconut sauce

LAMB :: (PER VARIETY)

\$135: 1/3 TRAY SERVES 8 – 10 PEOPLE

\$220: 1/2 TRAY SERVES 22 – 25 PEOPLE

Lamb Neelgiri Korma ** (contains nuts)

lamb in a rich mint and cilantro gravy

Elaichi Gosht **

lamb in green cardamom sauce

Bhuna Gosht

lamb curry with crushed black pepper

Kori Ghasi

Mangalorian chicken specialty in a thick spicy curry

Lamb Roganjosh

lamb cooked with yogurt and saffron sauce