

CATERING MENU

APPETIZERS:

VEGETARIAN: (PER VARIETY)

\$30: SMALL TRAY SERVES 8 -10 PEOPLE

\$42: MEDIUM TRAY SERVES 22 – 25 PEOPLE

Vegetable Samosa

fried patties stuffed with peas, potatoes and raisins. (Be sure to purchase utensils if you need them from miscellaneous category)

Cauliflower Bezule

florets coated with rice flour, spices and tossed with mustard seeds and curry leaves. (Be sure to purchase utensils if you need them from miscellaneous category)

Aloo Bonda

spiced mashed potatoes engulfed in a coating of chick pea batter. (Be sure to purchase utensils if you need them from miscellaneous category)

Aloo Pyaz ki Bhaji

juliennes of potatoes and onions in chickpeas batter. (Be sure to purchase utensils if you need them from miscellaneous category)

NON-VEGETARIAN: (PER VARIETY)

\$43: SMALL TRAY SERVES 8 – 10 PEOPLE

\$60: MEDIUM TRAY SERVES 22 – 25 PEOPLE

Lahori Murg Tikka

chicken cubes marinated with yogurt, chilli paste and star anise. (Be sure to purchase utensils if you need them from miscellaneous category)

Chicken Malai kabab

chicken kabab in yogurt and cheese marinade. (Be sure to purchase utensils if you need them from miscellaneous category)

Chicken 65

small pieces of chicken tossed with South Indian masala. (Be sure to purchase utensils if you need them from miscellaneous category)

Seekh Kabab

lamb seekh kabab flavored with jalapenos, mint and cilantro. (Be sure to purchase utensils if you need them from miscellaneous category)

MAIN COURSE:

CHICKEN: (PER VARIETY)

\$70: SMALL TRAY SERVES 8 – 10 PEOPLE

\$130: MEDIUM TRAY SERVES 22 – 25 PEOPLE

Tandoori Chicken

half a chicken marinated in yogurt and saffron. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Murg Makhani

chicken in a tomato cream sauce with fenugreek. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Murg Tikka Masala

chicken tikka in onion tomato gravy with fenugreek. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Dum ka Murg**

juicy and tender chicken cooked in its own juices with cashew nut and saffron gravy. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Coorgi Murg

chicken cooked with curry leaves, crushed black pepper in a rich coconut sauce. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

LAMB : : (PER VARIETY)

\$70: SMALL TRAY SERVES 8 – 10 PEOPLE

\$150: MEDIUM TRAY SERVES 22 – 25 PEOPLE

Lamb Neelgiri Korma ** (contains nuts)

lamb in a rich mint and cilantro gravy. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Elaichi Gosht **

lamb in green cardamom sauce. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Bhuna Gosht

lamb curry with crushed black pepper. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Kori Ghasi

Mangalorian chicken specialty in a thick spicy curry. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Lamb Roganjosh

lamb cooked with yogurt and saffron sauce. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

VEGETARIAN: (PER VARIETY)

\$50: SMALL TRAY SERVES 8 – 10 PEOPLE

\$90: MEDIUM TRAY SERVES 22-25 PEOPLE

Paneer Makhan Masala

cottage cheese in a rich tomato cream sauce. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Aloo Gobhi

cauliflower and potatoes tossed with onion and tomatoes flavored dried fenugreek leaves. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Saag Paneer

an all time favorite- cottage cheese in creamy spinach. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Dal Makhani

black lentil -rich and creamy. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

Chana Masala

punjabi style chick peas curry. (Please add rice and bread to go along. Consider adding drinks & dessert. (Be sure to purchase utensils if you need them from miscellaneous category)

SIDE ORDERS: SMALL TRAY -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

Pulao Rice	Small tray: \$30 serves 8-10 people Medium tray: \$50 serves 22-25 people
Nan	\$2 per piece
Garlic Nan	\$2.25 per piece

Cucumber Raita \$27

DESSERT: \$2 PER PERSON (PER VARIETY)

Rice Kheer

Gulab Jamun

Ras Malai** (contains nuts)