



CATERING MENU

Cocktail Hors D'oeuvres (Butler Passed)

VEGETARIAN SELECTIONS

Vegetable Pakora

Assorted vegetable fritters

Veg.Samosa

Filled with potatoes and green peas in triangular shape

Potli Dal Samosa

Fried pastry pocket filled with lentils in moneybag shape

Chilli Poppers

Jalapeño peppers filled with cheddar cheese

Vegetable Cutlets

Patties with mixed vegetable

Paneer Shaslik

Cottage cheese, onion, tomatoes and bell pepper on a cocktail skewer

Paneer Methi Tikki

Fenugreek flavored cottage cheese patties

Paneer Sabudana Tikki

Tapioca coated fried cottage cheese patties

Paneer Chutney Pakora

Cheese Pakora with spicy mint chutney

Paneer Cutlets

Cottage cheese heart shaped patties with veg. stuffing

Paneer Masala Fingers

Spiced cottage cheese fingers

Aloo Sabudana Tikki

Deep fried potato patties coated with tapioca

Achari Aloo Kebab

Potato patties flavored with mango pickle

Veg. Shammi Kebab

Chickpea patties with fresh mixed vegetables

Bhel in Phyllo Dough Cups

Crispy rice and lentil flour spicy savorys served in pastry cups

Bhey Kofta

Patties made from lotus root

Silver Dollar Uttapam

Cocktail size Indian rice pancakes with tomatoes & onions

Silver Dollar Idli

Indian thick rice puffs

Silver Dollar Masala Idli

Cocktail size crispy lentil doughnut

Medu Vada

Cocktail size, thick, plain rice puffs with authentic spices

Vegetable Manchurian

Fried vegetable oodles in a spicy chinese herbs

Gobhi Manchurian

Cauliflower florets, batter fried in a spicy chinese sauce

Veg. Spring Rolls

Vegetable filled chinese wraps

Tempura Vegetables

Batter dipped and deep fried vegetables served with garlic sauce

Golden Fried Baby Corn

Spicy deep fried baby corn served with chilli garlic sauce

Spanakopita

Spinach and cheese filled savory pie

Stuffed Breaded Mushrooms

Bread mushrooms filled with a creamy sauce

Vegetable Triangle

Veg. stuffed crispy fried phyllo triangles stuffed

Kache Kele Ka Kebab

Raw banana patties

Falafel

Spiced ground chickpeas oodles served with hummus dip

Paneer Spinach Roll

Bite size rolls filled with Spinach and Cheese

NON VEGETARIAN SELECTIONS

Multani Chicken Tikka

Char grilled yougurt marinated spicy boneless chicken

Murgh Parda Kebab

Chicken marinated in Kasoori methi, black pepper, coated with eggs and char grilled

Murgh Vindaloo Tikka

Char grilled chicken marinated with Goan spices

Murgh Til Tikka

Char grilled sesame coated boneless chicken

Murgh Adraki Kebab

Clay oven cooked ginger flavored chicken kebab

Murgh Achari Kebab

A pickle flavored char grilled chicken

Murgh Badami Seekh

Seasoned mince of chicken & almonds, set on a skewer & char grilled

Reshmi Kebab

Mince chicken charcoal grilled in a clay oven set on a skewer

Chicken Spring Rolls

Chinese roll-wraps filled with seasoned chicken and vegetables

Murgh Pakora

Chicken fritters

Murgh Lasooni Tikka

Garlic flavored chicken kebab

Murgh Keema Samosa

Fried triangular pastry filled with seasoned minced chicken

Drums of Heaven

Chicken wings – batter fried

Shrimp Toast

Toast slices topped with sesame and ground shrimp

Maachli Amritsari

Fried fish in Punjabi style

Tandoori Salmon

Clay oven cooked fillets of salmon

Noorani Kebab

Minced chicken and lamb cooked on a skewer in a clay oven

Lamb Keema Samosa

Minced Lamb filled fried triangular pastry pockets

Sheekh Kebab

Minced lamb cooked on a skewer in a clay oven

Boti Kebab

Lamb kebab marinated overnight in yogurt and charcoal grilled

Gillafi Kebab

Onion and bell pepper coated minced lamb cooked on a skewer

Lamb Shaslik

Lamb, onion, tomato and bell pepper served on a cocktail skewer

Murgh Kali Mirch

Chicken kebab coated with black pepper

Murgh Kastoori Kebab

Minced chicken kebab flavored with kashmiri spices

Murgh Shaslik

Chicken, tomato, onion and bell pepper served on a cocktail skewer

Murgh Hariyali

Chicken kebab coated with a blend of green herbs

Murgh Tikka

Yogurt marinated char grilled chicken

Kadak Kebab

Clay oven cooked deep fried minced chicken

Malai Kebab

Saffron and cheese flavored char grilled chicken

Chilli Chicken

Chicken flavored with chinese chilli sauce

Chicken Manchurian

Batter fried chicken oodles in a spicy blend of chinese herbs

Chicken 65

Extra spicy south Indian fried chicken

Cocktail Stations (Available at an additional cost)

VEGETARIAN SELECTIONS

Samosa Chat with Channa

Fried triangular turnovers filled with potatoes and topped with chickpeas

Aloo Tikki with Channa

Potato patties served with spiced chickpeas curry

Pani Puri and Sev Batata Puri

Bite size wheat puff filled with tamarind water or yogurt

Raj Kachori Chaat

Crispy wheat puffs filled with potatoes, chickpeas, yogurt and spices

Moong Dal Chilla

Crispy lentil flour crepes served with date chutney

Channa Chaurasia

Spiced chickpeas turnover topped with diced tomatoes and onions

Aloo Chaat Papdi with Dahi Wada

Wheat crispies, chickpeas and potatoes served topped with yogurt

Fruit and Aloo Chaat

Assorted fruits and potato tossed with herbs and spices

Paneer Kathi Kebab

Indian cottage cheese wrap (also known as Bombay Frankie)

Paneer Methi Tikki

Cottage cheese patties flavored with fenugreek leaves

Paneer Palak Tikki

Cottage cheese and spinach patties

Paneer Tikki Masala

Cottage cheese, tomatoes and onions freshly mixed to taste

Pav Bhaji

A melange of vegetables served with special buttered bread

Dosa Station

Crispy lentil and rice crepes filled with potatoes

Uttapam Station

Thick rice pancakes topped with tomatoes and onions

Pasta Station

A choice of two type of pastas and sauces with condiments on side

NON VEGETARIAN SELECTIONS

Murgh Angaare

Charcoal grilled spicy chicken tikka served on a skillet

Murgh Tawa Masala

Charcoal grilled chicken served on a skillet with onions and peppers

Murgh Lasooni Kebab

Garlic flavored chicken kebab served on a skillet

Murgh Hariyali Kebab

Chicken kebab coated with a blend of green herbs on a skillet

Murgh Adraki

Ginger flavored chicken kebab served on a skillet

Murgh Kathi Kebab

Indian chicken wrap--- also known as Bombay Frankie

Chapli Kebab

Ground lamb patties served on a skillet

Sheekh Kebab

Minced lamb cooked on a skewer in a clay oven

YOGURT PREPARATION

Pineapple Raita

Yogurt with pineapple and walnuts

Baingan Raita

Yogurt with eggplant and Indian seasoning

Boondi Raita

Yogurt with soft mini bread puffs and Indian seasoning

Spinach Raita

Yogurt with spinach and Indian seasoning

South Indian Raita

Yogurt with tomatoes, onions and south Indian spices

Tomato/Onion/Cucumber Raita

Yogurt with tomatoes, onions, cucumbers and Indian seasoning

Bhindi Raita

Yogurt with deep fried okra, onions and Indian seasoning

Dahi Bhalla

Yogurt with soft lentil doughnuts

MAIN COURSE

CHICKEN

Murgh Kashmiri

Boneless chicken cubes served in saffron based gravy

Murgh Jalfrezi

Boneless chicken with juliennes of tomatoes, onions and bell peppers

Murgh Hyderabad

Boneless chicken cubes served in spicy South Indian gravy

Murgh Saag

Boneless chicken cubes with spinach

Murgh Makhmal-E-Zafrani

Boneless chicken breasts marinated in saffron and yogurt

Murgh Tikka Masala

Creamy grilled boneless chicken in a velvety sauce

Murgh Keema

Minced chicken cooked in authentic Indian spices

Murgh Makhmali Kofta

Minced chicken roundels served in saffron gravy

Murgh Chettinad

Chicken pieces with bones served in South Indian gravy

Murgh Kadai

Chicken cooked with chunks of tomatoes, onions and bell peppers

Murgh Makhani

Chicken cooked in a rich tomato sauce with cream and butter

Murgh Methi

Boneless chicken cubes with fenugreek leaves

Murgh Khurchan

Shredded chicken cooked with tomatoes and onions

Murgh Dhabba

Homemade style chicken in a light gravy

Murgh Vindaloo

Potatoes and boneless chicken cubes in spicy gravy

Murgh Achari

Mango pickle flavored chicken cubes

Murgh Kali Mirch

Boneless chicken cubes served in cracked pepper gravy

Murgh Tandoori

Chicken marinated in yogurt and cooked in a clay oven

Murgh Shahi Korma

Boneless chicken cubes cooked in creamy gravy

Murgh Do Piazza

Boneless chicken cubes cooked with pearl onions

Murgh Channa

Boneless chicken cubes served with chickpeas

Murgh Badam Pasanda

Chicken cubes cooked in an almond based gravy

FISH (At an extra cost)**Kerala Fish Curry**

Darnes of fish cooked in a coconut gravy flavored with curry leaves

Bengali Fish Curry

Darnes of fish cooked in a mustard sauce

Malabar Meen Curry

Fish steaks marinated in red chilli paste, turmeric lemon juice and pan fried

Meen Moilee Curry

Fish cooked with coconut oil, coconut milk, onions, chilies and turmeric

Goan Fish Curry

Fish darnes cooked with coriander seed, cumin, red chilli and tamarind

LAMB & GOAT**Gosht / Goat Nargisi Kofta**

Hard boiled eggs coated with minced lamb/goat cooked in thick gravy

Gosht / Goat Khara Masala

Boneless lamb/goat cubes cooked with cracked pepper

Gosht / Goat Kolhapuri

Boneless lamb/goat cubes cooked with sesame & poppy seeds and Indian herbs

Gosht / Goat Vindaloo (spicy)

Potatoes and boneless lamb/goat cubes in spicy gravy

Gosht / Goat Keema Mattar

Minced lamb/goat cooked with green peas

Gosht / Goat Do Piazza

Pearl onions served with boneless lamb/goat cubes

Gosht / Goat Achari

Mango pickle flavored boneless lamb/goat cubes

Gosht / Goat Badami

Boneless lamb/goat cubes cooked in an almond based gravy

Gosht / Goat Kadai

Lamb/goat cooked with chunks of tomatoes, onions and bell peppers

Rogan Josh

Boneless lamb/goat cooked with its own juices in light gravy

Gosht / Goat Saag

Boneless lamb/goat cubes cooked with finely chopped spinach

Gosht / Goat Dal

Boneless lamb/goat cubes cooked with lentils

Gosht / Goat Chilli Masala

Lamb/Goat cooked with slit whole green chillis

Gosht / Goat Korma

Boneless lamb/goat marinated in yogurt and cooked to perfection

Leg of Lamb / Goat (carving station) available at an additional cost

PANEER

Paneer Kali Mirch

Cracked pepper flavored cottage cheese

Paneer Bhujia with Mattar

Ground homemade cottage cheese with green peas

Paneer Kaju Phool Makhana

Cashew nut and stone flower served with cottage cheese cubes

Paneer Capsicum Masala

Cottage cheese cubes cooked with green bell pepper

Paneer Methi

Fenugreek leaves with cottage cheese cubes

Paneer Korma

Cottage cheese cooked with yogurt in creamy sauce

Paneer Makhani

Cottage cheese in rich tomato sauce with cream and butter

Palak Paneer

Spinach and cottage cheese cubes

Paneer Sabzi Tak-a-tak

Mixed vegetable and cottage cheese cubes

Paneer Jalfrezi

Juliennes of tomatoes, onions and bell peppers with cottage cheese

Malai Kofta

Cottage cheese dumplings in creamy sauce

Kadai Paneer

Cottage cheese with chunks of tomatoes, onions and bell peppers

Achari Paneer

Mango pickle flavored cottage cheese

Mattar Paneer

Green peas and cottage cheese cubes

Kofta Dil Khush

Fruit and cottage cheese dumplings in creamy sauce

Sham Savera

Spinach and cottage cheese dumplings in butter based gravy

VEGETABLES

Methi Malai Mattar

Fenugreek leaves and green peas cooked in creamy sauce

Makkai Kumbh Masala

Baby corn and mushrooms cooked in creamy sauce

Bharvan Mirch

Stuffed banana peppers with choice of cottage cheese or vegetables

Mushroom Mattar

Mushrooms and green peas cooked in a light sauce

Vegetable Jalfrezi

Juliennes of tomatoes, onions and bell peppers with mixed vegetables

Sarson Ka Saag

Thick curry made from ground mustard leaves

Mix fresh vegetables on Tawa

Choice of two vegetables and one accompaniment (on a skillet)

Vegetable Sabzi Tak-a-tak

Mixed vegetables served on a skillet

Aloo Palak Bhaji

Finely chopped spinach with potatoes

Jeera Aloo

Cumin seed flavored potatoes

Dum Aloo Kashmiri

Scooped potatoes filled with dry fruits and nuts in a creamy sauce

Dum Aloo Masala

Steamed potatoes in a creamy sauce

Methi Aloo

Fenugreek leaves flavored potatoes

Aloo Baingan

Eggplant and potatoes

Aloo Dahiwala

Potatoes cooked in a yogurt based gravy

Gobhi Aloo Mattar

Cauliflower, potatoes and green peas cooked on a slow flame

Spinach Kofta in Makhani Sauce

Finely chopped spinach roundels served in butter based curry

Spinach Kofta in Punjabi Kadi

Finely chopped spinach roundels served in a yogurt curry

Spinach Kofta

Finely chopped spinach roundels served in a mustard leaf curry

Gobhi Mussallam

Whole head of cauliflower cooked in a clay oven

Bhindi Masala

Spiced okra cooked with onions

Achari Baingan

Whole baby eggplant flavored with mango pickle

Stuffed Baingan Masala

Whole baby eggplant slit four and stuffed with Indian spices

Bagare Baingan

Whole baby eggplant in a hyderabadi style curry

Kurkuri Bhindi

Okra lightly dipped in corn flour batter and crispy fried

Baingan Bhartha

Eggplant concasse cooked with green peas

Gujrati Kadi

A thin yogurt based gravy---Gujrati style

Punjabi Kadi

A thick yogurt based gravy---Punjabi style

Sindhi Kadi

A thick yogurt based gravy--- Sindhi style

LENTILS

Dal Makhani

Black lentils cooked in butter based gravy

Channa Pindi

Spiced chickpeas and onions

Punj Ratni Dal

Blend of five lentils cooked on a low flame

Rajmah

Red kidney beans cooked on a low flame

Lobhiah Mushroom

Black-eyed beans cooked with mushrooms

Kala Channa

Black chickpeas

Dal Saag

Split lentils with spinach

Aloo Channa

Potatoes and spiced chickpeas

RICE

Patiala Pullao

Rice with black chickpeas and cubes of cottage cheese

Saffron Jeera Peas Pullao

Saffron rice with cumin seeds and green peas

Vegetable Biryani

Fine grain basmati rice mixed with vegetables and spices cooked on slow fire

Vegetable Pullao

Rice cooked with mixed vegetables

Peas Pullao

Rice with green peas

Kashmiri Pullao

Rice with dry fruits and nuts

Saffron Pullao

Rice cooked with Saffron

BREADS

Assorted Breads

Assorted tandoori breads (Naan, Lachha Paratha)

Paratha

(Aloo, Gobi, Vegetable)

Tawa Rotis

Assorted handmade breads (Paratha, Phulkas)

Pudina Paratha

Onion Kulcha

Roomali Roti

Paper-thin bread

Makki Ki Roti

Flat corn bread

SALADS/PICKLES/CONDIMENTS

Green Chilli Pickle

Carrot Pickle

Mango Pickle

Mango Chutney

Mixed Greens

Kachumber Salad

Carrot Salad

Potato Salad

Chickpeas Salad

Macaroni Salad

Fried Chillies

Green Chillies

Lemon

Green Salad

Cucumbers

Raw Sliced Onions
and many more...

DESSERTS

Kulfi

Traditional Indian Ice Cream

Ice-cream

(Mango, Vanilla, Kesar/Pista, etc.)

Moong Dal Halwa

Lentil cooked with sweetened milk and served warm

Doodhi Halwa

Green pumpkin cooked with sweetened milk and served warm

Badam Halwa

Ground almonds cooked in milk and sweetened syrup and served warm

Gajjar Halwa

Freshly grated carrots cooked with sweetened milk and served warm

Rasmalai

Creamed cheese patty served in condensed milk

Rasgulla

Roundels of creamed cheese in sweetened syrup

Fresh Fruit Salad

Assorted seasonal fruit salad

Gulab Jamun

Deep-fried roundel of cottage cheese and flour in sweetened syrup

Angoori Jamun

Mini deep-fried roundel of cottage cheese and flour in sweetened syrup

Angoori Jamun In Rabri

Mini deep-fried roundel of cottage cheese and flour in condensed milk

Cheena Kheer

Mini roundels of creamed cheese served in condensed milk

Desserts

*** Assorted Indian mithai is available at an additional cost***

*** International Viennese Dessert display

(Including: Indian mithai, French and Italian cakes and pastries, chocolate dipped strawberries and baklava)

available at an additional cost***