



Appetizers

Vegetarian:

- Bhel Puri
- Dahi Bhalla
- Pakoras: Kale, Vegetable, Paneer, Mixed Vegetables
- Veg Cocktail Samosas
- Aloo Tikki
- Aloo Mutter Tikki
- Hara Bhara Kabab
- Vegetable Cutlets
- Gobi Manchurian
- Soy Chili
- Vegetable Manchurian
- Honey Chili Potatoes
- Veg Spring Rolls
- Gobhi 65

Non-Vegetarian

- Chili Chicken
- Chicken 65
- Chicken Pakora
- Chicken Manchurian
- Malai Chicken Kabab
- Chicken Tikka
- Chicken Reshmi Kabab
- Chicken Hariyali Kabab

- Achari Chicken Kabab
- Tandoori Chicken
- Chicken Tangdi Kabab
- Bhevda Chicken

Upgrades:

- Lamb Sheekh Kabab
- Lamb Chops
- Tava Gosht (Lamb)
- Keema Samosa
- Tandoori Shrimp
- Shrimp Till Tilka
- Shrimp Dry Fry Masala

Stations:

Raj Kachori Station:

Mini Kachoris, Potato Sprouted Moong, Chickpeas, Papri, Sweet Yoghurt, Tamarind Chutney, Mint Chutney, Thin Sev, House Chaat Masala

Pani Puri Station:

Assorted Pani Puri, Choice of three “pani” chickpea and potato filing, also served in Shot Glasses as passed.

Aloo Tikki Station:

Mini Aloo ki Tikki, Fried Onions, Chaat Masala, Sweet Yogurt, Tamarind chutney, Mint Chutney

Samosa Chat Station:

Veg cocktail samosas, Onions, Chickpeas, Potato, Sweet Yogurt, Tamarind chutney, Mint Chutney, House Chaat Masala

Papdi Chat Station:

Papdi, Chickpeas, Potato, Sweet Yogurt, Tamarind Chutney, Mint Chutney, House Chaat Masala

Tava Station:

Vegetables – Potatoes, Cauliflower, Onions, Green Bell Peppers, Paneer

Entrees

Vegetarian – Choose Two

- Paneer Makhani
- Kadhai Paneer
- Palak Paneer
- Shahi Paneer
- Mutter Paneer
- Paneer Bhurji
- Vegetable Jal Frezi
- Soy Masala
- Kadhai Aloo
- Dum Aloo
- Aloo Palak
- Aloo Kali Mirch
- Jeera Aloo
- Aloo Mutter
- Chana Masala
- Navratan Korma
- Malai Korma
- Methi Mutter Malai
- Navratan Korma
- Kumbh Mutter Curry
- Mutter Palak
- Saag Corn
- Aloo Gobhi

- Bhuni Gobhi
- Mirchi Ka Salan
- Baingan Bharta
- Bagara Baingan

Non-Vegetarian – Choose Two (one chicken/one lamb or goat)

- Chicken Makhani
- Chicken Tikka Masala
- Chicken Kadhai
- Chicken Saag
- Chicken Curry
- Dhania Chicken
- Chicken Badami
- Chicken Korma
- Chicken Chettinand
- Methi Chicken
- Chicken Vindaloo
- Hyderabad Chicken
- Mughlai Chicken

- Lamb Rogan Josh
- Lamb Chettinand
- Lamb Badami
- Khadai Gosht
- Lamb Saag
- Lamb Vindaloo
- Lamb Chili Masala
- Methi Gosht

- Goat Curry
- Goat Kadhai

- Shrimp Vindaloo
- Goan Shrimp Curry
- Apolo Fish Curry

- Kerala Fish Curry

Rice Entrees Upgrades:

- Vegetable Biryani
- Chicken Biryani
- Lamb Biryani
- Goat Biryani

Indo-Chinese (Choice of Chicken or Vegetables)

- Hot & Sour Soup
- Sweet Corn Soup
- Manchow Soup
- Crispy Honey Chili Potatoes
- Veg Spring Rolls
- Chicken Lollipop
- Szechwan Pepper
- Pepper Fry (Dry)
- American Chop Suey
- Chili Chicken Dry or Gravy
- Manchurian Dry or Gravy
- Hot Garlic Sauce
- Ginger Garlic Sauce
- Szechwan Chili Garlic Chicken

Rice/Noodles

- Hakka Fried Rice
- Hakka Noodles
- Szechwan Hakka Noodles

Desserts:

Gulab Jamun
Kheer
Gajjar Ka Halwa
Rasmalai
Moong Dal Halwa
Fruit cocktail custard
Pista Kulfi
Mango Kulfi

Full Service Package Inclusions:

- Customized Printed Menu Cards
- Indian themed displays on buffet table

Service Charge, Gratuities, Administrative Fees, Taxes:

All prices are subject to 20% Service charge, 10% tax.

Delivery Fee:

Delivery fee of \$50-300 will be applicable based on distance of the venue between 3-50 miles.

Rental Fee:

Prices do not include any rentals.

Service Reps:

Food Handlers: \$250 per handler

Station cooks: \$350 per cook

Deposit:

An initial deposit of 50% on your minimum attendance is required to secure your catering order as definite. This deposit is non-refundable and is applied to your

final balance. The deposit schedule will be on your contract to make up your final balance. The final payment is required one (1) month prior to the function. Accepted forms of payment are credit card, debit card, personal check or cash.

Guarantees:

A final confirmation or “guarantee” of your anticipated number of guests must be specified by 12:00 pm, (10) ten business days prior to your event.

Minimum attendance:

Package prices are based on a minimum of 25 people.