

Legumes

Chana Masala

Chick peas cooked with ginger, garlic, onions, tomatoes, fresh-ground herbs and spices

Dal Makhani

Lentils and kidney beans cooked with onions, tomatoes, ginger, garlic, herbs, spices and cream

Pakora Kadhi

Fritters cooked in a sauce made from yogurt & chick pea flour

Sambar

South Indian Lentil Soup

Tadka Dal

Yellow lentils cooked with onions, tomatoes, ginger, garlic, whole red peppers, cumin and mustard seeds

Vegetable Entrées

Aloo Gobi Masala

Potatoes and cauliflower sautéed in a thick gravy with onions, garlic, ginger and spices

Avial

Mixed vegetables cooked in a yogurt and coconut based sauce

Baghara Baingan

Whole baby eggplant cooked in a peanut, sesame seed and coconut based sauce

Baingan Bharta

Eggplant roasted, mashed and cooked with peas, cream and a blend of herbs and spices

Bhindi Masala

Okra sautéed with onions, tomatoes and a delectable blend of spices

Dum Aloo

Baby potatoes cooked in a thick tomato and cream based sauce

Malai Kofta

Potato and cheese balls cooked in an onion, tomato and cream sauce

Masala Aloo

Baby potatoes cooked with bell peppers & onions in a thick tomato and onion sauce

Navratan Koorma

Mixed vegetables and cashews cooked in an onion, cashew and cream based sauce

Pav Bhaji (Pav not included in price)

Toasted dinner rolls served with curried mashed potatoes & other vegetables

Vegetable Jalfrazie

Stir-fried vegetables cooked in a tomato based gravy with spices

Vegetable Manchurian

Mixed vegetable fritters sautéed in a celery & soy sauce

Vegetable Tikka Masala

Mixed vegetables cooked in a thick tomato and cream based sauce

Vegetable Hakka Noodles

Soft noodles sautéed with assorted diced vegetables, soy sauce & spices

Paneer Entrées

Kadai Paneer

Paneer cheese sautéed with bell peppers, onions and a delicious blend of spices

Mutter Paneer

Paneer cheese cubes cooked with peas in a tomato and cream based sauce

Palak Paneer

Paneer cheese cubes simmered in pureed spinach with spices and cream

Paneer Makhani

Paneer cheese cubes cooked in a mild tomato, onion and cream sauce

Paneer Tikka

Paneer cheese cubes grilled in a clay oven and served with grilled vegetables

Shaam Savera

Spinach and paneer cheese balls cooked in an onion, tomato and cream sauce

Shahi Paneer

Paneer cheese cubes cooked in a tomato, onion, cashew and cream based sauce

Chicken Entrées

Butter Chicken

Marinated chicken grilled in a clay oven, then cooked in a thick onion, tomato and cream sauce

Chicken Curry

Chicken cooked in a tomato and onion sauce with a blend of spices

Chicken Koorma

Chicken cooked with cashews in an onion, cashew and cream based sauce

Chicken Tikka Masala

Marinated chicken breast grilled in a clay oven and cooked in a tomato, onion and cream based sauce

Chicken Vindaloo

Chicken cooked in a hot tomato, pepper and vinegar based sauce with potatoes

Kadai Murg

Chicken cooked with onions and peppers in a thick onion and tomato gravy

Murg Dahi Masala

Chicken cooked with yogurt and a blend of spices

Murg Dopiaza

Chicken cooked with onions, garlic, tomatoes, in a thick sauce

Murg Hara Masala

Chicken cooked with fresh cilantro, mint, green chilies and spices

Chettinadu Pepper Chicken

Chicken cooked with onions and tomatoes in a spicy coconut, pepper and fennel seed gravy

Lamb Entrées

Gosht Dopiaza

Lamb cooked with onions, garlic, tomatoes, in a thick sauce

Gosht Hara Masala

Lamb cooked with fresh cilantro, mint, green chilies and spices

Gosht Rogan Josh

Lamb cooked in an onion and tomato sauce flavored with cardamom

Lamb Curry

Lamb cooked in a tomato and onion sauce with a blend of spices

Lamb Koorma

Lamb cooked with cashews in an onion, cashew and cream based sauce

Lamb Vindaloo

Lamb cooked in a hot tomato, pepper and vinegar based sauce with potatoes

Chettinadu Pepper Lamb

Lamb cooked with onions and tomatoes in a spicy coconut, pepper and fennel seed gravy

Shrimp Entrées

Shrimp Curry

Shrimp cooked in a tomato and onion sauce with a blend of spices

Shrimp Koorma

Shrimp cooked with cashews in an onion, cashew and cream sauce

Shrimp Masala

Shrimp cooked in a thick masala with onions, ginger, garlic and tomatoes

Shrimp Vindaloo

Shrimp cooked in a hot tomato, pepper and vinegar based sauce with potatoes

Tray Catering Prices

Menu Item	Half Gallon	1/3 Tray	½ Tray	Full Tray	
Legumes	\$28.00	\$35.00	\$44.00	\$80.00	
Vegetable Entrées	\$29.00	\$38.00	\$51.00	\$90.00	
Paneer Entrées	\$32.00	\$43.00	\$58.00	\$100.00	
Chicken Entrées	\$34.00	\$48.00	\$64.00	\$112.00	
Lamb Entrées	\$39.00	\$56.00	\$75.00	\$140.00	
Shrimp Entrées	Not Available	\$80.00	\$120.00	\$210.00	
Tandoori Chicken	Not Available	\$46.00	\$60.00	\$110.00	
<u>Rice & Biryani</u>					
Steamed Rice	Not Available	\$18.00	\$28.00	\$48.00	
Vegetable Pulao/Jeera Rice	Not Available	\$25.00	\$36.00	\$62.00	
Noodles/Fried Rice	Not Available	\$36.00	\$48.00	\$85.00	
Vegetable Biryani	Not Available	\$40.00	\$53.00	\$95.00	
Chicken Biryani	Not Available	\$44.00	\$60.00	\$105.00	
Lamb Biryani	Not Available	\$52.00	\$70.00	\$125.00	
Size of Raita served with Biryani	Not Available	32 Oz.	64 Oz.	1/3 Tray	
<i>*Paneer Makhani, Shaam Savera & Chicken Tikka Masala – 10% Additional!</i>					
<u>Appetizers: Served with appropriate sauces</u>					
Mixed Pakora / Dahi Vada / Khaman Dhokla	Not Available	\$35.00	\$45.00	\$85.00	
Chaat Papdi	Not Available	Not Available	\$55.00	\$95.00	
Chili Paneer	\$32.00	\$43.00	\$58.00	\$100.00	
Chili Chicken	\$32.00	\$43.00	\$58.00	\$100.00	
Chicken Tikka / Chicken Seekh Kabab	Not Available	\$52.00	\$70.00	\$130.00	
Lamb Seekh Kabab	Not Available	\$64.00	\$90.00	\$165.00	
	1 – 24 pieces	25 – 49 Pieces	50 – 99 Pieces	Over 100 Pieces	
Vegetable Samosa / Cut Mirch	Menu Price	\$1.30	\$1.10	\$0.90	
Aloo Tikki / Kachori	Not Available	\$0.65	\$0.55	\$0.45	
Veg. Cutlet / Spring Rolls	Not Available	\$0.90	\$0.75	\$0.65	
Idly/Vada <i>Served with Coconut & Tomato Chutney</i>	Menu Price	\$1.25	\$1.10	\$0.95	
<u>Breads:</u>					
Naan	Menu Price	\$1.50	\$1.35	\$1.20	
Paratha	Menu Price	\$2.00	\$1.70	\$1.40	
<u>Desserts:</u>					
Ras Malai	Menu Price	\$1.40	\$1.25	\$1.10	
Gulab Jamun	Menu Price	\$1.15	\$1.00	\$0.85	
Gaajar Halwa / Kheer	\$7.00 / lb	<i>*1 lb feeds approximately 5 people minimum of 3 lbs</i>			
<u>Accompaniments:</u>					
Papad	\$0.50 per piece				
Raita	<u>32 Oz.</u> - \$10.00	<u>64 Oz.</u> - \$17.00	<u>1/3 Tray</u> - \$29.00	<u>½ Tray</u> - \$40.00	
Kachumber	Not Available	<u>64 Oz.</u> - \$15.00	<u>1/3 Tray</u> - \$27.00	<u>½ Tray</u> - \$36.00	
Quantity Planning Guide					
<u>Entrées & Appetizers</u>		<u>Rice</u>		<u>Accompaniments</u>	
Half Gallon – serves	12 – 15	1/3 Tray – serves	15 – 20	<u>Raita</u>	<u>Kachumber</u>
1/3 Tray – serves	20 – 25	½ Tray – serves	25 – 30	32 Oz. – serves	~ 20 N/A
½ Tray – serves	30 – 40	Full Tray – serves	45 – 60	64 Oz. – serves	~ 40 ~ 25
Full Tray – serves	60 – 75			1/3 Tray – serves	~ 70 ~ 40
				½ Tray – serves	~ 100 ~ 70
		<u>Bread</u>			
Above guidelines are estimated based on menus of at least three entrées & appetizers		We suggest 3/4th of a Naan per person We suggest 1 Paratha per person			
Advanced notice for all catering orders is appreciated <i>*Some items require additional notice</i>					