



CATERING MENU

COCKTAIL HORS D'OEUVRES

VEGETARIAN

- Pesto Cilantro Paneer Tikka/ Khade Masala Paneer Tikka/ Roasted Ajwain Paneer Tikka
- Cajun Spiced Paneer Tikka/ Achari Paneer Tikka/ Kasoori Methi Paneer Tikka
- Tandoori Mushrooms/ Tandoori Gobi
- Paneer Fingers/ Chili Paneer
- Gobi Manchurian/ Gobi Bezule
- Tandoori Artichoke Hearts/ Tandoori Mustard Broccoli
- Cocktail Samosa/ Mixed Veg Pakora
- Goat Cheese & Asparagus Tikki/ Olive & Feta Tikki
- Rajmah ki Shammi/ Chane Ke Kebab
- Apricot Tikki or Apricot & Goat Cheese Tikki
- Mushroom & Beetroot Tikki/ Beetroot & Goat Cheese Tikki
- Railway Cutlets/ Hara Bhara Kebab
- Veg Spring Rolls
- Mini Avocado Bhel/ Palak Chaat/ Potato Sphere & Ragda Chaat
- Jackfruit Tacos/ Anardana Aloo Tacos
- Babycorn Manchurian
- Cream Cheese & Jalapeno Balls
- Assorted Papdi Canapes



MEAT APPETIZERS

- Baluchi Chicken Tikka/ Nimbu Achar Ka Chicken Tikka/Zafrani Chicken Tikka
- Cajun Spiced Chicken Tikka/ Cheddar & Green Chili Chicken Tikka
- Smoked Chicken Kebab/ Basil Chicken Seekh
- Olive Chicken Tikka/ Lasooni Chicken Kebab
- Chilli Chicken/ Chicken Manchurian/ Mongolian Chicken
- Lamb Seekh Kebab/ Lamb Chops/ Barrah Kebab
- Shami Kebab/ Galouti Kebab
- Keema Mutter Puffs

FISH AND SEAFOOD APPETIZERS

- Tandoori Harissa Shrimp/ Tandoori Shrimp
- Bacon wrapped wasabi Shrimp
- Gunpowder Shrimps
- Tandoori Ajwain Salmon
- Tandoori Methi Salmon
- Goan Fish Cutlets
- Amritsari Fish Fingers
- Tandoor Grilled Citrus Seabass



MAIN COURSE

VEGETARIAN

- Paneer Lababdar/ Handi Paneer
- Paneer Shimla Mirch/ Paneer Khurchan
- Paneer Kaju Makhana/ Matar Paneer Makhana
- Paneer Butter Masala/ Paneer Makhni
- Palak Paneer/ Saag Paneer
- Kumbh Singhada Saag/ Sarson Ka Saag (seasonal)
- Fig & Walnut Kofta/ Prunes and Almond Kofta
- Malai Kofta/ Kacche Kele Ke Kofta
- Sundried Tomato & Mozzarella Kofta/ Pesto infused sauce
- Asparagus and Peas kofta/ Oppo Squash and Raisin Kofta in spinach sauce
- Shitake Mushroom Kofta/ Apricot and Goat Cheese Kofta
- Kadai Vegetables/ Nimbu Makhana Subz/ Kolhapuri Subz
- Cauliflower & Beans Poriyal/ Adraki Aloo Gobi/ Gobi Matar Ki Burji
- Punjabi Kathal Masala/ Dum Aloo Benarsi/ Hing Dhaniya Ke Aloo
- Kasundi Aloo Asparagus
- Bhindi Masala/Bhindi Do Pyaza/ Amchuri Bhindi
- Green Beans Poriyal/ Beetroot Poriyal
- Kalonji Baingan/ Baingan Bharta/ Khatte Meethe Baingan/ Hyderabad Baingan
- Dal Makhni/ Panchratna Dal/ Peeli Dal Tadka/ Langar wali Daal
- Choley Peshawari/ Rajma Masala/ Dhaba Dal (Black Dal)



MEAT ENTREE

- Butter Chicken/ Chicken Tikka Masala
- Achari Chicken Curry/ Frontier Chicken Curry/ Methi Chicken
- Kadai Chicken/ Chicken Do Pyaza/ Dum Ka Murg
- Palak Methi Chicken
- Nawabi Chicken Korma
- Malabar Chicken/ Chicken Chettinad
- Ghee Roast Boti Masala
- Lamb Roganjosht/ Bhuna Gosht/ Kadai Gosht
- Lamb Saag
- Aloo Gosht/ Dhaba Gosht/ Dum Ka Gosht/

Options in Baby Goat are available too.

FISH AND SEAFOOD ENTREE

- Malvani Fish Curry/ Srilankan Fish Curry/ Fish Moilee/ Punjabi Ajwain Fish Curry
- Coconut Shrimp Curry/ Shrimp Lababdar/ Kadai Shrimp



BIRYANI & PULAO

- Dum Chicken Biryani/ Lamb Biryani/ Baby Goat Biryani
- Vegetable Biryani/ Vegetable Kofta Biryani/ Kathal (Jackfruit) Biryani
- Wild Mushroom Biryani
- Masala Chana Pulao/ Mint & Raisin Pulao/ Cumin & Caramelized Onion Pulao
- Green Peas Pulao/ Vegetable Pulao/ Mushroom Pulao/ Cranberry Pulao
- Saffron Rice/ Steamed Basmati Rice/ Jeera Pulao

BREADS

- Classic Naan/ Garlic and Cilantro Naan/ Bullet Naan
- Rosemary & Olive Oil Naan/ Pesto Naan
- Herbed Goat Cheese Kulcha/ Wild Mushroom & Truffle Oil
- Potato & Cumin Naan/ Onion & Green Chili
- Applewood Smoked Bacon Naan
- Ajwain Poori/ Methi Poori/ Palak Poori



COLD ACCOMPANIMENTS

- Mint & Cucumber Raita/ Boondi Raita
- Green Apple Raita
- Pineapple Raita
- Cranberry Raita
- Avocado Raita
- Spinach Raita
- Okra Pachadi/ Onion Pachadi
- Roasted Beet & Orange Salad with Feta
- Kachumber Salad
- Green Apple and Fennel Salad
- Baby Spinach Goat Cheese & Cranberry Salad
- Desi Salad (Batons of cucumber, tomato, onion, carrots)

DESSERTS

- Moong Dal Halwa/ Gajar Halwa
- Rice Kheer/ Phirni
- Gulab Jamun/ Rasmalai
- Mango Saffron Panna Cotta/ Raspberry Panna Cotta/ Lemongrass Panna Cotta
- Chocolate Rasmalai Mousse/ Chocolate Mousse
- Baklava (Chocolate & Nuts/ Gajjar Halwa)
- Chai Tiramisu/ Rasgulla Tiramisu/ Churro Tiramisu
- Mithai Ki Chaat (Gajjar Halwa, Gulab Jamun, Rasgulla tossed in rabri) **Extra Charge**
- Live Jalebi with Rabri **Extra Charge**
- Live Malpua and Rabri **Extra Charge**



LIVE STATIONS **[Extra Charge]**

- Chaat Station (Please Choose)
 - Paani Poori
 - Avocado Bhel
 - Bhalla Papdi Chaat
 - Aloo Chaat

- Samosa Chaat
- Bharwan Tikki and Chole
- Bhel Puri
- Chilled Chicken Chaat
- Aloo and seekh kebab Chaat
- Parsi Fruit Chaat
- **Indo Chinese Station (Please Choose)**
 - Veg or Chicken Chow Mein
 - Veg or Chicken Momos
 - Gobi Manchurian
 - Babycorn Manchurian
 - Chili Chicken
 - Szechuan Chicken or Lamn
 - Choices of fried Rice
 - lamb, chicken, tofu or veg in soy garlic sauce
 - lamb, chicken, tofu or veg in hot garlic sauce
 - lamb, chicken, tofu or veg in black bean sauce
- **South Indian Station (Please Choose)**
 - Live Varieties of Dosa with Sambar and Chutney
 - Varieties of Uttapam
 - Idli
 - Vada
 - Mysore Vada
 - Paniyaram
- **Mumbai Station (Please Choose)**
 - Pav Bhaji
 - Keema Pav
 - Vada Pav
 - Bhel Puri
- **Delhi Station (Please Choose)**
 - Delhi Ke Chole Bhature
 - Kathi Rolls (veg and meat)
 - Aloo Tawa Chaat
 - Station wali Poori Aloo
 - Dal Kachori and methi dana wale aloo
- **Live Tandoor Stations**
- **Indo Mex Station**
 - Array of meat and veg tacos: cajun chicken, pulled lamb, jackfruit, aloo anardana, gobi matar, kadai veg, kadai paneer
 - Choice of Burritos: chicken biryani & CTM burrito, paneer lababdar, kadai paneer
 - lime & cilantro rice
- **Italian Station**
 - Curry leaf pesto pasta
 - makhni pasta
 - pasta alfredo
 - eggplant parmigiana
 - chicken parmigiana
 - lamb stroganoff
 - array of breads and roll