



CATERING MENU

Your source for the Best Food

Pricing varies on how many guests and dishes you would like to order. For 25 or more guests we recommend going with the full menu and charge by person. The other option would be buying them by Tray.

CHOICE A

Choice of **TWO** vegetarian appetizers with option of ONE non-vegetarian and ONE vegetarian appetizer.

Choice of **THREE** vegetarian main courses with option of TWO vegetarian and ONE non-vegetarian dishes

Choice 1 Rice dish, Nan bread, 1 Yogurt dish, 1 Dessert and 2 side items

CHOICE B

Choice of **THREE** vegetarian appetizers with option of ONE non-vegetarian and TWO vegetarian appetizer.

Choice of **FOUR** vegetarian main courses with option of THREE vegetarian and ONE non-vegetarian dishes

Choice 1 Rice dish, Nan bread, 1 Yogurt dish, 2 Dessert and 3 side items, 1 beverage.

CHOICE C

Choice of **FIVE** vegetarian appetizers with option of TWO non-vegetarian and THREE vegetarian appetizer.

Choice of **FIVE** vegetarian main courses with option of FOUR vegetarian and ONE non-vegetarian dishes or TWO non-vegetarian and THREE vegetarian.

Choice 2 Rice dish, assorted breads, 1 Yogurt dish, 2 Dessert and 3 side items, 1 beverage.

Items marked * are premium items additional charges apply.

Additional charges apply if on-site cooking requested.

\$150 per attendant for cooking on site. The number of attendants range from minimum two attendants. Additional attendants depending upon number of items.

APPETIZERS

VEGETARIAN

- Spring Rolls *crisp thin crepes filled with shredded vegetables*
- Samosa *golden crisp triangles with mildly spiced potatoes and peas*
- Mini Samosa *small version of golden crisp triangles with mildly spiced potatoes and peas*
- Pakora *mildly spiced assorted vegetable fritters*
- Mysore Bajji *flour balls battered and fried*
- Allu Bajji *potato pieces battered and fried*
- Chilly Bajji *chilies battered and deep fried*
- Veg. Manchurian *minced vegetables tossed with manchurian sauce*
- Gobi Manchurian *crispy cauliflower tossed with manchurian sauce*
- Allu Tikka *potato patties*
- Cutlet *mashed vegetable fritters*
- Channa Chat *mixture of chickpeas, potatoes, cucumber and onions garnished with cilantro and mild sauce.*
- Bhel Poori *a mixture of assorted crisps and noodles tossed with onions, potatoes, tomatoes and chutney*
- Mysore Vegetable Bonda *fried balls of vegetables and flour*
- Allu Bonda *minced vegetables with spices bread crumbed and deep fried*
- Allu 65 *marinated potato pieces deep fried.*
- *Paneer Pakora *cheese fritters with spicy mint chutney*
- Veg. Hariyali Kabab *mashed vegetable fritters done on skewers*
- *Chilly Paneer *paneer flavored with chinese chilly sauce*
- Masala Vada *channa dal patties deep fried*
- Pav Bajji *spicy vegetable curry served with bread rolls*
- Mushroom 65 *marinated mushrooms deep fried. A bar room snack found all over southern India*

NON-VEGETARIAN

- Kalmi Kabab *chicken marinated in cashew paste, yogurt and green chilies*
- Tandoori Chicken *chicken marinated in our special recipe and then cooked in clay oven.*
- Chicken Tikka *tender pieces of chicken breast roasted on skewers in Tandoor.*

- | | |
|--|--|
| <ul style="list-style-type: none"> ■ Chicken 555 ■ Chicken 65 ■ Lemon Chicken ■ Shole Kabab ■ *Masala Fried Fish ■ *Masala Grilled Fish ■ *Fish 65 ■ *Lamb Chops ■ Lamb Shekh Kabab ■ *Chilly Shrimp ■ *Tandoori Shrimp ■ Tangri Kabab ■ Chicken Achari Kabab ■ Chicken Pepper Kabab ■ Chicken Hariyali Kabab | <p><i>boneless chicken sautéed in spicy sauce and garnished with cashew nuts, curry leaves and red chilly sauce</i></p> <p><i>spiced chicken fritters.</i></p> <p><i>boneless chicken sautéed in spicy lemon sauce and flavored with gin</i></p> <p><i>mildly spiced boneless fish fritters</i></p> <p><i>mildly spiced fish grilled</i></p> <p><i>spicy fish fritters.</i></p> <p><i>trimmed loin lamb chops cooked Indian style.</i></p> <p><i>minced lamb mixed with onions, herbs and spices, then skewered and grilled in the tandoor.</i></p> <p><i>shrimp flavored with chinese chilly sauce</i></p> <p><i>shrimp cooked in the clay oven.</i></p> <p><i>chicken kebabs</i></p> <p><i>chicken kebabs flavored with tangy pickle</i></p> <p><i>chicken kebabs flavored with pepper.</i></p> <p><i>chicken kebabs flavored with different green herbs</i></p> |
|--|--|

MAIN COURSE

Chicken

- | | |
|--|---|
| <ul style="list-style-type: none"> ■ Andhra Chicken Curry ■ Chicken Hyderabadi ■ Chicken Tikka Masala ■ Butter Chicken ■ Chicken Kurma ■ Chicken Chetinadu ■ Chicken Jalfreize ■ Chicken Neelgiri Kurma ■ Chicken Bhuna ■ Chicken Methiwala ■ Chicken Dhahiwala ■ Chicken Saag | <p><i>chicken cooked with delicately spiced curry sauce</i></p> <p><i>boneless chicken sautéed with spiced sauces</i></p> <p><i>chunks of Chicken grilled in clay oven and then cooked in a light creamy tomato sauce with bell peppers and Onions</i></p> <p><i>chicken cooked butter in a light creamy sauce.</i></p> <p><i>boneless chicken cooked in creamy sweet & spicy with mild spices</i></p> <p><i>succulent boneless chicken cooked in a spicy gravy with coconut milk and pepper</i></p> <p><i>a dish specially marinated with Fresh ground Spices and cooked with Fresh Ginger, Garlic, Green chilies, Tomatoes</i></p> <p><i>tender chicken cooked with Special Spices</i></p> <p><i>tender chicken cooked with methi leaves and cashew nut paste</i></p> <p><i>chicken cooked with onions and yogurt with special spices</i></p> <p><i>chicken finished with mildly spiced spinach</i></p> |
|--|---|

- Murgh Dhaniya *chicken cooked with onions and dhaniya with special spices*
- Chicken Laljwab *tender chicken cooked with tomato sauce and little onions*
- Chennai Kadia Chicken *chicken cooked with onions, bell pepper and special spices*
- Chicken Kadai *a northwest frontier specialty, chicken cooked with fried curry leaves, yogurt & spices*
- *Chicken Fry *chicken cubes sautéed with southindian spices and curry leaves*
- Chicken Kurma Methi *ground chicken with methi leaves and cashew nut paste*
- Chicken Kofta Lajwab *ground chicken balls are cooked with tomato sauce and little onions*
- Chicken Kofta Curry *ground Chicken balls cooked with onions sauce and indian Spices*
- Chilly Chicken *boneless chicken sautéed with spiced sauces & chilies, herbs & spices*
- Chicken Manchurian *battered Cauliflower fried and tossed in manchurian Sauce*
- Tandoori Chicken *chicken marinated in yogurt, fresh spices & lemon juices then barbecued in tandoor*

LAMB

- *Lamb Curry *lamb cooked in freshly ground spices in onion and tomato gravy*
- *Lamb Methiwala *tender Lamb cooked with methi leaves and cashew nut paste*
- *Lamb Dhahiwala *tender Lamb cooked with onions and yogurt sauce with special spices*
- *Lamb Chetinadu *succulent pieces of lamb cooked in a spicy gravy sauces with coconut milk*
- *Lamb Bhuna *tender Lamb cooked with Special Spices*
- *Lamb Achari *tender Lamb cooked with onion sauce in pickle style*
- *Lamb keema leema beans *ground Lamb cooked with leema beans and spices*
- *Lamb keema Muttar *ground Lamb cooked with peas and spices*
- *Lamb Kofta Lajwab *tender Lamb balls are cooked with tomato sauce and little onions*
- *Lamb Keema Koftha Curry *tender Lamb balls cooked with onions sauce and indian Spices*
- *Lamb Saagwala *succulent pieces of lamb cooked with fresh spinach, traditional spices & sautéed with ginger & garlic*
- *Lamb Roganjosh *lamb cooked in light gravy*
- *Lamb Madras *lamb cooked in freshly ground spices in onion and tomato gravy- spicy*

- *Lamb Fry

lamb pieces sauté with southindian spices and curry leaves

GOAT

- *Goat Curry
- *Goat Fry
- *Goat with Methi
- *Goat Achari

goat cooked in freshly ground spices in onion and tomato gravy
goat pieces sauté with Southindian spices and curry leaves
tender Goat with methi leaves and cashew nut paste
tender Goat cooked with onion sauce in pickle flavor

SEAFOOD

- *Goan Fish Curry
- *Fish Masala
- *Andra Fish Pulusu
- *Shrimp Curry
- *Shrimp Masala
- *Grilled Shrimp
- *Shrimp Fry

fish cooked with coconut milk in goa style
fish cooked in freshly ground spices in onion and tomato gravy
shrimp cooked in freshly ground spices in onion and tamarind sauce
shrimp cooked in freshly ground spices in onion and tomato gravy
shrimp cooked in freshly ground spices in onion and tomato gravy
shrimp marinated with curry leaves and special sauce and cooked on grill
shrimp marinated with exotic spices and deep-fried, garnished with onions

VEGETARIAN

- Paneer Butter Masala
- Panner Tikka Masala
- Mattar Paneer
- Paneer Saag
- Veg. Jodhpuri
- Alu Saag
- Dum Allu Banarasi
- Allu Jeera
- Potato Podimas
- Malai Kofta

cottage cheese with butter and light creamy sauce
cottage cheese with onion, Bell pepper, tomato sauce and herbal masala
home made cheese and green peas cooked in curry sauce
home-made cottage cheese cooked with spinach and spices
mixed vegetables cooked in spinach and spices
potatoes cooked with spinach and spices
potatoes cooked with dry fruits and onion creamy sauce
boiled potatoes cooked with cumin and onion sauce and spices
potatoes tempering lentils onions (in south indian style)
mashed potatoes balls with Spices and creamy sauce.

- Spinach Kofta Curry
- Navaratna Kofta Curry
- Navarathan Curry
- Chenna Saag
- Chana Masala
- Allu Gobi Masala
- Gobi Mattar
- Methi Chamman
- Methi Malai Muttar
- Cashew Green peas Curry

chopped spinach balls with spices and creamy sauce
mixed vegetables balls cooked with dry fruits and creamy sauce
a traditional combination of garden fresh vegetables cooked in an exotic creamy sauce containing cashews, nuts and spices
chick peas cooked with spinach and spices
chick peas cooked in exotic spices
cauliflower and potatoes garnished with tomatoes and spices
cauliflower and green peas cooked in onion sauces and spices
methi leaves cooked with the smashed cheese and onion and creamy sauce
methi leaves and green peas cooked with onion and cashew paste
cashew nuts and green peas cooked with onion and cashew nut paste and creamy sauce

BREAD

- Tandoori Roti
- Garlic Naan
- Chapathi
- Naan
- Butter Nan
- Onion Nan

whole wheat bread
soft flour bread stuffed with fresh garlic baked on clay oven
thin wheat flour bread
leavened thick chewy bread from clay oven
leavened thick chewy bread from clay oven coated with butter
soft flour bread stuffed with fresh onions baked on clay oven

RICE

- Hyderabadi Dum Biryani – Chicken
- *Lamb Biryani
- *Goat Biryani
- *Shrimp Biryani
- *Special Chicken Biryani
- Vegetable Biryani
- Vegetable Pulav
- Peas Pulav
- Coconut Pulav

chicken cooked with basmathi Rice and spices in hyderabadi style
lamb cooked with basmathi Rice and spices.
goat cooked with basmathi Rice and spices.
shrimp cooked with basmathi Rice and spices.
chicken layered in basmathi rice cooked with herbs and garnished with egg, onions and lime wedge
vegetables cooked with basmathi Rice and spices.
vegetable cooked with basmathi Rice.
peas cooked with basmathi rice
basmati rice cooked with in dum Style with coconut flavor

- Tomato Pulav
- Jeera Peas Pulav
- Kashmiri Pulav

basmati rice cooked with in dum Style with tomato flavor
basmati rice cooked with jeera and peas
basmathi rice cooked with fruits and nuts

SOUTHINDIAN

- Medhu Vada
- Idly Sambar
- Kanchipuram Idly
- Uttapam
- Adai
- Dosa
- Lemon Rice
- Coconut Rice
- Bisibella Bath
- Tamarind Rice
- Pongal
- Tomato Rice

fried lentil donuts
steamed rice and lentil patties
steamed rice and lentil patties with vegetables
pancake made of rice and lentils
five types of lentils mixed and cooked in dosa / mini uttapam etc
thin rice crepes
lemon flavored rice with curry leaves
basmati rice cooked with in dum Style with coconut flavor
rice cooked with fresh vegetables and lentils
basmati rice cooked with tamarind sauce and spices
basmati rice cooked with lentils and jaggery
basmati rice cooked with in dum Style with tomato flavor

SIDE DISHES

- Lemon Pickle
- Mango Chutney
- Mint Chutney
- Andhra Special Pickle
- Mixed Pickle
- Tamarind Chutney
- Coconut Chutney
- Onion Chutney
- Papad

DESSERT

- Rice Kheer
- Rasmalai
- Gulab Jamun
- Almond Halwa
- Carrot Halwa
- Kala Jamoon
- Kesar Pista Kulfi
- Pista Kulfi
- Almond Kulfi
- Mango Kulfi
- Moong Dal Payasam

- Sabudhan Payasam
- Semiya Payasam
- Rava Kheer
- Rava KesariMango, Pineapple
- Sweet Pongal

SOUPS

- Sambar
- Rasam
- Tomato Soup
- Corn Soup

YOGURT dishes

- Raita
- *Dahi Vada
- Plain Yogurt
- Dhahi Pakora

DRINKS

- Masala Tea
- Madras Coffee
- Lassi (Sweet or Salted)
- Mango Lassi
- Mango Shake
- Regular Coffee
- Soda (Pepsi, Coke, Sprite etc..)
- Water

