

CATERING MENU

03/28/2024

CHICKEN	Half Tray Serves 8-12	Full Tray serves 18-22
CHICKEN		
BUTTER CHICKEN Tandoori chicken, boned, tossed in traditional, makhani sauce cooked with Ghee,	89.00	176.00
SPICY CHICKEN MADRAS Thigh chicken cubes curry and tomatoes cooked with freshly ground black pepper.	86.00	166.00
METHI CHICKEN PUNJABI Succulent chicken breast, sautéed in green chili, yogurt, and fenugreek gravy	89.00	176.00
TULSI (BASIL) COCONUT CURRIED CHICKEN Chicken breast cooked in coconut curry, fresh basil.	88.00	173.00
TANDOORI CHICKEN (Whole chicken cut X 8 pcs) Succulent, skinless tandoori chicken with vegetables, mango chutney	80.00	159.00
CHICKEN TIKKA MASALA Boneless Chicken breasts tikkas tossed in Makhani gravy.	88.00	173.00
CHICKEN CURRY Tender cubed chicken thighs cooked with freshly ground black pepper of	86.00 curry,	166.00
SPICY KEBABS Tandoori lamb kebabs and Chicken Tikka coated with spicy sauce.	89.00	176.00
LAMB		
KHYBER'S NECTAR – (approx 16 oz/ shank) Lamb shanks cooked with Khyber's secret recipe for over 14 hours. Kings with harems claimedIt's an Aphrodisiac	128.00 (5 shanks)	235.00
ROGAN JOSH Lamb leg cubed in traditional sauce.	118.00	230.00



SEAFOOD

GOAN PRAWN MASALA (\$6.95/PC) Jumbo prawns, cooked in exotic Goan sauce finished with wine.		
FISH MALABAR Fresh Salmon fish cubes cooked in exotic blend of whole spices.	123.00	235.00
TANDOORI GRILLED FISH (Salmon) Fresh fish filet, marinated, slowly grilled in tandoor for maximum. juiciness & flavor topped with tamarind sauce,	123.00	235.00
VEGETARIAN		
KARAHI VEGETABLE Mixed vegetables cooked in tangy Karahi sauce.	77.00	151.00
EGGPLANT (BHARTHA) or ACHARI BENGAN ALOO Charbroiled eggplant cooked with tomatoes & onion in Ghee.	83.00	164.00
MATAR PANEER or PANEER TIKKA MASALA or MUSHROOM MATAR 86.00 Homemade Paneer in Curry or Tikka Masala or Mushrooms in curry		182.00
YELLOW DAL TARKA or DAL ROGANI Yellow lentils with traditional tarka in Ghee	77.00	152.00
NAVRATTAN KHORMA Mixed vegetables cooked in mild Khorma sauce	83.00	172.00
BOMBAY ALOO or METHI ALOO Red potatoes wrapped in achari sauce or potatoes with fenugreek	77.00	152.00
MALAI KOFTA Succulent Paneer kofta in rich gravy	89.00	171.00
INDO-CHINESE FOOD		
GOBI MANUCHURIAN Crisp fried cauliflower florets with spicy Asian sauce	70.00	140.00
CHILLI PANEER Crispy fried cottage cheese tossed in spicy and tangy sauce	70.00	140.00
CHICKEN CHILLI Tender chicken cooked with fiery sauce along with veggies and spices	70.00 S	140.00
VEG HAKKA NOODLES Boiled noodles tossed with veggies, soy sauce and green onions	54.00	107.00



INDO CHINESE VEG FRIED RICE Crispy fried cottage cheese tossed in spicy and tangy sauce	54.00	107.00
RICE		
BASMATI RICE PILAF Side with the foods	77.00	151.00
VEGETABLE BIRYANI Mixed vegetables ,raisins & almonds cooked with Basmati rice	83.00	164.00
CHICKEN BIRYANI Mixed vegetables ,raisins & almonds cooked with Basmati rice	86.00	182.00
LAMB BIRYANI Mixed vegetables ,raisins & almonds cooked with Basmati rice	100.00	193.00
SHRIMP BIRYANI (\$8.00/pc) Mixed vegetables ,raisins & almonds cooked with Basmati rice		
TANDOORI BREADS		
NAN (Leavened Bread) PARATHA ALOO METHI PARATHA Garlic NAAN (Leavened Bread with fresh garlic)	45.00 (10 p 50.00 (10 p 62.00 (10 p 50.00 (10 p	bcs)98.00bcs)125.00
<u>SNACKS & SIDES</u>		
Samosa Veggie Samosa chicken or lamb Onion bhajia Mango chutney Yoghurt Raita Chili garlic hot sauce	60.00 (16 pcs) 77.00 (16 pcs) 39.00 (16 pcs) 50.00 (16 Oz) 42.00 (24 Oz) 42.00 (12 Oz)	120.00 (32 pcs.) 154.00 (32 pcs.) 77.00 (32 pcs.) 98.00 (32 Oz) 84.00 (48Oz) 84.00 (24 Oz)
<u>DESSERTS</u>		
RICE PUDDING GULAB JAMUN RAS MALAI	-	z Serving) ocs) ocs)