

# PARTY TRAYS TO GO!






## SUGGESTED SIZES for your party:

(please remember, these quantities are just guidelines, and depend on the number and variety of dishes being served, and your guests' appetites and tastes):

<u>Tray Size</u>	<u>Serves</u>
Quarter	6 - 8 Guests
Small	12 - 18 Guests
Medium	25 - 35 Guests
Large	50 - 60 Guests

### Key To Symbols:

-  = Gluten Free
-  = Vegan
-  = Can be prepared as vegan but must be requested at the time of ordering.



## VEGETARIAN STARTERS

Item	By the piece	Small	Medium	Large
<b>Papri Chaat</b>		\$ 70	110	160
(Made with papdi, chickpeas, potatoes and served with sweet yogurt and chutney)				
<b>Samosa Chaat</b>	\$ 3.99ea			
(made with samosa, chickpea curry, served with sweet yogurt and chutney)				
<b>Aam Palak Chaat</b>	V* GF	\$ 70	110	160
(Crispy spinach, mango drizzled with chutneys)				
<b>Bhel Puri Chaat</b>	V*	\$ 70	110	160
(Puffed rice, vegetables and a tangy tamarind sauce)				
<b>Pani Puri</b>		\$ 70	110	160
<b>Paneer Shashlik</b>	V*	\$ 70	110	170
(Assorted vegetables, cottage cheese chunks spiced and char grilled)				
<b>Chili Paneer</b>	V*	\$ 70	110	170
(Stir-fried cottage cheese cubes sautéed with diced onions, bell peppers, garlic sauce)				
<b>Gobi Manchurian</b>		\$ 70	110	170
(Spiced cauliflower sautéed in manchurian sauce)				
<b>Veg Pakora</b>	V	\$ 70	110	150
(Assorted vegetable fritters)				
<b>Gobi 65</b>		\$ 70	110	170
(Fried Cauliflower & saute with spices)				
<b>Paneer Pakora</b>		\$ 70	110	170
(Paneer Fritters)				
<b>Idli</b>	\$ 2.00ea (Sambar & Chutney)			
(The cakes are made by steaming a batter consisting of fermented lentils and rice)				
<b>Medu Vada / Masala Vada</b>	\$ 2.00ea (Sambar & Chutney)			
(Fritter blended lentils mixed with onions, green chili, ginger & garlic)				
<b>Veg. Samosa</b>	V \$ 1.50ea (Green Chutney, Tamarind Chutney)			
(Stuffed triangular pastry with green peas and potatoes)				
<b>Dahi Bhalla / Dahi Vada</b>		\$ 2.99 ea		

## NON-VEGETARIAN STARTERS

Item	By the piece	Small	Medium	Large
<b>Lamb Seekh kebab</b> <span style="background-color: #800000; color: white; border-radius: 50%; padding: 2px 5px;">GF</span>		\$ 110	140	210
<small>(Lamb minced with spices in cylindrical in shape)</small>				
<b>Reshmi kebab</b> <span style="background-color: #800000; color: white; border-radius: 50%; padding: 2px 5px;">GF</span>		\$ 80	120	180
<small>(minced chicken cooked on skewers)</small>				
<b>Chicken Tikka</b>		\$ 80	120	170
<small>(boneless chicken marinating with Indian spices and yogurt, cooked in skewers)</small>				
<b>Malai kebab</b> <span style="background-color: #800000; color: white; border-radius: 50%; padding: 2px 5px;">GF</span>		\$ 80	120	170
<small>Tender pieces of boneless chicken are marinated in a unique blend of yogurt, cream, cheese &amp; spice)</small>				
<b>Achari Chicken Tikka</b> <span style="background-color: #800000; color: white; border-radius: 50%; padding: 2px 5px;">GF</span>		\$ 80	120	170
<small>(marinating boneless chicken chunks in a special spice blend known as Achari masala &amp; yogurt)</small>				
<b>Chili Chicken</b>		\$ 70	110	160
<small>(A sweet, spicy &amp; slightly sour crispy appetizer made with chicken, bell peppers, garlic, chili sauce &amp; soya sauce)</small>				
<b>Amritsari Fish</b>		\$ 100	130	200
<small>(A lightly battered fish fry in Indian spices, ginger+garlic paste and gram flour (chickpea))</small>				
<b>Salmon Tikka</b>		PLEASE CONTACT		
<small>(A piece of Salmon marinated and cooked in skewers)</small>				
<b>Mint Chicken Tikka</b> <span style="background-color: #800000; color: white; border-radius: 50%; padding: 2px 5px;">GF</span>		\$ 80	120	170
<small>(Marinated with mint &amp; other spices cooked in skewers)</small>				
<b>Tandoori Shrimp</b> <span style="background-color: #800000; color: white; border-radius: 50%; padding: 2px 5px;">GF</span>		\$ 120	160	210
<small>(Spices and Marinated Shrimp cooked in skewers)</small>				
<b>Chicken 65</b>		\$ 70	110	160
<small>(small pieces of boneless chicken, spiced and deep fried )</small>				
<b>Chicken Manchurian</b>		\$ 70	100	160
<small>(Chicken dumplings which are is made by mince chicken and add in Manchurian sauce)</small>				
<b>Tandoori Chicken</b> <span style="background-color: #800000; color: white; border-radius: 50%; padding: 2px 5px;">GF</span>	<b>\$ 2.00ea</b>			
<small>(Spiced bone in chicken leg cooked in skewers)</small>				

## VEGETARIAN ENTREE

Item		By the piece	Small	Medium	Large
<b>Dum Aloo Kashmiri</b>	GF		\$ 70	110	150
(Whole potatoes, kashmiri chilies and regional spices)					
<b>Methi Aloo</b>	V GF		\$ 70	110	150
(Potatoes with fenugreek leaves and potatoes sauteed in garlic & spices)					
<b>Aloo Gobhi Matar</b>	V GF		\$ 70	110	150
(blend of potatoes, cauliflower and green peas in an onion-tomato based curry)					
<b>Aloo Baingan</b>	V GF		\$ 70	110	150
(simmering young brinjals and potatoes in a spicy onion tomato masala)					
<b>Bhagare Baingan</b>	GF		\$ 70	110	150
(deep frying young brinjals and simmered in a gravy)					
<b>Gutti Vankaya Curry</b>			\$ 70	110	150
(Indian baby eggplant stuffed with a delicious, tangy spice mix)					
<b>Aloo Bhindi Masala</b>	GF V		\$ 70	110	150
(crispy okra sauteed in spices)					
<b>Chana Dal Palak</b>	GF		\$ 70	110	150
(chickpea and spinach gravy)					
<b>Chana Pindi</b>	V		\$ 70	110	150
(chickpeas with an onion tomato masala)					
<b>Dal Makhani</b>			\$ 70	110	150
(Black lentils cooked in butter based gravy)					
<b>Chana Masala / Chole</b>	GF		\$ 70	110	150
(Chickpeas with onion and tomato masala)					
<b>Kadai Paneer</b>			\$ 70	110	160
(Cubed paneer with bell pepper spicy kadai gravy)					
<b>Kaju Matar Paneer Masala</b>			\$ 70	110	160
(The gravy is quite rich, made of cashews, tomatoes, paneer, fresh cream and spice powders)					
<b>Malai Kofta</b>			\$ 75	120	170
(blended potato and paneer are deep fried and served with a creamy and spiced tomato based curry)					
<b>Navratan korma</b>	GF		\$ 70	110	150
(mixed vegetable curry dish loaded with nuts and fruits in creamy gravy )					
<b>Palak Paneer</b>	GF		\$ 70	110	160
(thick Spinach gravy with cottage cheese)					
<b>Baingan Bharta</b>			\$ 70	110	160
(fire roasted Mashed Eggplant, onion, tomato cooked with spices)					

<b>Paneer Makhani / Butter Paneer</b> GF	\$ 70	110	160
(sweety spiced butter toamato souce & creamy dish of paneer)			
<b>Paneer Tikka Masala</b> GF	\$ 70	110	160
(marinated paneer cheese served in a spiced gravy)			
<b>Vegetable Jalfrezi</b> V GF	\$ 70	110	160
(stir fried veggie dish sautéed on high fire (jal) with regular spices like red chili powder and garam masala)			
<b>Yellow Dal Tadka</b> GF	\$ 65	100	150
(simple and tasty lentil based curry recipe made with split pea lentil and indian spices)			
<b>Potato (aloo) Masala</b>	\$ 70	110	160
(Thick gravy with ginger,green chili, onions)			
<b>Eggplant Masala</b>	\$ 70	110	160
<b>Kadhi Pakora</b>	\$ 70	110	160

## INDO - CHINESE

Item	Small	Medium	Large
<b>Chili Paneer</b>	\$ 70	110	170
(Crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili sauce)			
<b>Gobi Manchurian</b>	\$ 70	110	170
(Cauliflower & other spices sautéed in Manchurian sauce)			
<b>Vegetable Manchurian</b>	\$ 70	110	160
(Vegetable and other spices sauteed in Manchurian sauce)			
<b>Chili Chicken</b>	\$ 70	110	160
(A sweet, spicy & slightly sour crispy appetizer made with chicken,bell peppers,garlic,chili sauce & soya sauce)			
<b>Baby Corn Manchurian</b> GF	\$ 70	110	170
(Fried baby corn and sauteed in Manchurian sauce)			
<b>Chili Shrimp</b>	\$ 110	150	200
(A sweet, spicy & slightly sour crispy appetizer made with shrimp,bell peppers,garlic,chili sauce & soya sauce)			
<b>Hakka Noodles</b>	\$ 70	110	160
(Noodles are stir fried with sauces and sauteed with onion & vegetables)			
<b>Veg. Fried Rice</b> GF	\$ 70	110	160
(Extra long Basmathi rice stir fried with sauces and sauteed with onion and vegetables)			
<b>Shrimp Pepper Fry</b>	\$ 110	150	200
(Sauteed along with freshly cracked black pepper and finely chopped curry leaves)			
<b>Shrimp Manchurian</b>	\$ 110	150	200

## SOUTH INDIAN SPECIALITY

Item	By the piece	Small	Medium	Large
<b>Medu Vada / Masala Vada</b>	\$ 2.00 ea			
<small>(doughnut shaped round fritters made using urad dal or channa dal mixed with onions, green chili, ginger &amp; garlic)</small>				
<b>Idli</b>	\$ 2.00 ea			
<small>(The cakes are made by steaming a batter consisting of fermented lentils and rice)</small>				
<b>Pongal</b>		\$ 70	110	150
<small>(With Chutney and Sambar)</small>				
<b>Upma</b>	<b>GF</b>	\$ 70	110	150
<small>(With Chutney and Sambar)</small>				
<b>Chicken Chettinad</b>		\$ 70	110	160
<small>(The richness of the gravies is increased by addition of tomatoes, coconut, ginger and garlic)</small>				
<b>Chicken Malabar</b>		\$ 70	110	160
<small>(Kerala Style Chicken curry which is creamy tomato gravy)</small>				
<b>Tamarind Rice</b>		\$ 70	110	140
<small>(Rice mixed with Spiced Tamarind paste and sauteed with nuts)</small>				
<b>Lemon Rice</b>		\$ 70	110	140
<small>(Rice Mixed with Spiced Lemem Juice and sauteed with nuts)</small>				
<b>Yogurt Rice</b>		\$ 70	110	140
<small>(Sauteed all the spices mixed with Yogurt)</small>				
<b>Coconut Rice / Coconut Milk Rice</b>		\$ 70	110	140
<small>(Shredded coconut with mixed spices in the Rice)</small>				
<b>Tomato Rice</b>		\$ 70	110	140
<small>(Rice with spiced tomato)</small>				
<b>Masala Dosa</b>	\$ 4.99 ea ( min 20 )			
<small>(aloo, sambar, chutney)</small>				
<b>Black Chana (Sundal) with Coconut</b>		\$ 70	110	150
<small>(Boiled chana, sauteed with spices and shredded coconut)</small>				
<b>Vatha Kuzhambu</b>		\$ 70	110	150
<small>(Roasted dried sundakkai(Berries) with tomato and tamarind thick gravy)</small>				
<b>Semiya Bagalabath / Thayir Semiya</b>		\$ 70	110	150
<small>(cur vermicelli)</small>				

## CHICKEN SPECIAL

Item	By the piece	Small	Medium	Large
<b>Home Style Chicken Curry</b> (Made with fresh onions and tomatoes)	GF	\$ 70	110	160
<b>Butter Chicken</b> (slightly sweet & mild spiced tomato, butter and cream sauce)	GF	\$ 70	110	160
<b>Chicken Tikka Masala</b> (slightly sweet and creamy butter sauce with bell peper and onion on it)		\$ 70	110	160
<b>Kadai Chicken (bone in chicken)</b> (Thick gravy along with bell pepper and onion slices)	GF	\$ 70	110	160
<b>Chicken Chettinad (bone in chicken)</b> (The richness of the gravies is increased by addition of tomatoes, coconut, ginger and garlic)		\$ 70	110	160
<b>Tandoori Chicken (bone in chicken)</b> (Spiced bone in chicken leg cooked in skewers)		\$ 2.00 ea		
<b>Chicken Dopiaza (bone in chicken)</b> (boneless chicken curry cooked with caramelized onion and finished with raw onion)	GF	\$ 70	110	160
<b>Chicken Korma (bone in chicken)</b> (chicken gravy with coconut paste)	GF	\$ 70	110	160
<b>Chicken Vindaloo (bone in chicken)</b> (Spicy Chicken gravy)	GF	\$ 70	110	160
<b>Chicken Lababdar (bone in chicken)</b> (Creamy chicken butter gravy, Lababdar your taste buds)	GF	\$ 70	110	160
<b>Methi Chicken (bone in chicken)</b> (simmering chicken in moderately spicy masala along with fenugreek leaves)	GF	\$ 70	110	160
<b>Chicken Saag (bone in chicken)</b> (chicken with green leaves (Spinach))		\$ 70	110	160
<b>Dhaba Murgh (bone in chicken)</b> (Traditional bone in chicken curry cooked on slow fire with whole garam masala, tomatoes and onion based thick gravy)	GF	\$ 70	110	160

## SEAFOOD SPECIAL

Item		Small	Medium	Large
<b>Malabar Fish Curry (Tilapia)</b>		\$ 100	130	200
(a coastal delicacy, fish curry cooked with caramelized onion ,coconut and curry leaves)				
<b>Goan Fish Curry</b>	GF	\$ 100	130	200
(Cooked in kashmiri chili , cocum and coconut milk)				
<b>Seafood Curry</b>		\$ 100	130	200
(fish and shrimp cooked in tomato based gravy with mustard and fenugreek)				
<b>Shrimp Tikka Masala</b>	GF	\$ 100	130	200
(slightly sweet and creamy butter sauce with bell peper and onion on it)				
<b>Whole Grilled Tilapia</b>		PLEASE CONTACT		
(spiced & grilled whole tilapia)				
<b>Alleppey Fish Curry</b>		\$ 100	130	200
(simmered in a moderately spiced gravy of freshly ground coconut, ginger and raw mango)				
<b>Apollo Fish</b>		\$ 100	130	200
(Deep fried fish saute with spices and curry leaves )				

## MEAT SPECIAL

Item		Small	Medium	Large
<b>Goat Kadai</b>	GF	\$ 100	140	210
(Thick gravy along with bell pepper and onion slices)				
<b>Goat Rogan Josh</b>	GF	\$ 100	140	210
(smoky and sweet taste is the base with kashmiri chili, ginger & tomato)				
<del><b>Nilgiri Kofta</b></del>		<del>\$ 100</del>	<del>140</del>	<del>200</del>
<del>(minced lamb meat ball , spiced with buttery gravy)</del>				
<b>Goat Curry</b>		\$ 100	140	210
(tomato onion based rich gravy)				
<b>Keema Matar Masala</b>		\$ 100	140	210
(grounded & Spiced with lamb meat with green peas)				
<b>Lamb Saag</b>	GF	\$ 100	140	210
(Lamb with green leaves (spinach))				
<b>Goat Turnip / Palak Curry</b>		\$ 100	140	210
(Young goat cooked on slow heat with turnip and palak)				
<b>Lamb korma</b>	GF	\$ 100	140	210
(Lamb cooked in Almonds and yogurt based curry)				



**Lamb Vindaloo** **GF** \$ 100 140 210

(Spicy curry cooked with lamb and potatoes)

**Lamb Chop Masala** PLEASE CONTACT

(Tandoori Lamb chops cooked in Red velvety sauce with peppers)

**Nilgiri Gosht** **GF** \$ 100 140 210

(Boneless lamb cooked with green masala made with mint, green chili, cilantro & coconut)

## RICE VARIETIES / BIRYANI

Item		Small	Medium	Large
BLK Chicken Dum Biryani (Bone in)		\$ 70	110	160
Hyderabadi Dum Chicken Biryani(Bone in)	<b>GF</b>	\$ 70	110	160
Masala Chicken Biryani (Bone in)	<b>GF</b>	\$ 70	110	160
Jackfruit Biryani		\$ 70	110	160
Goat Dum Biryani	<b>GF</b>	\$ 100	130	200
Lamb Biryani	<b>GF</b>	\$ 100	130	200
Shrimp Biryani	<b>GF</b>	\$ 100	130	200
Veg. Biryani		\$ 70	110	160
Tamarind Rice / Lemon Rice		\$ 65	100	140
Coconut Rice / Pulao		\$ 65	100	140
Bisibelabath		\$ 65	100	140
Tomato Rice / Yogurt Rice	<b>GF</b>	\$ 65	100	140
Veg. Fried Rice		\$ 70	100	150
Cumin Rice		\$ 50	80	120

## BREADS

Item	By the piece
Butter Naan	\$ 2.00 ea
Garlic Naan	\$ 2.99 ea
Puri	\$ 1.50 ea
Chapathi	\$ 1.25 ea

## DESSERTS

Item	By the piece	Small	Medium	Large
Gulab Jamun	\$ 1.50ea			
Pistachio kulfi	\$ 2.00ea			
Mango Kulfi	\$ 2.00ea			
Rasmalai	\$ 1.50ea			
Mango Laasi	\$ 40.00 (Per Gallon)			
Rose Milk	\$ 40.00 (Per Gallon)			
Badam Milk	\$ 50.00 (Per Gallon)			
Carrot Halwa		\$ 80	120	160
Rice Kheer		\$ 80	120	160
Fruit Custard		\$ 80	120	160
Kesari / Soji Halwa		\$ 80	120	160
Payasam (vermicelli / pappu(dal))		\$ 80	120	150
Moong Dal Halwa		\$ 80	120	170