

Cafe Bombay indian bistro

Banquet & Catering Menu

From 10 to 1000 people, Café Bombay can accommodate you and your guests' needs.

Our team of culinary experts have put together a vast menu for any special event.



From a Birthday Party, Pithi, Sangeet, Engagement & your Dream Wedding Reception

Café Bombay will be there every step of the way to ensure you remarkable cuisine

We are not limited to the items on our menu. Please don't hesitate to inquire.

Contact our catering managers for further details.

Cocktail Hors D'oeuvres **Vegetarian Selections**

Assorted Vegetable Pakora
Assorted Vegetable Fritters

Cocktail Vegetable Samosa
Fried turnovers filled with potatoes & green peas

Potli Dal Samosa
Tiny fried pastry pockets filled with lentil

Stuffed Chili Poppers
Jalapeño peppers filled with cheddar cheese

Vegetable Cutlets
Mixed vegetable patties

Vegetarian Spring Rolls
Rolls filled with shredded carrots & cabbage

Aloo Vada
Spiced filled, deep fried potato balls

Mhendu Vada
Deep fried doughnuts

Silver Dollar Idli
Cocktail size, thick rice puffs

Khandvi (\$1.00 extra)
Gram flour rolls spiced with mustard seeds

Patra
Spiced rolled taro leaves

Dhokla
Steamed savory cakes

Raj Kachori Chat (\$1.00 extra)
Crispy wheat puffs filled with potatoes & chick peas

Moong Dal / Lilva Kachori
Crisp balls filled with spiced lentils

Paneer Shashlik Tikka
Grilled cheese w/ onions & bellpeppers

Paneer Chutney Pakora (\$1.00 extra)
Cheese filled with spiced mint chutney

Paneer Masala Fingers
Spiced cottage cheese fingers

Aloo Tikki Channa
Potato patties with chick peas

Samosa Channa
Tiny pastries with chick peas

Chili Paneer Dry
Spiced cheese w/ onions & bell peppers

Chili Mogo Dry
Spiced Yuca Root w/ onions & bell peppers

C.V.C.T
Crisp vegetable corn triangles

Chili Baby Corn
Spiced baby corn w/ onions & bell peppers

Gobi Manchurian Dry
Cauliflower spiced with chili and soy sauce

Paneer Manchurian Dry
Cheese spiced with chil & soy sauce

Chat Papri
Wheat crispies, chick peas, potatoes & tomato

Bhel Puri
Rice crispies & tomatoes and mixed chutneys

Pani Puri (\$1.00 extra)
Bite size wheat puffs filled w/ tamarind water





Cocktail Hors D'oeuvres

Non-Vegetarian Selections



Chicken Shashlik Tikka

Chicken, tomato, onion and bell pepper

Chicken Malai Kabab

Saffron and cheese flavors char grilled chicken

Chicken 65

Spiced chicken deep fried with onions & peppers

Chicken Achari Tikka

Mango pickle flavored chicken kebab

Chili Chicken Dry

Chicken flavored with Chinese chili sauce

Chicken Manchurian Dry

Chicken flavored with Chinese chili soy sauce

Tandoori Chicken Wings

Grilled spiced chicken wings

Tandoori Chicken

Spiced grilled leg quarters w/ onions & bell peppers

Sheek Kabab (\$1.00 extra)

Minced chicken cooked on a skewer in a clay oven

Cocktail Keema Samosa

Mini fried pastries stuffed with minced chicken

Chicken Chat

Diced chicken w/ bell peppers, onions & jalepenos

Amritsari Fish Fry (\$2.00 extra)

Tender fish fried to perfection with spices

Tandoori Prawns (\$3.00 extra)

Jumbo Black tiger shrimps grilled to perfection

Lamb Chops (\$3.00 extra)

Spiced and grilled succulent lamb chops

Chicken Pakora

Deep fried chicken fritters

Main Course



Vegetarian Selections

Aloo Matar

Tender potatoes and green peas

Baingan Bharta

Eggplant cooked w/ tomatoes & green peas

Baingan Masala

Chinese eggplants cooked with bell peppers

Baingan Aloo

Diced eggplant & potatoes

Mushroom Matar

Mushroom & green peas

Bhindi Masala

Diced spiced okra cooked w/ onions

Bombay Aloo Masala

Baby potatoes cooked w/ authentic spices

Bombay Aloo Achari

Baby potatoes cooked w/ pickled spices

Gobi Aloo Masala

Cauliflower & potatoes cooked with spices

Aloo Palak

Potato and spinach

Vegetable Kadhai Tak-a-Tak

Sauteed garden vegetables on a skillet

Vegetable Vindaloo

Mixed veggies cooked in a tangy spicy sauce

Sarson Ka Saag

Mixture of mustard leaves, spinach & spices

Navrattan Korma

Garden vegetables in a creamy coconut sauce

Vegetable Makhani

Garden veggies in a creamy tomato sauce

Malai Kofta

Vegetable balls in a creamy yellow sauce

Matar Paneer

Green peas & cottage cheese cubes

Kadhai Paneer

Cottage cheese with diced bell peppers & onions

Palak Paneer

Cottage cheese with fresh garden spinach

Shahi Paneer

Cottage cheese cooked in a creamy yellow sauce

Paneer Tikka Masala or Paneer Makhani

Cottage cheese cooked in a tomato cream sauce

Methi Matar Malai

Fenugreek & green peas in a creamy sauce

Punjabi Karhi Pakora

Deep fried fritters in a yogurt based curry

Dal Makhani

Dark lentils cooked in a butter based curry

Dal Tarka

Yellow lentils cooked with onions & spices

Chole Peshawari (Channa Masala)

Chick peas cooked to perfection with spices

Raj Maa

Kidney bean cooked over a low flame with spices

Lobhiah Mushroom or Potato

Black eyed beans cooked with mushroom or potato

Kala Channa

Black chick peas

Channa Saag

Chick peas and fresh garden spinach

Tava Vegetables (\$1.00 extra)

Fresh okra, eggplant, bitter melon, potato & bell peppers

Main Course

Non-Vegetarian



Chicken Delicacies

Chicken Tikka Masala

Tender chicken in a cream tomato sauce

Chicken (Butter) Makhani

Tender chicken in a rich butter tomato sauce

Chicken Shahi Korma

Chicken cubes cooked in a creamy sauce

Chicken Afghani Korma

Chicken cooked w/ mango in a cream sauce

Chicken Saag

Chicken cubes cooked with fresh spinach

Chicken Masala Curry

Chicken cooked with onions & tomatoes

Chicken Kadhai

Chicken cooked with bell peppers & onions

Chicken Vindaloo

Chicken & potatoes cooked in a tangy spicy curry

Chicken Achari

Chicken curry cooked with pickled spices

Chicken Keema

Minced chicken and green peas

Tandoori Chicken

Grilled chicken marinated in spices

Chicken Dhahiwalla

Chicken pieces cooked in a yogurt based curry

Lamb or Goat Specialties

Gosht Curry

Tender meat cooked in authentic spiced curry

Gosht Vindaloo

Tender meat & potatoes in a tangy spicy curry

Gosht Korma

Meat in a creamy yellow sauce

Gosht Dhahiwalla

Tender meat cooked in a yogurt based curry

Gosht Kadhai

Succulent meat cooked w/ onions & bell peppers

Gosht Achari

Tender meat cooked in a pickled spiced curry

Gosht Rogan Josh

Meat cooked in a curry with pieces of tomatoes

Gosht Palak

Meat cooked with fresh garden spinach & spices

Gosht Keema Matar

Minced lamb or goat cooked with green peas

Gosht Bhuna

Succulent meat cooked with onions

Gosht Dal

Tender meat cubes cooked with lentils & spices

Gosht Tikka Masala

Tender meat cooked in a creamy tomato sauce

Shrimp & Fish

Choice of Shrimp or Fish
\$2.00 extra

Masala

Tender cubes of Fish or Black Tiger shrimps

Vindaloo

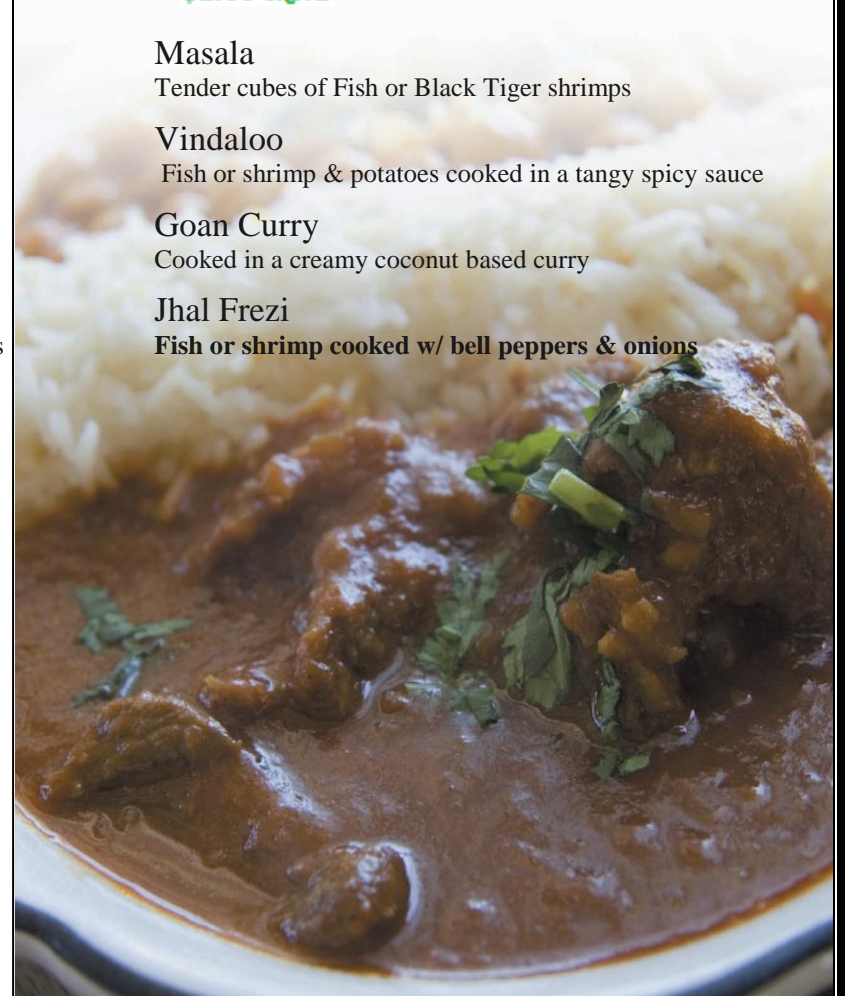
Fish or shrimp & potatoes cooked in a tangy spicy sauce

Goan Curry

Cooked in a creamy coconut based curry

Jhal Frezi

Fish or shrimp cooked w/ bell peppers & onions



Main Course

Indo-Chinese

Vegetable Manchurian

Vegetable balls in a Chinese chili soy sauce

Gobi Manchurian

Fried cauliflower in a Chinese chili soy sauce

Chili Paneer

Cottage cheese in a chili sauce w/ bell peppers

Paneer Manchurian

Diced eggplant & potatoes

Chili Mushroom

Mushroom in a Chinese chili sauce

Sweet & Sour Vegetables

Sweet and spiced veggies in a chili soy sauce



Chili Chicken

Tender chicken in a chili sauce w/ bell peppers

Chicken Manchurian

Chicken in a chili soy sauce w/ bell peppers

Jalepeno Ginger Chicken

Chicken w/ flavors of ginger & jalepeno

Chicken Szechuan

Chicken cooked with bell peppers & carrots

Fried Rice (Vegetable or Chicken)

Rice cooked with veggies or chicken

Hakka Noodles (Veg. or Chicken)

Noodles with cabbage, carrots & green onions

Accompaniments

Tossed Green Salad

Kachumber Raita

Kachumber Salad

Boondi Raita

Pasta Salad

Dhahi Bhalla

Potato Salad

Mixed Pickles

Chick Pea Salad

Papad



Desserts

Rice & Biryani

Jeera Rice

Basmati rice cooked with cumin seeds

Saffron Jeera Peas Pullao

Basmati rice cooked with green peas & saffron

Tiranga Pullao

Basmati rice cooked with green peas & carrots

Kashmiri Pullao

Basmati rice with dry fruits & nuts

Vegetable Biryani

Saffron basmati rice cooked w/ fresh vegetables

Chicken Biryani

Rice cooked with tender pieces of chicken

Gosht (Lamb or Goat) Biryani

Basmati cooked with either lamb or goat

Indian Breads

Naan

White flour cooked in a clay oven bell peppers

Roti

Wheat flour cooked in a clay oven

Assorted Naan

Plain, onion, garlic, cheese & jalepeno naan

Parantha

Butter layered wheat flour cooked in a tandoor

Batura

Fluffy deep fried white flour

Poori

Fluffy deep fried wheat flour

Kheer

Rice cooked in sweet condensed milk

Gulab Jamun

Tiny fried dough balls in sweet syrup

Gajjar Ka Halwa

Sweet carrot soufflé garnished with nuts

Ras Malai

Cheese patties in sweet milk w/ pista

Kulfi

Mango, Pistachio or Malai

Kulfi Falooda

Malai kulfi w/ vermicelli noodles

Sooji Halwa

Cream of Wheat soufflé

Mango Fruit Custard

Fresh fruits in a mango flavored custard

Rasgulla

Tiny rounded cream cheese in sweet syrup

Rabri & Jalebi (\$2.00 extra)

Yellow & Orange Jalebi w/ Condensed Milk

Tawa Mithai (\$2.00 extra)

Assorted sweets & rabri on a skillet

Action Stations

Choose from any of our Chef Attended stations to enhance your special event.
All stations are at an additional cost. Please contact our catering department for pricing.

Chat Station

****Choose 4 items****

Chat Papri
Bhel Puri
Dhahi Bhalla
Aloo Tikki / Chole
Samosa Chat
Pav Bhaji
Pani Puri**
Khasta Kachori**

South Indian

Masala Dosa
Utthapam
Idli
Mhendu Vada
Sambhar
Coconut Chutney
Tomato Chutney

Grill Station

Chicken Tikka
Tandoori Chicken
Sheek Kabab
Malai Kabab
Chicken Achari
Shrimp or Lamb Chops*

Cheese & Fruits

Various Cheese & Crackers
Fresh seasonal fruits
Fresh vegetables & dressing

Indo-Chinese

Chili Paneer or Chicken
Spring Rolls
Hakka Noodles (Veg or Chi.)
Fried Rice

Middle Eastern

Falafel
Hummus
Pita Bread
Tahini Sauce
Tabouleh Salad

Desserts**

Rabri & Jalebi **
Assorted Sweets & Rabri **
Kulfi Falooda**
Ice Cream Bar w/ Toppings

Drink Station

Lassi (Mango or Sweet)
Assorted Juices
Jaljeera & Nimboo Pani
Assorted Sodas

