

# CATERING MENU

## Veg Appetizer

	Half	Full
<b>Aloo Tikki Slider</b> Golden spiced potato cutlets in a soft slider bun,	\$60	\$110
<b>Mughlai Paneer Roll</b> Flour wrap stuffed with juicy grilled paneer	\$100	\$180
<b>Mungode</b> Crispy mung dal fritters	\$60	\$110
<b>Veg Kabab</b> Spiced mixed vegetable kebabs	\$80	\$150
<b>Aloo Tikki Chaat</b> Golden-fried potato patties topped with yogurt, chutneys, and spices	\$80	\$150

## Non-Veg Appetizer

<b>Awadhi Chicken Kabab slider</b> Awadhi-style chicken kebabs tucked in soft slider buns	\$100	\$200
<b>Mughlai Chicken Roll</b> Flour wrap stuffed with juicy grilled chicken	\$120	\$220
<b>Seekh Kabab(Chicken)</b> Minced meat skewers grilled with aromatic spices	\$120	\$220
<b>Awadhi Gosht Aloo Fry</b> Goat meat chops fried with potatoes	\$135	\$270

## Veg Main Course

<b>Soya Chaap Masala</b> Soy chaap simmered in a rich, spiced tomato-onion masala gravy	\$70	\$120
<b>Keema Matar (Soya)</b> Minced soy protein cooked with green peas in a spiced gravy	\$80	\$160
<b>Paneer Makhni</b> Soft paneer cubes in a creamy, buttery tomato-based gravy	\$65	\$120
<b>Dhaba Style Paneer Curry</b> Rustic paneer curry cooked with bold spices	\$75	\$140
<b>Chhole Masala</b> Chickpeas simmered in a spicy, tangy tomato-onion gravy	\$65	\$130
<b>Kathal Masala (Jackfruit curry)</b> Jackfruit in bold masala curry	\$70	\$120
<b>Sultani Dal Tadka</b> Creamy yellow lentils cooked with spices	\$60	\$100
<b>Maharani Dal Makhni</b> Rich black lentils with butter and cream.	\$75	\$150

## Half Full

## Non-Veg Main Course

<b>Murgh(Chicken) Makhanwala</b> Tender chicken cooked in a creamy, buttery tomato gravy	\$80	\$160
<b>Mughlai Chicken Curry</b> Chicken simmered in a rich mughlai style gravy	\$90	\$180
<b>Keema Matar (Chicken)</b> Minced chicken cooked with green peas in a spiced gravy	\$80	\$160
<b>Dhaba Style Chicken Curry</b> Rustic chicken curry cooked with bold spices	\$90	\$180
<b>Awadhi Fish/Prawn Curry</b> Tilapia fish/Prawns cooked in Awadhi style curry	\$100	\$200
<b>Awadhi Goat Curry</b> Tender Goat bone-in cooked in Awadhi style curry	\$95	\$180

## Breads

**Roti (\$3/pc) / Paratha (\$4/pc)**

## Rice

<b>Awadhi Biryani(Chicken)</b> Fragrant rice and spiced chicken, Awadhi-style	\$90	\$150
<b>Jeera Rice or Plain Basmati Rice</b> Basmati rice tempered with cumin seeds or plain	\$35	\$60
<b>Kathal Biryani(Jackfruit)</b> Fragrant basmati rice layered with spiced jackfruit	\$80	\$160

## Condiments

<b>Raita (Boondi or Pineapple) 16 oz.</b> Cool yogurt raita with choice of boondi or pineapple	\$25
<b>Kachumbar Salad 16 oz.</b> Fresh chopped salad of onions, tomatoes & cucumbers	\$20

## Desserts

<b>Shahi Tukda</b> Fried bread soaked in saffron syrup, topped with rabri and nuts.	\$70	\$140
<b>Phirni</b> Creamy ground rice pudding with cardamom and saffron	\$80	\$160
<b>Gulab Jamun with kheer</b> Soft gulab jamun served with creamy rice kheer	\$80	\$160

## Beverages (serving size 20)

<b>Masala Chai</b> Spiced Indian tea brewed with milk	\$60
<b>Kairi Aam Panna</b> Refreshing spiced raw mango drink	\$80

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