



CATERING MENU

AUTHENTIC
INDIAN CUISINE

APPETIZERS

✓ Vegan
GF Gluten Free

STANDARD

Vegetable Samosa ✓

Fried dough pockets with a savory filling of potatoes, peas, spices, and herbs.

Homefries ✓ GF

Classic potato recipe with earthy notes of cumin, with fresh herbs & spices.

Mix Vegetable Fritters ✓ GF

Onions, potatoes and bell peppers fried in a chickpea batter seasoned with caraway, turmeric and cayenne pepper.

Naan Crostini ✓

Slices of garlic naan toasted with ghee, topped with pureed fresh mint, peas and cheese spread.

Chicken Popcorn

Bite-sized tender chunks of chicken marinated with ginger, garlic, Indian spices and batter-fried till crisp.

PREMIUM

Fish Fritters

Lightly battered cod bites seasoned with Indian spices, ginger, garlic and gram flour fried till golden.

Palak - Paneer Croquettes

Creamy cottage cheese in a delicious spinach casing, deep fried. Paired with cherry tomatoes and siracha mayonnaise.

Pani-Poori Shots ✓

Crunchy semolina shell, herbed potato/chickpea filling served over spicy/tangy cilantro and mint chutney shots.

Vegetable Cutlets ✓

Heart shaped pink croquettes made with a soft potato beetroot filling and crispy semolina coating.

Pav-Bhaji Fondue Crudités

Spicy mashed potatoes and vegetables, cheddar served with bread/nan bites and crudités.

SOUPS & SALADS

Lentil Soup ✓ GF

Curried lentils, mixed vegetables tempered with curry leaves, mustard and cumin seeds.

Chicken & Rice Soup GF

Tender Chicken pieces and long grained rice simmered with onion, ginger- garlic and turmeric.

Moong -Bean Salad ✓ GF

Onions, tomatoes, pomegranate arils, fresh herbs - roasted peanuts [optional].

Pigeon Pea Soup ✓ GF

Hearty pigeon-pea soup with vegetables tempered with Indian spices.

Chickpea - Potato Salad ✓ GF

Chickpeas, potato, mango, onion & cucumber, with Indian herbs and spices.

Koshimbir Salad ✓ GF

Onion, tomatoes, cucumbers, Serano- cilantro-lime dressing, crushed roasted peanuts [optional]

MAHARAJA SPICE

VERMONT | 860.480.6962 | MAHARAJASPICE.COM | MAHARAJASPICEVT@GMAIL.COM | @MAHARAJASPICEVT



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V Vegan

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MAIN COURSE

Vegetable Biryani V GF

Marinated cauliflower, peas, carrot, beans in coconut gravy layered with aromatic Basmati rice, rose water, and saffron cooked in a sealed handi.

Vegetable samosa Chat V

Fried dough pockets with savory peas, potatoes, and herbs filling topped with chickpea curry, yogurt and chutneys

Ragda Patties V GF

Savory spiced potato patties topped with white peas gravy, onions, tomatoes and cilantro - tamarind chutneys

Chicken Tikka Masala GF

Marinated boneless chicken pieces, grilled traditionally and then served in a spiced tomato & cream sauce.

CHEF SPECIALS GF

Chicken Biryani

Chicken marinated with a special spice mix layered with aromatic Basmati rice, rose water, and saffron cooked authentically in a sealed handi.

Chicken Rolls

A flaky flatbread roll with marinated grilled chicken, assorted peppers, onions, spices & condiments.

Chicken Lollipop

Frenched chicken marinated in herbs and spices and then batter-fried until crisp.

Potato-Peas Curry V GF

Curry made with potatoes, peas, onions, tomato, indian spices and herbs

Chickpea Curry V GF

Chickpeas simmered with a blend of spices and a tangy onion-tomato gravy.

Paneer - Butter Masala GF

A rich & creamy curry made with paneer (Indian cheese), spices, onions, tomato, cashews and butter.

Palak - Paneer GF

Soft paneer cubes (Indian Cheese), in a smooth, creamy and delicious spinach gravy.

SIDES

Cumin Basmati Rice V GF

Long aromatic basmati rice sauteed with cumin.

Garlic Naan V

Hand-rolled clay oven-baked Indian bread.

Butter Naan V

Hand-rolled clay oven-baked Indian bread.

DESSERTS

Gulab Jamun

Soft balls of fried dough soaked in an aromatic syrup spiced with green cardamom and rose water.

Indian Rice Pudding GF

Creamy mixture of rice, milk, sugar, and cardamom that simmered until it's thick and soft. Garnished with nuts and raisins.[optional]

Mango Lassi GF

A drinkable dessert - blended alphonso mangoes, yogurt, milk, ground cardamoms and sugar.

BEVERAGES

Masala Tea Chai GF

Hot beverage made by brewing black tea with fragrant spices, milk and sugar.

Iced Masala Tea V GF

Black tea brewed with cinnamon, sugar, cardamom, cloves poured over ice cubes.

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