



Authentic Indian Cuisine

Experience you can count on....

CATERING MENU

Authentic Indian Cuisine & Modern Fusion
Live Stations, Indo-Chinese Stations & On-site Tandoori Cooking

Our chefs have expertise in various Cuisines
(North Indian, South Indian, Jain, Indo Chinese & Many More..).
If you would like something outside of the menu, just ask us!

Call/Text/Whatsapp us or mail for schedule an Appointment
& Food Tasting for your event.
(727) 229-7919 | info@curriesindia.com

www.curriesindia.com/catering

29000 US Hwy 19 N, Clearwater, FL 33761



Specials

Mango Avocado Salsa Salad

Sliced avocado and mango flavored with Mint & Cilantro sauce.

Curries Special Cashew Roll

Cottage Cheese & Cashew mixed cutlet fried with Indian Spices. Served with Tamarind & Mint Chutney.

Vegetable Spring Roll

Spring roll wrappers filled with mixed vegetables.

Masala Boule

Phyllo cups with spicy filling:

🚩 Pav Bhaji | Paneer | Chicken | Lamb

Masala Puffs

Flaky puff pastry stuffed with seasoned fillings:

🚩 Vegetable | Paneer Tikka | Chicken Tikka | Lamb

Stuffed Masala Mushroom

Mushrooms stuffed with veggie Indian spice masala

Hariyali Tikki**

Mixed green vegetable patties

Chicken Kebab**

Spicy chicken Kebab skewered on sweet sugar cane

Pani Puri Shot**

Stuffed gol gappa served on a shot glass filled with water.

Paneer Wrap**

Tandoori paneer wrapped in croissant dough.

Kathi Roll**

Veg or Non-veg chilli style cooked wrapped in Roti

Murgh Roti-te-boti**

Chicken slider on small round naan biscuit

Tandoori Shrimp with Mango Salsa**

Shrimp cooked in the Tandoor (clay oven) in a demi martini glass.

Chicken Lollipop

Fried hot and spicy chicken drumette

Chicken Tangdi Kebab

Chicken cooked in Creamy tomato sauce.



Vegetarian Starters

Aam Palak Chaat

Fried baby spinach with diced mango, onion, cilantro, and mixed sauces

Bhel Puri in Cones

Street-style bhel puri served in bamboo cones

Pani Puri/Gol Gappa

Mini puris - chick peas, chutneys, spiced tamarind water

Aloo Tikki

Potato patty made with spiced peas

Assorted Vegetable Pakora

Battered and fried onions and vegetables

Gobhi Manchurian

Battered and fried cauliflower in spicy Asian sauce

Paneer Shashlik

Cubes of marinated and grilled paneer with grilled tomatoes, onions, and green peppers

Tawa Pasta Paneer

Spaghetti pasta cooked with Indian cottage Cheese, tomato, red/green peppers, onion, & cheese, flavored with Indian sauces.

Vegetable Akka Noodle

Indo Chinese style noodle

Samosa Chaat

Samosa , onions, yogurt, cilantro, and tamarind chutney

Paneer Pakora

Battered and fried paneer in authentic Indian spices

Papdi Chaat

Papdi, potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauce

Vegetable Manchurian

Battered and fried vegetables in spicy Asian sauce

Vegetable Kebabs

Marinated and grilled vegetables served on skewers

Samosa

Crisp turnovers stuffed with potatoes & green peas

Hariyali Tikki

Potato and spinach patty

Tawa Hariyali Vegetable

Grilled mixed vegetable cooked with Cilantro, Mint & Indian Spices. Served with hariyali sauce.

Singapore Noodle

Rice noodle with veg and Asian spices.



Non-Vegetarian Starters

Chicken Reshmi Kebab

Ground, spiced chicken cooked in the tandoor (clay oven)

Chicken Tikka Kebab

Cubes of chicken marinated overnight in tikka sauce and cooked in the tandoor (clay oven)

Chicken Malai Kebab

Cubes of chicken marinated in yogurt-based sauce and cooked in the tandoor (clay oven)

Chicken Aachari Tikka

Small pieces of boneless chicken, marinated with pickles and cooked in the tandoor (clay oven)

Chicken 65

Southern-style orange chicken battered, fried, and sauteed with mustard seeds and curry leaves

Chicken Singapore

Fried chicken with Asian spices and tomato sauce.

Chicken Pakora

Battered chicken fritters

Chicken Manchurian

Ground chicken dumplings in spicy Asian sauce

Chili Chicken

Battered and fried boneless chicken chunks, cooked with bell peppers in sweet and spicy Asian sauce

Lamb Shami Kebab

Small patty of minced lamb, ground chickpeas and spices

Lamb Seekh Kebab

Ground lamb, grated onions with our house seasoning and cooked in the tandoor (clay oven)

Curries Special Lamb Chops

Cooked in clay oven with Creamy Yogurt & Saffron.

Tandoori Chicken

Roasted Born in Chicken with yogurt & spices.



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Vegetarian Entrees

Aloo Gobhi Matar

Cauliflower and potatoes cooked with spices

Aloo Methi

Potatoes cooked with fenugreek leaves

Dum Alu Kashmiri

Baby potatoes cooked in yogurt gravy and spices

Aloo Baingan

Potatoes and eggplant cooked in traditional spices

Aloo Bhindi

Potatoes and okra cooked in traditional spices

Aloo Chana

Potato and chickpeas cooked in butter, herbs, and spices

Bhindi Masala

Okra cooked with onions and spices

Tawa Bhindi

Long cut okra presented on tawa

Palak Paneer

Spinach with Indian cheese

Baby Corn & Palak

Palak with baby corn

Matar Paneer

Green peas cooked in a curry with Indian cheese

Shaam Saveri**

Cottage cheese balls wrapped in minced spinach and potato, served with a creamy tomato sauce

Tawa VEGETABLES

Baby eggplant, okra fry, and masala fries

Kadai Paneer

Paneer cooked in an Indian wok with cubed onions and peppers

Paneer Tikka Masala

Paneer in tomato and onion based sauce

Shahi Paneer

Paneer with our special cashew nut seasoning in a rich tomato- based sauce (Kashmir Style)

Paneer Makhani

Paneer cubes in savory, creamy tomato-based sauce

Paneer Pasanda**

Mini triangular paneer sandwiches with a spicy stuffing served in a rich, mango-based sauce

Kadhai Mushroom

Mushroom sauteed with cubed onion and peppers

Mushroom Matar

Green peas and mushroom cooked in a tomato sauce

Mushroom Saag

Spinach with sauteed mushrooms

Makai Kumbh Masala

Mushroom and corn sauteed in a spicy tangy onion masala mix

Malai Kofta

Croquettes of potatoes and fresh cheese simmered in a light creamy sauce

Chana Dal Saag

Lentils in creamy spinach

Dal Tadka

Yellow Lentils simmered with spices

Dal Makhani

Lentils and beans gently simmered with tangy spices along with butter and cream

Masala Baby Eggplant

Baby eggplants cooked with herbs and spices

****Baingan Bhartha***

Eggplant with onions & tomatoes

Kadhi Pakora

Fritters cooked in yogurt sauce

Chana Masala

White chickpea curry

Vegetable Jalfrezi

Julienned vegetables cooked with spices

Navratan Korma

Garden fresh vegetables cooked in creamy sauce

Chili Paneer

Paneer cooked with bell peppers in a sweet and spicy gravy

Paneer Kurchan

Grated paneer cooked with creamy tomato sauce.

Veg Kofta Saag

Vegetable kofta with spinach sauces.

Gobhi Manchurian

Battered and fried cauliflower in spicy Manchurian gravy



Chicken Entrees

Chicken Tikka Masala

Barbecued cubes of chicken cooked in creamy tomato and onion-based sauce

Butter Chicken

Grilled boneless chicken cooked in a rich cream tomato-based sauce

Chicken Vindaloo

Boneless chicken cooked with potatoes

Chicken Phaal

Boneless or bone-in chicken cooked in spicy sauce (HOT)

Chicken Saag

Boneless chicken cooked with fresh spinach and mustard leaves

Chicken Curry

Boneless chicken cooked in homestyle curry

Chicken Korma

Boneless chicken cooked with nuts, cream, and coconut milk in our fresh herbs and spices



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Lamb & Goat Entrees

Goat Curry

Goat meat cooked in a spicy curry

Nilagiri Special

Goat meat cooked in a green curry, flavored with coriander and coconut cream

Saag Lamb

Boneless lamb cooked with chopped fresh spinach and traditional spices

Lamb Curry

Boneless lamb cooked in spicy curry

Lamb Keema Matar

Minced lamb and peas cooked with tomato and onion gravy

Lamb Korma

Lamb cooked with mild spices in a creamy sauce

Lamb/Goat Phaal

Lamb or Goat cooked in spicy sauce (HOT)

Kadai Lamb

Lamb cooked with fresh tomatoes, onions, ginger, garlic, green peppers, fresh herbs and spices

Lamb Keema with Egg Curry

Minced lamb and boiled egg curry

Lamb Seekh Kabab Masala

Minced lamb kabob with Indian spices

Lamb Dopiaza

Boneless lamb curry with sauteed onions

Lamb Vindaloo

Boneless lamb and potatoes cooked in a fiery vinegar-flavored sauce

Lamb Rogan Josh

Boneless lamb cooked in a yogurt-based curry with a sprinkle of Indian spices

Kerala Fish Curry

Fish cooked with South Indian Curry Sauce.

Kerela Shrimp Malabar

Shrimp cooked in a creamy coconut aromatic Sauce

Shrimp Curry Special

Shrimp cooked in Indian style curry

Shrimp Dopiaza

Shrimp curry sauteed with onions and tomatoes



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Biryani

Vegetable Biryani

Baked casserole of basmati rice with veggies

Chicken Biryani

Baked casserole of basmati rice and chicken

Goat Biryani

Baked casserole of basmati rice and goat

Lamb Biryani

Baked casserole of basmati rice and lamb

Lamb Sheekh Kebab Biryani

Baked casserole of basmati rice and lamb kabob

Shrimp Biryani

Baked casserole of basmati rice and shrimp

Breads (Tandoori Special)

Tandoori Naan (Garlic/Chilli/Butter/Peshwari)

Tandoori Naan (Keema, Chicken Tikka)

Onion Kulcha

Paneer Kulcha

Wheat Roti

Plain Paratha

Stuffed Paratha

Chole Bhatura

Rice Special

Jeera Pulao

Basmati rice cooked with cumin seeds

Peas Pulao

Basmati rice cooked with carrots and green

Peas

Tamarind Rice

Tangy rice cooked with tamarind and peanuts

Lemon Rice

Tangy rice cooked with lemon and cashew nuts



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Dessert

Fruit Custard | Gajar Halwa | Gulab Jamun
Sooji Halwa | Kheer (Rice Pudding)
Sevian (Vermicelli) | Mung Dal Halwa
Kulfi with Falooda | Shahi Tukri
Ras Malai | Kulfi | Kesari

Yogurt

Bhoondi Raita | Cucumber Raita
Dahi Bhalla | Mint Raita
Pineapple Raita

Salad

Garden Fresh Green Salad | Onion Chili Salad
Kachumber Salad | Mango Chickpea Salad

Beverages

Masala Chai (Tea)
South Indian Coffee
Mango Lassi



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Live Stations

CHAAT

**Chaat Bhel Puri
Samosa Chaat**

**Dahi Batata Puri
Aloo Tikki Chaat**

DOSAS

**Alu Masala Dosa
Paneer Masala Dosa**

INDO-CHINESE

**Gobi Manchurian
Chili Chicken
Veg Manchurian
Chili Paneer
Hakka Noodles
Chilli Gobi**

KULFI

**Mango
Pistachio
Lavender
Rose**

OMELETTES





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Catering Information

- Kitchen STAFF additional
- Number of kitchen STAFF needed BASED on menu SELECTION and variety.
- Additional STAFF maybe required BASED on venue.
- Kitchen STAFF only RESPONSIBLE for handling food INSIDE kitchen or preparation area. If additional SERVICE IS required, PLEASE SELECT a SERVICE package.
- Hot BOXES and refrigeration to be provided by venue.
- TRASH removal fee MUST be paid by client, if required by venue

Optional (For Additional FEES)

Live Tandoor with Tandoor Chef

Live equipment for ON-SITE cooking

Live INDO CHINESE STATIONS with Wok

We pride ourselves on providing amazing quality food and service to our clients, and we take this standard very seriously. We understand that this is an important occasion in your life, and we want to help you to make it beautiful, memorable, and delicious.

Team Curries Clearwater