

SILVER \$32.00 PER PERSON

Two Starters
One Main Entree
One Vegetable Entree
One Tandoori
One Rice
One Dessert
Free House Ice Cream
Naan,Raita,Salad,Chutney
Soft Drinks and Tea
Sales Tax and 18% Service Charge
Only 1 Goat item

GOLD \$36.00 PER PERSON

Three Starters
Two Main Entrees
Two Vegetable Entrees
Two Tandoori
One Rice
Two Desserts
Naan,Raita,Salad,Chutney
Soft Drinks and Tea
Sales Tax and 18% Service Charge
Only 1 Goat item

PLATINUM \$42.00 PER PERSON

Four Starters
Three Main Entrees
Two Vegetable Entrees
Two Tandoori
One Rice
Three Desserts
Free House Ice Cream
Naan,Raita,Salad,Chutney
Soft Drinks and Tea
Sales Tax and 18% Service Charge
Only 1 Goat item

Menu

Starters

- **Mix Pakora** – (Aloo/Palak/Baigan/Mirch) – Potato, spinach, eggplant, or chili fritters
- **Bite Size Samosa** – Fried pastry with a savory filling of spiced potatoes, onions and peas
- **Papdi Chaat** – Crisp fried dough wafers served with potatoes, chick peas, chilies, and yogurt topped with chaat masala
- **Samosa Chaat** – Fried pastry with savory filling served with potatoes, chick peas, chilies, and yogurt topped with chaat masala
- **Aloo Tikki** – Snack made of mashed potato patties mixed with various herbs and spices
- **Keema Samosa** – Fried pastry with a savory filling of onions, peas and ground beef
- **Chicken 65** – Spicy, deep-fried chicken pieces marinated in ginger, cayenne pepper, and mustard powder, then tossed in a creamy yogurt sauce
- **Chicken Boti** - Boneless chicken marinated in yogurt and spices and cooked in a traditional clay oven
- **Bite Size Chapli Kabab** (Beef or Chicken)
- **Bite Size Seekh Kabab** (Beef, Chicken or Lamb)
- **Shrimp Tandoori** [extra charge] – Shrimp marinated in a savory yogurt and spice mixture then cooked in a traditional clay oven
- **Popcorn Chicken/Fish**
- **Vegetable Spring Rolls**

Main Entree

- **Korma** – (Chicken or Goat) – Rich Muglai delicacy with a creamy sauce cooked to perfection
- **Karahi** - (Chicken or Goat) – Chicken or Goat cooked in a zesty fenugreek and dry masala combination
- **Kunna** – (Lamb Shank or Goat Paya)

- **Achari Chicken/Goat** – Spicy chicken or goat cooked in a South Asian style pickled vegetable based sauce
- **Murg/Mutton Saag** – Spinach with succulent pieces of chicken or goat in a latpatta style
- **Chicken Tikka Masala** – Boneless chicken marinated in spices, roasted in a tandoor oven, and cooked in a creamy, spicy sauce
- **Butter Chicken** – Boneless chicken marinated in spices, roasted in a tandoori oven, and cooked in a buttery, spicy sauce
- **Chicken Katakot** – Boneless chicken pieces cooked in a tomato and onion sauce with a variety of spices
- **Nihari** (Beef or Chicken) – Tender morsels of meat cooked in a spicy stew
- **Paya** (Goat or Beef) – South Indian delicacy where goat/cow feet are slow cooked in a soup with herbs and spices
- **Haleem** (Beef or Chicken) – Traditional Hyderabadi dish with slow cooked wheat, barley, meat, lentils, and spices
- **Lamb Chop Karahi** [Additional Cost] – Lamb chops cooked in a zesty fenugreek and dry masala combination
- **Lamb Masala** – Lamb cooked in a tomato and onion yogurt based sauce
- **Kofta Curry** – Balls of ground beef/chicken mixed with spices and onions, served in a savory stew

- **Shrimp Masala** [Additional Cost] – Delicate prawns sauteed with garlic and seeped in a light tomato and onion sauce
- **Fried Fish** [Additional Cost]

Chinese Entrees

- **Chicken Jalfrezi** – Chicken, onions and bell peppers sautéed in a spicy onion and tomato sauce
- **Chicken Manchurian** – Marinated boneless chicken deep fried and tossed with ginger and garlic
- **Noodles** (Choice of Vegetable or Chicken)
- **Vegetable Stir Fry**
- **Hot and Sour Chicken**
- **Sesame Chicken**
- **Ginger Chicken**
- **Beef Chili Vegetable**
- **Chicken Chili Vegetable**
- **Vegetable Spring Rolls**
- **Fried Rice** (Choice of Vegetable or Chicken)

Tandoori

- **Chicken Tandoori** - Chicken leg with bone marinated in yogurt and spices then cooked in a traditional clay oven
- **Chicken Tikka Boneless** – Boneless chicken marinated in yogurt and spices and cooked in a traditional clay oven
- **Fried Chicken** – Seasoned fried chicken
- **Seekh Kabab** (Chicken/Beef/Lamb) – Minced meat seasoned with spices and grilled in a traditional clay oven
- **Bihari Kabab** (Chicken/Beef) – Skewered pieces of meat marinated in spices and grilled in a traditional clay oven
- **Hot Wings**
- **Chicken Chapli Kabab** – Meat marinated in spices and pan fried
- **Haryali Boti** – Chicken marinated in green chilies, coriander, mint and various spices, then tossed in a cream cheese and sour cream based sauce
- **Malai Boti** – Chicken marinated in a white pepper marinade, then tossed in a cream cheese and sour cream based sauce
- **Beef Gola Kabab**
- **Shrimp Tandoori** [additional cost]
- **Lamb Chops** [additional cost]
- **Leg of Lamb** [additional cost]
- **Lamb Shanks** [additional cost]

Vegetable Dishes

- **Aloo Palak** – Spinach and potatoes cooked in ginger and chili
- **Aloo Gobi** – Cauliflower and potatoes and peas cooked in green chili and roasted cumin
- **Palak Paneer** – Spinach and cheese flavored with ginger in a thick curry sauce
- **Bhindi Masala** – Okra cooked in a traditional Punjabi recipe with cumin and onions
- **Chana Masala** – Chickpeas cooked in a Punjabi tomato and onion masala
- **Bhagarey Baigan** – Baby eggplant cooked in a garlic and tomato sauce
- **Mirch Ka Salan** – Green Pepper Curry cooked in Hydrabadi style
- **Vegetable Jalfrezy** – Mixed vegetables with onions and peppers sautéed in an onion and tomato sauce
- **Kadhi Pakora** – Vegetable fritter cooked in a wok with fenugreek seeds
- **Daal Makhani** – Lentil cooked in a copper vessel, reduced in a tomato and ginger sauce, finished with butter and cream
- **Aloo Subzi** – Cubed potatoes cooked in a sauce containing mustard seeds, green chilies, and a variety of herbs and spices

Rice

- **Biryani** (Chicken or Goat) – Basmati rice cooked in a thick curry of meat sauce containing a variety of herbs and spices
- **Pulao** (Chicken or Goat) – Basmati rice cooked in a seasoned broth with chicken or goat meat and vegetables
- **Mutter Pulao** – Basmati rice cooked in a seasoned broth with peas and other vegetables
- **Sindhi Biryani** – Basmati rice cooked in a thick yogurt and curry of meat sauce containing a variety of herbs and spices
- **Bombay Biryani** – Basmati rice cooked on top of a meat and onion based sauce containing a variety of herbs and spices
- **Zeera Rice** – Rice with cumin seeds
- **Shrimp Biryani** [additional cost] – Basmati rice cooked in a thick curry of meat sauce containing a variety of herbs and spices

Desserts

- **Kheer** – A traditional rice pudding flavored with pistachios and almonds
- **Ghulab Jamun** – Dough consisting of milk solids deep fried and soaked in a sugar syrup and flavored with rose water
- **Ras Malai** – Sugary cheese balls soaked in clotted cream and flavored with cardamom
- **Qubani Ka Meetha** – Traditional Hyderabadi dessert made from dried apricots
- **Gajar Ka Halwa** – Carrots, sugar and butter fried into a roux and cooked with a sugary syrup
- **Loki Ka Halwa** – Bottle gourds, condensed milk, and butter fried into a roux and cooked with a sugary syrup
- **Suji Ka Halwa** – Semolina, sugar, and butter fried into a roux and cooked with a sugary syrup
- **Zarda** – Sweet rice cooked in milk and sugar
- **Gajrela** – Blend of carrots, milk and heavy cream
- **Jalebi** – Deep fried batter soaked in syrup
- **Assorted Mithai** [additional cost] – South Indian confectionary of deep fried sugar, milk, and condensed milk
- **Fruit Cake Custard**
- **Fruit Trifle**
- **Fruit Basket** [additional cost]
- **Fruit Platter** [additional cost]
- **Kulfi** (Mango, Malai, Pista)
- **Ice Cream** (Mango, Chocolate, Vanilla, Strawberry, Pistachio, Rose, Tutti Frutti)

Bread

- **Plain Naan** – Flatbread cooked in a traditional clay oven
- **Assorted Naan** (Plain, Garlic, and Onion)
- **Taftan**
- **Sheermal**
- **Puri**
- **Paratha**

Mehndi Menu Banquet

\$32 per person

Appetizer (Choice of 3)

- Papdi Chaat
- Samosa Chaat
- Keema Patties
- Aloo Tikki
- Dahi Bade
- Vegetable Spring Rolls
- Bite Size Samosa (Aloo or Keema)
- Mix Pakora (Vegetable)
- Gol Gappe ka Thela [additional cost]

Entree

Choose 1

- Package: Sooji Halwa, Chana Masala, Aloo Tarkari, and Poori
- Nihari
- Paya (Goat or Beef)
- Kofta Curry (Chicken or Beef)

Choose 1

- Pulao (Mutter, Chicken, or Goat)
- Biryani (Chicken or Goat)

Choose 1

- Keema Masala
- Beef Gola Kabab
- Bihari Kabab (Chicken or Beef)

Choose 1

- Paratha
- Taftaan
- Naan

Dessert (Choice of 2)

- Kheer
- Rus Malai

- **Fruit Trifle**
- **Ice Cream (Falooda, Pistachio, Mango, Strawberry, Pineapple, Vanilla, or Chocolate)**
 - * **“Min 100 for catering”**
 - “Sales Tax and 15% Service Charge”**