



Catering Menu 1

APPETIZERS

Vegetarian Samosa

Homemade turnovers stuffed with potatoes & peas.

Vegetarian Pakora

Assorted fresh veggies deep fried in chickpea batter.

Dhahi Papri

Lentil crisps, cubed potatoes, and chickpeas covered with fresh whipped yogurt and tamarind sauce.

Imli Chutney

Sweet & sour tamarind sauce.

Pudina Chutney

Fresh mint, cilantro & yogurt sauce.

Pyaz Chutney

Fresh Onion and tomato sauce.

ENTREES

Dal Amritsari

A lentil delicacy made famous by a Dhabha (roadside eatery) outside the Golden Temple in the holy city of the Sikhs. Our chefs have perfected this rare, original, slow-cooked delicacy.

Aloo Gobhi

Fresh cauliflower and potatoes gently cooked with tomatoes herbs and spices.

Palak Paneer

Chopped spinach, homemade cheese, tomatoes and onions cooked with cream, garlic and ginger.

RICE

Matar Pulao

Basmati rice sautéed with onions and green peas. It is very mild & fragrant, great as a side dish.

BREADS

Rogini Naan

Leavened, handmade buttered bread, baked in Tandoor.

Garlic Naan

Leavened, handmade buttered bread topped with fresh garlic and cilantro and baked in Tandoor.

CONDIMENTS

Indian Salad

Onion, green chilies, cucumbers and tomatoes.

Achaar

Homemade hot pickles.

Raita

Whipped yogurt blended with cubed potatoes, chopped cucumber, fresh coriander and herbs.

DESSERTS

Strawberry Kheer

Homemade rice pudding flavored with strawberries.

Gulab Jamun

Cream balls dipped in syrup and rosewater.



APPETIZERS

Paneer Pakora

Homemade finger-sized cheese marinated in spicy gram-flour batter and deep fried.

Alu Tikki

Mashed potatoes and pea patties pan-fried in chickpea batter.

Hariyali Chicken Tikka

Chicken breasts marinated with fresh mint and mild spices, baked on skewers in Tandoor.

Imli Chutney

Sweet & sour tamarind sauce.

Pudina Chutney

Fresh mint, cilantro & yogurt sauce.

Pyaz Chutney

Fresh Onion and tomato sauce.

ENTREES

Dal Panchratan

Five lentils that are cooked in a delicately spiced onion-tomato base to a creamy consistency.

Palak Baby Corn

Chopped spinach, baby corn, tomatoes and onions cooked with cream, fresh garlic and ginger.

Kashmiri Dum Aloo

Baby Potatoes stuffed with figs, raisins cooked in yogurt, cashew nut and hand peeled cantaloupe seeds sauce.

Chicken Tikka Masala

Marinated baked breast of chicken cooked in rich tomato cream sauce.

Chilli Chicken Kadai

Boneless pieces of chicken sautéed with green chilies and coriander, finished with exotic Indian spices.

RICE

Matar Pulao

Basmati rice sautéed with onions & green peas

BREADS

Rogini Naan

Leavened, handmade buttered bread, baked in Tandoor.

Aloo Naan

Leavened, handmade buttered bread stuffed with potatoes and peas and baked in Tandoor.

CONDIMENTS

Indian Salad

Onion, green chilies, Cucumbers, & tomatoes.

Achaar

Homemade hot pickles.

Raita

Whipped yogurt blended with cubed potatoes, chopped cucumber, fresh coriander and herbs.

DESSERTS

Mango Rabri

Condensed milk based dish made by boiling the milk on low heat for a long time until it becomes dense and changes its color to pinkish. Sugar, spices and nuts are added to it to give it flavor.

Gulab Jamun

Cream balls, dipped in syrup and rosewater.

APPETIZERS

Arbi Tikki

Mashed colocasia roots, goat cheese, green chilies, and onions patties pan-fried.

Gobhi Pakoras

Cauliflower florets blanched and marinated in chickpea batter and deep fried.

Achari Chicken Tikka

Boneless pieces of chicken marinated along with the spices used for Indian pickles.

Reshmi Kebab

Chicken breast marinated with cashew paste, cheese, ginger, garlic paste, lemon juice, and sour cream and grilled in Tandoor.

Imli Chutney

Sweet & sour tamarind sauce.

Pudina Chutney

Fresh mint, cilantro & yogurt sauce.

Pyaz Chutney

Fresh Onion and tomato sauce.

ENTREES

Chicken Makhani

Marinated baked chicken cooked in a rich tomato cream sauce.

Chicken Balti

Chicken curry with Afghani influence, special spices & herbs are used in the preparation of this unique dish.

Punjabi Kadhi Pakora

A traditional Punjabi preparation of spiced chickpea dumplings immersed in a spicy gram flower and yogurt curry.

Zeera Aloo

Potatoes cubes cooked with Jeera (cumin seeds) and spices.

Mattar Paneer Makhana

A chefs' original vegetarian delight of lotus seeds. Cottage cheese and peas, cooked in mild and rich gravy.

RICE

Veg Biryani

Aromatic Indian Basmati rice cooked with fresh herbs, spices, fruit, nuts and vegetables.

BREADS

Rogini Naan

Leavened, handmade buttered bread, baked in Tandoor.

Lachha Parantha

Whole wheat bread layered and baked in Tandoor.

CONDIMENTS

Indian Salad

Onion, green chilies, Cucumbers, & tomatoes.

Achaar

Homemade hot pickles.

Pudeena Raita

Whipped yogurt blended with fresh mint.

Papadum

Crispy lentil bread.

DESSERTS

Ras Malai

Made from fresh homemade farmers' cheese in sweetened milk, served with pistachios.

Moong Dal Halwa

Sweet dish made from green gram split.

APPETIZERS

Hariyali Tikki

Mashed spinach, peas, jalapeños, and ginger patties pan-fried.

Paneer Tikka

Indian cottage cheese marinated in spices and baked in Tandoor.

Lamb Seekh

Lean minced lamb mixed with onions, herbs and spices, baked on skewers in Tandoor.

Fish Pakora

Pieces of white fish filet marinated in spiced gram-flour batter and deep fried to perfection.

Imli Chutney

Sweet & sour tamarind sauce.

Pudina Chutney

Fresh mint, cilantro & yogurt sauce.

Pyaz Chutney

Fresh Onion and tomato sauce.

ENTREES

Channa Masala

Chickpeas cooked with ginger, garlic, tomatoes, onions, spices and herbs.

Shahi Paneer

Homemade cheese sautéed with ginger, garlic, and bell-peppers and cooked in a creamy tomato based sauce.

Gobi Musallam

Richly spiced whole cauliflower cooked with yoghurt & creamy cashew paste, & then roasted in a hot oven to concentrate its incredible smoky, caramelized flavors.

Lamb Kadai

A base of green peppers and onions with coriander, finished with exotic spices.

Chicken Kozi

A very authentic south Indian dish cooked with coconut milk and roasted cinnamon and coriander seeds that give a very special aroma.

RICE

Matar Pulao

Basmati rice sautéed with onions and green peas. It is very mild & fragrant.

BREADS

Rogini Naan

Leavened, handmade buttered bread, baked in Tandoor.

Lachha Parantha

Whole wheat bread layered and baked in Tandoor.

CONDIMENTS

Indian Salad

Onion, green chilies, Cucumbers, & tomatoes.

Achaar

Homemade hot pickles.

Papadum

Crispy lentil bread.

Raita

Whipped yogurt blended with cubed potatoes, chopped cucumber, fresh coriander and herbs.

DESSERTS

Gajjar Halwa

Indian style carrot cake.

Mango Ice Cream

The
BOLLYWOOD GRILL

Catering Menu 5

APPETIZERS

Potato Ball with mint center.

Mashed potato balls stuffed with mint and spices in the center.

Ajwani Paneer Tikka

Indian cottage cheese marinated in Ajwan (Carom seeds) spices and baked in Tandoor.

Shammi Kebab

Soft ground lamb patties cooked with exotic spices.

Lal Mirch Jinga

Jumbo Prawns marinated with red chili powder, ginger, garlic paste & lemon juice & barbecued.

Imli Chutney

Sweet & sour tamarind sauce.

Pudina Chutney

Fresh mint, cilantro & yogurt sauce.

Pyaz Chutney

Fresh Onion and tomato sauce.

ENTREES

Vegetable Jalfrezie

Garden fresh vegetable sautéed with cheese and homestyle spices.

Methi Mattar Malai

A delicious blend of fenugreek, sweet green peas and fresh cream.

Tava Veg

Bhindi (okra), Alu (potato), Karela (bitter gourd) cooked separately in Indian spices and displayed on Tava (round big pan).

Chicken Mussalam

A Royal dish from the kitchens of the Kings. Chicken or Goat cooked in rich brown onion and almond sauce.

Meat Beliram

A true Lamb delicacy of Punjabi cuisine by the grand master chef of yesteryear's BELIRAM - who was the royal cook of Maharaja Ranjeet Singh from the Patiala kingdom, a few centuries ago.

RICE

Matar Pulao

Basmati rice sautéed with onions and green peas. It is very mild & fragrant.

BREADS

Rogini Naan

Leavened, handmade buttered bread, baked in Tandoor.

Mint Parantha

Whole wheat mint bread cooked in Tandoor.

CONDIMENTS

Indian Salad

Onion, green chilies, and tomatoes.

Achaar

Homemade, Mango, chilies, carrots, & other Veggies hot pickles.

Papadum

Crispy lentil bread.

Raita

Whipped yogurt blended with cubed potatoes, chopped cucumber, fresh coriander and herbs.

DESSERTS

Gajjar Halwa

Indian style carrot cake.

Angoori Rabri

Chaat Station 1

Dahi Papri

Lentil crisps, cubed potatoes and chickpeas covered with fresh whipped yogurt and tamarind sauce.

Dhai Poori

A popular street snack, Round hollow crisp filled with yogurt, tamarind, potato, onion & chickpeas.

Bhalla Papri Chaat

Crispy wafers and lentil balls topped with fresh whipped yogurt, tamarind chutney, and spices.

Chaat Station 2

Moong Daal Chaat

Lentil sprouts tossed with tomatoes, cucumbers, potatoes, and chutney.

Idli Chaat

Pieces of Idli tossed with stir fried vegetables and chutney.

Chaat Station 3

Samosa Chaat

Vegetable Samosa topped with chickpeas, yogurt, chutneys and our homemade blend of spices.

Tikki Chaat

Pan fried potato and pea patties deep fried and topped with chickpeas, yogurt, chutneys and our homemade blend of spices.

Arbi Tikki Chaat

Colocasia roots, Goat cheese, Green, Chilies, & Onion patties deep fried and topped with chickpeas, yogurt, chutneys and our homemade blend of spices.

Chaat Station 4

Kachumber Chaat

Dices cucumbers tossed in tamarind sauce.

Aloo Chaat

Diced potatoes tossed in mild spices, salt, black pepper and olive oil.

Chicken Chaat

Boneless cubes of chicken delicately tossed in our very own sweet, sour & tangy sauce and salad.