



Food & Celebration-Par Excellence!





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Indian Cuisine

Indian cuisine is as varied and exciting as the land and people from which it comes. When prepared from fresh ingredients, nothing can top its rich, unexpected combinations of flavors and textures. It is known for its sophistication and subtle use of a variety of spices and herbs. Whatever your taste, whether you prefer mildly spicy or fiery hot, Indian cuisine has something to appeal to any palate.

The wide range of regional dishes and flavors in the Indian cuisine is staggering in its diversity. Some say that the Indian cuisine is almost as diverse as the entire European cuisine, because of the four different main regional styles: the North Indian cuisine, the South Indian cuisine, East Indian cuisine and Western Indian cuisine. Cuisine across India has also been influenced by various cultural groups that entered India throughout history, from regions as diverse as West Asia, Central Asia and Europe.

The history of Indian food tells us that during the reign of the British Empire in India (the British Raj), the local cuisine was considered by the Europeans closely to what Gods taught of ambrosia: a delightful, heavenly and delicate dish. No other country has a wider selection of exotic dishes and no other country can offer such a large variety of impulses for your taste buds.

As is expected with such diversity, food is integral to Indian culture, playing a role in everyday life as well as festivities.

Our Commitment

Moghul Catering provides boutique style catering to clientele in the US and beyond, helping transform wedding functions into unforgettable experiences. We are widely recognized for our standards of service, creativity and exemplary cuisine. We take pride in being one of the top wedding caterers in America today. Constantly innovating, creating and redefining the way of serving delectable food and efficient catering services, Moghul Catering is setting industry benchmarks for others to follow.

Whether it is a small private gathering, a cocktail party, a big reception or a destination wedding, our commitment and attention to detail remain the same at every stage - from the initial inquiry to a flawless execution on the day of the event. We limit the number of engagements we take on to maintain the highest standards and supply unique products and service, but most of all to give each of our clients our undivided attention and time.

Our custom menus include gourmet, traditional and contemporary selections as well as health conscious, vegan and gluten free offerings. Extravagant or simple, contemporary or traditional, we design, create and coordinate your menu with attention to detail and a sense of style & flair. With a repertoire of different cuisines to choose from (North Indian, South Indian, Gujarati, Chinese, Far- Eastern, Middle Eastern, Continental and European), we can create exclusive & inspired menus with the flexibility and variety our clients desire.

We hold exclusive contracts with elite venues across the country such as Sheraton, Hilton, Marriott, Hyatt, W Hotels, Ritz-Carlton, Westin, Double Tree, Renaissance and many hotels, resorts and country clubs. We not only cater to the location of the clients' choice but also help in finding a suitable location anywhere in the country.

We have strong operations and accounts staff who review procedures for financial soundness, legalities, insurances and deadlines. We budget with pinpoint accuracies. We excel in service, supreme culinary creativity, knowledgeable production & execution to ensure complete satisfaction. Our aim is to make every event unique and memorable, to leave you and your guests with a lasting impression and to make your dreams come true.







North Indian Menu Selection

There is an abundance of grains and fresh seasonal fruit and vegetables in North India. It also has strong Central Asian influences both in its culture and its food. Punjabi, Mughlai, Awadhi and Kashmiri styles of cooking belong to this region.

North Indian curries usually have thick, moderately spicy and creamy gravies. The use of dried fruits, nuts and saffron is fairly common. Dairy products like milk, cream, cottage cheese, ghee (clarified butter) and yoghurt play an important role in the cooking of both savory and sweet dishes. Thanks to the fact that such a rich variety of fruit and vegetable is available at all times of the year, the region produces a dazzling array of vegetarian dishes. Goat and lamb meats are favored ingredients of many non-vegetarian recipes.

Tandoor (clay oven), Kadai (wok style cast iron vessel) and Griddles are preferred cooking techniques in the north. This region is home to the popular tandoori roti and naans (bread made in a clay tandoor oven), stuffed parathas (flaky Indian bread with different kinds of vegetarian and non-vegetarian fillings) and kulchas (bread made from fermented dough). Rice is also popular and made into elaborate biryani's and pulao (pilaf).

Vegetable oils like sunflower and canola along with ghee are normally used for cooking. Coriander, Cumin, Dry red chillies, turmeric, Chilli powder, Cardamom, Cinnamon, Cloves, Garam Masala, Aniseed/Fennel, etc. lend depth and aroma to the food from this region.

Muttar Paneer, Pulaos, Dal Makhani, Dahi Gosht, Butter Chicken, Chicken Tikka, Fish Amritsari, Samosas, Motichoor laddoo are some of the better known dishes from North India.





BHEL IN PHYLLO CUPS

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Appetizers

VEGETARIAN SELECTION

ASSORTED PAKORA

Assorted vegetable fritters

HARI MIRCH KE PAKODE

Green chillies, slit, filled with a blend of spices, batter fried

BHARVAN MIRCH

Long green chillies, slit, filled with potatoes with a blend of spice and batter fried

SAMOSA (Choose one filling)

Triangular turnovers with your choice of filling

VEGETABLE/ CHILLI PANEER

CHINESE NOODLE/ MEXICAN/ GOBHI

POTLI DAL SAMOSA (Only Butler Passed)

Moneybag shaped fried pastry pocket filled with lentils

VEGETABLE KEBAB NARAM DIL (Only Butler Passed)

Heart shaped vegetable patties filled with cream cheese

ALOO KEBAB NARAM DIL (Only Butler Passed)

Potato stuffed with cream cheese

VEGETABLE CUTLET

Mixed vegetable patties

CASHEWNUT ROLLS

Potato croquettes coated with cashew nuts

ACHARI CASHEW NUT ROLLS

Pickle flavored potato croquettes coated with cashew nut

NAWABI KAJU ROLL (Only Butler Passed)

Golden fried wraps filled with spiced mashed cashew nuts

SURTI KEBAB

Vermicelli coated deep fried potato croquettes

PHYLLO CUPS (Only Butler Passed) (Choose one filling)

Bite size pastry cups filled with your choice of filling

BHEL/CREAMYCORN/PANEER/MUSHROOM/PAPAYA

AVACADO CHAAT IN EDIBLE SPOON (Only Butler Passed) (EXTRA CHARGE)

PANEER TIKKA SHASHLIK (Only Butler Passed)

*Cottage cheese, onion, & bell pepper with tomato or roasted pineapple
On a cocktail skewer*

A close-up photograph of several tandoori stuffed mushrooms arranged on a white plate. Each mushroom is filled with a yellowish-orange mixture, likely containing spices and vegetables, and is secured with a wooden skewer. The mushrooms are garnished with small pieces of green herbs and dark spices.

TANDOORI STUFFED MUSHROOMS

A photograph of several snack cones, also known as 'Snack-O-Cones', arranged on a wooden stand. The cones are made of orange and pink paper and are filled with a mixture of diced vegetables, including onions, tomatoes, and green herbs. The stand is made of dark wood and has a decorative, curved shape.

SNACK-O-CONES

PANEER SATAY *(Only Butler Passed)*

Marinated and grilled cubes of cottage cheese served with a spicy peanut sauce

PANEER TIKKA

Tandoori/Achari/Hariyali/Kali Mirch

Marinated cubes of cottage cheese char grilled

PANEER TIKKA ZAFFRANI

Marinated cubes of cottage cheese, saffron flavored, char grilled

TANDOORI PANEER LOLLYPOP

Mashed and seasoned char grilled cottage cheese balls

PANEER CHUTNEY PAKORA

Cheese fritters filled with spicy mint chutney or garlic tomato chutney

PANEER MASALA CUTLET

Spiced cottage cheese patties (heart shaped)

PANEER MASALA FINGERS

Spiced cottage cheese fingers crumbed and golden fried

PANEER METHI TIKKI

Cottage cheese patties flavored with fenugreek leaves and spices

PANEER PAPAD TIKKI

Crumbled cottage cheese patties coated mixed with papad and fried

TANDOORI STUFFED MUSHROOM *(Only Butler Passed)*

Mushroom heads filled with crumbled cottage cheese and nuts, grilled to perfection

GRILLED MUSHROOM WITH GOAT CHEESE *(Only Butler Passed)*

Mushroom heads filled with goat cheese drizzled with pesto sauce

KACHE KELE KE KEBAB

Mashed and seasoned raw banana patties flavored with spices

DAHI SAUFIYANA KEBAB

Deep fried potato medallions made with yogurt and flavored with fennels

BHUTTE KE CUTLET *with chilly jam sauce*

Mashed and seasoned corn kernel patties

VEG MINT GOLI

Mashed and seasoned potato balls filled with mint sauce

SUBZ SEEKH KEBAB

Mashed and seasoned vegetables with cottage cheese, set on a wooden skewer, fried golden

PANEER SPINACH ROLL

Spinach and cottage cheese croquette

HARA BHARA KEBAB

Green delight filled with potatoes, spinach and green peas

MASALA CORN SHOOTERS



VADA PAV SLIDER



EGGPLANT or PAO BHAJI CROSTINI *(Only Butler Passed)*

Spicy minced vegetable or roasted egg plant served on bread

CHILI SESAME TOAST

Crisp bread layered with spiced potatoes, mixed vegetable coated with sesame and fried

SNACK-O-CONES *(cones extra) (Only Butler Passed)*

Kurkuri Bhindi / Channa Jor Garam / Sukha Bhel

(Select any one snack, cones available at extra cost)

CORN SHOOTERS *(shot glasses extra)*

(Only Butler Passed)

Stir fried corn, onions and peppers served in a shot glass

PANEER BHURJI PAPAD CONES *(Only Butler Passed) (Extra Cost)*

Crumbled cottage cheese served in hand rolled papad cones

LEHSOONI GOBHI

Spicy batter fried cauliflower florets tossed in a spicy garlic sauce

VADA PAV SLIDER

Curried leaves tempered potato on a toasted burger bun

VEG KEEMA SLIDER

Spiced minced vegetables on a burger bun

TANDOORI SHRIMP



Appetizers

NON-VEGETARIAN SELECTION

SHRIMP (Extra Cost)

*Tandoori / Jalapeno Lime/ / Kali Mirch/ Achari / Zaffrani /
Shrimps prepared to your choice (Select any one flavor)*

SHRIMP LOLLYPOP (Only Butler Passed)

Seasoned mince of shrimp balls served on a stick

SHRIMP TOAST (Only Butler Passed)

Toast slices topped with ground shrimp and sesame

ACHARI FISH TIKKA

Pickle marinated fish cooked over charcoal fire

CALAMARI PERI PERI (Extra Cost) (Only Butler Passed)

Calamari marinated with peri-peri sauce fried to perfection

COCONUT CRUSTED FISH CAKES (Only Butler Passed)

Seasoned minced of fish coated with shredded coconut deep fried

MAHI ANARKALI

Carom seeds and pomegranate flavored fried fish

MAACHLI KOLIWADA

Fried fish flavored with crushed black pepper and coriander seeds

FISH AMRITSARI

Batter fried fish flavored with caraway seeds

TANDOORI SALMON ON STICK (Only Butler Passed)

Fillets of salmon cooked in clay oven

TANDOORI SALMON (On Buffet at Extra Cost)

FISH KALI MIRCH

Batter fried fish flavored with crushed black pepper

AJWAINI FISH TIKKA

Cubes of marinated fish cooked over charcoal fire flavored with caraway seeds

TILI PE TILAPIA (Only Butler Passed)

Grilled cubes of tilapia served on a skewer

CHICKEN -IN -BLANKET (Only Butler Passed)

Marinated and grilled chicken rolled in a pastry sheet baked to perfection

MURGH BADAMI SEEKH

Seasoned mince of chicken coated with almonds set on a skewer and char grilled

MURGH SAUNFIYA TIKKA

Fennel flavored chicken morsels cooked over charcoal fire

CHICKEN KEBABS



MURGH SHASHLIK



MURGH ADRAKI KEBAB

Ginger flavored chicken kebab cooked in clay oven

MURGH KALI MIRCH

Cracked black pepper coated chicken kebab

MURGH TIKKA

Yogurt marinated chicken kebab cooked in a clay oven

MURGH MALAI KEBAB

Yogurt & cheese flavored chicken kebab cooked in a clay oven

MURGH SHASHLIK (Only Butler Passed)

Chicken, tomato, onion, & bell pepper served on a cocktail skewer

MURGH HARYALI TIKKA

Chicken kebab coated with a blend of green herbs

MURGH ACHARI KEBAB

Pickle flavored chicken kebab cooked in clay oven

MURGH KASTOORI KEBAB

Minced chicken kebab flavored with kashmiri spices

MURGH RESHMI KEBAB

Minced chicken flavored with cheese, ginger, garlic and char grilled

MURGH ANGAARE

Spicy chicken kebab cooked in a clay oven

MURGH LASOONI TIKKA

Garlic flavored chicken kebab cooked in clay oven

CHICKEN CUTLET

Seasoned minced chicken patties, shallow fried

NOORANI MAIL-JOL

Minced chicken & lamb cooked on a skewer in a clay oven

MURGH PESHAWARI KEBAB

Boneless pieces of chicken marinated in yogurt, cream, spices and char grilled

MURGH BATATA (Only Butler passed)

Scooped potato filled with basil flavor minced chicken

TANDOORI CHICKEN CHOP (Extra Cost)

Chicken chops marinated with a special blend of spices, grilled over charcoal fire

CHICKEN KEEMA CROSTINI

Crisp bread toast topped with seasoned mince of chicken

CHICKEN KEEMA SLIDER

Indian spiced mince chicken served on a burger bun

TANDOORI LAMB CHOP



LAMB SEEKH KEBAB



CHICKEN KEEMA SAMOSA

Triangular pastry turnovers filled with seasoned mince of chicken

TANDOORI LAMB CHOP (Extra Cost)

Lamb chops marinated with yogurt and spices, char grilled

BOTI KEBAB

Lamb kebab marinated overnight in yogurt and charcoal grilled

KAKORI KEBAB (Only Butler Passed)

Double mince lamb flavored with freshly ground herbs cooked on a skewer in a clay oven

CHAPPLI KEBAB

Ground lamb patties

LAMB SEEKH KEBAB

Minced lamb cooked on a skewer in a clay oven

GILLAFI KEBAB

Onion & bell pepper coated minced lamb cooked on a skewer

LAMB SHASHLIK (Only Butler Passed)

Lamb, tomato, onion and bell peppers served on a cocktail skewer

LAMB KEEMA CROSTINI

Crisp bread topped with seasoned mince of lamb garnished

SHIKAMPURI KEBAB

Fine minced of seasoned lamb patties stuffed with yogurt and onions

LAMB KEEMA SAMOSA

Golden fried pastry turnovers filled with seasoned mince of lamb

LAMB KEEMA SLIDER

Seasoned mince of lamb on a burger bun



MEDU VADAI

Appetizers

South Indian Menu Selection

VEGETARIAN SELECTION

BABYCORN KURUMILAGU-BABY CORN PEPPER FRY

Crispy fried baby corn flavored with black pepper

MASALA PANIYARAM-MASALA DUMPLING

Rice and lentil dumplings tempered with spices and shallow fried

MIRPAKAYA PAKODI- CHILLI FRITTERS

Batter fried stuffed chilies

GOBHI PORICHATHU-GOBHI 65

Crispy fried cauliflower florets with curry leaves

URUGAI IDLI (Only Butler Pass) -ACHARI IDLI

Pickle filled cocktail Idlis tossed with gun powder and ghee

CRUMB FRIED IDLI (Only Butler Pass)

Steamed rice flour puffs, filled with pickle, crumb fried served with coconut chutney

VEGETABLE IDLI

Steamed rice and lentil flour cakes stuffed with vegetables

SILVER DOLLAR IDLI (Butler pass only)

Cocktail size, thick, rice puffs

KANJIWARAM IDLI (Extra Cost)

Steamed rice & lentil flour cakes flavored with ginger powder and crushed black pepper

PARIPPU VADAI

Coarsely grounded bengal gram blended with aniseed, chili and curry leaves fried to perfection

MEDU VADAI

Golden fried savory lentil flour donuts

KEERAI VADAI-SPINACH VADA

Crispy fried savory donuts flavored with spinach

MUNTHIRI CUTLET-CASHEWNUT CUTLET

Medallion of cashew nut, crispy fried

IDLI



MASALA IDLI



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CHENNAI CUTLET

Mixed mashed vegetables spiced with ginger garlic and coriander coated with poached rice

VENGAYA PAKODA-ONION FRITTERS

Red onion fritter coated with gram flour deep fried

VENKAYA PAKODA-EGGPLANT FRITTERS

Eggplant fritter coated with gram flour deep fried

MYSORE BONDA

Onion, ginger, curry leaves dumplings deep fried

VAZHAKAI BAJJI-PLANTAIN FRITTERS

Thinly sliced raw banana fritters deep fried

SILVER DOLLAR UTTAPAM (Butler pass only)

Cocktail size rice pancakes with onions tomatoes

PANEER 65

Spicy batter fried cottage cheese marinated with southern spices

PODI IDLI (Only Butler Passed)

Bite size steamed rice puffs with a special blend of spices

ERAL VARUVAL



CHICKEN 65



Appetizers

South Indian Menu Selection

NON-VEGETARIAN SELECTION

KOZHI VARUVAL-FRIED CHICKEN

Spicy deep fried chicken

CHICKEN 65

Diced chicken, batter fried, flavored with a blend of herbs and spices

AMRAVATI KODI

Spicy fried marinated chicken

KOZHI KURUMULAKITTATHU (CHICKEN PEPPER FRY)

Succulent pieces of chicken tossed with freshly pounded pepper corns

KOZHI PORICHATHU (CHICKEN DEEP FRIED)

Chicken marinated with fennel, chili paste and deep fried

ERACHI CUTLET-LAMB PATTIES

Seasoned minced lamb patties, breaded and fried

TRAVANCORE MUTTON ROAST-KERELA STYLE LAMB ROAST

Lamb cubes cooked with onion, tomato flavored with a fresh blend of kerala spices

KOVALAM TAWA MEEN-KERELA STYLE TAWA FISH

Marinated fish fillets flavored with a select blend of spices served from a skillet

LAMB COCONUT CHILI FRY-KERELA

Succulent morsels of lamb, with fried coconut and chillies

KARAIKUDI PORICHA MEEN-TAMIL STYLE

Crispy fish fingers with fenugreek curry leaves and chillies

ERAL VARUVAL (EXTRA)

Crispy fried shrimps with sesame, ginger cracked chili, and fennel

ERAL 65 – SHRIMP (Extra Cost)

Batter fried shrimp flavored with blend of herbs and spices

YERA THOKKU* (Extra Cost)-TAMIL

Shrimps cooked in spiced onion and tomato masala

CHEMEEN MOILEE (Extra Cost)

Shrimp simmered in coconut milk and blended with south indian spices

KAI PIDI CHOPS* (Extra Cost)-TAMILNADU

Lamb chops marinated in a blend of ethnic chettinad masala, dipped in egg batter and grilled to perfection

DHOKLA



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Appetizers

Gujarati Menu Selection

VEGETARIAN SELECTION

LILVA KACHORI

Seasoned sweet peas filled puffs

CORN KACHORI

Seasoned corn filled puffs

KHASTA KACHORI

Seasoned lentil filled puffs

KHAMMAN DHOKLA

Spongy and savory lentil flour cake

TIRANGA DHOKLA (Extra Cost)

Spongy and savory cake layered with mint sauce and tomato ketchup

WHITE KHATTA DHOKLA

White savory lentil flour cake

METHI NA GOTA

A lentil flour savory snack flavored with sun dried fenugreek leaves

BATETA WADA

Seasoned potato dumplings dipped in a special batter, fried golden

SANDWICH DHOKLA (Extra Cost)

Combination of dhokla stuffed with chutneys in the centre

KHANDVI (Extra Cost)

Thin gram flour pancakes served topped with tempered mustard seeds and grated coconut

HANDVO

Gujarati savory steam vegetable corn milk cake

SEV KHAMANI

Savory spongy cakes prepared with a blend of gram and semolina flour, garnished with sautéed mustard seeds and chillies

KHICHU/PAPDI NO LOT (Live Station-Extra cost)

Rice flour cooked with cumin and carom seeds. Served with oil.

NARIYAL PATTICE

Potato pattice stuffed with green peas and grated coconut and batter fried

SABUDANA VADA

Potato and tapioca blended with peanuts, green chilies and fried

PATRA

Colocassia leaves dipped in a seasoned batter steamed or fried golden

VEGETABLE DUMPLINGS



VEGETABLE SPRING ROLL



Appetizers

Indo-Chinese Menu Selection

VEGETARIAN SELECTION

VEGETABLE SPRING ROLL

Deep fried chinese wraps with savory filling of vegetables

VEGETABLE TRIANGLE (Only Butler Pass)

*Golden fried triangular spring roll sheet filled with stir fried vegetables
(Only butler passed)*

GOLDEN FREID BABY CORN with sweet chili sauce

Golden fried seasoned baby corn heads

VEGETABLE MOMOS (AT EXTRA COST)(Only Butler Passed)

Golden fried handmade tibetan momos filled with stir fried vegetables

VEGETABLE MANCHURIAN (DRY)

Golden fried vegetable dumplings tossed with a spicy manchurian sauce

GOBHI MANCHURIAN (DRY)

Golden fried cauliflower florets tossed with a spicy manchurian sauce

CHILLI PANEER/TOFU

Stir fried cubes of cottage cheese, onions and peppers in a spicy soy chilli sauce

SESAME CHILLI POTATOES or HAKKA POTATOES

Potato fingers coated with sesame and tossed in a sweet & spicy garlic sauce

TEMPURA VEGETABLE DRY (Only Butler Pass)

Batter dipped & deep fried vegetables served with garlic sauce

TEMPURA VEGETABLE WITH GRAVY (Only Buffet)

Batter dipped & deep fried vegetables tossed with sauce

VEGETABLE POTSTICKERS

Dumpling sheets filled with finely chopped and seasoned vegetables, steamed or sautéed

VEGETABLE THAI POTSTICKERS (EXTRA COST)

Gourmet potsickers folded in spinach and basil infused paper thin pastry filled with tender vegetables

DRUMS OF HEAVEN



SHRIMP TOAST



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Appetizers

Indo-Chinese Menu Selection

NON-VEGETARIAN SELECTION

CHICKEN ROUNDLIES

Seasoned mince of chicken dumplings tossed with spicy drums of heaven sauce

CHILLI CHICKEN

Diced chicken cooked in a spicy soy sauce with onions and peppers garnished with scallions

CHICKEN SPRING ROLLS

Chinese wraps filled with seasoned chicken and vegetables

CHICKEN MANCHURIAN (DRY)

Seasoned mince of chicken dumplings tossed in a spicy blend of chinese herbs and spices

DRUMS OF HEAVEN

Tender chicken wings cooked with fresh herbs, chilli & peppers

CHICKEN SESAME HONEY AND CHILLI

Stir fried chicken tossed with sesame and honey chilli sauce

CHICKEN SALT & PEPPER

Stir fried chicken tossed with herbs and spices

CHICKEN TERIYAKI

Stir fried chicken with onions and peppers in a teriyaki sauce

CHICKEN SATAY

Grilled chicken skewers with peanut sauce

LAMB CHOPS ORIENTAL (Extra Cost)

Lamb chops marinated with a blend of oriental spices grilled to perfection

SLICED LAMB WITH RED & GREEN CHILLIES (DRY)

Stir fried sliced lamb tossed with onions and peppers in a spicy chilli sauce

CHICKEN DUMPLING

Dumpling sheets filled with finely chopped and seasoned vegetables & chicken, steamed or sautéed

SHRIMP SALT & PEPPER (Extra Cost)

Stir fried shrimp tossed with herbs and spices

SHRIMP DUMPLING (Extra Cost)

Dumpling sheets filled with finely chopped and seasoned vegetables & shrimp steamed or sautéed

SHRIMP WONTON (Only Butler Pass)

Well seasoned chicken wrapped in hong kong style smooth pastry deep fried

PIZZA



VEGETABLE QUICHE



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Appetizers

World Inter-Mix Menu Selections

VEGETARIAN SELECTION

(Some of the Appetizers may cost additional)

VEGETABLE EMPANADA (Extra Cost)

Deep golden fried turnovers filled with black beans, corn, cheese & Served with salsa

BREADED MUSHROOM

Breaded mushroom with herbs

SPANAKOPITA

Thin pastry puffs filled with spinach and goat cheese

JALAPENOS POPPERS WITH CREAM CHEESE

Jalapenos filled with cream cheese golden fried

CHEESE CHERRY PINEAPPLE STICK

Cubes of american cheese, maraschino cherry and pineapple set on a wooden skewer

VEGETABLE QUICHE

Pastry cups filled with finely diced and seasoned vegetables topped with cheese and baked

MUSHROOM RISOTTO BALLS WITH ARABIATTA SAUCE

A delectable combination of arborio rice balls with mushroom and parmesan

MAC N CHEESE BALLS

Elbow macaroni and cheddar cheese balls, baked

ARANCINI WITH GOUDA CHEESE

Fried rice balls coated with bread crumbs filled with gouda cheese

CRISPY ASPARAGUS WITH ASIAGO

Asparagus spear wrapped in crispy phyllo roll

MINI PIZZAS

Small pizza topped with tomato & vegetables, grated cheese and baked

FLAT BREAD (Select One)

ROASTED GARLIC & MUSHROOM WITH RED ONIONS AND MOZZARELLA

FRESH TOMATO, MOZZARELLA WITH BASIL PESTO

(Other options available)

QUESADILLAS



BRUSHETTA



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SPINACH & RICOTTA ROLLS WITH SPICED TOMATO SAUCE

Deep fried spinach and ricotta croquettes served with a house special spicy tomato sauce

NAANIZZA

Indian version of the italian pizza with topping of your choice with tomato sauce or pesto sauce or marinara sauce

CAPRESE ON STICK

Mozzarella balls, tomato, basil on stick drizzled with balsamic vinaigrette

BRUCHETTA (Select One)

Marinated plum tomatoes fresh basil & parmesan cheese

Roasted red pepper and goat cheese

Pesto & mozzarella with vinaigrette

VEGETABLE QUESADILLAS

Tortilla wrap with vegetables, cheese and salsa

THAI CURRY SAMOSA (Extra Cost)-Upon availability

Peas, carrots and corn seasoned with lemongrass, ginger and curry

EMPANADAS



Appetizers

World Inter-Mix Menu Selections

NON-VEGETARIAN SELECTION

(Some of the Appetizers may cost additional)

CHICKEN or LAMB EMPANADAS (Extra Cost)

Deep golden fried pastry turnovers filled with meat and cheese served with house salsa

CHICKEN TIKKA TARTLETS

Phyllo cups filled with seasoned and diced chicken tikka

GOLDEN CHICKEN NUGGET

Crumbed and fried chicken morsels

CHICKEN QUESADILLAS

Tortilla wrap with minced chicken, cheese and salsa

CHILLY LIME SALMON SATAY

Salmon seasoned with southwest spices and touch of lime

LEMON MORROCAN CHICKEN KEBAB WITH GARLIC AIOLI

Chicken marinated in zesty blend of chilli, lime and cilantro with red pepper and green pepper skewers

BARBEQUE CHICKEN FLAT BREAD

Chicken cubes, spring onion & red and green pepper with barbecue sauce and cheese on a pizza dough with a thin crust

LAMB KOFTA KEBAB WITH TAZIKI

Ground lamb flavored with six types of mediterranean spices and grilled to perfection

CHICKEN TIKKA FLAT BREAD

Chicken tikka cubes, spring onion & red and green pepper with tomato velvet sauce and cheese on a pizza dough with a thin crust

CHICKEN TAQUITOS

A tortilla flat filled with chicken, shredded cheese and sourcream rolled up tightly and baked in oven

CHICKEN WINGS

Boneless chicken or with wings marinated with choice of habanero sauce, sweet chilli sauce, spicy buffalo sauce, hot sauce and blue cheese-select any one

EXTRA COST

SEAFOOD CEVICHE

BALSAMIC GRILLED SEA SCALLOP,

PEKING DUCK DUMPLINGS WITH DIPPING SAUCE

PANCETA WRAPPED JUMBO SHRIMP WITH MANGO BBQ GLAZED

FRIED CALAMARI SERVED WITH MARINARA SAUCE

MINI CRABCAKE

FRIED COCONUT SHRIMP

MINI KOBE BEEF SLIDERS

GRILLED BABY LAMB CHOPS

RAJ KACHORI CHAAT



FRUIT CHAAT



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Live Cocktail Stations

North Indian

VEGETARIAN SELECTION

CHAAT WITH CHANNA

Aloo Tikki / Samosa / Spinach Tikki (Select any One)

Served with chickpeas curry, mint & tamarind sauces

RAJ KACHORI CHAAT

Wheat puffs filled with spiced lentils, yogurt, mint & tamarind

PANI PURI

Bite size wheat puff filled with tamarind water or yogurt

SEV BATATA PURI (Flat Poori)

Bite size wheat crisps served topped with spiced lentils, spices, and mint & tamarind sauces garnished with sev

DAHI BATATA PURI (Round Poori)

Bite size wheat puff filled with spice lentils, yogurt, spices, mint and tamarind sauces garnish with sev

ALOO PAPDI CHAAT WITH DAHI WADA

Wheat crisps chick peas, potatoes served with yogurt, spices, mint & tamarind sauces

DAHI MATTAR KI TIKKI

Green peas pattice topped with yogurt, mint, tamarind garnished with colorful cabbage & potato sticks

FRUIT AND ALOO CHAAT

Assorted fruits and potatoes tossed with herbs and spices

BHEL PURI CHAAT

Puffed rice mixed with diced onions, potatoes, tomatoes mint, tamarind, garlic sauce topped with sev

PALAK PATTE KI CHAAT

Crispy fried spinach leaves topped with yogurt, diced onion, tomatoes, green chilies and tamarind sauce

MOONG DAL CHILLA

Crispy lentil flour crepes served with date chutney

CHANNA CHAURASIA CHAAT

Spice chickpea turn over topped with diced tomato & onion, glazed with mint & Tamarind sauce

KATHI ROLL

Paneer Tikka / Achari Aloo/Aloo Frankie /Mixed Veggie Roll

Indian cottage cheese wrap -also known as bombay frankie (select any one filling)

CHAAT CART



DABELI



TAWA PANEER TAK-A-TAK

Cottage cheese, tomatoes, & onions, freshly mixed to taste

PAV BHAJI

A mélange of vegetables served with buttered buns

KASHMIRI ALOO TIKKI ON TAWA

Mashed and seasoned tikki served with date chutney, garnished with Cranberry or pomogranate and walnut

VADA PAV

Potato dumplings served on a toasted burger bun

DABELI

Sweet and spicy potato mixture filled into a small burger bun topped with onions, spicy peanuts, grapes, fresh garlic chutney and sev

RAGDA PATTICE

Potato patty served with yellow peas curry topped with chopped onions and tomatoes

TIRANGA WADA CHAAT

Three flavored dumpling with yogurt, spices, mint and tamarind chutney, garnished with cabbage

KHASTAKACHORI CHAAT

Small golden crisp puff stuffed with onion, potato, lentil, yogurt, mint, tamarind and garnished with sev

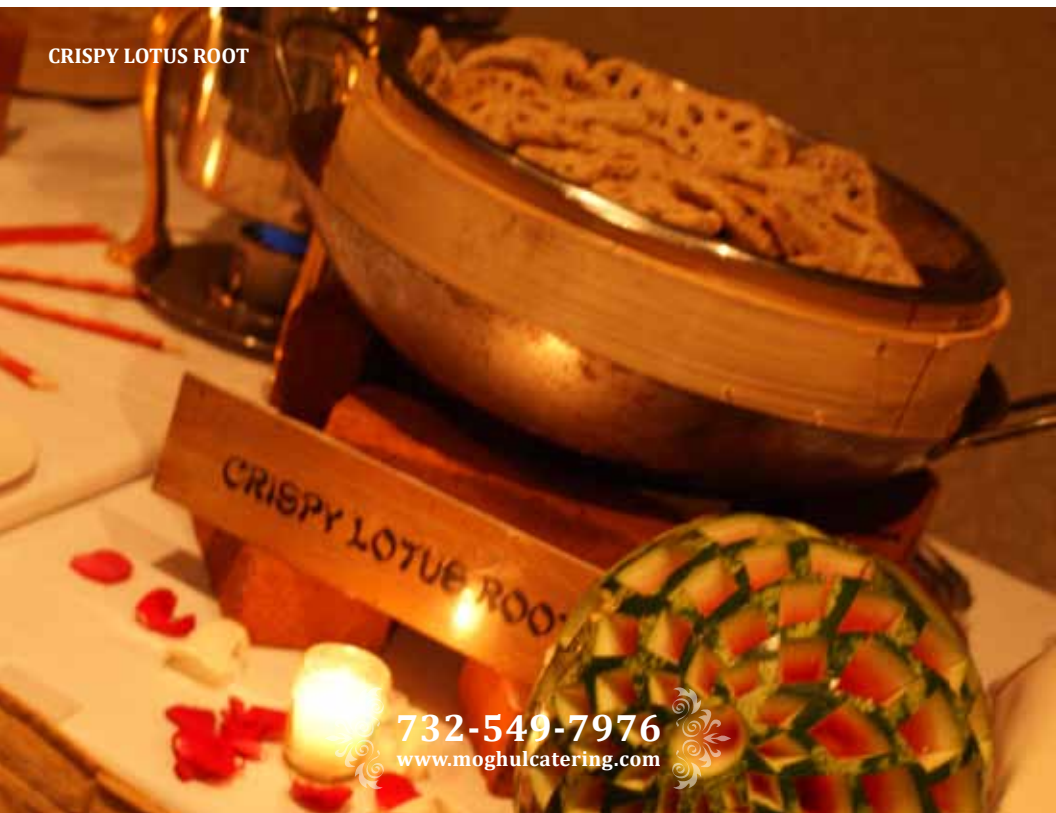
MOONG DAL PAKORE KI CHAAT

Crispy golden fried lentil fritters with yogurt, onion, tomato, mint, tamarind and radish chutney

DOSA



CRISPY LOTUS ROOT



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South Indian

DOSA STATION

CRISPY LENTIL & RICE CREPES FILLED WITH POTATOES

(Other fillings available)

UTTAPAM STATION

Thick rice pancakes topped with tomatoes & onions

IDLI TAK-A- TAK

Small size idli tossed with your own choice (chinese style or indian style)

Chinese

CRISPY LOTUS ROOT

Crispy lotus root tossed with honey and chilli garlic sauce

CORN & WATER CHESTNUT BHEL

Stir fried golden corn and water chestnut flavored with sweet and tangy sauce and garnished with coconut and scallions

VEGETABLE DUMPLING

Dumpling sheets filled with finely chopped and seasoned vegetables, steamed or sautéed

DRAGON BHEL

Stir fried crispy noodles, vegetables in a sweet and spicy chilli sauce

VEGETABLE KHOW SUEY (A BURMESE DELICACY)

Stir fried noodles and vegetables tossed in a coconut curry and garnished with garlic, sliced spring onions, and peanuts

NOODLE BAR

Lomein tossed with tofu or vegetable with choice of ginger soya sauce, teriyaki sauce or schezwan sauce

International

VEGETABLE QUESADILLAS

Seasoned vegetables filled in tortilla wrap served with salsa, sour cream and guacamole

PANEER CRISP

Cubes of paneer tikka tossed with cabbage grilled onions, bell peppers, cheese, chipotle sauce wrapped in flat bread

PASTA STATION

A choice of 1 type of pasta & 2 types of sauces with condiments on side (marinara, tomato basil, arabiata, alfredo, pesto, pink peppercorn, ala vodka sauce)

STEAMED EDAMAME



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MASHED POTATO BAR

Mashed potatoes with toppings of: bacon, cheddar cheese, chopped scallions, chives, sour cream, blue cheese & herbed butter

MEXICAN BHEL

A mix of crispy, colorful tortillas chips tossed with corn, black beans garnished with salsa, sour cream and guacamole

FALAFEL POCKET OR FALAFAL WRAP

Pita pocket or wrap served with falafel patties hummus, greek salad, garlic mayo and spicy red sauce available upon request

SPICY TORTILLA WRAPS

Crispy fried spicy potatoes and green beans mixed with hot pepper sauce, sour cream and guacamole rolled in tortilla wraps

VEGGIE BURGER

Crispy fried vegetable patties served in a bun with slice of onions and tomatoes

KATHAL / VEGGIE TACO (Select one filling)

Hard or soft taco served with jackfruit or veggies served with salsa, sour cream & guacamole

COLD DISPLAY (Extra Cost)

Vegetable crudités with dips, cheese & crackers, fresh fruit platters

MEDITERRANEAN COLD DISPLAY (Extra Cost)

Toasted pita with baba ganoush, falafel patty with spicy hummus, assorted olives, stuffed grape leaves, couscous, tabouleh salad, greek salad, harissa sauce

SWISS ROSTI STATION

(Oven baked crispy potato pancakes topped with stir-fried onions, peppers & mushrooms

TANGRI KABAB



CHICKEN KABAB



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Live Cocktail Stations

NON-VEGETARIAN SELECTION

MURGH TIKKA CHAAT

Shredded chicken tossed with diced onions and peppers flavored with Chaat masala and lemon juice

MURGH PANKHUDI KEBAB (Extra Cost)

Chicken wings marinated with spiced yogurt cooked on a griddle

MURGH TAWA MASALA

Charcoal grilled chicken served on a skillet with onions & peppers

TAWA KEBAB STATION (select any two)

MURGH ANGAARE

Charcoal grilled spicy chicken tikka served on a skillet

MURGH HARIYALI KABAB

Chicken coated with a blend of green herbs, char grilled

MURGH LASOONI KABAB

Garlic flavored chicken kebab served on a skillet

MURGH ADRAKI

Ginger flavored chicken kebab served on a skillet

SHEEKH KABAB

Minced lamb cooked on a skewer in a clay oven

CHAPPLI KABAB On TAWA

Ground lamb patties served on a skillet

CHICKEN or LAMB DOSA STATION

Thin rice and lentil flour, pan cake wrapped served minced chicken or lamb meat with varieties of chutney

CHICKEN or LAMB KATHI ROLL

Indian home-style wraps with your choice or filling

SOFT TACOS-Fish, chicken or shrimp (Shrimp- Extra Cost)

Tacos filled with one choice of filling, slaw and served with chipotle sauce

CHICKEN SHAWARMA OR LAMB SHAWARMA

Flat tortilla filled with marinated grilled chicken, fatoush salad, tahini, pickles & hot sauce

TANDOORI CHICKEN QUESADILLAS

Seasoned chicken filled in tortilla wrap served with salsa, sour cream and guacamole

COLD SEAFOOD DISPLAY



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CHEF SLIDER STATION

(Chicken, lamb & vegetable choice available)

LAMB CARVING STATION (Extra Cost)

Whole leg of lamb marinated in yogurt and spices chargrilled, served with our chef's special sauce

DUCK KATHI ROLL (Extra Cost)

Indian home-style wraps with pulled duck meat

SUSHI STATION- veg & non-veg (Extra Cost)

(Indian sushi stuffing available)

CHICKEN ROULADE CARVING STATION (Extra Cost)

Chicken breast filled with seasoned minced chicken char-grilled, served as pin wheels with mint yoghurt sauce

COLD SEA FOOD BAR (Extra Cost)

(Blue-point jumbo shrimps, clams on the half shell, oysters, mussels, ceviche, crab claws with cocktail sauces, tabasco & lemon)

INTERNATIONAL COLD DISPLAY (Extra Cost)

(Cold meat cuts, vegetable crudité's with dips, cheese & crackers, fresh fruit platters)

***** More selections can be suggested on requirement****



Main Course
North Indian
VEGETARIAN SELECTION

PANEER

PANEER CAPSICUM MASALA

Cottage cheese cubes cooked with green bell pepper

PANEER METHI MALAI /PANEER METHI MALAI MATTAR

Cottage cheese and fenugreek cooked in a creamy sauce

PANEER BHUJIA WITH MATTAR

Ground homemade cottage cheese with green peas

PANEER KAJU PHOOL MAKHANA

Cashew nut & stone flower served with cottage cheese cubes

PANEER KALI MIRCH

Cracked pepper flavored cottage cheese

SHAHI PANEER

Cubes of cottage cheese cooked in saffron and cashew nut gravy

PANEER KORMA

Cottage cheese cooked with yogurt in creamy sauce

PANEER JALFREZI

Cottage cheese blended with medley of vegetables

PANEER MAKHANI

Cottage cheese in rich tomato sauce with cream & butter

PALAK PANEER

Cottage cheese cubes cooked in a spinach sauce

PANEER ACHARI

Cottage cheese cooked in pickle, onions and tomato sauce

PANEER KADAI

Cottage cheese with tomatoes, onions, & bell peppers

PANEER MATTAR

Green peas & cottage cheese cubes curry

PANEER LABABDAR

Cottage cheese cubes flavored with fennel cooked in tomato, and onion

PANEER KHURCHAN

Sliced cottage cheese cooked with juliennes of capsicum, tomato and onions

KAJU PHOOL MAKHANE



DAHI WALE BAIGAN



PALAK PANEER KE CHARRE

Spinach puree flavored with fresh ground herbs and spices with small dices of cottage cheese

MALAI KOFTA

Cottage cheese dumplings in creamy sauce

SHAAM SAVERA

Spinach & cottage cheese dumplings in butter based gravy

TOMATO JODHPURI

Seasoned cottage cheese filled in tomato shell floated with sauce

LYCHEE NARGISI KOFTA (Extra Cost)

Crumbled cottage cheese stuffed in a whole lychee fruit and cooked with gravy

PANEER PASANDA

Cottage cheese stuffed with green chutney and nuts in velvety cashew nut gravy

PANEER KHANDARI (SEASONAL)

Triangular stuffed cottage cheese cooked in cashew nut and tomato gravy

VEGETABLES

MAKAI KHUMB MASALA

Baby corn & mushrooms cooked in creamy sauce

BHARVAN MIRCH

Stuffed banana peppers with choice of cottage cheese or vegetables

METHI MALAI MATTAR

Fenugreek leaves & green peas cooked in creamy sauce

MUSHROOM MATTAR

Mushrooms & green peas cooked in a light sauce

VEGETABLE JALFREZI

Juliennes of tomatoes, onions, & bell peppers with mixed vegetables

PANCHMEL KADAI

Baby corn, baby potatoes, cauliflower, carrots & french beans in a rich and spicy masala

SARSON KA SAAG

Thick curry made from ground mustard leaves

BAGARE BAINGAN

Whole baby eggplant in a hyderabadi style curry

VEGETABLE BHEL (ON TAWA)

Choice of two dry vegetables (on a skillet)



DUM ALOO KASHMIRI

Scooped potatoes filled with dry fruits & nuts, in a creamy sauce

DUM ALOO MASALA

Steamed potatoes in a creamy sauce

PAHADI ALOO

Steamed baby potatoes cooked with authentic spices

ALOO PALAK BHAJI

Finely chopped spinach with potatoes

JEERA ALOO

Cumin seed flavored potatoes

METHI ALOO

Fenugreek leaves flavored potatoes

ALOO BAINGAN

Eggplant & potatoes cooked with herbs and spices

ALOO DAHIWALA

Potatoes cooked in a yogurt based gravy

SPINACH KOFTA IN MAKHANI SAUCE

Finely chopped spinach roundels served in a creamy tomato sauce

GOBHI MASSALLAM

Whole head of cauliflower cooked in a clay oven

GOBHI ALOO MATTAR

Cauliflower, potatoes, & green peas cooked on a slow flame

BHINDI MASALA

Spiced okra cooked with onions

KURKURI BHINDI

Okra lightly dipped in corn flour batter & crispy fried

BHINDI ALOO JUGALBANDI

Whole okra and diced potatoes cooked with a special blend of herbs and spices

BAINGAN BHARTHA

Eggplant concasse cooked with green peas

ACHARI BAINGAN

Whole baby eggplant flavored with mango pickle

STUFFED BAINGAN MASALA

Whole baby eggplant slit four & stuffed with indian spices

GOAN VEGETABLE CURRY

Assorted vegetables in a traditional "chili hot & tangy" goan curry

MIXED VEGETABLES MAKHANI

A mélange of vegetables in a rich and creamy tomato sauce finished with butter and cream



KHUMB DO PIAZA

Button mushrooms, fresh herbs and spices

ALOO CHANNA

Potatoes and spiced chickpeas

PALAK CHOLE

Spinach and chick peas curry

VEGETABLE KOLHAPURI (SUBZI)

Carrot, potatoes, cauliflower, french beans, green peas, ginger, garlic, coconut, cloves, black pepper, poppy, coriander seeds, red chili, turmeric, garam masala

VIDESHI SUBZI/VILAYATI SUBZI

Sauteed veggies like zucchini, broccoli, peppers, baby corn and carrot cooked with select spices

TANDOORI STUFFED SESAME ALOO

Sesame potato roulade with stuffed cottage cheese with creamy sauce

NAVRATTAN CURRY

Traditional combination of nine different vegetables cooked in an exotic curry sauce

LENTILS

BALTI DAL

Blend of three lentils

CHANNA RAWAL PINDI

Spiced chickpeas & onions curry

DAL SAAG/METHI

Split lentils with spinach or fenugreek leaves

DAL MAKHANI

Black lentils cooked in butter based gravy

DAL MAHARANI/DAL MOGHUL

Black lentils & kidney beans cooked on slow fire

LOBHIAH MUSHROOM

Black-eyed beans cooked with mushrooms

PUNJ RATNI DAL

Blend of five lentils cooked on a low flame

RAJMAH MASALA

Red kidney beans cooked on a low flame

YELLOW DAL WITH GARLIC TADKA

Yellow lentils cooked to perfection on slow fire finished with tempered herbs and spices

PUNJABI KADI PAKORA

Thick yogurt base gravy and vegetable fritters

MURGH MASALEGAR



MURGH TANDOORI-DRY



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Main Course

North Indian

NON-VEGETARIAN SELECTION

CHICKEN

MURGH TIKKA MASALA

Creamy grilled boneless chicken in a velvety sauce

MURGH JALFREZI

Boneless chicken with juliennes of tomatoes, onions, & bell peppers

MURGH MAKHMAL-E-ZAFRANI

Boneless chicken breasts marinated in saffron and yogurt

MURGH SAAG

Boneless chicken cubes with spinach

MURGH METHI

Boneless chicken cubes with fenugreek leaves & spices

MURGH KHURCHAN

Shredded chicken cooked with tomatoes & onions

MURGH KEEMA

Minced chicken cooked with authentic indian spices

MURGH MAKHMALI KOFTA

Minced chicken roundels served in saffron gravy

MURGH KADAI

Chicken cooked with chunks of tomatoes, onions, & bell peppers

MURGH MAKHANI

Chicken cooked in a rich tomato sauce with cream & butter

MURGH VINDALOO

Potatoes & boneless chicken cubes in spicy gravy

MURGH TANDOORI-DRY

Chicken marinated in yogurt and cooked in a clay oven

MURGH SHAHI KORMA

Boneless chicken cubes cooked in creamy gravy

MURGH DO PIAZA

Pearl onions served with boneless chicken cubes

MURGH DUM LAZEEZ

Breast of chicken stuffed with spinach cooked in creamy sauce

MURGH KALI MIRCH

Boneless chicken cubes served in cracked pepper gravy

MURGH TIKKA MASALA



LAMB ROGAN JOSH



MURGH KOLAH PURI (SPICY)

Coconut flavored chicken cubes with maharashtra spices

MURGH KALI MIRCH

Boneless chicken cubes served in cracked pepper gravy

MURGH DUM BADAM PASANDA

Chicken cubes cooked in an almond based gravy

MURGH LAJAWAB

Shredded chicken stir cooked with a blend of spices and shreds of red & green chilies, ginger and fresh coriander

MURGH METHI MALAI

Traditional fenugreek flavored creamy morsels of boneless chicken

MURGH MASALE DAR

Home style chicken curry

MURGH HYDERBADI

Chunks of chicken cooked andhra style in peanut and coconut based gravy

LAMB & GOAT

GOSHT VINDALOO (SPICY)

Potatoes & boneless lamb cubes in spicy gravy

GOSHT NARGISI KOFTA

Hard boiled eggs coated with lamb in thick gravy

GOSHT KEEMA MATTAR

Minced lamb cooked with snow peas

GOSHT KHARA MASALA

Boneless lamb cubes cooked with cracked pepper

GOSHT DO PIAZA

Pearl onions served with boneless lamb cubes

GOSHT ACHARI

Pickle flavored boneless lamb cubes

GOSHT BADAMI

Boneless lamb cubes cooked in an almond based gravy

GOSHT KADAI

Lamb with chunks of tomatoes, onions, & bell peppers

GOSHT SAAG

Boneless lamb cubes cooked with finely chopped spinach

GOSHT CHILLI MASALA

Minced lamb and lamb with bones cooked together

ROGAN JOSH

Boneless lamb cooked with its own juices in light gravy

GOSHT KADAI



GOAN FISH CURRY



DUM KA GOSHT KORMA

Lamb marinated in yogurt and spices cooked to perfection

BABY GOAT MASALA

Baby goat pieces cooked in light gravy

GOSHT BHUNA MASALA

Select cuts of lamb dry roasted in a pan with freshly pounded spices and simmered in an aromatic gravy

GOSHT DALCHA

Select cuts of lamb cooked with lentils, herbs and spices

LAMB KEEMA

Minced lamb cooked with authentic indian spices

GOAT PESHWARI

Pot braised goat bone infused with cinnamon and cloves

SEAFOOD SHRIMP OR FISH

(At additional cost)

BENGALI FISH/SHRIMP CURRY

Fish or shrimp cooked in a authentic mustard sauce

MAACH BHAJA

Fillet of fish marinated in bengali spices and fried

BENGALI RUI MAACH

Fish daries cooked in fried onion, green chillies and cashew nut gravy

GOAN FISH CURRY

Fish daries cooked with coriander seed, cumin, red chilli and tamarind

MALABAR MEEN CURRY

Fish steaks marinated in red chilli paste, turmeric, lemon juice and pan fried

SHRIMP NILGIRI

Shrimp cooked in coconut and basil sauce

PULAO



MURG BIRYANI



RICE

PATIALA PULAO

Rice with black chickpeas, green peas, & cubes of cottage cheese

SAFFRON JEERA PEAS PULAO

Saffron rice with cumin seeds and green peas

CHAMMAN PULAO

Rice with cubes of cottage cheese topped with onions

KASHMIRI PULAO

Rice with dry fruits and nuts

SAFFRON PULAO

Saffron rice with tempered cumin seed

VEGETABLE PULAO

Rice cooked with mixed vegetables

TIRANGA PULAO

Saffron rice with green peas & carrots

PEAS PULAO

Rice with green peas

VARIETIES OF BIRYANI

SUBZ BIRYANI

Basmati rice cooked with a selection of fresh vegetables, herbs and spices

KATHAL BIRYANI

Fine grain basmati rice cooked with jack fruit

MURGH HYDERABADI BIRYANI

Fine grain basmati rice cooked with chicken, freshly grounded herbs and a blend of aromatic spices

GOSHT DUM PUKHT BIRYANI/GOAT BIRYANI (EXTRA COST)

Basmati rice simmer cooked with lamb, mace and kewra

NAAN



BREADS

(Select Any ONE Item)

ASSORTED BREAD

(Assorted Tandoori Breads)

(Naan, Lachcha Paratha, Garlic Naan & Onion Kulcha)

VARIETIES OF HOMESTYLE ROTIS

Assorted handmade breads (paratha, phulka, methi)

ROOMALI ROTI

Paper-thin bread

MAKKI KI ROTI

Flat corn bread

MISSI ROTI

Lentil flour bread with spices, chopped onions, chilies and dry pomegranate seeds

PUDINA PARATHA

Whole wheat layered bread flavored with dried mint leaves

TANDOOR ON SITE –EXTRA COST

YOGURT PREPARATION

(Select Any ONE item):

BOONDI RAITA

Yogurt with soft mini bread puffs & indian seasoning

SPINACH RAITA

Yogurt with spinach & indian seasoning

PINEAPPLE RAITA with Walnut topping

Yogurt with pineapple & walnuts

BEETROOT RAITA

Yogurt with beet root

BAINGAN RAITA

Yogurt with eggplant & indian seasoning

BHINDI RAITA

Yogurt with deep fried okra, & indian seasoning

TOMATO/ONION/CUCUMBER RAITA

Yogurt with tomatoes, onions, cucumbers, & indian seasoning

DAHI BHALLA

Yogurt with soft lentil doughnuts

DAHI GUJJIA

Yogurt and lentil dumplings stuffed with nuts

DAHI PAKORI

Yogurt with mini lentil dumplings

GULAB JAMUN



CHENNA KHEER



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SALADS/PICKLES/CONDIMENTS

BASIC SALAD:

Two types of Pickles

Kachumber salad, corn salad, chick pea salad, slice onion, green chilies and papad

COMPLETE SALAD BAR:

Two types of pickles

Corn salad, chick pea salad, slice cucumber, green chilies & aloo chaat, three bean salad, pasta salad, & two chef special salad & papad

*****PRE-PLATED SALAD COURSES ARE AVAILABLE AT AN ADDITIONAL COST*****

DESSERT

GULAB JAMUN

Cheese & flour dumplings, fried golden, served in sugar syrup

ANGOORI JAMUN

Bite size cheese & flour dumplings, fried golden, served in sugar syrup

KALA JAMUN

Dark fried cottage cheese & flour dumplings served in sugar syrup

MALPUA WITH RABRI (EXTRA COST)

Milk and whole flour pancakes, fried crisp golden, seeped in sugar syrup, served with sweet condensed milk

CHENNA KHEER

Bite size cottage cheese dumplings served in chilled sweet condensed milk garnished with pistachio powder

RASMALAI

Cottage cheese patties served in sweet condensed milk garnished with pistachio powder

RASGULLA

Cottage cheese dumplings served in chilled sugar syrup

ANGOORI JAMUN WITH MANGO RABRI

Bite size cheese & flour dumplings, fried golden, served in mango condensed milk

CHENNA KHEER WITH MANGO RABRI

Bite size cottage cheese dumplings served in chilled mango condensed milk

ICE CREAM (CHOICE OF TWO FLAVORS)

Vanilla, Kesar Pista, Tutti Frooti, Fig, Mango, Chocolate, Strawberry, Pistachio..

MOONG DAL HALWA

Roasted moong lentils cooked delicately with milk and sugar topped with nuts and raisins

GAJAR KA HALWA

Shredded carrot pudding garnished with nuts and raisins

DOODHI HALWA

Bottle gourd cooked in sweet condensed milk

ASSORTED CAKES & PASTRY DISPLAY



BADAM HALWA (EXTRA COST)

Roasted almond pudding

AKROT HALWA ((EXTRA COST)

Roasted walnut pudding

SEVIYAN KHEER

Vermicelli pudding with nuts and raisins

RAWA KESARI

Roasted semolina cooked delicately with saffron

BEET ROOT HALWA

Roasted beet pudding

SHRIKHAND (KESARI/MANGO/FRUIT)

Sweetened yogurt flavored with saffron and green cardamom seeds

SHAHI TUKRA

Crispy fried bread sliced and served topped with sweet condensed milk garnished with finely chopped pistachios

PHIRNI

Semolina flour delicately cooked with milk and nuts

DOUBLE KA MEETHA

Crispy fried bread sliced and dipped with condensed milk and infused with saffron and cardamom

KHUBANI KA MEETHA

Dried apricot pudding

JALEBI (Fresh Jalebi/Live-Extra cost)

Sweet indian pretzels

FRUIT KHEER

Diced fruits served in sweet condensed milk

KULFI WITH FALOODA

Home style saffron and pistachio ice cream served topped with rice vermicelli

SABUDANA KHEER

Tapioca pudding

BADAM KHEER

Almonds cooked in sweet condensed milk

PISTACHIO KHEER

Pistachio cooked in sweet condensed milk

RICE KHEER

Rice cooked in sweet condensed milk

GAJAR KHEER

Rice cooked with carrots in sweet condensed milk

CHUM-CHUM



TILLI WALI KULFI



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MOHANTHAL

A gujrati dessert made from gram flour and garnished with nuts

LAPSI

Craked wheat cooked with milk and sugar lightly flavored with saffron and cardamom

MAGAS

A delicious gujrati sweet dish made of chick peas flour and condensed milk

KOPRA PAK

A delicately flavored sweet made from coconut with saffron milk and garnished with nuts

MANGO BURFI

A delightful milk based sweet with mango flavor

CHOCOLATE HALWA WALNUT HALWA IN COOKIE SHELLS (at Extra Cost)

Chocolate pudding served in cookie shells

CHOCOLATE HALWA WITH ICE CREAM

Chocolate pudding served with vanilla ice cream

KESAR PISTA/STRAWBERRY BASUNDI

Pudding flavored with saffron and pistachio or strawberry

DATE WONTON/DATE PANCAKE WITH ICE CREAM

Rich date mixture stuffed in wontons served with vanilla ice cream

BANANA FOSTER

Caramalized ripe banana with vanilla ice cream

***** VIENNESE DESSERT AVAILABLE AT ADDITIONAL COST *****

GELATO FLAVORS AVAILABLE AT ADDITIONAL COST





South Indian Menu Selection

The cuisine of South India is known for its light and appetizing dishes. The traditional food of South India is mainly rice based. The cuisine is famous for its wonderful mixing of rice and lentils to prepare yummy lip smacking dosas, vadas, idlis and uttapams. South Indian dishes are not just delicious, but also very easily digestible. Sambhar is almost a must in the main course. South Indian chutneys are also very popular.

Turmeric, black pepper, cardamom, coconut, curry leaves, urad dal, tamarind, peanuts, chilies, and fenugreek seeds are used to flavor food from the south. South Indian cuisine consists of the cuisine of four states, namely Andhra Pradesh, Karnataka, Kerala and Tamil Nadu. All the four cuisines have lot many things in common; however, they differ in terms of the spice content in their food preparations.

Some popular dishes include the Hyderabadi Biryani, Ghee Rice with Meat Curry, Avial, Chettinad pepper chicken, shrimp coconut curry, fish poriyal, sea-food and paper thin pathiris from Malabar area.



CRISPY OKRA



Main Course-Entrees

VEGETARIAN

BEANS USLI

French beans cooked with spiced toor dal

MALABAR AVIAL

Assorted vegetables simmered in coconut and yogurt sauce flavored with cumin

PACHAKARI STEW-KERELA STYLE VEGETABLE STEW

Vegetable gently stewed in a creamy coconut extract and kerala spices

POOKOSE PATTANI KORMA-GOBHI MATAR

Cauliflower and green peas cooked in a traditional tamil nadu home style

PEAS MASALA

Dried green peas soaked overnight and slow cooked to a near mash consistency with onions, spices, coconut and dices of tomatoes

THAKKALI CURRY-TAMILNADU

Tomato curry laced with coconut & spices

KADALA CURRY-TAMILNADU

Whole bengal gram cooked with coconut milk in a hearty coriander masala

URULLAKKIZHANGU ROAST-POTATO ROAST

Baby potato marinated with coriander seeds, red chillies, fennel seeds and fresh herbs

KEERA THORAN-KERELA

Spinach and potato cooked in south indian spices

OKRA TOORAN-KERELA

Bhindi cooked dry with grated coconut, fresh herbs and a blend of spices

VENDAKAI KUZHAMBU-TAMIL STYLE

Okra cooked with spicy tamarind gravy

SUKKA VENDAKAI-TAMIL STYLE

Tender okra fried crispy and tossed with dry blend of spices

GUTHI VONKAYA KOORA-ANDHRA

Baby eggplant cooked in tangy gravy with sesame seeds

URUNDAI KOZAMBHU-TAMIL NADU

Lentil dumpling cooked in rich aromatic gravy of onions and tomatoes and exotic spices

KEERAI MESIAL-TAMIL NADU

Spinach cooked with lentil

KAI KARI KOTTU-TAMILNADU

Vegetable with coconut gravy, lentils

KATHIRIKKA PULI KOZAMBU



SAMBHAR RICE



CHETTINAD KAI KORMA

Vegetable simmered in fennel peppers and chettinad gravy

OLAN-KERLA

Black eyed beans, white gourd, yellow pumpkin, chilli, grated coconut, curry leaves

PAALKATTI PATTANI THOKKU-TAMIL NADU

Cottage cheese and green peas cooked in a spiced onion and tomato masala

SOUTH INDIAN KORMA

Medley of vegetable cooked in southern flavors

KODAMOLAGAI URULAI ROAST-TAMIL NADU

Capsicum and baby potatoes cooked in a spicy masala

MANGO PAPPU-ANDHRA

Delicious raw mangoes cooked with lentils and spices

MILAGU KUZHAMBU-TAMILNADU

Black pepper, tamarind, toor dal, curry leaves, chilli, tomato

KARA KUZHAMBU-SPICY CURRY TAMILNADU

Onion, green chilli, tamarind, toor dal, curry leaves, chilli, tomato

SAMBHAR

A lentil based vegetable stew

RICE

ELLU SAADAM-BLACK SEASME RICE

Basmati, groundnut, sesame, urad dal, chilli powder, sesame oil, curry leaf, clarified butter

BISIBELE HULIANNA-KARNATAKA

Rice and lentils cooked with vegetables and mixture of ground spices

POONI SAADAM

Steamed rice

PULI SADDAM

Tamarind rice

ELUMICHAI SAADAM

Lemon rice

THENGAI SAADAM

Coconut rice

SAMBHAR SAADAM

Sambhar rice

THAYIR SAADAM

Curd rice

BAGALA BHATH

Basmati rice cooked with yogurt and flavored with tempered mustard, red chilli and curry leaves

MALABAR FISH CURRY



CHICKEN HYDERABADI



BREADS

SOUTH INDIAN PARATHA

CONDIMENTS

TOMATO PACHIDI

GONGURA PICKLE

KOSAMBARI (*moong dal & cucumber salad*) Specialty of Karnataka

THENGA MANGA PATTANI SUNDAL (*Mango & Peas Salad*)

Tomato/Onion/Cucumber in South Indian Tadka

NON-VEGETARIAN

CHEMMEEN CURRY* (Extra Cost) - KERELA

Shrimps cooked with raw mango, red chilies and coconut milk

CHEMMEEN ROAST* (Extra Cost) - KERELA

Shrimps roasted with onions, kokum and spices

NELLORE CHAPALA PULUSU-ANDHRA

A spicy fish curry from nellore region, andhra special

MALABAR FISH CURRY

Fish steaks marinated in red chilli paste, turmeric, lemon juice and pan fried

MEEN KAZHAMBUR-TAMIL NADU

Fish marinated in tamarind, onion, tomato and cooked in delicately spiced gravy

KODI (CHICKEN)

KODI IGGURU

Tradition andhra chicken curry flavored with turmeric, red chili powder, garam masala, mint, coriander, ginger, garlic, tomatoes

KOZHI ROAST

Chicken roasted with onion, tomatoes and potato wedges

NAADAN KOZHI CURRY-KERELA

Country style chicken curry with coriander powder, chili powder and coconut milk

CHICKEN CHETTINAD

Chicken cooked with poppy, cumin, coriander, aniseed, fennel seed, dry red chili, cinnamon, grated coconut, ginger, garlic, curry leaves

CHICKEN HYDERABADI

Boneless chicken cubes served in spicy south indian gravy

KODI VEPUDU-(PAN ROAST CHICKEN)

Chicken cubes in spicy dry masala

KOTHMIRI KODI (CORIANDER CHICKEN)

Boneless chicken marinated in an aromatic mixture cooked in a masala of fresh ground coriander leaves and spices

CHICKEN CHETINAD



MYSORE KOLLI



PEPPER CHICKEN GATSSI (MANGLORE CHICKEN)

Chicken cubes cooked in tamarind, red chili, poppy seed and tomato masala

MYSORE KOLLI (MYSORE CHILLI CHICKEN)

Boneless chicken simmered in red onion, coconut, green chili, and coriander masala

ERACHI (LAMB)

GONGURA MAMSAM

A wholesome curry of lamb chunks and rosalie leaves

KOLA URUNDAI KUZHAMBU-TAMIL

Minced meat dumplings cooked in delicately spiced gravy

NILGIRI KARI KURMA-TAMIL

Lamb cooked in coconut coriander mint gravy

MERCARA KOORI MAMSAM (Extra Cost)

Braised goat with coorg spices prepared in a tomato gravy

CHETTINAD MILAGU MAMSAM (LAMB CHETTINAD)

Lamb cooked in aniseed, fennel and cracked pepper masala

IGURU MAMSAM (LAMB HOT POT)

Boneless cubes of lamb tossed with browned onions, coriander and garam masala



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Gujarati Menu Selection

Gujarati cuisine is in many ways unique from other culinary traditions of India. Complexity of flavor and texture is one hallmark of Gujarati cooking. Delicacy is another one. The traditional Gujarati food is primarily vegetarian and has a high nutritional value.

A wide range of foods are cooked in Gujarat homes, and a variety of typical traditional recipes come from different regions of Gujarat. Gujarati cuisines varies widely in flavor and spices depending on the region the recipes belong to, i.e, North Gujarat, Kathiawad, Kachchh and Surat. Many of the Gujarati dishes are a distinct interplay of sweet, salty and spicy at the same time.



TUVAR RINGAN



KALA CHANNA



Main Course-Entrees

VEGETARIAN

TURIYA PATRA

A combination of ridge gourd and colocassia leaves herbs and spices

TUVAR RINGAN

Diced eggplant and pigeon peas cooked with indian spices

UNDHIYU/SURTI UNDHIYU

A mélange of potatoes, eggplant, yam and snow peas, fenugreek dumpling cooked in Indian Spices

RINGAN BATETA VATANA

An eggplant, potato and green peas curry

MIX PALAK BHAJI

Melange of mixed vegetables and spinach. Cooked to perfection

PANCHKUTIU SAAG

Five vegetables in coriander coconut curry

VATANA MUTHIYA NU SHAAK

Green peas with fenugreek flavor dumplings

GUJRATI BHINDA WITH POTATOES

Round cut okra and potatoes blended with herbs and spices

TINDORA KAJU NU SHAAK

Ivy gourd cooked with cashew and blended with herb and spices

PARVAL NU SAAG (seasonal) (Extra Cost)

Pointed gourd cooked with fresh herb and spices

KURKURI KARELLA WITH KAJU

Crispy bitter gourd cooked with spices and cashew

SEV TAMATA NU SHAAK

Tomato onion based curry topped with thin crispy gram flour

BATETA SUKHI BAJI

Stuffed fried spice potato

RASWALA BATETA

Potatoes and spicy gravy

MAKAI CAPSICUM

Tender corn and capsicum cooked in milk and tempered with indian spices

FANSI DHOKLI

French beans with flour dumplings cooked with gujarati spices

VALOR PAPDI NU SHAK

Flat beans cooked with gujrati spices

POORI



GUJARATI DAL



VALOR MUTHIYA NU SHAK

Broad beans & fenugreek dumplings curry

MIX KATHOL

A blend of lentils cooked to perfection on slow fire

KALA CHANNA

Black gram pressure cooked with fresh herbs and spices

LACHKO DAL

Thick split yellow gram curry

GUJRATI KADI

A thin spicy yogurt and gram flour curry

DAPKA KADI

Dumpling cooked in thin spicy yogurt and gram flour curry

PALAK MOONG DAL

A blend of spinach leaves and green lentils flavored with a blend of herbs and spices

GUJRATI DAL

A blend of yellow lentil cooked to perfection on slow fire flavored with freshly grounded herbs

TREVTI DAL

A blend of three lentils cooked to perfection on slow fire

MAGNI DAL CHOOTI

A dry preparation of yellow gram dal tempered with spices

FAJETO DAL

A delicious sauce like curry mango pulp combined with curds and tempered with spices

BREADS

GUJRATI ROTLI

Round flat fluff bread

POORI

Fried puffy bread made from whole flour

POORAN POLI

Stuffed lentil with jaggery

RICE

VEGETABLE PULAO

Basmati aroma rice with vegetables

PLAIN RICE

Plain basmati rice

*****FARALI MENU AVAILABLE UPON REQUEST****

***** JAIN MENU AVAILABLE UPON REQUEST*****



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Indian Chinese Menu Selection

Indian Chinese cuisine is the adaption of Chinese seasoning and cooking techniques to Indian tastes. It is said to have been developed by the tiny Chinese community that has lived in Kolkata for over a century. Foods tend to be flavored with spices such as cumin, coriander, and turmeric, which are traditionally not associated with genuine Chinese cuisine. Immensely popular with Indians, it is widespread in major Indian metropolitan cities like Mumbai, New Delhi and most importantly Kolkata.

Indian Chinese has followed the mainstream Indian expatriate community as they have spread across the world, providing Indians with a taste of authentic Indian Chinese cuisine.



STIR FRIED GARDEN GREENS



EGGPLANT HOT GARLIC



Main Course-Entrees

VEGETARIAN

CHILLI PANEER

Slices of cottage cheese, onions and peppers cooked in a spicy soy sauce

KUNG PAO POTATO WITH CASHEWNUT

An excellent recipe of diced potatoes, cashew nuts with red chilies

EGGPLANT IN HOT GARLIC SAUCE

Diced eggplant cooked in a hot garlic flavored sauce

MIXED VEGETABLES SCHEZWAN STYLE

A mélange of vegetables cooked in a spicy scheszwan sauce

SWEET & SOUR VEGETABLES

Assorted vegetables in a sweet & sour sauce

SHANGHAI POTATOES

Roundels of potatoes with cashew nuts in chilly garlic sauce

EGGPLANT WITH PANEER IN SPICY HOISIN SAUCE

Sliced eggplant stuffed with cottage cheese & cooked in spicy hoisin sauce

BRAISED TOFU WITH MUSHROOMS, BAMBOO SHOOTS & ONION

A combination of japenese beans curd cooked with a variety of mushrooms, bamboo shoot & onion

OKRA IN SCHEZWAN SAUCE

Stir fried okra in a spicy scheszwan sauce

STIR FRIED GARDEN GREENS WITH WHITE GARLIC SAUCE

A combination of snow peas, broccoli, baby corn, vegetables cooked with white garlic sauce

VEGETABLE MASSAMAM CURRY/GREEN CURRY/RED CURRY

Thai curry with vegetable, potatoes & cashew nut

CHICKEN WITH RED CURRY



SHRIMP IN HOT GARLIC SAUCE



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Main Course-Entrees

NON-VEGETARIAN SELECTION

CHICKEN

CHICKEN HONG-KONG STYLE

Diced chicken cooked with a spicy blend of red peppers, onion and cashew nut

CHICKEN CRYSTAL

Diced chicken stir fried and cooked in a hot white garlic sauce

CHILLI CHICKEN HAKKA STYLE

Diced chicken with chilli, cooked hakka style

CHICKEN MANCHURIAN

Minced chicken dumplings finished in a spicy manchurian sauce

CHICKEN IN BLACK BEAN SAUCE

Chicken cooked in an authentic blend of spices, onion and bell pepper in a black bean sauce

FISH IN GARLIC/SCHEZWAN SAUCE

A spicy combination or boneless fish fillet in hot garlic or schezwan sauce

CHICKEN WITH GREEN CURRY/RED CURRY

Chicken with green curry or red curry, made in coconut milk and basil

LAMB

CHILLI LAMB

Sliced lamb finished in a delicious sauce with chillies

SHREDDED LAMB WITH GINGER AND SPRING ONIONS

Shredded lamb delicately cooked with green peppers and onions

SLICED LAMB MASSAMAN

Sliced lamb in a mildly spiced sauce with coconut milk

SEAFOOD (EXTRA COST)

THAI SHRIMP CURRY-EXTRA COST

A hot red curry with shrimps and cooked in coconut milk

SHRIMP IN HOT GARLIC OR BLACK PEPPER SAUCE

A traditional combination of selected shrimp cooked to your choice in hot black pepper or garlic sauce

FISH IN GARLIC/ SCHEZWAN SAUCE

A spicy combination of boneless fish filled in hot garlic sauce or schezwan sauce

FRIED RICE



HAKKA NOODLES



RICE & NOODLES

PAD THAI

Thick rice noodles stir fried with your choices of veg or chicken

VEGETALBE HAKKA NOODLES

Thin noodles stir fried with choice of veg or chicken

CHILI GARLIC NOODLES

A combination of vegetable noodles in chilly garlic sauce.

VEGETABLE SINGAPORE NOODLE

Curry flavored rice noodles cooked with dry red chillies

THAI FRIED RICE

Thai fried rice with onions, basil and other vegetable. Served veg or with chicken

VEGETALBE FRIED RICE

Fried rice with vegetables

SPICY THAI BASIL FRIED RICE

Basmati rice with bell peppers and a strong presence of fresh basil

PINEAPPLE FRIED RICE

Stir fried chinese rice with the cubes of pineapple and an assorted vegetables

TRIPLE SCHEZWAN FRIED RICE

Triple scheszwan rice, combines hakka noodles, fried rice, crisp noodles and a spicy vegetable gravy



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International Menu Selection

Interfaith weddings are not easy to plan. The good thing is there will always be food to enable both families to thoroughly enjoy themselves at the wedding! Fusion foods are in, and it is fun and interesting to combine the best of both worlds on a single plate! We not only offer a fusion of the two cultures, but also put together an assorted menu tailored specifically to our client's needs, making their event truly cosmopolitan!



PENNE PASTA WITH TOMATO & BASIL



SPINACH RAVIOLI



Main Course-Entrees

VEGETARIAN

LASAGNA PRIMAVERA

Vegetable lasagna with zuchhini, bellpepper, tomato basil sauce

EGGPLANT PARMIGIANA

Lightly fried eggplant topped with marinara and melted mozzarella cheese

CHEESE RAVIOLI

Cheese ravioli topped with your choice of marinara or pesto sauce

SPINACH RAVIOLI

Spinach ravioli topped with your choice of alfredo sauce or pesto sauce

FETTUCINE ALFREDO

Fettucine pasta tossed with alfredo sauce and spices

PENNE PASTA WITH TOMATO & BASIL

Penne pasta tossed with tomato & basil sauce

PENNE PASTA WITH PINK PEPPER CORN

Penne pasta tossed with pink peppercorn sauce

Sauces available in pesto, marinara, arrabbiata, alfredo, tomato basil

PASTA PRIMAVERA

Thin spaghetti with summer squash, zucchini, redonions, red pepper, carrot, cherry tomato, herbs in lemon buerre planc with cream cheese or without cream cheese

ACTION PANINI STATION (Extra Cost)

Sour dough bread with pesto, mozzarella, roasted pepper, arugula and balsamic vinaigrette

EGGPLANT ROLLATINI

Eggplant stuffed with ricotta, mozzarella and parmesan cheese, topped with marinara sauce and mozzarella served with a side of pasta

SOUTH WESTERN FAJITA STATION

Grilled veg with pepper and onions served with guacamole, sour cream and cheddar cheese in a warm tortilla bread

ROASTED GARLIC ALFREDO TORTELLINI

Ring shaped pasta cooked with roasted garlic alfredo sauce

POTATO BAR (Extra Cost)

Fresh whipped idaho potatoes

A service bar of chives, green onions, crispy fried onions, sweet corn, sour cream, sharp cheddar cheese, crumbled feta, sautéed wild mushrooms and butter braised broccoli

GRILLED LAMB WITH ROSEMARY



DESSERT STATION



NON- VEGETARIAN ENTREES

CHICKEN PARMIGIANA

Lightly fried breaded chicken topped with marinara and melted mozzarella cheese

GARLIC ROSEMARY CHICKEN

Caramelized garlic and rosemary marinated grilled chicken breast

CHICKEN MARSALA

Sautéed chicken breast in a savory sauce of mushrooms, garlic and marsala wine

LEMON HERB CHICKEN

Grilled breast cooked in lemon butter sauce and fresh herbs

HERB GRILLED SALMON (EXTRA COST)

Salmon fillet cooked with italian herbs

BAKED TILAPIA (EXTRA COST)

Oven baked tilapia with white wine sauce

CURRIED LAMB (LAMB GHALLABA)

Succulent pieces of lamb cooked in a curry sauce

GRILLED LAMB WITH ROSEMARY

Grilled lamb napped with rosemary sauce

SOUTH WESTERN FAJITA STATION

Seasoned chicken with pepper and onions served with guacamole, sour cream and cheddar cheese in a warm tortilla wrap

*****SEA FOOD SPECIALTIES AVAILABLE AT EXTRA COST*****

*****PLATED SALADS AVAILABLE AT EXTRA COST*****

***** ADDITIONAL MENU AND OPTIONS AVAILABLE *****

DESSERT (Available at Extra Cost)

GELATO STATION

ASSORTED MOUSSE

ASSORTED CUPCAKES

ASSORTED MACAROONS

FRESH FRUIT PLATTERS

WIDE VARIETIES OF CAKES, PETITE FOURS AVAILABLE UPON REQUEST

And more.....

***** VIENNESE DESSERT DISPLAY OR LOUNGE *****

Moghul prides on its spectacular dessert presentation which has been the talk of the town. We create a craving for the sweet tooth and present your esteemed guests a fare of delectable dessert selection

JALEBI/FAFDA



POHA



Breakfast/Brunch (Available at Extra Cost)

BATATA POHA

Stir fried flakes of rice and diced potatoes with finely chopped onions, tomatoes and green chilies

ASSORTED STUFFED PARATHA WITH PICKLE & RAITA

Whole wheat skillet baked bread stuffed with potato, gobhi and paneer served with butter (other options available)

BREAD PAKORA

Slices of bread stuffed with potato dipped in a gram flour batter fried to golden perfection

FAFDA

Crispy fried lentil flour savory crackers

MATHI

Golden fried whole flour crisp crackers flavored with crushed pepper

GUJRATI MUTHIYA

A savoury math dal flour used as a gujrati snack

CHOLA FALI

Spicy mixed flour fingers used as a gujrati snack

GATHIYA

A deep fried indian snack which is soft but not crunchy and made from wheat flour

CHEVDO

A variable mixture of spicy dried ingredients such as peanuts, chick pea, fried onions

IDLI

Rice & lentil flour cakes steamed to perfection

MEDU VADA

Savory lentil flour donuts fried to a golden perfection

SAMBHAR

Tangy lentil preparation with home made fresh ground spices & vegetables

UPMA

Stir roasted samolina flour, vegetables and lentils cooked with spices

VEG SANDWICH

White bread sandwich filled with cucumber, tomato and cheese

VADA PAV

A spicy potato filling deep fried in a gram flour batter with an indian bun

***** DANISH/BAGEL/CREME CHEESE/CROISSANT/FRESH FRUIT ***
ARE AVAILABLE AT AN EXTRA COST**

MASALA DOSA



CHOLE BHATURA



Live Action Station

MASALA DOSA

Thin rice flour pancake wraps filled with spiced potatoes and served with a variety of sauces

CHOLE BHATURA

Deep fried whole flour puffs served with chickpeas curry

POORI BHAJI

Potatoes cooked in authentic styles with deep golden fried whole wheat puffy bread

VEG. BURGER WITH MASALA FRIES

A vegetable patty layered with lettuce, tomatoes, onions and served on soft buttered bun with a spicy tangy sauce served with masala fries

PANEER KATHI ROLL

Indian home style wraps filled with seasoned cheese and vegetables

MASALA OMELETTE WITH HASH BROWN & TOAST

Fried egg served with onions, tomatoes, green peppers with hash browns on the side

***** CONTINENTAL BREAKFAST AVAILABLE UPON REQUEST *****

Ceremony Snack Menu

VEGETARIAN

VEGETABLE SAMOSA

Filo pastry stuffed with mixed vegetables

VEGETABLE CUTLETS

Lightly fried spicy vegetable cakes

ALOO TIKKI

Lightly spiced potato cakes

SPRING ROLLS

Filo pastry rolls with spiced chinese style vegetables

ONION BHAJIA

Onions deep fried in spicy batter

MIXED PAKORAS

Potatoes, onions, spinach mixed and deep fried in spicy batter

PANEER TIKKA

Indian cheese cubed, marinated and cooked in tandoor

PANEER PAKORAS

Indian cheese with herbs & spices, deep fried in batter

HARABHARA KEBAB

Lightly fried potato, spinach and peas cakes

VEG SANDWICH

White bread sandwich filled with cucumber, tomato and cheese

VADA PAV

A spicy potato filling deep fried in a gram flour batter with an indian bun



Pakistani/ Bangladeshi Menu Selection

Pakistani cuisine is rich in tradition, full of marvelous and diverse dishes. Pakistani cuisine is known for its richness and flavor. Muslims follow the Islamic law that lists foods and drinks that are Halal and permissible to consume. Halal foods are foods that Muslims are allowed to eat and drink under Islamic dietary guidelines. The criteria specify both what foods are allowed, and how the food must be prepared. The foods addressed are mostly types of meat which are allowed in Islam. The same way, all of our meats cooked for Pakistani or Bangladeshi Clients are Halal.

The varied regions also means there are a wide range of different foods – from the fertile valleys and the sea of Sindh province; to pastoral Baluchistan from neighbouring Iran; to the Punjab with its five rivers and the rugged North West Frontier, home of the chapli kebab.

Some key dishes are slow cooked, such as the famous haleem, a mix of pulses, meat and spices that is cooked for up to seven or eight hours. Pakistanis refer to it as 'haleem, king of curry'. Pakistan is generally regarded as a bread culture.

Pakistan is also the birthplace of the tandoor oven, which is used to cook many of the breads as well as meats like chicken, lamb or fish. The rice in Pakistan is regarded amongst the best in the world with long grain basmati rice especially prized and used in the classic biryani, a spectacular combination of spiced rice that is usually cooked with meat but can also be vegetarian.

Sweets are abundant, using generous amounts of ghee, sugar and nuts such as pistachios and almonds. Halva (meaning sweet) is one of the most popular sweets and can be made with flour or semolina but can also be made with carrot or pumpkin. Many sweets are also infused with fragrant essences like rosewater.



Halal Menu

VEGETARIAN APPETIZER

VEGETABLE SAMOSA - *Filo pastry stuffed with mixed vegetables*

VEGETABLE CUTLETS - *Lightly fried spicy vegetable cakes*

ALOO TIKKI - *Lightly spiced potato cakes*

SPRING ROLLS - *Filo pastry rolls with spiced chinese style vegetables*

ONION PAKORA- *Onions deep fried in spicy batter*

MIXED PAKORAS - *Potatoes, onions, spinach mixed and deep fried in spicy batter*

ALOO PAPRI CHAT - *Aloo channa, yoghurt & tamarind sauce with chaat masala*
LIVE STATION ONLY

BHEL PURI - *As aloo papri chaat but served with special sauces*
LIVE STATION ONLY

PANEER TIKKA - *Indian cheese cubed, marinated and cooked in tandoor*

PANEER PAKORAS - *Indian cheese with herbs & spices, deep fried in batter*

SAMOSA CHANNA CHAAT LIVE- *Stuffed filo pastry with chickpeas curry and mint & tamarind*

NON VEGETARIAN

SEEKH KEBABS (*Chicken /Beef/Lamb-spicy minced meat seasoned in spice prepared in a traditional clay oven*)

SHAMI KEBABS (*Chicken/Beef/Lamb-minced meat Patty with authentic herbs and spices*)

CHICKEN BOTI - *Boneless chicken marinated in yogurt and spices and cooked in a traditional clay oven*

CHICKEN WINGS - *Marinated in special sauce*

CHICKEN PAKORA - *Tender chicken pieces deep fried in batter with spices*

FISH PAKORA - *Marinated in spices and fried in batter*

TANDOORI LAMB CHOPS - *Marinated & freshly prepared in a tandoor- EXTRA*

MIXED GRILL - *Pieces of chicken & lamb served on tawa with peppers*
LIVE STATION ONLY

KEEMA SAMOSA (*Lamb, chicken or beef*) - *Stuffed filo pastry parcels*

BITE SIZE CHAPLI KEBAB (*Beef or Chicken*)-*Ground minced meat with herbs & spices*

FRIED GOAT CHOPS (Extra cost) - *Goat chops marinated with spices, egg batter and pan fried*

LAMB MASALA



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Main Course

CHICKEN

CHICKEN KARAHI

Chicken cooked in a zesty fenugreek and dry masala

CHICKEN KORMA

Slow cooked meat with based meat juice with yogurt and spices

CHICKEN KOFTA CURRY

Balls of ground chicken mixed with spices and onions, served in a savory stew

TANDOORI CHICKEN TIKKA

Chicken marinated in yogurt and seasoned with tandoori masala

BUTTER CHICKEN

Boneless chicken marinated in spices, roasted in clay oven and cooked in a buttery, spicy sauce

CHICKEN NIHARI

Tender morsels of meat cooked in a spicy stew

CHICKEN ACHARI

Tender cooked chicken with lightly pickled ingredients

CHICKEN SAAG

Spinach with succulent pieces of chicken in flavorful spices

CHICKEN HANDI

Boneless chicken pieces cooked in yogurt, tomato sauce with a variety of spices

CHICKEN HALEEM

Traditional dish with slow cooked wheat, barley, meat, lentils and spices

LAMB & GOAT

LAMB MASALA

Lamb cooked in a tomato and onion yogurt based sauce

MUTTON KORMA

Flavor of korma slow cooked with meat juices, mixed spices combined with yogurt

GOAT KARAHI

Goat cooked in a zesty fenugreek and dry masala

ACHARI GOSHT

Tender cooked goat with lightly pickled ingredients

MUTTON SAAG

Spinach with succulent pieces of goat in flavorful spices

BEEF NIHARI/MUTTON NIHARI (Extra cost)

Tender morsels of meat cooked in a spicy stew

BHINDI MASALA



PUNJABI KADHI



SEAFOOD (EXTRA COST)

FISH MASALA

Fish curry cooked in a variety of spices

PRAWN CURRY

Prawns of your preference cooked in a curry sauce

FISH AND SHRIMP ARE AVAILABLE AT AN ADDITIONAL COST

*** SOME OF THE BEEF AND GOAT ITEMS MAY COST EXTRA***

VEGETABLES

SAAG ALOO

Fresh spinach with potatoes

PALAK PANEER

Indian cheese cubes cooked in fresh spinach

ALOO GHOBHI

Potato with cauliflower cooked with herbs and spices

DUM ALOO

Potatoes cooked in a ginger sauce with whole cumin

BHINDI MASALA

Okra cooked with cumin and onions

BAINGAN MASALA

Fresh aubergine cooked with onions and spices

ALOO BAINGAN

Aubergines and potato curry

LAHORI CHANNA MASALA

Chickpeas cooked with fresh ginger, onions, herbs & spices

DAAL MAKHANI

Black lentils in rich, creamy butter sauce

PUNJABI KADHI

Gram flour & yogurt cooked in a wok with fenugreek seeds

MATTAR PULAO



CUCUMBER RAITA



RICE

PLAIN RICE

Plain white boiled rice

JEERA RICE

Rice with cumin seeds

MATTAR & JEERA PULAO

Pilau rice cooked with peas and cumin seeds

BIRYANI

Basmati rice layered alternatively with a range of fillings. Available in lamb / goat/ chicken / vegetable /hyderabadi

***** GOAT BIRYANI AVAILABE AT ADDITIONAL COST*****

BREAD

ASSORTED BREAD TO BE SERVED INCLUDES: NAAN, LACCHA PARATHA,

GARLIC NAAN & ONION KULCHA

RAITA

CUCUMBER RAITA

BOONDI RAITA

DAHI BHALLA

BOONDI RAITA

DESSERT

KULFI - Cone shaped ice cream in plain pistachio, almond & mango flavors

RAS MALAI - Creamy milk cake with milk dressing, served cold

GULAB JAMUN- Cheese and flour dumplings fried golen and served in sugar syrup

FRESH FRUIT SALAD - Assorted fresh fruits

ICE CREAM - Various types available in vanilla, strawberry & chocolate, mango, pistachio, tutti frutti

KHEER - Rice pudding with traditional indian flavorings

GAJAR KA HALWA - Carrots cooked in cream served hot

LOKI KA HALWA- Bottle gourds, condensed milk, butter fried into a pudding

MOONG DAL HALWA- Letil ,condensed milk, butter fried into a pudding

SAHI ZARDA – Saffron flavored rice cooked in milk and sugar with khoya & angoori jamun

JALEBI- Deep fried batter soaked in syrup

ASSORTED DESIGNER MITHAI AVAILABLE BY POUND

FOOD ALLERGY WARNING:

During the process of food production and finishing, our facility may use wheat, eggs, milk and milk products, nuts, fish, shell fish, etc. Please be aware that our normal operations involve shared cooking and preparation areas. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergens. Asha Enterprises LLC DBA Moghul Caterers, will not be liable or responsible for any illness or sickness caused due to any allergy whatsoever by the above mentioned foods.

Please do not ask to pack any leftover food as our contract is all you can eat at the location only. It is also a health department & insurance violation.



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