

Tandoori Nights Catering Menu

Veg Appetizers

Aloo chat Papri	Aloo Bonda	Veg Pakora
Aloo Tikki	Aloo Sabudana Tikki	Mix assorted Pakoras
Bhel Puri	Paneer Tikka	Paneer Pakora
Samosa	Spring Rolls	Pao -Bhaji
Veg Cutlet	Veg Manchurian	Gobi Manchurian

Speciality Veg Appetizers add \$2

Pani Puri	Aloo Sabudana Tikki	Raj Kachori
Idli Sambhar	Aloo Till Tikki	Paneer Shashlik on skewers
Vada Sambhar	Aloo tikki Khus Khus	Mint Paneer Tikka
Paneer Manchurian	Tofu Satay	Kaju Roll

Non -Veg Appetizers

Chicken Tikka	Chicken Achari	Lamb Shami Kabob
Malai Kabob	Chicken Pakora	Tandoori Chicken
Murgh Angarey	Chilli Chicken	Fish pakora (catfish)
Chicken Haryali Kabob	Lamb Seekh kabob	chicken spicy wings

Speciality Non -Veg Appetizers

Kabob Platter Add \$2	Garlic Shrimp Add \$5	Chicken satay Add \$2
Tandoori Salmon Add \$5	Chicken manchurian Add \$2	Lamb Satay Add \$2
Tandoori Shrimp Add \$5	Chicken Lollipop Add \$2	Shrimp Satay Add \$5
Tandoori Lamb Chop Add \$5	Chicken manchurian Add \$2	Tofu Satay Add \$2
Adraki Chops Add \$5	Chicken Dumplings Add \$2	Seafood rolls Add \$3

Main course Veg Entrés

Aloo Mattet Apneer	Bhindi Masala	Kadai paneer
Aloo Gobi	Chana Masala	Mushroom Matta
Aloo Chana	Chana Masala	Malai Kofta
Aloo Bhindi on Tawa	Chana Daal with Saag	Navratn Korma
Aloo Jeera	Chana Pindi	Paneer Tikka Makhani
Aloo Shimla Mirch	Daal Makhani	Paneer Kaju Makhana Korma
Aloo Karela	Daal Tadka (yellow)	Saag with aloo
Aloo Baingan	Dum Aloo Kashmiri	Saag with corn
Bagare Baingan	Gajjar Mutter	Shahi Paneer
Baingan Bhartha	Hakka Noodles	Veg Jalfrezi

One paneer Entrée only Add \$1 for second Paneer Entrée

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Main course Non Veg Entrés

Chicken Makhani	Chill Chicken	Lamb Patiala
Chicken Curry	Tandoori Chicken	Lamb Keema Mutter
Chicken Tikka Masala	Chicken Do Piazza	Lamb Vindaloo
Chicken Kadahi	Chicken Madras	Kadhahi Ghosht
Chicken Vindaloo	Lamb Rogan josh	Lamb Achari
Chicken Korma Kashmiri	Lamb Saag	Lamb Korma
Chicken Saag	Lamb Bhuna Punjabi	Lamb with Spinach
	<u>One Lamb Entrée only</u>	

Speciality Non -Veg Entres

Goat curry Add \$2	Shrimp Masala Add \$5	Adraki Chops Add \$5
Fish Goani Add \$5	Lamb Chana Chop Masala Add \$5	Fish Tikka Add \$5
Haleem Add \$2	Shrimp Vindaloo Add \$5	Tandoori Shrimp Add \$5
Nargisi Kofta Add \$2	Tandoori Lamb Chops Add \$5	Shrimp Manshurian Add \$5

Rice

Basmati Rice	Steamed rice	Tamrind Rice
Jeera Pulao	Peas Pulao	Lemon Rice

Speciality Rice

Veg Biryani Add \$1	Chicken Biryani Add \$2	Shrimp Biryani Add \$5
Kashmiri Pulao Add \$1	Lamb Biryani Add \$2	Goat Biryani Add \$5
Chicken Fried Rice Add \$2	Seafood Fried Rice Add \$5	

Breads

Tandoori Roti	Bhatura	Garlic Naan
Plain Naan	Lacha Parantha	
Butter Naan	Pudhina Parantha	

Speciality Breads Add \$1

Aloo parantha	Papad	Keema Naan Add
Kashmiri Naan	Paneer Kulcha	Onion Kulcha Add
Olive Naan	Cheese and Jalapeno Naan	

Salads

Green Salad	Onion Salad	Kachumbar Salad
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Speciality Salads Add \$1

Bean Sprout salad	Pasta Salad	Any Speciality Salad
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Condiments

Tamrind Chutney	Mint Chutney	Roasted Veg Chutney
Hot chilli Sauce	Vinegar with Chillies	Soya Sauce
Pickles		

Yogurt and Riatas

Plain Yogurt raita	Boondi Raita	Cucumber Raita
Onion Tomato raita	Dahi Bhalla Add \$2	Mint Raita

Desserts

Kesari Kheer	Gulab Jamun	Gajjar Halwa
Zarda Pulao	Sevain	Sooji Halwa

Speciality Desserts

Rasmalai add \$2	Kulfi with Faluda Add \$2	jalebi Add \$2
Shahi Tukra Add \$1	Fresh Fruits Add \$2	Crème Brule Add \$2

We can make all mithais for your events.

Package 1 @ \$16 per person Plus Tax

Appertizers		Main Course			
Veg	2	Veg	3	Rice	1
Non Veg	1	Non Veg	1	Breads	2
Raita	1	Chutneys	2	Salad	1
				Desserts	1

Package 2 @ \$20 per person Plus tax

Appertizers		Main Course			
Veg	2	Veg	3	Rice	1
Non Veg	2	Non Veg	2	Breads	2
Raita	1	Chutneys	2	Salad	1
				Desserts	2

Additional Charges

\$3.00 per person for Chafing dishes, Appetizer/ Dinner/Dessert Plates, Forks and Spoor

\$.50 for Cloth Napkins

\$8 each for Table cloths 84"

Servers \$125 - \$140 (min 5 hrs)

Tandoor oven \$150

Tandoori Chef \$150

Poori or Bhatura Maker \$150

Mango lassi \$1, Coffee \$1, Tea \$1

Children 3-10 years Half Price