



ATITHI-BHOJ



अतिथि-भोज

Catering

A unique Indian food experience

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APPETIZERS

1. Paneer Pakora
2. Mixed Pakora (Onion, Spinach, Chilli)
3. Gobhi Manchurian
4. Vegetables' Manchurian
5. Chilli Bhajji
6. Samosa
7. Paneer Kabobs
8. Aloo Tikki Chat
9. Fruit Chat
10. GolGappa Chat (with chat water, chutney, and filling)
11. Dahi-Vada
12. Chicken Tikka
13. Chilli Chicken
14. Chicken 65
15. Fish Pakora

VEGETARIAN

1. **Shahi Paneer**
(Cubes of paneer cooked in kaju gravy and sautéed with creamy gravy)
2. **Matar Paneer**
(Peas and paneer sautéed with aromatic spices and simmered in rich onion gravy)
3. **Palak Paneer**
(Fresh spinach, cooked with ginger-garlic-tomato with a touch of fresh cream...yummy!!)
4. **Kadai Paneer**
(Paneer sautéed with onions, tomatoes, bell pepper and finished with rich gravy)
5. **Paneer Bhurji**
(Scrambled paneer sautéed with onions, tomatoes, and green peas)
6. **Paneer Makhni**
(Fried cubes of paneer cooked with rich, spiced and aromatic tomato gravy in butter)
7. **Paneer Tukda**
(Talk of the party...that's what this paneer dish is all about...big triangular pieces of paneer stuffed with mouth watering filling and served with, made from scratch, red gravy)
8. **Lemon & Ginger Paneer**
(Marinated paneer, deep fried and cooked in lemon sauce)
9. **Dum Aloo**
(Small potatoes cooked in creamy, red gravy)
10. **Gobhi Aloo**
(Mouth-watering blend of fresh cauliflower and potato seasoned to perfection)
11. **Daal Makhni**
(Black daal and red beans cooked overnight in cream and mast fried in butter)
12. **Daal Tadka**
(Lentils tempered in a way to give dhaba taste to this daal)
13. **Chana Masala**
(Chick peas cooked in traditional Indian spices and tomatoes)
14. **Masala Bhindi**
(Whole bhindi cooked in spiced masala with tomatoes and onions)
15. **Baingan Ka Bharta**
(Eggplant roasted in tandoor and cooked with masala and green peas)
16. **Navratna Korma**
(Garden fresh vegetables cooked in creamy sauce with nuts & herbs)
17. **Malai Kofta**
(Paneer stuffed vegetable balls served in rich, creamy gravy)
18. **Dhingri Matar**
(Button mushrooms cooked with peas in spicy gravy)
19. **Sarsoon Ka Saag**
(Fresh greens of mustard, spinach and turnip cooked with ginger-garlic-onion paste makes it favorite of all taste buds)
20. **Kamal-Kakdi Manpasand**
(Lotus root covered in tasty paste makes this dish ideal for main course or finger food)

21. **Baked Vegetables**
(Vegetables baked in white sauce with cheese...yum!!!)
22. **Vegetables' Manchurian**
(Vegetables' Manchurian balls sautéed in garlic & black pepper sauce)
23. **Vegetable Medley**
(A spicy blend of zucchini, yellow squash, eggplant, bell pepper, onions, and tomato. It is a treat for veggie lovers who want change.)
24. **Masala Gathia Curry**
(Masala gathia cooked with home-made tomato based gravy)
25. **Bagara Baingan**
(Stuffed small fresh young eggplants, cooked in Sesame seeds and Coconut gravy)

NON-VEGETARIAN

1. **Chicken Tikka Masala**
(Tender boneless chicken roasted in tandoor and cooked with our signature butter cream and tomato sauce)
2. **Chicken Makhni**
(Tender barbecued chicken pieces prepared in delicate creamy sauce with tomatoes and butter)
3. **Chicken Curry**
(Pieces of chicken cooked in traditional home-style curry)
4. **Turkey Meatballs**
(Tasty meatballs dipped in rich tomato sauce)
5. **Ginger/Black Pepper Chicken**
6. **Fish Curry**
(Fish cooked in hearty blend of tangy tomato and aromatic herbs and spices)
7. **Shrimp Masala**
(Shrimp cooked in kadai masala and traditional spices)
8. **Egg Curry**



OUR OWN FAVORITES



1. Beetroot Cutlets
2. Baby Corn Manpasand
3. Cocktail Shrimp
4. Crispy Turkey kathi rolls with mint-date chutney
5. Grilled seafood kebabs
6. Desi pizza (with paneer, marinated mushrooms & corns)
7. Paneer stuffed buns
8. Masala Aloo stuffed buns
9. Mushroom stuffed buns
10. Chicken stuffed buns

RICE

1. Pea Pulao/Jeera Rice
2. Vegetable Biryani
3. Vegetable Fried Rice
4. Chicken Biryani
5. Chicken Fried Rice
6. Roasted Vegetables with Brown Rice
7. Corn & Spinach Rice
8. Tamarind/Lemon/Curd Rice

BREAD

1. Naan
2. Roti/Chapati
3. Stuffed Parantha (Aloo, Gobhi or Mooli)
4. Plain/Methi Parantha
5. Makki ki Roti

DESSERTS

1. Gajar Ka Halwa
2. Sevai Payasam
3. Dhoodh Peda
4. Moong-Daal Halwa
5. Rice Kheer
6. Rava Kesari
7. Gulab-Jamun
8. Lauki ka Halwa
9. Maal-Pua
10. Corn Pudding

ITALIAN

1. Three Beans Salad
2. Neapolitan Potato Salad
3. Zucchini & Eggplant Lasagna
4. Garden Fresh Fusilli Pasta
5. Penne Pasta with Spring Onion, Corn, and Red Pepper
6. Cutlets with Spaghetti