

# Catering Menu

Note - Catering / special events questions and suggestions, please email us [info@curryhouseonline.com](mailto:info@curryhouseonline.com) or call us 7737103795

Half Tray size (6/10 /2.5) – Recommended to Serve 8 to 20 people depending upon the quantities of dishes.

Full size tray medium Deep tray (6/10/2.25) - Recommended to Serve 15 to 45 people depending upon the quantity of dishes.

(All the meat we use are HALAL)

Please let us know the spicy level 1 to 10. Normally we cook medium spices.

*(Please notify us in advance if you have any food allergies.)*

Majority of vegetarian dishes are vegan dish ( Please ask us for confirmation)

Please note, the following are a few of the menu, Our team will be happy to prepare your customize menu of North Indian, Punjabi, Mughlai, Indo-Chinese dish, limited south Indian dish as well as Nepali and Himalayan style dish. Please email us ahead of your need.

Price may change with out prior notice . Price may differ involving third party. Delivery fee and tax apply.

HOUSE SPECIAL GARDEN SALAD - Fresh cucumbers, carrots, onions, and lettuce served with house dressing

Half Tray size – \$39. 00 Full size, medium Deep - \$65

VEG SAMOSA *(Per Piece)* \$2.00

Cone pastry stuffed with green peas, potatoes and fresh coriander leaves. Served with mint & tamarind sauce.

CHEESE PAKORA- Half size \$75.00. Full size medium Deep - \$125.00

Home-made cheese marinated in a mix of spice dipped in a batter of Garbanzo and then deep fried. Served with mint & tamarind sauce

MIX PAKORA - Half tray size - \$55.00 Full size medium tray - \$95.00

Crispy assorted vegetables, golden fried with light chickpeas flour batter. Served with mint & tamarind sauce

ALOO CHAT - Half tray size tray - \$55.00      Full size tray medium Deep - \$95.00

Cubed shaped boiled potatoes minced with chopped onions, cucumbers, cilantro, green chilies and chat masala.

BOMBAY BHEL PURI - Half tray size tray - \$45.00      Full size tray medium Deep - \$75.00

Rice puffs, chickpea flour, vermicelli diced potatoes & onions mixed with tamarind, mint chutney

ONION BHAJI - Half tray size tray - \$55.00      Full size tray medium Deep - \$95.00

Sliced onion mixed with spiced chickpeas flour and deep fried. Served with mint & tamarind sauce

CHILI SHRIMP - Half tray size tray - \$75.00      Full size tray medium Deep - \$130.00.

Shrimp sautéed with onion, bell pepper, red chili and Sichuan pepper

CHICKEN SAMOSA      *(Per Piece)* \$2.00

Cone pastry stuffed with spiced minced chicken.

LAMB SAMOSA      *(Per Piece)* \$2.00

Cone pastry stuffed with spiced minced lamb.

CHICKEN PAKORA - Half tray size tray - \$75.00      Full size tray medium Deep - \$135.00

Succulent pieces of chicken marinated overnight in an exquisite blend of masala and cooked in a Tandoori oven, then dipped in batter and deep fried. Served with mint & tamarind sauce.

CHICKEN CHILLY - Half tray size tray - \$75.00      Full size tray medium Deep - \$125.00

Boneless chicken marinated in yogurt cooked with chilly and curry leaves.

CHICKEN MOMO (Per Piece) \$1.00 (Order Minimum 10 pcs)

Minced chicken mixed with Nepali spices and steamed inside the wheat bread served with Nepali achaar.

CHICKEN CHOELA - Half tray size tray - \$75.00 Full size tray medium Deep - \$125.00

Fresh boneless chicken roasted in a clay oven. Fillet marinated with garlic, ginger, and a mixture of Himalayan spices.

CHICKEN CHOW MEIN NEPALI STYLE - Half tray - \$65.00 Full tray medium Deep - \$115.00

VEGETABLE CHOW MEIN NEPALI STYLE - Half tray - \$65.00 Full tray medium Deep - \$115.00

FRIED PAPADUM - Half tray - \$15.00 Full tray medium Deep - \$25.00

MIX RAITA- Half tray - \$25.00 Full tray medium Deep - \$45.00

Chilled yogurt mixed with tomatoes, cucumbers and carrots garnished with cilantro

### **NEPALI ENTRÉE**

ALOO RA SEEMI KO TARKARI (Highly Recommended) –

Half tray - \$55.00 Full tray medium Deep - \$95.00

Fresh potatoes cooked to perfection with green beans and mild Nepalese spices along with ginger, tomatoes and herbs.

ALOO TAMA BODI –

Half tray - \$55.00 Full tray medium Deep - \$95.00

Combination of potatoes, bamboo shoots and black-eyed beans cooked with Himalayan spices.

JHANE KO DAL (Taddka style Dal) –

Half tray - \$45.00      Full tray medium Deep - \$75.00

Yellow lentil cooked to perfection in a traditional Nepalese wok with onion, ginger, garlic and Tomatoes.

KUKHURA KO MAASU (*Chicken with Bone*) -      Half tray - \$65.00      Full tray medium Deep - \$115.00

Chicken cooked in typical Nepalese style with herbs and spices.

KHASI KO MAASU (*Goat Meat with Bone*) -      Half tray - \$65.00      Full tray medium Deep - \$115.00

Goat meat cooked in typical Nepalese style with herbs and spices.

ALOO MUTTER -      Half tray - \$65.00      Full tray medium Deep - \$115.00

Green peas and potatoes cooked with spices.

MUTTER PANEER -      Half tray - \$75.00      Full tray medium Deep - \$125.00

Fresh homemade cottage cheese cooked with green peas, tomatoes, onion sauce, ginger-garlic paste and cream sauce.

PALAK PANEER -      Half tray - \$65.00      Full tray medium Deep - \$115.00

Fresh Spinach cooked with cottage cheese delicately spiced.

BHINDI MASALA -      Half tray - \$65.00      Full tray medium Deep - \$115.00

Fresh okra sautéed with onion, tomato and Indian spices.

PANEER CHILI MASALA-      Half tray - \$85.00      Full tray medium Deep - \$135.00

Stir-fried paneer sautéed with different chilies, cooked in spices and herbs.

KADHAI PANEER -      Half tray - \$85.00      Full tray medium Deep - \$135.00

Homemade cheese cooked with bell peppers, garlic, onion, tomatoes and wild chilies.

PANEER MAKHANI- Half tray - \$85.00 Full tray medium Deep - \$135.00

Fresh cottage cheese cooked with a creamy tomato sauce.

ALOO GOBHI- Half tray - \$45.00 Full tray medium Deep - \$85.00

Fresh cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger.

CHANA MASALA- Half tray - \$55.00 Full tray medium Deep - \$95.00

Delicious chick peas cooked in an exotic blend of North Indian spices.

BAIGAN BHARTA- Half tray \$75.00 Full tray medium Deep - \$125.00

Fresh eggplant roasted in the Tandoori mashed and marinated in a rich blend of Mughlai spices, cooked over a low heat to draw the richness of the spices.

VEGETABLE KOFTA *(Malai Kofta)*- Half tray - \$45.00 Full tray medium Deep - \$75.00

Mixed vegetable cheese dumplings in a creamy sauce with herbs and spices.

FARSI BHAJI- Half tray - \$55.00 Full tray medium Deep - \$95.00

Green Beans cooked with coconut milk and cream.

NAVRATAM KORMA - Half tray - \$55.00 Full tray medium Deep - \$95.00

Mixed Vegetables cooked in gravy of cashew nuts and fruits.

DAL MAKHANI- Half tray - \$35.00 Full tray medium Deep - \$65.00

Whole black lentil simmered and tempered with ginger tomatoes and herbs.

SAAG ALOO- Half tray - \$45.00 Full tray medium Deep - \$75.00

Fresh Spinach cooked with potatoes and delicately spiced.

### **LAMB SPECIALITIES**

LAMB TIKKA MASALA- Half tray - \$75.00 Full tray medium Deep - \$135.00

LAMB CURRY- Half Tray - \$75.00 Full tray medium Deep - \$135.00

Succulent pieces of lamb cooked in onion and tomatoes with & cardamom flavored sauce.

LAMB SAHI KORMA *(MILD)*- Half - \$75.00 Full tray medium Deep - \$135.00

Succulent pieces of lamb cooked in a rich cashew nut-based gravy with cream, butter and dry fruits.

LAMB MADRAS – Half - \$75.00 Full tray medium Deep - \$135.00

A fiery lamb curry in freshly-made madras masala with coconut base.

KEEMA MUTTER- Half tray - \$75.00 Full tray medium Deep - \$135.00

Minced lamb cooked with chopped onions, tomatoes and green peas.

LAMB VINDALOO *(HOT)* Half tray - \$65.00 Full tray medium Deep - \$115.00

A delicious combination of lamb and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy.

LAMB SAAG- Half tray - \$65.00 Full tray medium Deep - \$115.00

Boneless pieces of lamb in spinach puree.

KADHAI LAMB- Half tray - \$75.00 Full tray medium Deep - \$135.00

Boneless lamb cooked with fresh tomatoes, onions, garlic and mild spices garnished with fresh cilantro and ginger.

## **BASMATI RICE SPECIALTIES**

Note - (Raita is not served with rice dishes, please order on site if needed.)

STEAMED BASMATI RICE-            Half tray - \$20.00            Full tray medium Deep - \$35.00

SAFFRON RICE-            Half tray - \$25.00            Full tray medium Deep - \$45.00

Basmati rice cooked with Saffron and green peas.

MIXED VEGETABLES BIRYANI-    Half tray -\$45.00            Full tray medium Deep - \$75.00

Basmati Saffron rice cooked with mixed vegetables in a mild spice. (Order raita separately if needed)

CHICKEN BIRYANI-            Half Tray - \$49.00            Full tray medium Deep - \$85.00

Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with the tender pieces of Chicken. (Order raita separately if needed)

LAMB BIRYANI-            Half tray - \$ 65.00            Full tray medium Deep - \$105.00

Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with the tender pieces of Lamb. (Order raita separately if needed)

SHRIMP BIRYANI-            Half tray - \$75.00            Full tray medium Deep - \$135.00

Basmati saffron rice cooked with shrimp in mild spices. (Order raita separately if needed)

## **CHICKEN SPECIALTIES (Royal Curries)**

CHICKEN MAKHANI (*Butter Chicken*) (Recommended) -Half tray - \$55.00            Full tray medium Deep - \$95.00

Chicken pieces roasted in a clay oven and then folded into creamy tomato sauce.

CHICKEN TIKKA MASALA – (Recommended) - Half tray - \$65.00 Full tray medium Deep - \$115.00

Chunks of chicken (white meat) roasted in a clay oven and folded into cream sauce

CHICKEN MADRAS - Half tray - \$65.00 Full tray medium Deep - \$115.00

A fiery chicken curry in freshly-made madras masala with coconut base.

CHICKEN CURRY- Half - \$55.00 Full tray medium Deep - \$95.00

Boneless dark meat chicken cooked in a delicately spiced curry sauce.

CHICKEN SAAG- Half tray - \$55.00 Full tray medium Deep - \$95.00

Tender Boneless chicken cooked in a delicately spiced spinach puree.

CHICKEN SAHI KORMA (MILD)- Half tray - \$55.00 Full tray medium Deep - \$95.00

Boneless pieces of chicken cooked in a rich almond flavored sauce.

CHICKEN VINDALOO (HOT)- Half tray - \$55.00 Full tray medium Deep - \$95.00

A delicious combination of chicken and potatoes marinated in vinegar, hot pepper and spices, cooked in fiery hot gravy.

KADHAI CHICKEN- Half tray - \$65.00 Full tray medium Deep - \$95.00

A classic Kadhahi Dish of Chicken delicately cooked with ginger, green pepper and fresh coriander.

## **SEAFOOD SPECIALTIES**

SHRIMP CURRY- Half - \$75.00 Full tray medium Deep - \$135.00

Seasonal shrimp cooked in an aromatic sauce.



SHRIMP MAKHANI – Half - \$75.00 Full tray medium Deep - \$135.00  
Shrimp cooked in creamy tomato sauce.

SHRIMP MADRAS - Half tray - \$75.00 Full tray medium Deep - \$135.00  
Shrimp coked in a mildly spicy gravy along with the coconut flavor.

SHRIMP CHILI MASALA- Half tray - \$75.00 Full tray medium Deep - \$135.00  
Succulent shrimp cooked with green chili with spices.

Shrimp VINDALOO *(HOT)*- Half tray - \$75.00 Full tray medium Deep - \$115.00  
A delicious combination of shrimp and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy.

FISH TIKKA MASALA- Half tray - \$85.00 Full tray medium Deep - \$130.00  
Pieces of Mahi Mahi fillet marinated in yogurt and first cooked in a Tandoor and then folded into a chef's special sauce.

FISH GOA CURRY- Half tray - \$85.00 Full tray medium Deep - \$130.00  
Mahi Mahi fish cooked with coconut and spicy sauce.

Fish VINDALOO *(HOT)*- Half tray - \$75.00 Full tray medium Deep - \$115.00  
A delicious combination of chicken and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy.

## **TANDOORI CHICKENS**

MURG MALAI KABAB- Half Tray - \$65.00 Full tray medium Deep - \$125.00  
Soft & silky boneless pieces of chicken breast supreme marinated in sour cream and cooked to tender perfection.

TANDOORI CHICKEN-                      Half tray - \$45.00                      Full tray medium Deep - \$95.00

Chicken Marinated in yogurt blend of colorful Indian herbs and spices and roasted in a clay oven.

CHICKEN TIKKA-                      Half Tray - \$75.00                      Full tray medium Deep - \$130.00

Succulent cubes of boneless chicken breast marinated in yogurt mild spices and roasted in a clay oven.

LAMB SHEEK KABAB-                      Half tray - \$55.00                      Full tray medium Deep - \$115.00

## **TANDOORI BREADS**

NAAN -                      Half Tray -\$15.00                      Full tray medium Deep \$30.00

Flat leavened bread on feet wall lining of the Tandoori oven.

GARLIC NAAN-                      Half Tray - \$20.00                      Full tray medium Deep - \$35.00

Made from dough of refined flour with taste of garlic.

LACHCHA PARATHA-                      Half Tray - \$30.00                      Full tray medium Deep - \$55.00

Whole wheat layered bread from Tandoor.

TIL KA NAAN-                      Half Tray - \$20.00                      Full tray medium Deep - \$35.00

Flat leavened bread dotted with sesame seeds.

## **DESSERTS**

GULAB JAMUN *(Served HOT)*-                      Half Tray - \$65.00                      Full tray medium Deep - \$130.00

Golden fried dumplings of milk pastry soaked in sweet saffron syrup.

RASGULLA (*Served COLD*)- Half tray - \$65.00 Full tray medium Deep - \$135.00

GAJAR KA HALWA (*Served HOT*) Half Tray - \$65.00 Full tray medium Deep - \$125.00

Grated carrots cooked gently in milk as it is reduced to form halva. Generously sprinkled with nuts and allowed to set.

KHEER (*Served COLD*)- Half tray - \$45.00 Full tray medium Deep - \$75.00,

Fragrant rice cooked with sweetened with milk, raisins and almonds.

## **BEVERAGES**

MASALA TEA (*Indian Style*) (*Per Cup*) \$1.95

Indian Aromatic tea, made with the highest-grade choice-tea leaves boiled with milk and selected spices.

SOFT DRINKS (*Per Can*) \$2

LASSI (Per Glass) \$2.50

Rich and creamy, churned yogurt served sweet and chilled.

MANGO LASSI (*Each Glass*) \$2.50

Churned yogurt with mango puree served chilled.

MANGO SHAKE (Per Glass) \$2.50

Utensils - 0.25 Cents each.

**Sample package's ( Minimum no of order 20 )**

**VEGETARIAN PACKAGE**

**Package 1 \$13.95**

*House Salad*

*Mixed Vegetable Pakora*

*Palak Paneer*

*Aloo ra Simi Ko Tarakari*

*Naan*

*Saffron Rice*

**Package 2 \$14.95**

*House Salad*

*Vegetable Samosa*

*Palak Paneer*

*Aloo ra Simi Ko Tarakari*

*Naan*

*Saffron Rice*

*Kheer (Dessert)*

**Package 3 \$16.95**

*House Salad*

*Mixed Vegetable Pakora*

*Palak Paneer*

*Aloo ra Simi Ko Tarakari*

*Navaratan Korma*

*Naan*

*Saffron Rice*

*Gulab Jamun (Dessert)*

## **NON - VEGETARIAN PACKAGE**

### **Package 1 \$13.95**

*House Salad*

*Mixed Vegetable Pakora*

*Palak Paneer*

*Aloo ra Simi Ko Tarakari*

*Butter Chicken*

*Naan*

*Saffron Rice*

### **Package 2 \$14.95**

*House Salad*

*Vegetable Samosa*

*Palak Paneer*

*Aloo ra Simi Ko Tarakari*

*Chicken Tikka Masala*

*Naan*

*Saffron Rice*

*Kheer (Dessert)*

### **Package 3 \$16.95**

*House Salad*

*Mixed Vegetable Pakora*

*Palak Paneer*

*Aloo ra Simi Ko Tarakari*

*Chicken Curry*

*Tandoori Chicken*

*Naan*

*Saffron Rice*

*Gulab Jammune (Dessert)*

\*The above are sample catering packages; more catering packages are available upon request. Thank you.