

CHICAGO CURRY HOUSE



CHICAGO CURRY HOUSE
CATERING MENU

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CATERING MENU AND PARTY PACKAGES

Note- Catering/Special events questions and suggestions, please email us info@curryhouseonline.com or call us at 7737103795.

Please note, the following are a few of the menu, Our Chefs have expertise in 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 needs.

❖ Tray Size Selection:

- Half Tray size (6/10 /2.5) – Recommended to Serve 8 to 15 people depending upon the quantities of dishes.
- Full-size tray medium tray (6/10/2.25) - Recommended to Serve 15 to 45 people depending upon the number of dishes.
- Full-size Deep tray 12/20/3-3- Recommended to Serve 45 to 75 people depending upon the number of dishes.

❖ Utensils:

- 0.50 Cents each, which include Plate, Fork & Napkins

We can spice it up as per your needs – Mild, Medium, or Spicy.

Please note that all the meat we use are HALAL. Let us know if you have any food allergies.

Majority of Vegetarian dishes are Vegan dish (Please ask us for confirmation).

❖ Price/Delivery Fees & Taxes:

- Please be advised that the price may change without prior notice. Price may differ involving the third party. Delivery fees and tax apply.

Enjoy the wonderful Indian/Nepalese food while you are in Chicago.

CHICAGO CURRY HOUSE

Appetizers

All Appetizers served w/ Mint and Tamarind Chutneys

1. FRIED PAPADUM -

Mildly spiced flat lentil water deep fried, sprinkled with an exquisite blend of masala garnished with chopped onion, tomatoes, green- chillies and coriander leaves.

Half-size tray - \$15.00, Full tray medium Deep - \$25.00 And Large deep - 35

2. HOUSE SPECIAL GARDEN SALAD

Fresh cucumbers, carrots, onions, and lettuce served with house dressing.

Half-size tray – \$45. 00, Full size, Medium- \$75 And Large Deep tray \$95

3. SAMOSAS

- Homemade VEG SAMOSA (*Per Piece*) \$2.50 Chef Recommended

Cone pastry stuffed with green peas, potatoes, and fresh coriander leaves.

- Homemade CHICKEN SAMOSA (*Per Piece*) \$2.50

Cone pastry stuffed with spiced minced chicken.

- Homemade LAMB SAMOSA (*Per Piece*) \$2.50

Cone pastry stuffed with spiced minced lamb.

4. PAKORAS

- Homemade CHEESE PAKORA

Cheese marinated in a mix of spice dipped in a batter of Garbanzo and then deep-fried.

Half-size tray – \$75. 00, Full size, Medium - \$115 And Large Deep tray- \$155

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Homemade MIX PAKORA

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

Half-size tray – \$55. 00, Full size, Medium- \$75.00 And Large Deep tray- \$105

Homemade ONION BHAJI

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

Half-size tray– \$55. 00, Full size, Medium - \$75.00 And Large Deep tray- \$105

Homemade CHICKEN PAKORA

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.

Half-size tray– \$65. 00 Full size, Medium - \$95, And Large Deep tray- \$145

5. CHAAT

ALOO CHAAT / POTATOES SALAD

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

Half-size tray – \$55. 00, Full size, Medium - \$85 And Large Deep tray- \$115

PAPRI CHAAT

Crisp fried dough wafers known as papri, along with boiled chickpeas, boiled potatoes dahi (yogurt) and tamarind chutney and topped with chaat masala.

Half-size tray– \$65. 00, Full size, medium - \$95 And Large Deep tray- \$125

BOMBAY BHEL PURI

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Rice puffs chickpea flour, vermicelli diced cucumbers/onions/cilantro mixed with tamarind, mint chutney.

Half-size tray – \$55. 00, Full size, medium - \$85 And Large Deep tray- \$125

6. CHILLIES SPECIALTIES

CHILLI SHRIMP

Shrimp sautéed with onions, tomatoes, bell pepper, red chili and cilantro.

Half-size tray – \$75. 00, Full size, medium - \$ 135 And Large Deep tray- \$165

PANEER CHILLIES

Paneer sauteed with onions, bell pepper, red chilli and Sichuan pepper.

Half-size tray– \$75. 00, Full size, medium - \$ 135 And Large Deep tray- \$165

CHICKEN CHILLY -

Boneless chicken marinated in yogurt cooked with chilly, tomatoes, cilantro and curry leaves with Indian spices.

Half-size tray – \$65. 00, Full size, medium - \$105 And Large Deep tray- \$135

7. MOMO

VEG MOMO

Mixed vegetables with Nepali spices inside the wheat bread and steamed, served with Nepali achar.

Half-size tray – \$45. 00, Full size, medium - \$75 And Large Deep tray- \$125

CHICKEN MOMO(Nepalese style)

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

Half-size tray – \$45. 00, Full size, Medium - \$75 And Large Deep tray- \$125

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FRIED CHICKEN MOMO

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

Half-size – \$45. 00, Full size, Medium - \$75 And Large Deep tray- \$125

8. CHOILA

CHICKEN CHOILA

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

Half-size tray – \$65. 00, Full size, Medium- \$ 95 And Large Deep tray- \$135

LAMB OR GOAT CHOILA

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

Half-size tray– \$85. 00, Full size, Medium- \$ 135 And Large Deep tray- \$165

9. NOODLES

CHICKEN CHOW MEIN NEPALI STYLE

Stir fried noodles with chicken and Nepali spices.

Half-size tray– \$55. 00, Full size, Medium- \$75 And Large Deep tray- \$115

VEGETABLE CHOW MEIN

Stir fried noodles with vegetables and Nepali spices.

Half-size tray– \$55. 00, Full size, Medium- \$ 95 And Large Deep tray- \$115

10. MIX RAITA

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

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DAL ENTREE

11. DAL MAKHANI

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

Half-size tray- \$55. 00, Full size, Medium- \$75 And Large Deep tray-\$105

12. TADKA STYLE DAL (DAL FRY)

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

Half-size tray – \$55. 00, Full size, Medium - \$75 And Large Deep tray- \$105

VEGETABLE ENTREE

13. ALOO RA SEEMI KO TARKARI (HIGHLY RECOMMENDED)

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

Half-size tray – \$55. 00, Full size, Medium - \$85 And Large Deep tray- \$115

14. ALOO TAMA BODI

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

Half-size tray – \$55. 00 Full size, Medium- \$85 And Large Deep tray- \$115

15. ALOO MUTTER

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Green peas and potatoes cooked with spices.

Half-size tray – \$55. 00, Full size, Medium - \$85.00, And Large Deep tray- \$115

16. BHINDI MASALA

Okra sautéed with onion, tomato, and Indian spices.

Half-size tray - \$65.00, Full tray medium Deep- \$ 95.00 And Large Deep tray-\$125

17. ALOO GOBHI

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

Half-size tray - \$65.00, Full tray Medium Deep- \$ 85.00 And Large Deep tray-\$115

18. CHANA MASALA

Delicious chickpeas cooked in an exotic blend of North Indian spices.

Half-size Tray- \$55.00, Full tray medium Deep- \$95.00 And Large Deep -\$125

19. BAIGAN BHARTA

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

Half-sizeTray- \$75.00, Full tray Medium -\$125.00 And Large deep tray- \$145

20. VEGETABLE KOFTA (*Malai Kofta*)-

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

Half-size tray \$55.00, Full tray Medium -\$ 85.00 And Large Deep tray-115

21. FARSI BHAJI

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Green Beans cooked with coconut milk and cream.

Half size tray \$65.00, Full tray Medium -\$105.00 And Large deep tray -\$125

22. NAVRATAN KORMA

Mixed Vegetables cooked in a gravy of cashew nuts and fruits.

Half-size tray \$55.00, Full tray Medium -\$85.00, And Large Deep tray- \$115

23. SAAG ALOO

Fresh Spinach cooked with potatoes and delicately spiced.

Half-size tray \$55.00, Full tray Medium -\$ 85.00, And Large Deep tray -\$115

24. PALAK PANEER

Spinach cooked with cottage cheese delicately spiced.

Half-size tray - \$65.00, Full tray Medium Deep - \$ 95.00, And Large Deep tray- \$125

25. MUTTER PANEER

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

Half-size tray - \$65.00, Full tray Medium Deep - \$ 95.00 And Large Deep tray- \$125

26. PANEER CHILI MASALA

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

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Half-size tray - \$75.00, Full tray Medium Deep - \$115.00, And Large Deep tray-\$145

27. KADHAI PANEER

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

Half-size tray- \$85.00 Full tray Medium Deep - \$115.00, And Large Deep tray- \$145

28. PANEER MAKHANI

Fresh cottage cheese cooked with a creamy tomato sauce.

Half-size tray- \$75.00, Full tray Medium Deep- \$ 115.00 And Large Deep tray- \$145

29. PANEER TIKKA MASALA

Homemade cottage cheese, onion & tomatoes in a rich creamy sauce.

Half-size tray - \$75.00, Full tray Medium Deep - \$ 115.00, Large Deep tray- \$145

***CHICKEN SPECIALTIES (ROYAL CURRIES) ***

30. CHICKEN MAKHANI (*Butter Chicken*) (Recommended)

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

Half-size tray - \$65.00, Full tray Medium Deep - \$95.00 And Large deep tray -\$125

31. CHICKEN TIKKA MASALA (Recommended)

Chunks of chicken Breast roasted in a clay oven and folded into the cream sauce.

Half-size tray - \$65.00, Full tray Medium Deep- \$115.00 And Large deep tray- \$135

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32. CHICKEN MADRAS

Fiery chicken curry in freshly-made madras masala with a coconut base.

Half-size tray - \$65.00, Full tray Medium Deep - \$95.00 And Large deep tray- \$135

33. CHICKEN CURRY

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

Half-size tray - \$55.00, Full tray Medium Deep - \$95.00 And Large deep tray- \$135

34. CHICKEN SAAG

Tender Boneless chicken cooked in a delicately spiced spinach puree.

Half-size tray - \$55.00, Full tray Medium Deep - \$95.00 And Large deep tray- \$135

35. CHICKEN SHAHI KORMA

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

Half-size tray - \$65.00, Full tray Medium Deep - \$95.00 And Large deep tray- \$135

36. CHICKEN VINDALOO (HOT)

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

Half-size tray - \$55.00, Full tray Medium Deep - \$85.00 And Large deep tray- \$115

37. CHICKEN CHILLI MASALA

Boneless pieces of chicken cooked with green chilies and hot spices.

Half-size tray - \$55.00, Full tray Medium Deep - \$95.00 And Large deep tray- \$135

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38. KUKHURA KO MASU (*Nepalese style With Bone*)

Whole chopped Chicken cooked in typical Nepalese style with herbs and spices.

Half-size tray - \$55.00, Full tray Medium Deep - \$95.00 And Large deep tray - \$135

39. CHICKEN KEEMA MUTTER

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

Half-size tray - \$55.00, Full tray Medium Deep - \$95.00 And Large deep tray- \$135

LAMB SPECIALTIES

40. LAMB CURRY

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

Half-size tray - \$65.00, Full tray Medium Deep - \$115.00 And Large deep tray- \$145

41. LAMB SHAHI KORMA

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

Half-size tray - \$65.00, Full tray Medium Deep - \$115.00 And Large Deep tray- \$145

42. LAMB MADRAS

A fiery lamb curry in freshly-made madras masala with a coconut-based sauce.

Half-size tray - \$65.00, Full tray Medium Deep - \$115.00 And Large Deep- \$145

43. KEEMA MUTTER

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

Half-size tray - \$65.00, Full tray Medium Deep - \$115.00 And Large Deep- \$145

44. LAMB VINDALOO (HOT)

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

Half-size tray - \$65.00, Full tray Medium Deep - \$105.00 And Large Deep- \$135

45. LAMB SAAG

Boneless pieces of lamb in the spinach puree.

Half-size tray - \$65.00, Full tray Medium Deep - \$115.00 And Large Deep- \$145

46. LAMB CHILLI MASALA

Boneless lamb cooked with green chilies and spices.

Half-size tray - \$65.00, Full tray Medium Deep - \$115.00 And Large Deep- \$145

47. KHASI KO MAASU (Nepalese styles Goat Meat with Bone)

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

Half-size tray - \$65.00, Full tray Medium Deep - \$115.00 And Large Deep- \$145

*****BASMATI RICE SPECIALTIES*****

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48. STEAMED BASMATI RICE

Half-size tray - \$20.00, Full tray Medium- \$35.00 And Large Deep tray- \$45.00

49. SAFFRON RICE (Highly Recommended)

Basmati rice cooked with Saffron , Cardomain, cloves cumins and green peas.

Half-size tray-\$20.00, Full tray Medium - \$ 30.00 And Large Deep tray- \$ 45.00

50. MIXED VEGETABLE BIRYANI

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

Half-size tray- \$45 .00, Full tray Medium- \$75.00 And Large Deep tray-\$ 115.00

51. CHICKEN BIRYANI

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

Half-size tray- \$45 .00, Full tray Medium - \$75.00, And Large Deep tray-\$ 115.00

52. LAMB BIRYANI

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

Half-size tray-\$55 .00, Full tray Medium- \$95.00 And Large Deep tray-\$ 135.00

53. SHRIMP BIRYANI

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

Half-size tray \$55 .00, Full tray Medium - \$95.00 And Large Deep tray- \$135.00

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SEAFOOD SPECIALTIES

54. SHRIMP CURRY

Seasonal shrimp cooked in an aromatic sauce.

Half-size tray \$65 .00, Full tray Medium- \$115.00 And Large Deep tray- \$155.00

55. SHRIMP MAKHANI

Shrimp cooked in creamy tomato sauce.

Half-size tray \$65 .00, Full tray Medium- \$115.00 And Large Deep tray- \$155.00

56. SHRIMP MADRAS

Shrimp cooked in a mildly spicy gravy along with the coconut flavor.

Half-size tray \$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$ 155.00

57. SHRIMP CHILLI MASALA

Succulent shrimp cooked with green chili with spices.

Half-size tray \$65 .00, Full tray Medium- \$115.00, And Large Deep tray-\$ 155.00

58. Shrimp VINDALOO (HOT)

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

Half-size tray-\$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$ 155.00

59. FISH TIKKA MASALA

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Pieces of Mahi Mahi fillet marinated in yogurt and first cooked in a Tandoor and then folded into a chef's special sauce.

Half-size tray- \$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$ 155.00

60. FISH GOA CURRY

Mahi Mahi fish cooked with coconut and spicy sauce.

Half-size tray- \$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$155.00

61. FISH VINDALOO (HOT)

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

Half-size tray- \$65 .00, Full tray Medium- \$115.00 And Large Deep tray- \$ 155.00

TANDOORI CHICKEN & LAMB

62. MURG MALAI KABAB

Soft & silky boneless pieces of chicken breast supreme marinated in sour cream and cooked to tender perfection.

Half-size tray- \$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$155.00

63. TANDOORI CHICKEN

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

Half-size tray- \$55 .00, Full tray Medium- \$95.00, And Large Deep tray- \$135.00

64. CHICKEN TIKKA

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

Half-size tray-\$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$155.00

65. LAMB SEEKH KABAB

Minced lamb marinated with our own combination of herbs and spices skewered and roasted in a clay oven.

Half-size tray \$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$155.00

*****TANDOORI BREADS*****

66. TANDOORI NAAN

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

Half-size tray-\$15 .00, Full tray Medium- \$35.00, And Large Deep tray- \$55.00

67. GARLIC NAAN

Flat leavened bread on the feet wall lining of the Tandoori oven made from a dough of refined flour with a taste of garlic.

Half-size tray- \$25 .00, Full tray Medium - \$45.00, And Large Deep tray- \$65.00

68. LACHCHA PARATHA

Whole wheat layered bread from Tandoor.

Half-size tray-\$25 .00, Full tray Medium- \$45.00, And Large Deep tray- \$65.00

69. SPICY NAAN

Flat leavened bread baked on wall lining of the tandoor oven with chopped green chili and cilantro.

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Half-size tray- \$35 .00, Full tray Medium- \$55.00, And Large Deep tray- \$75.00

70. ONION KULCHA

Light flat bread stuffed with onion and fresh cilantro.

Half-size tray-\$35 .00, Full tray Medium- \$55.00, And Large Deep tray- \$ 75.00

71. CHEESE NAAN

Fresh unleavened bread stuffed with cheese.

Half-size tray- \$35 .00, Full tray Medium- \$55.00, And Large Deep tray- \$ 75.00

DESSERTS

72. GULAB JAMUN (*SERVED HOT*)

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

Half-size tray-\$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$165.00

73. RASGULLA (*SERVED COLD*)

Ball-shaped dumplings of chhena (an Indian cottage cheese) and semolina dough, cooked in light syrup made of sugar.

Half-size tray-\$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$165.00

74. GAJAR KA HALWA

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

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Half-size tray- \$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$165.00

75. KHEER (SERVED COLD)

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

Half-size tray- \$65 .00, Full tray Medium- \$115.00, And Large Deep tray- \$165.00

*****BEVERAGES*****

76. SOFT DRINKS (Per Can) \$2.50

77. LASSI (Per Glass) \$2.50

Rich and creamy, churned yogurt served sweet and chilled.

78. MANGO LASSI (Per Glass) \$2.50

Churned yogurt with mango puree served chilled.

79. MANGO SHAKE (Per Glass) \$2.50

*****FOOD PACKAGES*****

Note: Sample package's (Minimum no of order 20)

❖ VEGETARIAN PACKAGE - 1 @ \$13.95

- *Veg Samosa*
- *Palak Paneer*
- *Aloo ra Simi Ko Tarkari*

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- *Naan*
- *Saffron Rice*
- *Gulab Jamun (Dessert)*

❖ **VEGETARIAN PACKAGE- 2 @ \$14.95**

- *House salad*
- *Vegetable Samosa*
- *Palak Paneer*
- *Aloo ra Simi Ko Tarkari Naan*
- *Saffron Rice*
- *Gulab Jamun (Dessert)*

❖ **VEGETARIAN PACKAGE- 3 @ \$16.95**

- *House Salad*
- *Veg samosa*
- *Palak Paneer*
- *Aloo ra Simi Ko Tarkari*
- *Navratan Korma*
- *Naan*
- *Saffron Rice*
- *Gulab Jamun (Dessert)*

❖ **NON-VEGETARIAN PACKAGE- 1 @ \$13.95**

- *Vegetable Samosa*
- *Palak Paneer*
- *Butter Chicken*
- *Naan*
- *Saffron Rice*

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- *Choose one (House salad or Gulab Jamun (Dessert))*

❖ **NON-VEGETARIAN PACKAGE- 2 @ \$14.95**

- *Vegetable Samosa*
- *Palak Paneer*
- *Aloo ra Simi Ko Tarkari*
- *Chicken Tikka Masala*
- *Saffron Rice*
- *Naan*
- *Choose one (House salad or Gulab Jamun (Dessert))*

❖ **NON-VEGETARIAN PACKAGE- 3 @ \$16.95**

- *House Salad*
- *Veg. Samosa*
- *Palak Paneer*
- *Aloo ra Simi Ko Tarkari*
- *Chicken Makhani*
- *Tandoori Chicken*
- *Naan*
- *Saffron Rice*
- *Gulab Jammune (Dessert)*

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

CHICAGO CURRY HOUSE

**Enjoy wonderful
Indian/Nepalese food while
you are in Chicago.**

**Chicago Curry House is well
versed in catering events from
weddings to small birthday
parties or office parties. Let us
take the stress out of the food
catering so you can relax and
enjoy the event.**