

Catering menu and Pricing - Minimum 20 ppl

	Vegetarian Entrée	Vegetarian or Chicken Entrée	Vegetarian, Lamb, Goat or Seafood Entrée	Appetizers and Sides
Choice 1 \$12pp	one	one		naan and rice
Choice 2 \$16pp	two	one		Samosa or pakora naan and rice
Choice 3 \$20pp	two	one	One Lamb or Goat	One appetizer naan and rice one dessert
Choice 4 \$25pp	two	one	One Lamb or One Tandoori chicken	One appetizer naan and rice one dessert
Choice 5 \$30pp	two	two	One lamb, goat or srimp	Any 2 appetizer 2 type naan, rice, and 2 Dessert
Soul of india s \$35pp	two	two	two	3 appetizer 2 type bread two dessert Raita Indian or green salad Papdum 3 type chutney Achar

Extras

- \$1.00pp vegetarian Pakora
- \$2.00pp Vegetarian Samosa
- \$2.00pp Paneer Pakora
- \$2.00pp Chicken Pakora
- \$2.50pp Lamb Samosa
- \$2.00pp Indian salad
- \$2.50pp Kheer or Gulab Jamun for dessert
- \$3.00pp Mango Lassi

Please note: all food is provided in disposable aluminum containers. There is a delivery charge of \$25 within a 5-mile radius. We look forward to catering your event.

APPETIZER

Bombay Bhel

Rice crisp mixed chick pea flour, onions, tomatoes, spices, tamarind sauce.

Onion Bhajia

Hot and spicy onion fritters.

Vegetable Pakora

Fresh vegetable fritters of spinach, potato, green pepper and onion.

*Chicken Pakora

Lightly fried chicken marinated in Indian spices and encrusted with chickpea flour.

Saag Tikki

Spinach cakes served with mango mint chutney.

Vegetable Platter

Mixed platter of vegetables, gobhi pakora (cauliflower fritters), and vegetable samosas. Served with mint and tamarind sauce.

Vegetable Samosas

Crisp pastry filled with potatoes, cumin and peas.

*Lamb Samosa

Lightly fried pastry filled with ground lamb, mixed vegetables, onions and various Indian spices.

Chipotle Paneer Tikka Kebab

Cottage cheese cubes marinated in chipotle cream cheese and Indian spices. Served with peppers and onions.

*Kebab Platter

Platter of boti kebab, garlic & lemon chicken and chicken tikka kebab.

*** Chef Platter**

Vegetable Samosa, Vegetables Pakoras, Palak Chana Tikki, Onion Bhajia, Chicken Pakora, Seekh Kebab and Chicken Tikka.

*** Chicken Seekh Kebab**

Ground chicken kebab marinated in garlic , ginger, and green peppers. Served on top of a green salad.

Dhai ke Tikki

Breaded and lightly fried yogurt, cream cheese, fresh cilantro, coriander and ginger patty.

VEGETARIAN

Saag Paneer

A classic Indian dish of cooked spinach and broccoli rabe and cubes of homemade cheese.

Saag Chole

Chickpeas cooked with broccoli rabe, spinach and fresh Indian spices.

Aloo Palak

Potatoes and spinach cooked with freshly ground spices and fenugreek.

Baingan Bartha

Skinless oven baked eggplant mixed with onions and tomatoes. Finished with cilantro.

Navratan Korma

Navratan is a mix of nine different vegetables in a cashew and brown onion creamy sauce. Flavored with herbs and spices.

Aloo Gobi

Flowerets of cauliflower cooked on very low flame with baby potatoes and seasoned with garlic and spices.

Dal Fry

A traditional yellow lentil dish cooked with onions, tomatoes and fresh herbs.

Dal Makhani

Delicately simmered black lentils with ginger and a touch of cream.

Jaipuri Bhindi

Slowly cooked Okra sautéed with ginger onions, fresh tomatoes & spices.

Suneri Paneer

Homemade cheese cooked with cashews, brown onion and saffron sauce.

Aloo Chole

Chickpeas and potatoes cooked with herbs and spices.

Zera Aloo

Potatoes, cumin seeds and Indian spices mixed with ginger and coriander powder.

Punjabi Khadi

Yogurt and gram flour (besan) based curry mixed with crispy fried vegetable Pakoras.

Vegetable Coconut Curry

Mixed vegetables cooked in mustard seed, curry leaf and Indian spices. Finished with coconut cream and coconut milk.

Shahi Paneer Makhani

Fresh homemade cheese cooked with ginger, garlic and fenugreek in a creamy tomato sauce.

Matar Paneer

Homemade cheese cooked with fresh green peas in a light sauce with herbs and spices.

Malai Kofta

Vegetable cheese balls cooked with fresh herbs, spices and cashews in a light cream sauce.

Soy Masala (Vegan)

Mixed seasonal vegetables cooked in spinach gravy. Soya chops cooked with ginger, garlic and fenugreek in a coconut milk & tomato sauce.

LAMB

***Kashmiri Rogan Josh**

A specialty of Kashmir. Lamb pieces cooked in yogurt and traditional Kashmir spices. Typically served medium spicy.

***Lamb Vindaloo**

Highly spiced chunks of lamb cooked in a sharp, tangy sauce of hot chilies and potatoes.

***Lamb Masala**

Diced pieces of lamb cooked with tomato sauce and a touch of cream.

***Lamb Curry**

Small cubes of lamb simmered in an onion tomato sauce. *

Lamb Saag

Chunks of lamb cooked in a mixture of spinach and broccoli rabe. Finished with Indian spices.

Lamb Bhuna

Tender lamb cubes prepared with fresh ginger, onions, peppers, tomatoes, and garlic.

***Lamb Do Piazza**

Tandoori lamb, pan roasted with onions, tomatoes and spices.

***Kashmiri Goat**

Cubes of goat cooked in spicy tomato sauce and fresh herbs..

CHICKEN

***Chicken Tikka Masala**

Tandoori garlic lemon white chicken prepared in the classic style with tomatoes and spices in a light cream.

***Chicken Curry**

traditional Punjabi dish. Curry powder mixed with an array of Indian spices and white meat chicken.

***Chicken Korma**

White meat chicken cooked with a combination of cashews, almonds, raisins and cream.

***Chicken GOA Style**

Chunks of boneless white chicken cooked with mustard seeds, curry leaf and coconut curry sauce. Finished with a touch of garlic and a blend of spices. Typically served with medium/hot spiciness.

***Chicken Saag**

A classic Indian dish of white meat chicken cooked in a mixture of spinach and broccoli rabe. Finished with Indian spices.

***Butter Chicken**

Dark meat baked in a charcoal clay oven and cooked in a sauce of tomatoes, fresh herbs, spices and cream.

***Chicken Vindaloo**

Highly spiced white meat chicken cooked in a sharp, tangy sauce of hot chilies and potatoes.

***Tava Chicken**

White meat cooked with crushed spices, fresh tomato sauce, bell peppers and onion

. Bombay Chicken

White meat chicken cooked with mango fresh broccoli and herbs and spices.

Chicken Jajfrezi

Moderately spiced Chicken gently tempered with fresh tomatoes, peppers, onions, broccoli, mushrooms and fresh herbs.

Malai Chicken

White meat prepared in White onion almond and cashew paste fresh herbs and white paper touch of cream serve mild or medium

SHRIMP OR FISH

***Turshil Jhingha**

Sautéed with garlic and seeped in a sweet & spicy coconut tamarind curry sauce.

***Masala**

Prepared in the classic style with tomatoes and spices in a light cream.

***Korma**

Cooked with cashews in a saffron creamy sauce. *

Fish or Shrimp Jalfrezi

Shrimp or salmon cooked with fresh broccoli, mushrooms, onions, tomatoes and a touch of garlic & ginger.

***Coconut Mustard Salmon or Shrimp**

Salmon or shrimp cooked with cumin, mustard, ginger, garlic, with a touch of turmeric powder in a coconut curry leaf sauce.

***Shrimp Saag**

A classic Indian dish of cooked spinach and broccoli rabe.

BIRYANI

Dum Ki Veg Biryani

Basmati rice cooked with fresh vegetables, yogurt and saffron.

***Murgh Biryani**

Saffron rice cooked with chicken and flavored with fresh herbs. Finished with pieces of fried onion

. *Soul of India Biryani

A mix of tandoori cooked meats and seafood and then cooked with saffron rice and a special blend of spices and nuts.

***Gosht Biryani**

Rice cooked with lamb, ginger, garlic, cilantro, mint and yogurt. Finished with pieces of caramelized onions.

***Goat Biryani**

Rice cooked with goat, ginger, garlic, cilantro, mint and yogurt. Finished with pieces of caramelized onions.

***Prawn Biryani**

Rice cooked with prawns in ginger, garlic, cilantro and mint.

TANDOORI SIZZLERS

Malai Chicken

Tender chicken pieces marinated in a yogurt-herb

***Tandoori Chicken**

Bell Evan's chicken marinated in yogurt, mild spices, and fresh herbs.

***Chicken Tikka Kebab**

Boneless white meat chicken marinated in yogurt and a blend of spice

***Garlic Lemon Chicken**

Extra low fat chicken marinated in garlic, lemon, and homemade spices.

***Achari Shrimp**

Shrimp marinated in a mix of pickles, yogurt, ginger & garlic paste and turmeric powder.

Soya Chops

Marinated in yogurt, mild spices, and fresh herbs.

INDO-CHINESE

Gobi or Chicken Manchurian Appetizer -

Deep fried florets sautéed with chopped onion & garlic; served in soy and chili sauce.

***Chicken 65 Appetizer -**

Battered in chickpea flour and Indian spices. Lightly fried and served with a spicy garlic sauce.

. Chili Paneer or *Chili Chicken Appetizer

Sliced ginger cooked with red onion and peppers in a chili garlic sauce.

Singapore Fried Rice

Rice fried with vegetables and soy sauce.

Egg Fried Rice

Fried Basmati rice & egg with carrots, beans capsicum, and spring onions.

BREAD

Plain Naan

Tandoori Roti

Garlic Naan

Tava Chapati

Onion Naan

Paratha

Aloo Naan

Aloo Paratha

Peshawari Naan

Tava Paratha

Broccoli Naan

Special Naan

Poori

.Lacha Paratha

Gobi Paratha

Bhatoora

Makki Ki Roti