

MASALA ART

CATERING MENU OPTION # 1

Appetizers

Spinach & Cheese Rolls*

Delectable rissoles crumb-fried

Assorted Vegetable Pakoras*

Fresh marinated vegetables deep-fried in a chickpea batter

Imli Chutney*

Our homemade sweet & sour tamarind sauce

Pudeena Chutney*

Our homemade mint and coriander sauce with a touch of yogurt

Entrées

Badshahi Malai Kofta*

Cheese and vegetable croquettes cooked in a light vegetable sauce

Jeera Aloo*

Diced potatoes flavored with cumin seeds

Daal Panchrattan*

A medley of five different lentils stewed to perfection - an absolute treat for the vegetarian palate

Paneer Bhujia*

Chopped pieces of fresh homemade cheese, delicately spiced and grilled on a skillet with onions

Rice

Mattar Pulao*

Fragrant long-grained Basmati rice with delicately spiced green peas

Condiments

Pudina Raita*

Cool whipped yogurt with cucumbers, tomatoes, and fresh mint

Papadum*

Sun-dried lentil crisps

Achaar*

Homemade hot pickles

Indian Salad*

Onions, green chilies, and tomatoes

Freshly Baked Breads

Rogini Naan

Homemade baked leavened bread

Desserts

Badami Kheer*

Chilled homemade rice pudding flavored with cardamom, almonds, and raisins

Gulab Jamun*

Hot cream dumplings dipped in rose water syrup

* denotes a vegetarian item



MASALA ART

CATERING MENU OPTION # 2

Appetizers

Paneer Pakoras*

Batter-fried chunks of marinated homemade cheese

Aloo Tikki with Chana Masala*

Delicately spiced potato patties filled with split pea lentils

Chicken Tikka

Marinated chicken tenders baked over a charcoal flame

Imli Chutney*

Our homemade sweet & sour tamarind sauce

Pudeena Chutney*

Our homemade mint and coriander sauce with a touch of yogurt

Entrées

Daal Panchrattan*

A medley of five different lentils stewed to perfection - an absolute treat for the vegetarian palate

Gobhi Mussalam*

Fresh cauliflower florets delicately spiced

Badshahi Malai Kofta*

Cheese and vegetable croquettes cooked in a light vegetable sauce

Chicken Do Piazza

Chicken breasts marinated for 24 hours, barbecued and cooked twice with diced onions

Chicken Pudeenewala

Boneless pieces of chicken sautéed and then stewed in an aromatic curry flavored with fresh mint

Rice

Mattar Pulao*

Fragrant long-grained Basmati rice with delicately spiced green peas

Condiments

Pudina Raita*

Cool whipped yogurt with cucumbers, tomatoes, and fresh mint

Papadum*

Sun-dried lentil crisps

Achaar*

Homemade hot pickles

Indian Salad*

Onions, green chilies, and tomatoes

Freshly Baked Breads

Rogini Naan

Homemade baked leavened bread

Desserts

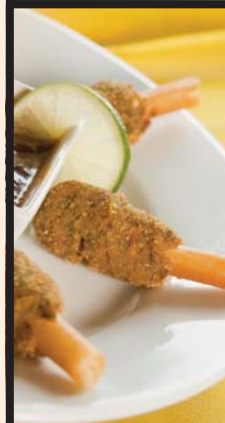
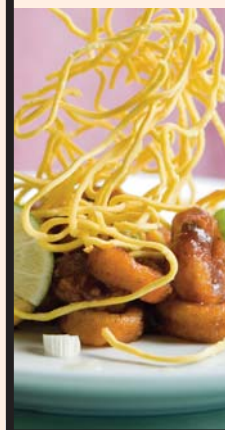
Badami Kheer*

Chilled homemade rice pudding flavored with cardamom, almonds, and raisins

Gulab Jamun*

Hot cream dumplings dipped in rose water syrup

* denotes a vegetarian item



MASALA ART

CATERING MENU OPTION #3

Appetizers

Vegetable Samosas*

Homemade turnovers stuffed with diced potatoes and green peas

Paneer Ajwani Tikka*

Homemade cheese grilled over a glowing flame

Murg Pakoras

Deep-fried delicately spiced chicken supremes

Imli Chutney*

Our homemade sweet & sour tamarind sauce

Pudeena Chutney*

Our homemade mint and coriander sauce with a touch of yogurt

Entrées

Mushroom Mattar Masala*

Delicately spiced mushrooms and green peas

Gobhi Aloo*

Fresh cauliflower florets delicately spiced and cooked with diced potatoes

Chicken Korma

Boneless pieces of chicken cooked in a rich almond and cream sauce

Chicken Saag

Tender pieces of chicken delicately spiced and cooked with spinach

Rice

Dum Chicken Biryani

An aromatic blend of fragrant Indian Basmati rice with flavorful Indian spices and fresh herbs

Condiments

Pudina Raita*

Cool whipped yogurt with cucumbers, tomatoes, and fresh mint

Papadum*

Sun-dried lentil crisps

Achaar*

Homemade hot pickles

Indian Salad*

Onions, green chilies, and tomatoes

Freshly Baked Breads

Rogini Naan

Homemade baked leavened bread

Lachha Paratha

Whole wheat baked bread topped with dried mint

Desserts

Ras Malai*

Chilled cheese dumplings served in a very mild milk syrup, topped with a shower of pistachio nuts

Gulab Jamun*

Hot cream dumplings dipped in rose water syrup

* denotes a vegetarian item



MASALA ART

CATERING MENU OPTION # 4

Appetizers

Assorted Vegetable Pakora*

Fresh marinated vegetables deep-fried in chickpea batter

Paneer Ajwaini Tikka*

Homemade cheese grilled over a glowing flame

Lamb Seekh Kebab

Seasoned minced lamb or marinated chicken tenders baked over a charcoal flame

Imli Chutney*

Our homemade sweet & sour tamarind sauce

Pudeena Chutney*

Our homemade mint and coriander sauce with a touch of yogurt

Entrées

Sarson Ka Saag*

Mustard leaves and fresh leaf spiced spinach simmered with a touch of tomatoes

Gobhi Gulistan*

Whole steamed cauliflower grilled over a charcoal flame and then finished in a yogurt, cashew and fresh mint sauce

Chicken Tikka Curry

Chicken tikka cooked in a special lemon curry sauce

Lemon Lamb

Lean pieces of lamb marinated in lemon juice and delicately spiced with whole black peppers

Rice

Mattar Pulao*

Fragrant long-grained Basmati rice with delicately spiced green peas

Condiments

Pudina Raita*

Cool whipped yogurt with cucumbers, tomatoes, and fresh mint

Papadum*

Sun-dried lentil crisps

Achaar*

Homemade hot pickles

Indian Salad*

Onions, green chilies, and tomatoes

Freshly Baked Breads

Rogini Naan

Homemade baked leavened bread

Lachha Paratha

Whole wheat baked bread topped with dried mint

Desserts

Ras Malai*

Chilled cheese dumplings served in a very mild milk syrup, topped with a shower of pistachio nuts

Gajjar Halwa*

Indian crushed carrot cake

* denotes a vegetarian item



MASALA ART

CATERING MENU OPTION #5

The Chaat Station

Aloo Chaat*

Diced potatoes topped with spicy homemade masala

Bhel Poori*

A healthy mixture of gram flour snacks topped with our various sauces

Dahi Papri*

Gram flour crackers topped with yogurt, ground spices, and various chutneys

Chicken Chaat

A chilled salad of shredded chicken and cucumbers tossed in our sweet, tangy sauce

The Snack Station

Roasted Cashew Rolls*

Crumb-fried cashew and potato rolls

Paneer Pakora*

Batter-fried squares of marinated homemade cheese

Imli Chutney*

Our homemade sweet & sour tamarind sauce

Pudeena Chutney*

Our homemade mint and coriander sauce with a touch of yogurt

The South Indian Station

Masala Dosa*

Crispy rice and lentil crêpes filled with potatoes, cashes, and green peas

Sambhar*

Crispy rice and lentil crêpes

Condiments

Our homemade tomato and coconut chutneys

The Biryani Station

Dum Biryani

An aromatic blend of fragrant Indian Basmati rice with flavorful Indian spices and fresh herbs (chicken or vegetarian*)

The Kebab & Bread Station

Chicken Hariyali Tikka

Marinated chicken tenders baked over a charcoal flame

Lamb Seekh Kebab

Seasoned minced lamb baked over a charcoal flame

Rogini Naan

Homemade baked leavened bread

Mint Paratha*

Whole wheat baked bread topped with dried mint

The Dessert Station

Phirni with Fresh Dates*

A rice flour dessert enriched with powdered nuts and dates

Gulab Jamun*

Hot cream dumplings dipped in rose water syrup

* denotes a vegetarian item

Minimum Party size must be 100 persons



MASALA ART

CATERING MENU OPTION #6

Appetizers

Roasted Cashew Rolls*

Crumb-fried cashew and potato rolls

Spinach & Cheese Rolls*

Homemade cheese grilled over a glowing flame

Vegetable Samosa*

Homemade turnovers stuffed with diced potatoes and green peas

Imli Chutney*

Our homemade sweet & sour tamarind sauce

Pudeena Chutney*

Our homemade mint and coriander sauce with a touch of yogurt

Entrées

Mattar Malai Kofta*

Green pea croquettes cooked in a light almond and vegetable sauce

Lychee Paneer*

A unique blend of homemade cheese and lychee nuts simmered in a mildly spiced curry sauce

Dum Aloo Kashmiri*

Steamed and roasted baby potatoes simmered in yogurt and fennel

Amchoori Bhindi*

Delicately spiced fresh okra

Rice

Mattar Pulao*

Fragrant long-grained Basmati rice with delicately spiced green peas

Condiments

Dahi Pakori*

Cool whipped yogurt with chickpea dumplings

Papadum*

Sun-dried lentil crisps

Achaar*

Homemade hot pickles

Indian Salad*

Onions, green chilies, and tomatoes

Freshly Baked Breads

Rogini Naan

Homemade baked leavened bread

Mint Paratha*

Whole wheat baked bread topped with dried mint

Desserts

Raspberry Rasgulla*

Chilled raspberry flavored cheese dumplings dipped in rosewater

Gajjar Halwa*

Indian crushed carrot cake

* denotes a vegetarian item

