Minimum 25 persons for all packages.

Prices include food disposables (Chinette plates and cutlery), delivery & set up.

* Please select from the catering menu
Silk

- Pillaf Rice
- Tandoori Naan
- Meat Curry*
- Veggie Curries (3)*
- Veggie Samosa
- Garden Salad
- Pappadum
- Raita

$20
plus tax

Gold

- Pillaf Rice
- Tandoori Naan
- Tandoori Item*
- Meat Curries (2)*
- Veggie Curries (2)*
- Veggie Samosa
- Garden Salad
- Pappadum
- Raita

$22
plus tax

Platinum

- Chicken Biryani
- Pillaf Rice
- Tandoori Naan
- Tandoori Item*
- Meat Curries (2)*
- Veggie Curries (2)*
- Veggie Samosa
- Garden Salad
- Pappadum
- Raita

$24
plus tax
CATERING MENU

SNACKS

Vegetable Samosa
Pastry stuffed with spiced peas and potatoes

Spinach Samosa
Pastry stuffed with spinach and paneer

Veggie Pakoras
A cluster of fried onion rings and mixed veggies
lightly bound with pea-flour

Aloo Tikki
A spiced potato patty lightly fried to perfection

Aloo Chana Chaat
A blend of chickpeas, potatoes and tomatoes
marinated in a tangy dressing

Pappadum
Lightly fried lentil crisps

TANDOORI ITEMS

Tandoori Chicken
Chicken leg marinated in yogurt and spices

Chicken or Beef Seekh Kebab
Ground chicken or beef seasoned with herbs and spices

Chicken Tikka
Boneless pieces of chicken marinated in yogurt
and seasoned with spices

Malai Tikka
Creamy chicken marinated in cashew and cottage
cheese and spices
MEAT CURRIES

Murgh Makhani / Butter Chicken
Boneless chicken pieces marinated in tandoori masala cooked in a creamy tomato gravy

Hot & Spicy Vindaloo
Marinated cubed beef/chicken/lamb cooked with potatoes in a hot spicy vindaloo gravy with tamarind and roasted spices

Saag / Spinach
Chicken/beef/lamb cooked with fresh spinach and a blend of garlic, ginger and spices

Chilli Chicken
Boneless chicken cooked with onions and green peppers in a hot and spicy sauce

Chicken Tikka Masala
Kebabs of marinated chicken pieces, tomato and onions served with a mild cream sauce

Pickled Achari
Chicken/beef/lamb cooked with “achari” Indian pickles in a hot and spicy gravy

VEGGIE CURRIES

Mixed Vegetables
A variety of medium strength curried fresh vegetables of the day

Spinach/Palak
Baby spinach with a choice of paneer (pressed cheese) or potatoes or chick peas with mild chilli and spices

Paneer Makhani
Paneer (pressed cheese) cooked in a creamy tomato sauce

Pakora Yogurt Curry
Mixed vegetable fritters in a yogurt sauce

Chana Masala
Chickpeas in onion and tomato sauce

Aloo Ghobi
Cauliflower and potatoes cooked with mild spices in a tomato gravy

Eggplant Patiala
Sauteed eggplant cooked with onions and fresh herbs

Dhal Makhani
Slow cooked lentils - yellow or black

Mattar Paneer
Green peas and paneer (pressed cheese) cooked in a creamy tomato sauce

Kofta Curry
Minced cottage cheese dumplings served in a rich and creamy sauce