



# Complete Catering Service

## Canapes/Starters

### Punjabi Samosa

*mouthwatering samosas made with peas and potatoes*

### Chinese Samosa

*Grated carrots marinated in chinese sauce, filled in a pastry*

### Springroll

*Made from moong sprouts, potatoes, carrots, capsicum*

### Khandavi

*Made from gramflour, yoghurt & greenchilles in fine layers in roll shape*

### Cutlets

*Heart shaped made from potatoes, peas, carrots, breadcrumbs*

### Peas Kachori

*Peas filling with green or white pastry*

### Dal Kachori

*Made from moong dal*

### Dahiwada

*Made from minced lentils- served in yogurt*

### Paneer Pakora

*Deep fried crispy and crunchy paneer*

### Dhokara

*Made from gramflour*

### Stuff Dhokara

*Made from gramflour & rice flour sandwiched with green peas & chatni*

### Harabhara Kebab

*Spicy spinach, peas and cornflour patties*

### Chilli Milli Kebab

*Spicy potato, cheese Patties*

### Patra

*Boiled patra leaves topped with gram flour, then shallow fried.*

### Ragda Pattis

*Made from mashed potatoes, stuffed with runner beans, green chillies & peas ,then shallow fried.*

### Alu Curcra

*Mashed potatoes balls covered in crispy rice flakes-deep fried*

### Pan Fried Paneer Tikka

*Marinated Chunks of Paneer & Vegetables roasted on a tawa*

### Vegetable Seekh Kebabs

*Roasted Vegetable & potatoes Kebabs sprinkled with masala*



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## Curries

### Undhyu

*Made from seasonal fresh vegetables, potatoes & dhokari*

### Baingan Bharta

*Chargrilled aubergines cooked with onion and garlic*

### Stuff Aubergine & Potatoes

*Small potatoes & Aubergine stuffed with spicy gram flour filling*

### Moglai Potatoes

*Small potatoes cooked in spicy yoghurt gravy with onions. A north Indian favourite*

### Malai Kofta

*Melt in the mouth koftas are the highlight of this curry, made with fresh paneer in spicy gravy*

### Makhani Kofta

*Spicy and soft Paneer and vegetable dumplings in rich creamy sauce*

### Methi Mutter Malai.

*A tasty combination of fresh fenugreek leaves and green peas in gravy*

### Mattar Paneer

*Cottage cheese and green peas in a spicy Punjabi style gravy*

### Palak Paneer

*Highly nutritious combination of spinach and paneer*

### Paneer Tikki Pasanda

*Paneer tikkis served in a gravy rich in herbs and spices*

### Paneer Makhani

*Soft paneer chunks dunked in a rich creamy sauce*

### Fried Bhindi Aloo

*Fried Ladyfinger and potato curry*

### Makai Kumbh Jalfrezie

*mushrooms cooked with sweetcorn, capsicum & green chillies*

### Chana Spinach

*Chickpeas with fresh spinach cooked Punjabi style with onions and garlic*

### Sweet Corn with Kidney Beans

*Sweet corn cooked in yoghurt and Kidney beans*

### Makai Capsicum.

*Tender sweet corn cooked with capsicum, cumin seeds & green chillies*

### Kashmiri Peas & Potatoes

*Potatoes with peas cooked in a rich thick gravy*

### Kumbh Mutter Makhani

*Chunks of mushroom & green peas cooked in rich creamy gravy*

### Rajastani Aloo

*Baby potatoes cooked in spicy tomato gravy*

### Panchkutyu Shak.

*A variety of green vegetables cooked with coriander and coconut masala*

### Reshmi Paneer Masala.

*Marinated chunks of Paneer cooked in masala (Dry)*

### Vegetable Makhanwala

*Selected vegetables cooked onions and garlic in a rich creamy source*

### Paneer Manchurian

*Paneer cooked chinese style*

### Potato Stir Fry

*Potatoes and vegetable cooked in chinese sauce*

### Vegetable Jalfrezi

*Vegetables, baby corn and capsicum cooked in a rich sauce.*

### Vegetable Korma.

*Mixed vegetables in a creamy tomato sauce*



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## Dal

### Dal Makhani

Mixture of kidney beans and black lentils cooked in a rich creamy sauce

### Tarka Dal

Rich creamy combination of a masoor and moong dal

### Panchratni Dal

Prepared with 5 dals, simmered with aromatic spices

### Hariyali Dal

Masoor dal cooked with spinach & methi

### Tuvar Dal

Traditional Gujarati Dal

## Bread

### Bhatura

*Made from plain flour, our speciality & our favourite*

### Puri

*Made from wheat flour*

### Masala Puri

*Made with wheat flour, salt & turmeric*

### Puran Puri

*Made from wheat flour with sweet lentil stuffing with butter ghee on top.*

### Methi Paratha

*Made from wheat flour and fenugreek*

### Stuffed Parathas

*Parathas stuffed with potatoes or vegetable or cheese*

## Rice

### Vegetable Biryani

*Basmati rice cooked with vegetables marinated in yogurt*

### Plain Rice

Best quality basmati rice garnished with ghee and cardamoms.

### Masala Bhaat

Basmati rice cooked with potatoes, carrots and peas, garnished with ghee and cardamoms.

### Khichadi

Rice cooked with split moong beans and butter



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## Dessert

### Kala Jambu

*Traditional Bengali sweet made from paneer*

### Malpua

*Made with wheat flour & ghee dipped in sugar syrup*

### Carrot Halwa (Gajrela)

*Made from carrots, can serve warm or cold with Ice Cream*

### Moong Dal Halwa

*Made from moongdal, using butter ghee, sugar & nuts*

### Fulkhaja/ Rollkhaja

*Originally Arabic sweet made from puff pastry with nut fillings*

### Sandesh

*Made from paneer with badam & kesar filling*

### Pista Roll

*Made of pista & cardamom (green) with white mava covering*

### Kesar/Pista Roll

*Made from mava, pista, kesar, cardamom*

### Kesar/Pista Barfi

*Made from milk with pista and saffron, serve warm*

### Marble Ladoo

*Made from semolina & vermicelli*

### Jalebi

*Kesar with nuts toppings (optional)*

### Monthal

*An old favourite made from gram flour, nuts, nutmeg. Can be served warm*

### Jambu

*Sweet for all ages*

### Mera Bati

*Jambu stuffed with nuts*

### Mango Forni

*Smooth rice & mango flavoured sweet dish*

### Panchratna

*A rich sweet made from milk, garnished with almonds and pistachios.*

### Lapsi

*A traditional gujarati sweet dish made from broken wheat, sugar and ghee*

### Pradips Date Mousse

*Made from chocolate, dates and cream*

### Carrots & Cream Mousse

*Made from carrots and cream*

### Srikhand

*Made from home made yoghurt, fresh cream, kesar, pista, badam & cardamom*

### Fruit Srikhand

*Made from home made yoghurt with selected fresh fruits*

### Basundi

*Delicious thick creamy milk with badam, pista, kesar, cardamom*

### Angur Rabadi

*Delicious thick creamy milk with paneer balls, badam, pista, kesar, cardamom*

### Tropical Rabadi

*Delicious thick creamy milk with fruit flavoured paneer balls.*

### Rassmalai

*Made from paneer served in masala milk (badam, pista, cardamom)*

### Mango Rassmalai

*Made from paneer and mango, served in milk*