



MOUTH WATERING SNACKS 24

Samosa*	\$4.99
Triangular crispy shell stuffed with spiced potatoes, peas, coriander and served with chutney	
Bombay Vada Pav*	\$4.99
Spiced potato patty sandwiched between two slices of pav served with chutneys	
Batata Vada*	\$4.99
Spiced potato patty with chutneys	
Vegetable Burger*	\$7.99
Indian style burger with potato fries and choice of soda	
Dabeli*	\$7.99
Potato mixture filled into a pav and topped with onion, pomegranate, cilantro, peanuts and sev	
Dahi Papdi Chaat*	\$7.99
Crispy wafers layered with potato, sev, onion, chutney, yogurt, chickpeas and spices	
Bhalla Papdi Chaat	\$8.99
White lentil balls and crispy wafers layered with potato, sev, onion, chutney, yogurt, chickpeas and spices	
Pani Poori*	\$7.99
Crispy puffed wafers served with spicy mint water, chutneys, potatoes, sprouts and chickpeas	
Bhel Poori*	\$7.99
Puffed rice mixed with crispy wafers, chickpeas, potato, onion, sev and chutney	
Hara Bhara Bhel*	\$7.99
Puffed rice mixed with cucumber, tomato and sprouts, crispy wafers, chickpeas and chutney	
Sabudana Vada	\$7.99
Crispy fried sago potato patty	
Sprouts Bhel*	\$7.99
Sprouted lentils tossed with potato, onion, sev, chickpeas and chutney	
Dahi Bateta Sev Poori*	\$7.99
Round crispy wafers stuffed with sprouts, potatoes, yogurt, chickpeas and chutney sprinkled with sev	
Sev Puri*	\$7.99
Round crispy wafers stuffed with sprouts, potatoes, chickpeas and chutney sprinkled with sev	

Pakorاس - Mix Veg / Paneer / Chili*	\$9.99
Deep fried chickpea flour batter fritters	
Aloo Tikki with Chana	\$9.99
Spiced potato patty served with garbanzo curry and chutneys	
Usal Pav	\$11.99
Green peas curry served with bread, onions, garlic chutney and green chillies	
Ragada Pattice	\$9.99
Peas cooked in special sauce served with potato pattice & chutney	
Chaat Samosa	\$9.99
Triangular crispy potato patty served with garbanzo curry, topping with yogurt, chutney & onions	
Chaat Basket*	\$9.99
Basket shaped wafers stuffed with sprouts, potatoes, chutney, yogurt and sprinkled with sev	
Bombay Chinese Bhel*	\$10.99
Crispy noodles tossed with bell peppers, carrots, cabbage, spring onions and sauces	
Hakka Noodles*	\$12.99
Noodles stir fried with vegetables and sauces, a popular Indo-Chinese street food dish	
Mix Veg Manchurian	\$14.99
Crisp mixed veg bowl with green onion, soy, garlic and Chaat Bhavan special Manchurian sauce	
Gobi Manchurian	\$13.99
Crisp cauliflower florets, green onion, soy, garlic, Chaat Bhavan special Manchurian sauce	

CHAAT BHAVAN SNACK COMBO 1

Snack Combo*	\$14.99
Choice of any two snacks from below and papad with choice of soda, tea or chaas (dahi papdi chaat / pani poori / bhel poori / dahi bateta sev poori / dahi bateta poori / sev poori / masala chaat / hara bhara bhel / sprouts bhel)	

CHAAT BHAVAN THALIS 2

House Thali	\$11.99
Two vegetables, 1 plain paratha or 2 rotis, 2 dal, rice, raita, papad and kheer with choice of soda, chaas or tea	
Bhel Thali	\$14.99
Bhel, two vegetables, 1 plain paratha or 2 rotis, kadhi, dal, rice, raita, papad and kheer with choice of soda, chaas or tea	

CHAAT BHAVAN WRAPS 3

Chili Paneer Wrap*	\$13.99
Chili paneer wrapped in plain paratha or spinach paratha served with chaas or soda	
Paneer Tikka Wrap	\$13.99
Cottage cheese and green vegetables cooked in a clay oven with herbs & spices served with chaas or soda	

Paneer Tikka Wrap*	\$13.99
Mashed homemade cheese cooked with spices, wrapped in plain paratha or spinach paratha, served with chaas or soda	

CHAAT BHAVAN SPECIALS 14

Tomato Soup*	\$8.99
Tomato soup with special Indian spices	
Mulligatawny Soup*	\$8.99
Delicately spiced lentil soup	
Khichdi*	\$11.99
Rice and lentils cooked together with Indian spices	
Sabudana Khichdi	\$11.99
Sago cooked with potatoes and crushed peanuts	
Bombay Pav Bhaji	\$12.99
Mixed vegetables cooked with special pav bhaji masala served with bun	
Methi Poori with Bhaji*	\$13.99
Deep fried puffed whole wheat and fenugreek bread served with delicately spiced potatoes	
Chana Bhatura*	\$13.99
Garbanzo beans cooked in a special gravy served with puffed leavened bread	
Poori Bhaji*	\$13.99
Deep fried puffed whole wheat bread served with spiced potatoes	
Makki Di Roti & Saag*	\$14.99
Two maize flat breads served with spiced mustard & spinach	
Amritsari Kulcha Chole*	\$14.99
Flaky traditional layered flat bread served with spiced chickpeas	
Kadhi Chaval	\$12.99
Traditional Indian curry made with chickpea flour & yogurt, served with rice	
Dal Dhokli	\$13.99
Whole wheat bread served with spiced lentil soup, garnished with vegetables	
Lucknowi Vegetable Biryani	\$13.99
Assorted spiced veggies mixed with saffron flavored basmati rice	
Fried Rice*	\$10.99
Mixed vegetables cooked with basmati rice and Chaat Bhavan blend of spices	

VEGETABLE DELIGHTS 22

Jeera Aloo Masala*	\$11.99
Potatoes cooked with royal cumin, ginger, garlic and Indian spices	

Aloo Palak Masala*	\$13.99
Potatoes and fresh spinach cooked together with spices	
Aloo Baigan*	\$13.99
Eggplant and potatoes cooked together with ginger, garlic, tomato and Indian spices	
Aloo Gobi Mattar / Aloo Gobi	\$13.99
Cauliflower cooked with potatoes, peas and spices	
Kashmiri Dum Aloo	\$13.99
Stuffed potatoes cooked in an onion gravy with a special blend of spices	
Kofta Curry*	\$13.99
Vegetable dumplings cooked with herbs and spices in a creamy sauce	
Jaipuri Masala Bhindi*	\$14.99
Fresh cut okra cooked with onion, tomatoes, ginger, garlic and herbs	
Chana Masala*	\$11.99
Garbanzo beans cooked with onions, tomatoes and Chaat Bhavan special spices	
Chana Saag*	\$13.99
Garbanzo beans cooked with fresh spinach, herbs and spices	
Exotic Mix Vegetable Sabji	\$12.99
Fresh mixed vegetables cooked with ginger, garlic, tomato and spices	
Mix Vegetable Korma	\$13.99
Fresh mixed vegetables cooked in a special creamy sauce	
Amritsari Saag Paneer*	\$13.99
Punjabi style spiced fresh spinach tossed with home-made cheese	
Paneer Tikka Masala	\$13.99
Cottage cheese, onions and spices cooked in Chaat Bhavan signature sauce	
Malai Paneer (Chaat Bhavan Signature Dish)*	\$13.99
Home-made cheese cooked with Chaat Bhavan special spices in a creamy sauce	
Matter Paneer*	\$13.99
Home-made cheese cooked in special gravy with green peas	
Chili Paneer*	\$13.99
Home-made cheese cooked with bell pepper, ginger, garlic and herbs	
Smoky Baigan Bhartha	\$13.99
Roasted eggplant cooked with tomatoes, onions and spices	
Rajmah	\$12.99
Red kidney beans cooked with ginger, garlic, tomato, curry leaves and spices	
Toor Ki Dal	\$11.99
Traditional Indian yellow lentil soup cooked with Chaat Bhavan special spices	

Tadka Dal Lakhnawi*	\$13.99
Traditional North Indian style yellow lentils tempered with fried onions and special spices	
Dal Makhani (Dhabewali Kali Dal)	\$13.99
A harmonious combination of mixed lentil, tomato, ginger, garlic and house spices	
Punjabi Kadhi Pakora	\$11.99
Chickpea flour and yogurt based traditional Indian curry with mix veg fritters	

TANDOORI SIZZLER 2

Tandoori Paneer Tikka	\$14.99
Home-made cheese and vegetables with herbs and spices and cooked in a clay oven	
Martban Ka Paneer	\$14.99
Cottage Cheese Marinated in Chef's Special spices	

TRADITIONAL BREADS 24

Methi Paratha*	\$5.99
Pan cooked whole wheat bread with fenugreek and spices	
Spinach Paratha*	\$5.99
Pan cooked whole wheat bread stuffed with fresh spinach & spices	
Aloo Paratha*	\$6.99
Pan cooked whole wheat bread stuffed with spiced potatoes and herbs	
Muli Paratha*	\$6.99
Pan cooked whole wheat bread stuffed with radish and herbs	
Gobi Paratha*	\$6.99
Pan cooked whole wheat bread stuffed with cauliflower and spices	
Hara Bhara Paratha*	\$6.99
Pan cooked whole wheat bread stuffed with a mix of spiced vegetables	
Paneer Paratha*	\$6.99
Pan cooked whole wheat bread stuffed with home-made cheese, onions and spices	
Lacha Paratha*	\$4.99
Flaky and layered whole wheat bread	
Spinach Poori*	\$4.99
Deep fried whole wheat puffed bread with spinach	
Methi Poori*	\$4.99
Deep fried whole wheat puffed bread with fenugreek	
Tava Roti*	\$2.99
Traditional whole wheat Indian bread	

Makki Di Roti	\$2.99
Pan cooked maize flour flat bread	
Plain Naan*	\$3.99
Traditional Indian leavened bread made in clay oven	
Butter Naan*	\$3.99
Clay oven leavened bread garnished with butter	
Garlic Naan	\$4.99
Clay oven leavened bread garnished with garlic and herbs	
Chili Thyme Naan*	\$4.99
Leavened bread with chili, thyme and spices	
Kulcha (Onion / Potato / Paneer)	\$6.99
Leavened clay oven bread stuffed with choice of filling and herbs	
Organic Tandoori Roti*	\$3.99
Traditional whole wheat Indian bread made in clay oven	
Masala Roti*	\$3.99
Whole wheat bread with spices	
Tava Paratha*	\$3.99
Pan cooked whole wheat Indian bread	
Poori*	\$2.99
Deep fried whole wheat puffed bread	
Rice*	\$4.99
Steamed basmati rice	
Masala Papad*	\$4.99
Fried lentil wafer topped with chopped tomato, onion, green chili, cilantro and chaat masala	
Raita	\$4.99
Yogurt with carrot, cucumber, mint leaves, and Chaat Bhavan special spices	

DESSERTS 9

Kheer	\$5.99
Indian rice pudding with milk, cardamom, almond and saffron	
Kulfi	\$6.99
Indian style rich and creamy ice cream Flavors: Malai, Mango, Kesar Pista	
Gulab Jamun	\$5.99
Melt-in-your-mouth fried cheese dumplings soaked in rose flavored sugar syrup	
Faluda Kulfi	\$7.99
Indian style rich & creamy ice cream topping with rose flavored vermicelli	

Faluda Drink	\$7.99
Rose flavored milk with ice cream, vermicelli and nuts	
Ras Malai	\$7.99
Miniature poached cottage cheese dumplings soaked in sweetened saffron flavored reduced milk	
Gajjar Halwa	\$7.99
Shredded carrots pudding mixed with nuts and dried fruits	
Moong Dal Halwa	\$8.99
Yellow Lentil pudding mixed with nuts and dry fruits	
Chocolate Lava Cake	\$8.99
Chocolate cake with soft chocolaty molten center, served with a scoop of vanilla ice cream	

EXOTIC REFRESHMENTS 8

Soda Can	\$2.49
Coke, Diet Coke, Sprite, Lemonade, Fanta Orange	
Tea	\$2.99
Traditional Indian Tea made with milk, cardamom and special kind of indian herb	
Desi Milk Coffee	\$2.99
Ginger and cardamom flavored steamed milk with coffee	
Masala Soda	\$3.99
A popular refreshing indian drinks, with fresh lime, mint, cumin seed black salt carbonated soda	
Chass	\$2.99
Cumin flavored spiced buttermilk	
Lassi	\$4.99
Refreshing yogurt drink Flavors: Sweet Lassi: Mango Lassi: Gulab Lassi	
Badam Milk	\$4.99
Chilled milk flavored with almond, saffron and nuts	
Water Bottle	\$1.00
Purified drinking water bottle	

APPETIZER 12

Samosa
Cocktail Samosas
Bombay Vada Pav
Batata Vada
Dahi Papdi Chaat

Dahi Bateta Sev Poori

Sev Poori

Bhel Puri

Hara Bhara Bhel

Sprouts Bhel

Pani Puri

Mix Veg. Pakora

SPECIAL APPETIZER 12

Hara Bhara Kabab

Aloo Tikki Chana

Chaat Samosa

Ragada Pattice

Mix Veg Manchurian

Gobi Manchurian

Chineese Bhel

Chaat Basket

Avocado Bhel Puri

Bombay Dabeli

Tandoori Paneer Tikka

Paneer Pakora

VEGETABLE DELIGHT 17

Malai Paneer

Amritsari Saag Paneer

Mattar Paneer

Chilli Paneer

Paneer Tikka Masala

Malai Kofta

Mix Veg Korma

Kashmiri Dum Aloo

Aloo Gobi

Aloo Methi

Zeera Aloo

Aloo Palak Masala

Aloo Baigan

Aloo Tomato

Mix Veg Sabji

Kadhi Pakora

Chana Masala

LENTIL DELIGHTS 2

Tadka Dal

Dal Makhani

RICE 2

Jeera Rice

Peas Pulav

BREADS 4

Butter Naan

Roti

Plain Paratha

Plain Naan

SALAD 2

Onion & Pickle

Green Salad

RAITA 1

Boondi, Carrot & Cucumber

DELUXE APPETIZERS 8

Chatpate Tawa Aloo

Achhari Paneer Tikka

Sofiya Paneer Tikka

Malai Paneer Tikka

Cajun Paneer Tikka

Corn & Poha Tikki

Sabudana Vada

Asparagus Cheese Tikki

DELUXE ENTREES 25

Kadai Bhindi

Punjabi Arvi Masala

Marwadi Gatta Kadhi

Ghiye Ke Kofte

Corn Saag

Aloo Asparagus

Tava Sabji

Paneer Bhurji

Mushroom Butter Masala

Baigan Bhartha

Jaipuri Bhindi

Shaam Savera Kofta

Dumpuk Baingan

Methi Paneer Masala

Peshawari Chana

Rasili Lauki

Paneer Lababdar

Khumbh (Mushroom) Rezala

Aloo Bukhara Kofta

Anjeer Kofta	
Beet Root Kofta	
Mint Kofta Curry	
Kale Malai Kofta	
Haryali Kofta	
Lehsuni Palak	

DELUXE LENTILS	4
Rajmah	
Dal Panchvati	
Spinach Dal	
Chana Masala	

DELUXE BREADS	12
Onion Paratha	
Aloo Paratha	
Muli Paratha	
Gobi Paratha	
Spinach Paratha	
Aloo Pudina Paratha	
Aloo Onion Paratha	
Lacha Paratha	
Onion Kulcha	
Paneer Onion Kulcha	
Spinach & Cheese Kulcha	
Garlic Naan	

BIRYANI & DELUXE RICE	6
Vegetable Dum Biryani	
Kashmiri Saffron Pulao	

Fried Rice

Curd Rice

Tamarind Rice

Lemon Rice

DELUXE SALAD 5

Corn Olive Salad

Mango Olive Salad

Royal Artisan Greens Salad

Sprout Salad

Aragula Salad

DELUXE RAITA 5

Boondi & Pomegranate

Spinach & Pecan

Cumin-Scented Mint & Cucumber

Beet Root Raita

Pineapple Raita

DELUXE DESSERTS 12

Moong Dal Halwa

Suji Halwa

Malai Kulfi

Malai Chop

Kalakand

Fruit Custard

Gajar Halwa

Mango Kulfi

Kesar Pista Kulfi

Chum Chum

Burfi

Panna Cotta

Lychee, Mango or Strawberry

SUPREME DESSERTS 4

Faluda Kulfi

Angoori Rabri

Rabri Jalebi

Gulkand Aur Chenne Ki Jugalbandi

yellow, white or pink

NON-ALOCOHOLIC (VIRGIN) MOJITOS 4

Cucumber

Strawberry

Mango

Mint & Lime

CATERING PACKAGES 11

Thali Package \$11.99

Choose 2 Vegetable Delight; Choose 1 Lentil Delight; Choose 1 Rice Item; Choose 1 Bread; 1 Raita; 1 Salad; Choose 1 Dessert

Tandoor Package \$19.99

Choose 1 Appetizer; Choose 1 Special Appetizer; Choose 2 Vegetable Delights; Choose 1 Lentil Delights; Choose 1 Rice Item; Choose 1 Bread; 1 Raita; 1 Salad; Choose 1 Dessert

Bhatura Package \$18.99

Choose 1 Appetizer; Choose 1 Special Appetizers; Chana Bhatura; Choose 1: Pav Bhaji | Maki Di Roti & Saag | Chilli Paneer Wrap; Choose 1 Dessert

Indo-Chinese Package \$19.99

Spring Rolls; Choose 1 Manchurian: Mix Veg | Gobi Choose 1 Stir Fried Mix: Veg | Tofu | Paneer; Hakka Noodles; Veg Fried Rice; Choose 1 Dessert

Cocktail Party Package \$15.99

Choose 2 Appetizers; Choose 2 Special Appetizers; Choose 1: Soda | Tea | Chass

On-Site Dosa Concept \$19.99

Choose 1 Appetizer; Choose 1: Masala Vada | Idly Sambhar | Medu Vada; Choose 3: Plain Dosa | Paneer Dosa | Onion Dosa | Mysore Masala Dosa | Masala Dosa | Spring Dosa | Chilli Dosa; Choose 1 Biryani or Rice; Choose 1 Dessert

Gujarati Package Appetizer: Lilva Kachori Dhokla; Vegetable Delights - Choose 2: Surti Undhiyu Turiya Patra Sabji Rasawala Aloo Dudhi Chana Bhindi Dal - Choose 1: Vaal Mix Khatol Vaal Chana Gujarati Dal Gujarati kadhi Cucumber & Tomato salad; Breads - Choose 1: Roti Poori Paratha; Shrikhand	\$24.99
Gold Package Choose 2 Appetizers; Choose 1 Special Appetizer; Choose 3 Vegetable Delights; Choose 1 Lentil Delight; Choose 1 Rice Item; Choose 1 Bread, 1 Raita; 1 Salad; Choose 1 Dessert; Choose 1 Deluxe Dessert	\$29.99
Deluxe South Indian Package Choose 2 appetizers (Masala Vada, Medu Vada, Idly Sambhar, Bhaji: Aloo/Mirchi/Betel/Banana, Avial); Choose 1 Appetizer (Tandoori paneer tikka, Dahi vada, Sabudana Vada, Gobi 65, Aloo 65, Punugulu); Choose 3 vegetable delights (Guttivakaya curry, Aloo korma, Bendakai masala, Cabbage 65, Dondakai fry, Bhagara baingan, Michi ka salan, More, Kulambu, Mokozyambu, Karakkuzhambu, Kerala Vegetable stew); Choose 1 lentil (Tomato dal, Spinach dal, Mango papu, Gongura dal, Pesara dal with green chilli); Choose 1 Semi liquid (Sambhar, Pappucharu, Pachi pulusu, Rasam: Tomato/pepper); Choose 2 rice (Veg pulao, Sambhar rice, tomato rice, pulihora, Palak rice); Breads (Naan, tandoori roti, poori); Choose 3 chutneys (Tomato, Coriander, Gongura onion, Coconut, Peanut); South Indian Pickle; Choose 2 desserts (Sweet pongal, Appam, Vermicelli Payasam, Kaddu ki Kheer, Ghee Puran poli, Rava Kesari, Boondi laddu, Kalakand)	\$49.99
Deluxe Gujrati Package Choose 2 Appetizer (Lilva Kachori, Moong Dal Kachori, Dhokla, Fafda, Handvo, Khichu); Choose 1 special appetizer (Khandvi, Sandwich Dhokla, Methi Gota); Choose 3 Vegetable Delights (Surti Undhiyu, Turiya Patra Sabji, Rasawala Aloo, Dudhi Chana, Bhindi, Kobi Batta nu Shaak, Lasaniya Batata, Aloo Methi, Lilva Ringan); Choose 1 lentil (Rangooni Vaal, Mix Khatol, Vaal Chana, Gujarati Dal, Gujarati kadhi, Mango Kadhi); Choose 1 Bread (Roti, Gujrati Poori, Paratha, Thepla), Choose 1 Rice (Masala Bhaat, Matter bhaat, Plain Rice); Cucumber & Tomato salad; Papaya Sambharo; Papad Papdi; Choose 2 desserts (Shrikhand, Basundi, Disco Mohanthai, Kala Gulab Jamun, Moong Dal Halwa, Puran Poli)	\$44.99
Mini Meal Makki Di Roti & Saag; Pav Bhaji; Poori Bhaji; Methi Poori with Bhaji; Dal Dhokli; Chilli Paneer Wrap; Chana Bhatura; Amritsari Kulcha Chole	\$7.99

ADDITIONAL SERVICE CHARGES 10

Outdoor Catering minimum \$1000 for Food + Service Charges + Equipment Charges+ 10% of Gratuity of total amount (If the distance is more than 20 miles then minimum order value will change).
For Delivery Option, Minimum Order Value Of \$300 Required + Delivery Charges (If the distance is more than 20 miles then minimum order value will change)+ 10% of Gratuity of total amount.
For Curbside Delivery Minimum Charges are \$50 Up-To 10 Miles And \$5 Per Extra Mile
For Delivery In Park/Venue charges may vary depends upon venue location (like 2nd or 3rd floor, Stairs in way, beach, grass area) we need to send no. of people accordingly.
On-Site Catering Service Charge \$250 Per Professional Chef (for Bhatura, Dosa, Tandoor) Upto 4 hours service time including travel time.
For Server (flat charges \$200 per person upto 4 hours service time including travel time)
Bartender for Wine, Beer, Whisky, Cocktails & Mocktails charges are \$300 for 4 hours including travel time.
Chaffing Dish With Serving Spoons And Burner \$20 each.
Buffet Setup Fee \$100

China Ware And Disposable Cutlery Available Upon Request With Additional Charges.

FULL TRAY 7

Vegetables	\$120.00
Dal	\$100.00
Pakora	\$120.00
Chaat	\$160.00
Manchurian	\$160.00
Jeera Rice	\$80.00
Biryani with Raita	\$120.00

MEDIUM TRAY 7

Vegetables	\$90.00
Dal	\$75.00
Pakora	\$90.00
Chaat	\$120.00
Manchurian	\$120.00
Jeera Rice	\$60.00
Biryani with Raita	\$90.00

HALF TRAY 7

Vegetables	\$60.00
Dal	\$50.00
Pakora	\$60.00
Chaat	\$80.00
Manchurian	\$80.00
Jeera Rice	\$40.00
Biryani with Raita	\$60.00

QUARTER TRAY 7

Vegetables	\$40.00
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Dal	\$35.00
Pakora	\$40.00
Chaat	\$40.00
Manchurian	\$40.00
Jeera Rice	\$20.00
Biryani with Raita	\$40.00

TANDOORI KABABS 2

Tandoori Paneer Tikka	\$14.99
Marinated home-made cheese and vegetables with herbs and spices and cooked in a clay oven	
Martban Ka Paneer	\$14.99
Cottage cheese marinated in chef's special spices	

DRINKS 13

Tea	\$2.99
Traditional Indian tea made with milk, cardamon, and Indian herbs	
Masala Soda	\$3.99
A refreshing Indian street drink	
Desi Milk Coffee	\$2.99
Ginger and cardamom flavored steamed milk with coffee	
Chaas	\$2.99
Cumin flavored spiced buttermilk	
Sweet Lassi	\$3.99
Classic yogurt drink	
Ratnagri Mango Lassi	\$4.99
Classic yogurt drink made with ratnagiri mangoes	
Gulab Lassi	\$4.99
Classic yogurt drink flavored with mango	
Badam Milk	\$4.99
Chilled milk flavored with almond, saffron, and nuts	
Coke	\$2.99
Diet Coke	\$2.99
Sprite	\$2.99
Fanta (Orange)	\$2.99

Lemonade	\$2.99
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CATERING BREADS 18

Plain Paratha	\$24.99
Aaloo Paratha	\$39.99
Muli Paratha	\$39.99
Paneer Paratha	\$39.99
Gobhi Paratha	\$39.99
Hara Bhara Paratha	\$39.99
Methi Paratha	\$39.99
Spinach Paratha	\$39.99
Methi Poori	\$14.99
Bhatura	\$19.99
Poori	\$12.50
Plain Nan	\$24.99
Butter Nan	\$24.99
Garlic Nan	\$29.99
Tandoori Roti	\$24.99
Potatoe Kulcha	\$39.99
Onion Kulcha	\$39.99
Paneer Kulcha	\$39.99

CATERING RICE 8

Quarter Tray Jeera Rice	\$20.00
Half Tray Jeera Rice	\$40.00
Medium Tray Jeera Rice	\$60.00
Full Tray Jeera Rice	\$80.00
Quarter Tray Biryani	\$40.00
Half Tray Biryani	\$60.00
Medium Tray Biryani	\$90.00

Full Tray Biryani

\$120.00

SNACK CATERING TRAYS7

Samosa

\$30.00

Vada Pav

\$60.00

Dabeli

\$60.00

Chaat

AVAILABLE OPTIONS

Chaat Options: Dahi Papdi Chaat, Pani Puri, Bhel Puri, Sprouts Bhel, Dahi Batata Sev Puri, Sev Puri, Hara Bhara Bhel

Quarter Tray: \$40.00

Half Tray: \$80.00

Medium Tray: \$120.00

Full Tray: \$160.00

Pakora

AVAILABLE OPTIONS

Quarter Tray Pakora Preparation Choice: Chilly Pakora, Paneer Pakora, Mixed Veg Pakora

Quarter Tray: \$40.00

Half Tray: \$60.00

Medium Tray: \$90.00

Full Tray: \$120.00

Manchurian

AVAILABLE OPTIONS

Manchurian Option: Gobhi Manchurian, Mixed Veg Manchurian

Quarter Tray: \$40.00

Half Tray: \$80.00

Medium Tray: \$120.00

Full Tray: \$160.00

Tandoori Paneer Tikka

AVAILABLE OPTIONS

Quarter Tray: \$50.00

Half Tray: \$100.00

Medium Tray: \$150.00

Full Tray: \$200.00

VEGETABLE CATERING TRAYS1

Vegetables

AVAILABLE OPTIONS

Quarter Tray: \$40.00

Half Tray: \$60.00

Medium Tray: \$90.00

Full Tray: \$120.00

CATERING DESSERTS3

Rasmalai

\$40.00

Gulab Jamun

\$40.00

Quarter Tray Kheer

\$30.00

CATERING LENTILS2

Dal Tadka

AVAILABLE OPTIONS

- Quarter Tray: \$35.00
- Half Tray: \$50.00
- Medium Tray: \$75.00
- Full Tray: \$100.00

Dal Makhani

AVAILABLE OPTIONS

- Quarter Tray: \$35.00
- Half Tray: \$50.00
- Medium Tray: \$75.00
- Full Tray: \$100.00