

## Café of India Catering Menu

Half pan serves up to 8-10 people and Full pan serves up to 15-20 people when serving at least one appetizer and three main courses.

### Appetizers

#### Mini Samosa VG

Pastry stuffed with spiced potatoes.  
Half Pan \$40.00 Full Pan \$75.00

#### Punjabi Tikki VG GF

Spiced potato patties served with mix chutneys.  
Half Pan \$40.00 Full Pan \$75.00

#### Ajwani Tilapia GF

A delectable fusion of tilapia fish marinated with aromatic ajwain and spices.  
Half Pan \$65.00 Full Pan \$120.00

#### Vegetable Pakora GF VG

Potatoes, onions, and spinach fritters.  
Half Pan \$40.00 Full Pan \$75.00

#### Gobi Manchurian VG

Crispy cauliflower florets tossed in a Indo-Chinese sauce.  
Half Pan \$40.00 Full Pan \$70.00

#### Muttar Paneer Ki Tikki VG GF

Green peas & paneer patties served with lime chutney.  
Half Pan \$50.00 Full Pan \$95.00

#### Chicken Chili GF

Succulent pieces of chicken with bell peppers, onions, and a zesty blend of spices.  
Half Pan \$65.00 Full Pan \$120.00

#### Shrimp Chili GF

Shrimp with bell peppers, onions, and a zesty blend of spices.  
Half Pan \$100.00 Full Pan \$190.00

### From Tandoor

#### Murg Kabobs GF

Minced chicken marinated with tandoori spices cooked in clay oven.  
Half Pan \$80.00 Full Pan \$150.00

#### Tandoori Salmon GF

Salmon marinated with tandoori masala cooked in clay oven.  
Half Pan \$110.00 Full Pan \$200.00

#### Chicken Tikka GF

Chicken marinated in a flavorful blend of spices and cooked in the clay oven.  
Half Pan \$80.00 Full Pan \$150.00

#### Lamb Kabobs GF

Tender chunks of marinated lamb.  
Half Pan \$90.00 Full Pan \$170.00

### Seafood Dishes

#### Shrimp Coconut Masala GF

Shrimp cooked in a rich and creamy coconut-based sauce.  
Half Pan \$100.00 Full Pan \$190.00

#### Shrimp Kadai GF

Shrimp cooked with onions & bell peppers.  
Half Pan \$100.00 Full Pan \$190.00

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### Fish Curry GF

Tilapia cooked in traditional curry sauce.  
Half Pan \$95.00 Full Pan \$170.00

### Fish Tikka Masala GF

Salmon cubes simmered in a creamy tomato-based sauce.  
Half Pan \$120.00 Full Pan \$220.00

### Persian Shrimp GF

Shrimp cooked with Persian-inspired spices.  
Half Pan \$100.00 Full Pan \$190.00

## Rice Dishes

### Chicken Biryani GF

Half Pan \$75.00 Full Pan \$140.00

### Shrimp Biryani GF

Half Pan \$100.00 Full Pan \$190.00

### Lamb Biryani GF

Half Pan \$95.00 Full Pan \$180.00

### Vegetables Biryani VG GF

Half Pan \$65.00 Full Pan \$120.00

## Chicken Dishes

### Murg Khumbwala GF

Chicken & mushrooms in traditional curry sauce.  
Half Pan \$75.00 Full Pan \$140.00

### Palak Chicken GF

Chicken cooked with spinach.  
Half Pan \$75.00 Full Pan \$140.00

### Chicken Tikka Masala GF

Chicken cooked in aromatic tomato-based sauce.  
Half Pan \$75.00 Full Pan \$140.00

### Chicken Vindaloo GF

Tender chicken pieces simmered in a spicy and tangy curry sauce.  
Half Pan \$75.00 Full Pan \$140.00

### Butter Chicken GF

Tender pieces of chicken cooked in a creamy tomato-based sauce.  
Half Pan \$75.00 Full Pan \$140.00

### Pistawala Chicken GF

Chicken cooked in creamy pistachio sauce.  
Half Pan \$75.00 Full Pan \$140.00

### Punjabi Chicken Curry GF

Traditional chicken curry.  
Half Pan \$75.00 Full Pan \$140.00

### Chicken Madraas GF

Chicken cooked with south Indian spices with a hint of coconut.  
Half Pan \$75.00 Full Pan \$140.00

## Lamb Dishes

### Bhuna Lamb GF

Tasty mélange of lamb, bell peppers, onions cooked with mild spices.  
Half Pan \$95.00 Full Pan \$180.00

### Daal Gosht GF

Authentic combination of creamy lentils & lamb.  
Half Pan \$95.00 Full Pan \$180.00

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### Lamb Korma GF

Lamb simmered in a creamy and fragrant sauce. Contains cashews.

Half Pan \$95.00 Full Pan \$180.00

### Lamb Curry GF

Lamb cooked in traditional curry.

Half Pan \$95.00 Full Pan \$180.00

### Palak Gosht GF

Spinach & lamb cubes cooked with authentic spices.

Half Pan \$95.00 Full Pan \$180.00

### Lamb Vindaloo GF

Lamb & potatoes cooked in spicy vindaloo sauce.

Half Pan \$95.00 Full Pan \$180.00

### Lamb Methiwala GF

Lamb cooked in a rich and aromatic curry infused with fenugreek.

Half Pan \$95.00 Full Pan \$180.00

## Accompaniments

Container of Mixed Pickle, Mango Chutney, Raita, Lime Chutney (16oz each)

\$10.00 Each

## Tandoori Breads

Naan

Full Pan \$30.00

### Garlic Naan

Full Pan \$40.00

### Roti

Full Pan \$40.00

## Vegan

### Daal Makhni GF

Slowly cooked creamy lentils & kidney beans.

Half Pan \$65.00 Full Pan \$120.00

### Aloo Gobi GF

Cauliflower florets and potatoes cooked with aromatic spices.

Half Pan \$65.00 Full Pan \$120.00

### Palak Makki GF

Sweet corn & spinach cooked with authentic spices.

Half Pan \$65.00 Full Pan \$120.00

### Bhindi Masala GF

Okra cooked with onions, tomatoes, and a blend of aromatic spices.

Half Pan \$65.00 Full Pan \$120.00

### Tadka Daal GF

Yellow lentils cooked with mild spices.

Half Pan \$65.00 Full Pan \$120.00

### Chana Curry GF

Chickpeas cooked in traditional curry sauce.

Half Pan \$65.00 Full Pan \$120.00

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### Palak Tofu GF

Tofu cubes simmered with spinach.  
Half Pan \$65.00 Full Pan \$120.00

### Aloo Palak GF

Spinach and potatoes cooked with authentic spices.  
Half Pan \$65.00 Full Pan \$120.00

### Mushroom Matar GF

Mushrooms and green peas cooked in a savory onion-tomato gravy.  
Half Pan \$65.00 Full Pan \$120.00

## Vegetarian

### Paneer Makhani GF

Homemade cheese cooked tomato-based gravy enriched with a blend of aromatic spices.  
Half Pan \$65.00 Full Pan \$120.00

### Palak Paneer GF

Homemade cheese cubes simmered in a creamy spinach.  
Half Pan \$65.00 Full Pan \$120.00

### Vegetable Korma GF

A medley of vegetables cooked in a rich gravy with aromatic spices.  
Half Pan \$65.00 Full Pan \$120.00

### Kadai Paneer GF

Paneer with onions & bell peppers cooked with authentic spices.  
Half Pan \$65.00 Full Pan \$120.00

## Desserts

### Gulab Jamun

Carrots cooked with milk, sugar, and flavored with cardamom. GF  
Half Pan \$65.00 Full Pan \$120.00

### Carrot Halwa GF

Grated carrots cooked with milk, sugar, and flavored with cardamom.  
Half Pan \$65.00 Full Pan \$120.00

### Pista Kheer GF

Traditional rice pudding with pistachios.  
Half Pan \$40.00 Full Pan \$70.00