

## 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 \$50.00 Full Pan \$95.00

#### Ajwani Tilapia GF

A delectable fusion of tilapia fish marinated  
with aromatic ajwain and spices.  
Half Pan \$75.00 Full Pan \$140.00

**Vegetable Pakora GF VG** Potatoes, onions,  
and spinach fritters. Half Pan \$50.00 Full Pan  
\$95.00

#### Gobi Manchurian VG

Crispy cauliflower florets tossed in Indo-  
Chinese sauce.  
Half Pan \$50.00 Full Pan \$95.00

#### Muttar Paneer Ki Tikki VG GF

Green peas & paneer patties served with lime  
chutney.  
Half Pan \$60.00 Full Pan \$110.00

#### Chicken Chili GF

Succulent pieces of chicken with bell peppers, onions,  
and a zesty blend of spices.  
Half Pan \$85.00 Full Pan \$160.00

#### Shrimp Chili GF

Shrimp with bell peppers, onions, and a zesty blend  
of spices.  
Half Pan \$110.00 Full Pan \$200.00

### From Tandoor

#### Murg Kabobs GF

Minced chicken marinated with tandoori spices cooked  
in clay oven.  
Half Pan \$90.00 Full Pan \$180.00

#### Tandoori Salmon GF

Salmon marinated with tandoori masala cooked in  
clay oven.  
Half Pan \$120.00 Full Pan \$240.00

#### Chicken Tikka GF

Chicken marinated in a flavorful blend of spices and  
cooked in the clay oven.  
Half Pan \$90.00 Full Pan \$180.00

#### Lamb Kabobs GF

Tender chunks of marinated lamb. Half Pan  
\$110.00 Full Pan \$220.00

### Seafood Dishes

#### Shrimp Coconut Masala GF Shrimp

cooked in a rich and creamy coconut-  
based sauce.  
Half Pan \$120.00 Full Pan \$230.00

#### Shrimp Kadai GF

Shrimp cooked with onions & bell peppers. Half Pan  
\$120.00 Full Pan \$230.00

### **Fish Curry GF**

Tilapia cooked in traditional curry sauce. Half Pan \$120.00 Full Pan \$230.00

### **Fish Tikka Masala GF**

Salmon cubes simmered in a creamy tomato-based sauce.  
Half Pan \$140.00 Full Pan \$270.00

### **Persian Shrimp GF**

Shrimp cooked with Persian-inspired spices.  
Half Pan \$120.00 Full Pan \$230.00

## **Rice Dishes**

### **Chicken Biryani GF**

Half Pan \$95.00 Full Pan \$180.00

### **Shrimp Biryani GF**

Half Pan \$120.00 Full Pan \$230.00

### **Lamb Biryani GF**

Half Pan \$110.00 Full Pan \$220.00

### **Vegetables Biryani VG GF**

Half Pan \$85.00 Full Pan \$160.00

## **Chicken Dishes**

### **Murg Khumbwala GF**

Chicken & mushrooms in traditional curry sauce.  
Half Pan \$95.00 Full Pan \$180.00

### **Palak Chicken GF**

Chicken cooked with spinach. Half Pan \$95.00 Full Pan \$180.00

### **Chicken Tikka Masala GF**

Chicken cooked in aromatic tomato-based sauce.  
Half Pan \$95.00 Full Pan \$180.00

### **Chicken Vindaloo GF**

Tender chicken pieces simmered in a spicy and tangy curry sauce.  
Half Pan \$95.00 Full Pan \$180.00

### **Butter Chicken GF**

Tender pieces of chicken cooked in a creamy tomato-based sauce.  
Half Pan \$95.00 Full Pan \$180.00

### **Pistawala Chicken GF**

Chicken cooked in creamy pistachio sauce. Half Pan \$95.00 Full Pan \$180.00

### **Punjabi Chicken Curry GF**

Traditional chicken curry.  
Half Pan \$95.00 Full Pan \$180.00

### **Chicken Madraas GF**

Chicken cooked with south Indian spices with a hint of coconut.  
Half Pan \$95.00 Full Pan \$180.00

## **Lamb Dishes**

### **Bhuna Lamb GF**

Tasty mélange of lamb, bell peppers, onions cooked with mild spices.  
Half Pan \$120.00 Full Pan \$240.00

### **Daal Gosht GF**

Authentic combination of creamy lentils & lamb.  
Half Pan \$120.00 Full Pan \$240.00

### Lamb Korma GF

Lamb simmered in a creamy and fragrant sauce.

Contains cashews.

Half Pan \$120.00 Full Pan \$240.00

### Lamb Curry GF

Lamb cooked in traditional curry. Half Pan

\$120.00 Full Pan \$240.00

### Palak Gosht GF

Spinach & lamb cubes cooked with authentic spices.

Half Pan \$120.00 Full Pan \$240.00

### Lamb Vindaloo GF

Lamb & potatoes cooked in spicy vindaloo sauce.

Half Pan \$120.00 Full Pan \$240.00

### Lamb Methiwala GF

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

Half Pan \$120.00 Full Pan \$240.00

## Accompaniments

Container of Mixed Pickle, Mango Chutney,

Raita, Lime Chutney (16oz each)

\$10.00 Each

## Tandoori Breads

Naan

Full Pan \$40.00

### Garlic Naan

Full Pan \$50.00

### Roti

Full Pan \$40.00

## Vegan

### Daal Makhni GF

Slowly cooked creamy lentils & kidney beans.

Half Pan \$75.00 Full Pan \$140.00

### Aloo Gobi GF

Cauliflower florets and potatoes cooked with aromatic spices.

Half Pan \$75.00 Full Pan \$140.00

### Palak Makki GF

Sweet corn & spinach cooked with authentic spices.

Half Pan \$75.00 Full Pan \$140.00

### Bhindi Masala GF

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

Half Pan \$75.00 Full Pan \$140.00

### Tadka Daal GF

Yellow lentils cooked with mild spices. Half Pan

\$75.00 Full Pan \$140.00

### Chana Curry GF

Chickpea cooked in traditional curry sauce.

Half Pan \$75.00 Full Pan \$140.00

### Palak Tofu GF

Tofu cubes simmered with spinach. Half Pan \$75.00 Full Pan \$140.00

### Aloo Palak GF

Spinach and potatoes cooked with authentic spices. Half Pan \$75.00 Full Pan \$140.00

### Mushroom Matar GF

Mushrooms and green peas cooked in a savory onion-tomato gravy. Half Pan \$75.00 Full Pan \$140.00

## Vegetarian

### Paneer Makhani GF

Homemade cheese cooked tomato-based gravy enriched with a blend of aromatic spices. Half Pan \$75.00 Full Pan \$140.00

### Palak Paneer GF

Homemade cheese cubes simmered in a creamy spinach. Half Pan \$75.00 Full Pan \$140.00

### Vegetable Korma GF

A medley of vegetables cooked in a rich gravy with aromatic spices. Half Pan \$75.00 Full Pan \$140.00

### Kadai Paneer GF

Paneer with onions & bell peppers cooked with authentic spices. Half Pan \$75.00 Full Pan \$140.00

## Desserts

### Gulab Jamun

Carrots cooked with milk, sugar, and flavored with cardamom. GF Half Pan \$85.00 Full Pan \$160.00

### Carrot Halwa GF

Grated carrots cooked with milk, sugar, and flavored with cardamom. Half Pan \$75.00 Full Pan \$150.00

### Pista Kheer GF

Traditional rice pudding with pistachios. Half Pan \$50.00 Full Pan \$100.00