

## AAHAR Catering Menu

### Non-Vegetarian Appetizers

**Chicken Samosa (\$3 Per piece)**

*Crispy turnover of seasoned minced chicken and green peas*

**Chicken Tikka (Serves 12) \$95.00**

*Marinated chicken chunks in yogurt, ginger-garlic paste and grilled in clay oven*

**Rosemary Malai Kabab (Serves 12) \$95.00**

*Chicken marinated in yogurt, cream cheese and rosemary*

**Tangdi Kabab (Serves 12) \$95.00**

*Chicken drumsticks grilled in clay oven*

**Shammi Kabab (Serves 12) \$95.00**

*Ground lamb and Bengal gram patties*

**Seekh Kabab (Serves 12) \$110.00**

*Ground lamb on skewer*

**Boti Kabab (Serves 12) \$120.00**

*Chunks of lamb marinated in lemon juice, chili paste and spices*

**Hariyali Fish (Serves 12) \$120.00**

*Tandoori salmon fillet, fresh mint and coriander paste*

**Anari shrimp (Serves 12) \$120.00**

*Grilled shrimp, Greek yogurt and pomegranate molasse*

**Scallop Balchao (Serves 12) \$120.00**

*Pan seared scallop in spicy tangy tomato sauce*

### Vegetarian Appetizers

**Veg Samosa (\$2.50 Per piece)**

*Crispy turnover of seasoned potatoes and green peas*

**Malai Tikki (Serves 12) \$75.00**

*Pan fried paneer and sundried tomato patties.*

**Lasuni Gobi (Serves 12) \$75.00**

*Crispy Florets Cauliflower tossed in a tomato garlic sauce*

**Onion Bhajia (Serves 12) \$75.00**

*Onion fritters, tamarind and mint chutney*

**Tandoori Grilled Vegetables (Serves 12) \$95.00**

*Seasonal Mix vegetables with paneer marinated in yogurt and spices*

**Hariyali Paneer Tikka (Serves 12) \$110.00**

*Paneer marinated in fresh mint, coriander chutney and spices*

**Chat - Street Food**

**Samosa Chat (Serves 12) \$95.00**

*Samosa, spiced chickpeas, onion, tomatoes, tamarind and coriander chutney*

**Papdi Chat (Serves 12) \$95.00**

*Wheat flour crisps, Kabuli chana, potatoes, yogurt and chutneys*

**Bhel Puri Chat (Serves 12) \$95.00**

*Mix of puff rice, gram flour vermicelli, chopped tomato, onion and sweet-sour chutney*

**Palak Chat (Serves 12) \$95.00**

*Seasoned spinach with tomatoes, red onion and tamarind chutney*

**Vegetarian Entrée (Does not include Rice)**

**Vegetable Pista Korma (Serves 12) \$95.00**

*Mix vegetables braised in pistachio paste and cream sauce.*

**Aloo Gobi Matar (Serves 12 Vegan, Gluten free) \$95.00**

*Cauliflower, potatoes and green peas simmered in onion, tomatoes, turmeric and curry leaves*

**Malai Kofta (Serves 12) \$95.00**

*Mix vegetable and paneer dumplings, cooked in tomato cream sauce*

**Paneer Bhurji (Serves 12) \$120.00**

*Grated paneer with bell pepper, onion and spices*

**Paneer tikka Masala (Serves 12) \$120.00**

*Marinated paneer cooked in rich sauce made with cream and tomatoes.*

**Saag / Spinach (Serves 12) \$120.00**

*Spinach puree with ground spices*

**Choose one – Paneer / Chickpeas / Corn**

**Baingan Bhartha (Serves 12 Vegan, Gluten free) \$95.00**

*Smoky, oven roasted eggplant cooked with onion, tomatoes and spices*

**Dhingri Matar (Serves 12) \$95.00**

*Mushroom and peas in creamy curry sauce.*

**Amchoori Bhindi (Serves 12 Vegan, Gluten free) \$95.00**

*Fresh okra, mango powder, turmeric and garam masala*

**Vegetable Jalfrezi (Serves 12 Vegan, Gluten free) \$95.00**

*Seasonal Fresh vegetable, ginger, garlic and cumin*

**Chana Masala (Serves 12 Vegan, Gluten free) \$95.00**

*Chickpeas, pomegranate seeds, onion and tomatoes*

**Dal Makhani (Serves 12 Vegan, Gluten free) \$85.00**

*Black lentils simmered with fresh ginger, garlic, onion and spices*

**Dal Tadka (Serves 12 Vegan, Gluten free) \$85.00**

*Yellow lentils and pigeon peas cooked together and tempered with spices*

**chicken Entrées (Does not include Rice)**

**Chicken Tikka Masala (Serves 12) \$120.00**

*Chicken grilled in tandoor and then served with subtly spiced tomato cream sauce.*

**Tandoori Chicken (Serves 12) \$120.00**

*Chicken marinated in hung yogurt and spices. Cooked slow in clay oven.*

**Chicken Caldin (Serves 12) \$120.00**

*Goan specialty with twist – Fresh coconut, Cilanto, Mint puree*

**Chicken Pista Korma (Serves 12) \$120.00**

*Cashews, Pistachio paste, bay leaf, cardamom and cream*

**Chicken Chettinadu (Serves 12) \$120.00**

*Gravy consisting of onion, coconut, turmeric, coriander seeds, poppy seeds, red chilies paste*

**Chicken Vindaloo (Serves 12) \$120.00**

*Fiery curry with cider vinegar red chilies and Coconut*

**Chicken Saag /Palak (Serves 12) \$120.00**

*Fine spinach puree, onion, tomato, ginger, garlic and spices.*

**Lamb Entrées (Does not include Rice)**

**Chettinadu (Serves 12) \$140.00**

*Gravy consisting of onion, coconut, turmeric, coriander seeds, poppy seeds, red chilies paste*

**Vindaloo (Serves 12) \$140.00**

*Fiery curry with cider vinegar red chilies and Coconut*

**Saag /Palak (Serves 12) \$140.00**

*Fine spinach puree, onion, tomato, ginger, garlic and spices.*

**Lamb Korma (Serves 12) \$140.00**

*almond and cardamom cream sauce*

**Tandoori Lamb chops (Serves 12) \$ 6.00 per piece**

*Australian Lamb rib chops, Greek yogurt, garam masala, cayenne pepper and paprika*

***Nalli Xacuti (Serves 12) (Availability based on Market Price)***

*Australian Lamb shank slow cooked in spiced curry with tomato, onion, and home ground Xacuti spices*

***Lamb Pepper Fry (Serves 12) \$140.00***

*Kerala style -lamb cooked with black pepper corn, curry leaf and whole dry paprika.*

**Sea Food Entrées (Does not include Rice)**

**Shrimp Chettinadu (Serves 12) \$160.00**

*Gravy consisting of onion, coconut, turmeric, coriander seeds, poppy seeds, red chilies paste*

**Fish Chettinadu (Serves 12) \$160.00**

*Gravy consisting of onion, coconut, turmeric, coriander seeds, poppy seeds, red chilies paste*

**Shrimp Vindaloo (Serves 12) \$160.00**

*Fiery curry with cider vinegar red chilies and Coconut*

**Shrimp Saag /Palak (Serves 12) \$160.00**

*Fine spinach puree, onion, tomato, ginger, garlic and spices.*

**Fish Vindaloo (Serves 12) \$160.00**

*Fiery curry with cider vinegar red chilies and Coconut*

**Fish Saag /Palak (Serves 12) \$160.00**

*Fine spinach puree, onion, tomato, ginger, garlic and spices.*

**Tandoori Salmon Tikka (Serves 12) \$160.00**

*Salmon fillet in marinade of lemon, garam masala, ginger and garlic paste*

**Goan Fish Curry (Serves 12) \$160.00**

*Tangy curry with fresh coconut and spices.*

**Goan Shrimp Curry (Serves 12) \$160.00**

*Tangy curry with fresh coconut and spices.*

**Sarse Bata Fish (Serves 12) \$160.00**

*Bengali style salmon fish curry with mustard and spices.*

**Shrimp Karawari (Serves 12) \$160.00**

*Shrimp cooked in freshly ground coconut and red chili paste.*

**Shrimp Curry (Serves 12) \$160.00**

*Shrimp cooked in onion, tomato curry sauce*

**Lobster Malwani (Serves 12) (pls call the Restaurant Availability based on Market Price)**

*Lobster cooked in traditional malwani masala- kokum, tripal, coconut and byadgi chili*

**Lobster Tikka Masala (Serves 12) (pls call the Restaurant Availability based on Market Price)**

*Marinated lobster in spices, cooked in clay oven and served in lobster shells*

## **Rice**

**Vegetable Biryani (Serves 12) \$95.00**

**Chicken Biryani (Serves 12) \$120.00**

*(Aromatic Basmati Rice cooked with spices and served with cucumber raita)*

**Lamb Biryani (Serves 12) \$140.00**

*(Aromatic Basmati Rice cooked with spices and served with cucumber raita)*

**Shrimp Biryani (Serves 12) \$160.00**

*(Aromatic Basmati Rice cooked with spices and served with cucumber raita)*

**Mixed Sea Food Biryani (scallops, Shrimp, Salmon) (Serves 12) \$180.00**

**Saffron Basmati Rice (Serves 12) \$75.00**

*Aromatic long grain with Bay leaf, Cinnamon and Cloves*

## **Sides (Serves 12)**

**Papdum (\$1.00 Per piece)**

**Mango Chutney (16 ounces Serves 12) \$30.00**

**Cucumber Raita (24 ounces Serves 12) \$60.00**

## **Breads (Serves 12)**

**Naan (Serves 15) \$60.00**

**Garlic Naan (Serves 15) \$80.00**

**Rosemary Naan (Serves 15) \$80.00**

**Poori (Serves 15) \$80.00**

**Paneer Kulcha (Serves 15) \$80.00**

**Aloo Paratha (Serves 15) \$80.00**

**Mint Basil Paratha (Serves 15) \$80.00**

**Kalonji Flaxseed Naan (Serves 15) \$80.00**

**Kashmiri Naan (Serves 12) \$80.00**



### Desserts

**White Chocolate Rasmalai (Serves 12) (\$2.00 Per piece)**

*Indian cheese patties with white chocolate*

**Gulab Jamun (Serves 12) (\$2.00 Per piece)**

*Dried milk pastries with honey and rose water syrup*

**Mango Kheer (Serves 12) \$60.00**

*Rice pudding*

**Mix Fruit Panna cotta (Serves 12) \$80.00**

*Mix fruit and sweetened cream thickened with agar*

### Beverages

**Mango Lassi (1 Gallon Serves 12 \$80.00)**

**Sweet Cardamom Lassi (1 Gallon Serves 12 \$80.00)**

**Salt Cumin Lassi (1 Gallon Serves 12 \$80.00)**

**Masala Chai-Indian tea with herbs and spices (1 Gallon Serves 12 \$80.00)**

**Coke / Diet Coke / Sprite / Ginger Ale /Seltzer (Pick one \$1.50 each)**

**Perrier/ Pellegrino 350 ml. \$1.99 each**

**Perrier/ Pellegrino 750 ml \$3.99 each**

