

Detailed Catering Menu

Section: 1

STARTERS (NON-VEG)

Seekh Kebab
Shami Kebab
Chicken Tikka (boneless)
Tandoori Chicken (on the bone)
Tandoori Chicken Tikka (boneless)
Chicken Wings (Tandoori)
Zeera Chicken (Niblets with Cumin Seeds)
Chicken Pakora
Chicken Reshmi Kebab
Fried Massalla Fish (Cod)
Bihari Kebab (Lamb Tikka)
Tandoori Lamb Chops
Mix Grill (2 pieces of chicken)
Lamb or Chicken Samosa (cocktail)

Section: 2

STARTERS (VEGETARIANS)

Vegetable Samosa (large)
Veg. Samosa (cocktail)
Aloo Tikki (Potato Cutlets)
Spring Roll (cocktail)
Mix Veg. Balls (fried)
Daal Bhajia
Onion Bhajia
Mixed Bhajia (Pakora)
Aloo Papri Chaat
Bhel Puri
Paneer Tikka (Tandoori)
Katchori
Dahi Vada
Mogo Chips

Section: 3

MAIN COURSE

Karahi / Balti Lamb
Ra Ra Lamb (Bhuna Lamb with Yogurt)
Lamb Korma (Authentic home cooking style)
Lamb Korma (Mild and Slightly Creamy)
Lamb Jalfrezi (Lamb cooked with Capsicum)
Lamb Pasanday
Lamb Chops Massalla
Gosht Achari (Lamb cooked with pickles ingredients)
Palak Gosht (Spinach and Lamb)
Aloo Gosht (Potato and Lamb)
Kofta Curry (Meat Balls in spicy sauce)
Karahi Kofta Kebab
Daigchee Kebab
Kofta Palak (Meat Balls with Spinach)
Keema Curry (Mince Meat)
Karahi / Balti Chicken
Chicken Handi
Chicken Korma (Authentic home cooking style- On or Off the bone)
Chicken Korma (Mild and Creamy)
Chicken Jalfrezi (Chicken cooked with Capsicum)
Chicken Tikka Massalla (Boneless Chicken Tikka cooked in creamy sauce)
Butter Chicken (On the bone or off the bone)
Tawa Chicken Keema (Chicken Mince cooked on hot plate)
Chicken Achari (Chicken cooked with Pickles ingredients)
Fish Curry Massalla
Prawn Curry (Any type)

Section: 4

MAIN COURSE (Contd.) - VEGETARIAN

Mixed Vegetables
Mixed Vegetable Kofta
Palak Paneer (Spinach and Cheese)
Mattar Paneer (Peas with home made cheese)
Chilli Paneer
Bhindi Massalla (Okra)
Sweet Corn Massalla
Baingan massalla (Aubergines)
Baingan Bharta (Mashed Aubergines)
Aloo Baingan (Potato and aubergines)
Saag Aloo (Spinach and Potato)
Aloo Gobhi (Potato and Cauliflower)
Aloo Methi (Potato with Fenugreek leaves)
Zeera Aloo (Potato with Cumin seeds)
Bombay Aloo
Mushroom Massalla
Mirchi ka Salan (Traditional Hyderabad dish made with special fresh green chillies)
Channa Massalla (Chick Peas)
Tarka Daal (Lentils)
Daal Makhani
Channa Daal (Grams)

Section: 5

RICE DISHES

Lamb Biryani
Chicken Biryani
Keema Biryani
Prawn Biryani
Vegetable Biryani
Lamb Pilao (with yakhnee)
Chicken Pilao (with yakhnee)
Pilao Rice Zafarani (Also Suitable for Vegetarians)
Plain Rice
Mattar Pilao (Peas Pilao)
Channa Pilao (With Chick Peas)

Section: 6

BREAD

Naan Bread
Freshly Fried Bhatoora
Poori
Tawa Paratha

Section: 7

MISCELLANEOUS

Salad
Raita
Chutneys (Mint and Hot)
Pickles

Section: 8

DESSERT

Kulfi - (4 Flavours available : Plain - Malai / Pistachio / Almond / Mango)

Ras Malai

Fresh Fruit Salad

Fresh Fruit Platter (Washed, Cut and Carved Exotic Seasonal Fruit)

Ice Cream (All Flavours)

Kheer (Rice Pudding)

Firni (Ground Rice Pudding)

Gajar Halwa (Carrot Halwa- served hot)

Gajraila (Carrots cooked with milk and cream and served cold)

Caramel (Egg Pudding)

Zarda (Sweet Rice)

Mutanjan (Colourful Sweet Rice with assorted dry and fresh fruits &Nuts)

Traditional Sweets-Choice from: Gulab Jaman, Ras Gulla, Jalebi and Barfi

AFTERS

Mint / Mukhwas / Supari

Any item which does not appear in the above menu can also be catered for and may involve nominal extra cost.

OPTIONAL EXTRAS

(Quotation on request)

DRINKS

Unlimited Soft Drinks

Tea, Coffee or Massalla Tea

STARTER/MAIN COURSE

Canapes (With or Without Welcome Drink)

Roast Lamb Whole (Sajji) garnished, decorated and presented on a large tray.

Whole Leg of Lamb (Steam Roast or Tandoori)

DESSERTS

Selection of Desserts (5 Desserts served by way of Buffet Service)

Ice Cream Sorbet (Pineapple, Coconut, Melon and Mango Ice cream in original Fruit Skin- (4/5 served per table)

STALLS

Fresh Fruit Stall with or without **Ice Sculpture**

Paan Stall

Channa Chaat, Bhelpuri and Dahi Vada Stall

MISCELLANEOUS

Tandoor (Clay Oven) on site

Barbeque (also available for small house parties)