

Paani

INDIAN CUISINE

CATERING MENU

Reception Hot & Cold Hors D'oeuvres - One Hour Service of Passed Hous d'oeuvres.

Reception Food Stations - Tawa style Hors D'oeuvres for both Veg and Non-Veg

CHOICE OF PLATED INDIAN COURSE DINNER OR BUFFET STYLE SERVING

Soups:

Tamater Dhania Shorba- Aromatic Soup of Tomato and Coriander

Mulligatawny- Creamy Soup of Lentil, apple ,Curry Leaves and Spiked with Lemon

Tomato Rasam- Tomato and pepper soup (Delicacy of Chennai)

Murg Badami Shorba-Chicken and almond Soup

Crème of Corn/Broccoli/ Mushroom/Mix Veg- Creamy Soup of any Vegetable

Non Veg & Veg Hot Appetizers:

Tandoor Roasted Chicken, Lamb and Prawns - Served with Yogurt Raita, Fig and Tamarind chutney

Tandoor Roasted Black Tiger Prawns with garlic

Roasted Free range Chicken with Garlic, Herbs and Yogurt

Tandoor Roasted Free range Chicken with Basil and Black Pepper

Chicken 65 Spicy Boneless Ck Cubes

Ck Chilly- Chicken with fresh Chilly

Chicken Majestic

Vada- Lentil Patties served coconut Sauce

Banana Fry- Fried plantain Banana coated with Gram Flower

Crispy Gram flour Fritters of Cauliflower and baby spinach with Coriander Yogurt

Wild Mushroom Samosa with Fig and Tamarind Chutney

Potato Cakes with Onion Crème Fraiche

Angar Batata: Spicy cubes of Potato sautéed with Mixed bell Peppers

Paneer Pakora with flavored chutney

Gobhi Manchurian- Cauliflower cooked with specialty Manchurian bland

Chilly Mushrooms- Fresh Mushroom with chili Sauce and spices

Hara Dhania Paneer- Cubes of Paneer with Red and Green Bell peppers and Coriander Chutney

Non Veg and Veg Cold Appetizers:

Goat Cheese Toasts with Tomato Chutney Avocado and Baby Spinach

Rock Shrimp with Chilly Tomato and Balachao Chutney

Aloo Chat Papri- Crispy Fried Dough with Onion, Potato, Chick Pea, with Yogurt, Mint & Tamarind Chutney

Dahi Bhalla-Lentil Batter Patties with Roasted Cumin, and Tamarind Chutney

Veg Cutlets with Mint, and Coconut Chutney

Salads:

Tossed Salad with Diced Cucumber, Tomato, Peppers, Onions and Mixed greens with Lemon Dressing

Cottage Cheese, Peppers and Pineapple, Carrot and Raisins and Walnuts

Garden Fresh Greens- Cucumbers, Tomatoes, Onions, Peppers with Lime

Kachumber- Shredded Vegetables Tossed with Peanut Dressings

Chickpea Sundal- Garbanzo Beans Tempered with Coconut, onions and Spices

Aloo Chat- Diced Potato with Mint and Tamarind Sauce

Entree -

Chicken:

Murg Jalfrezi- Chicken Pieces Cooked with Juliennes of Onion, Capsicum and Tomatoes

Murg Makhni Khas- Oven Cooked Chickens Summered in Smooth Tomato Cream Sauce

Murg Do Pyaza- Chicken Cooked in Blend of Cashews of Melon Seeds Paste Cream Garnished with Dices of Tomatoes

Chicken Curry Dehati- Authentic style of Chicken Cooked in rich Yellow/Red Gravy

Nizami Murg Methi - Chicken Morsel Flavored with Fenugreek Cooked in Cashew, Onion and Tomato Sauce

Chicken Chettined - Chicken Cooked in Chettinad Spices (South Indian Specialty)

Kozhi Varutha Curry- Chicken Cooked in a Blend Of Coconut, Shallots, Coriander Seeds and Curry Leaves

LAMB:

Lamb Rogan josh- Lamb Cooked in Rich Tomato Gravy Flavored with Mace

Lamb Bhuna- Lamb Cooked with Blend of Spices Tossed in Onion, Tomato and Pepper Batons

Lamb Korma- Lamb Braised in Cashew and Onion Gravy (Royal Delicacy)

Lamb Vindloo- Lamb Cooked with Potato in Vinegary Sauce

Goat

Hara Goat- On the bones goat cooked in Cooked with Spinach

Railways Goat Curry- The most Authentic Goat curry on the Bones

Cod:

Machi Amritsari- Cod Marinated and Chick Pea Batter Fried

Meen Pollicharthu- Cod Cooked in Shallots and Tomatoes Masala

Halibut:

Machi Ajwanini Masala- Halibut Cooked with Masala Flavored with Carom Seeds

Machi Methi Masala- Halibut Cooked in Thick Gravy Flavored with Fenugreek

Fish Tikka Jalfrezi- Morsels of Halibut Cooked in Oven and Finished with Green Pepper Tomatoes

Tanjavur Meen Varuval- Halibut Coated with Chili, Coconut Coriander Paste Cooked Over Griddle

Tawa Fish- Grilled on Tawa this is specialty of southern India

Swordfish:

Kottayam Meen Curry- Spicy Swordfish Curry of Kerala Cooked with Cocum

Goan Fish Curry-Swordfish Simmered in Coconut, Chilies and Tamarind Sauce

Meen Pulhi Kozhambu- Swordfish Simmered with Tamarind Pulp and Spices

Kozhi Malli Peralan- Chicken Cooked in Coriander Flavored Coconut Milk Gravy

Prawns:

Chemmeen Mango Charu- Prawns Cooked in Paste of Coconut Gravy and Mango

Kadai Prawns - Shrimp Cooked with Kadai Spices and Onion Tomato Masala

Prawns Curry- Prawns Cooked with Shallots, Tamarind and Curry Leaves

Prawns Malai Curry- Prawns Cooked with Coconut Milk.

Grilled Prawns- jumbo Prawns Marinated and Cooked in Tandoor Oven

Vegetarian Selection:

Vegetable Jalfrezi- Mix Vegetable in Tomato and Onion Gravy

Gobi Mutter- Cauliflower and Green Peas Cooked in Cashews and Onion Tomato Gravy

Gobi Kashmiri- Cauliflower Cooked in Rich Tomato Gravy

Mixed Vegetable Poriyal- Vegetables Tossed with Shredded Coconut and Curry Leaves

Vendakai More Kozhambhu- Okra Cooked in Tempered Yogurt

Kadai Subzi Stir-fry- Mixed Vegetables Cooked with Kadai Spices

Saag Paneer- Pureed Spinach and Paneer Cooked together with Creamy sauce

Saag- Cooked with Chickpeas or Potato or mix Veg ., or Mushroom

Ajwani Chola- Very flavorful Chick Pea in Sami Masala Sauce

Navrattan Korma- Mix Vegetables Cooked in Cashews, Dried Fruits, Nuts and Poppy seed Gravy

Ginger Masala Bhindi- Okra Tossed in Onion Tomato Masala sautéed with Carom Seeds and Ginger

Paneer Makhni- Paneer Cooked in Tomato and Cashews Sauce Napped with Cream

Jeera Aloo- Potato Tossed with Cumin, Onion and Spices

Aloo Mutter - Potato and Green Peas Cooked in Cashews and Onion Tomato Gravy

Urulai Podimas- Potato Cooked and tossed with Coconut and Curry Leaves

Baigan Bhuna- Cubes of Eggplant Cooked with Onion, Garlic and Ginger

Bagarey Baigan Hydrabadi - Whole Baby Eggplant Cooked in Peanut , Coconut Sauce

Brinjal Bharta- Roasted Eggplant and Peas Cooked with Smoky flavored

Kofta Zaffrani- Dumpling of Cheese and Potatoes Cooked in nutty Saffron Sauce

Mutter Paneer- Peas and Paneer Cooked in Onion, Ginger and Ginger in Creamy Sauce

Sambar- Mix of Lentil Cooked in Sambar Masala with Fresh Veg and Curry Leaves

Avail - Southern specialty of fresh veg.

Dal

Dal Tadka Masala- Mix of Arher Dal (Toor) and Masoor Dal Cooked and Tempered

Dal Bukhara- Whole Ured Lentils and Kidney Beans Cooked with Tomato Puree, Cream and Butter

Chola Ajwani- Chick Peas Cooked with a Blend of Spices

Chola Saag- Chick Peas Cooked with pureed, creamy Spinach

Rice:

Steamed Basmati Rice

Mixed Vegetable Pulao- Rice with Peas and Zeera

Saffron Rice- Rice Cooked with Saffron and nuts

Lemon Rice- South Indian Specialty of rice cooked with Lemon & curry leaf

Coconut Rice/Lemon Rice/ Curd Rice which is served Cold

Kashmiri Mutter Pulao/ Veg Pulao- Rice with either Peas and Nuts or fresh Veg.

Dum Biryani- Prawns, Goat (On the bones), Chicken or Lamb Biryani, Cooked in Lucknowi/ Hydrabadi or Kerala style

Indian Breads:

Plain Paratha

Naan- Garlic/Onion and Coriander/Plain

South Indian Specialty Tawa Paratha

Condiments

Pappadum , Pickle, Onion Chutney, Mint and Coriander Chutney and Tamarind Chutney

Desserts

Gulab Jamun-Milk Solid Dumpling Fried and Soaked in Sugar Syrup

Rasmalai- Milk Solid Poached in Sugar Syrup, Served Flavored Milk

Gajar Ka Halwa - Carrot Pudding

Kesar Phirnee- Saffron Flavored Rice and Milk Pudding Served Cold

Paysam- South Indian Specialty Rice Pudding