



## Punjab Catering Menu

Choose one of the listed packages, then customize your menu based on the choices listed.  
Drinks are additional and are charged per person. Sorry, we don't offer a la carte desserts.  
Please order for a minimum of 30 people

### **Standard Package @ \$19.00/ person**

Includes your choices of vegetarian appetizer, meat entree, and vegetarian entree. Served with naan, rice, and chutneys. .

### **Deluxe Package @ \$26.00/ person**

Includes your choices of meat appetizer, 2 vegetarian appetizers, 2 meat entrees, and 1 vegetarian entree. Served with naan, rice, and chutneys.

### **Premium Package @ \$24.00/person**

Includes your choices of meat appetizer, vegetarian appetizer, 2 meat entrees, and 1 vegetarian entree. Served with naan, rice, and chutneys.

### **Vegetarian Package @ \$20.00/person**

Includes your choices of 2 vegetarian appetizers and 2 vegetarian entrees. Served with naan, rice, and chutneys.

### Vegetarian Appetizers

#### **Vegetable Samosa**

All time favorites of Punjab. Light spicy turnovers stuffed with potatoes and peas

#### **Vegetable Pakoras**

Deep fried assorted vegetable fritters in chick-pea batter

#### **Vegetable Fritters**

#### **Paneer Pakoras**

deep fried home made cheese fritters in chick-pea batter

#### **Aloo Tikki**

Deep fried seasoned potato patties

#### **Aloo Papri**

Spiced potatoes, cucumbers, onions, green peppers and tomatoes with fried wheat wafers, yogurt sauce and sweet and sour tangy sauce

### Vegetarian Entrees

#### **Dal Makhani**

An aromatic marriage of lentils, fresh garlic and ginger

#### **Baingan Bhartha**

A traditional vegetarian specialty of eggplant baked over an open flame, mashed and seasoned with spices, then sauteed with onions and green peas

#### **Saag Paneer**

Home made cheese sauteed with fresh spinach, chopped ginger and garlic cooked in a rich butter sauce

#### **Mutter Paneer**

Homemade cheese gently cooked with tender garden peas and fresh spices

#### **Aloo Gobhi**

Cauliflower and potatoes cooked with tomatoes, onions, herbs and exotic Indian spices

### Non-Vegetarian Appetizers

#### **Meat Samosa**

Light spicy turnovers stuffed with spiced lamb

#### **Chicken Pakora**

deep fried chicken in chick-pea batter

#### **Chicken Fritters**

#### **Chicken Tikka**

Boneless pieces of white meat chicken baked in our Tandoor

#### **Chicken Chaat**

Pieces of white meat chicken, cucumber, onions, green peppers and tomatoes tossed in our sweet and sour tangy sauce topped w/ yogurt

### Non-Vegetarian Entrees

#### **Chicken Tikka Masala**

tomato and light cream with exotic herbs & spices

#### **Chicken Curry**

Our Chef's special blend of herbs and spices

#### **Chicken Vindaloo**

with potatoes in a spicy tomato and onion sauce

#### **Chicken Saagwala**

with freshly chopped spinach in a light butter sauce

#### **Chicken Korma**

in a mild cream sauce with nuts and raisins

#### **Lamb Tikka Masala**

tomato and light cream with exotic herbs & spices

#### **Lamb Curry**

Our Chef's special blend of herbs and spices

#### **Lamb Vindaloo**

with potatoes in a spicy tomato and onion sauce

#### **Lamb Saagwala**

with freshly chopped spinach in a light butter sauce

#### **Lamb Korma**

in a mild cream sauce with nuts and raisins

### Beverages

#### **Assorted Fountain drinks.**

These won't sit well for long periods of time.  
per person. \$1.95

#### **Masala Tea**

Darjeeling tea with spices and milk.  
per person. \$2.95

#### **Mango Juice**

per person. \$2.95

#### **Sweet Lassi**

Sweet yogurt drink.  
per person. \$3.25

#### **Salty Lassi**

Salty yogurt drink.  
per person. \$3.25

#### **Mango Lassi**

Yogurt drink with mango.  
per person. \$3.95