

## Tray Catering Prices

Menu Item	1/3 Tray	½ Tray	Full Tray
<b><u>Appetizers: Served with appropriate sauces</u></b>			
Mixed Pakora / Dahi Vada / Khaman Dhokla	\$39.00	\$50.00	\$94.00
Chaat Papdi	Not Available	\$61.00	\$105.00
Chili Paneer	\$48.00	\$64.00	\$110.00
Chili Chicken	\$53.00	\$70.00	\$124.00
Chicken Tikka / Chicken Seekh Kabab	\$57.00	\$77.00	\$143.00
Lamb Seekh Kabab	\$70.00	\$99.00	\$181.00

	25 – 49 Pieces	50 – 99 Pieces	Over 100 Pieces
Vegetable Samosa/Cut Mirch	\$1.40	\$1.20	\$0.90
Aloo Tikki - 25 pcs minimum	\$0.70	\$0.60	\$0.50
Veg. Cutlet / Spring Rolls	Menu Price	\$0.85	\$0.70
Idly/Vada	\$1.40	\$1.20	\$1.05
<i>Served with Coconut &amp; Tomato Chutney</i>			

### **Entrées**

Legumes	\$39.00	\$49.00	\$88.00
Vegetable Entrées	\$42.00	\$56.00	\$100.00
Paneer Entrées	\$47.00	\$64.00	\$110.00
Chicken Entrées	\$53.00	\$70.00	\$124.00
Lamb Entrées	\$62.00	\$83.00	\$154.00
Shrimp Entrées	\$88.00	\$132.00	\$230.00
Tandoori Chicken- 25 Pieces Minimum	\$1.50 per piece		

### **Rice & Biryani**

Steamed Rice	\$20.00	\$31.00	\$53.00
Vegetable Pulao/Jeera Rice	\$28.00	\$40.00	\$68.00
Fried Rice/ Noodles	\$28.00	\$40.00	\$68.00
Vegetable Biryani	\$44.00	\$58.00	\$105.00
Chicken Biryani	\$48.00	\$66.00	\$116.00
Lamb Biryani	\$57.00	\$77.00	\$138.00
<i>Size of Raita served with Biryani</i>			
	<b>32 Oz.</b>	<b>64 Oz.</b>	<b>1/3 Tray</b>

### **Breads:**

	Below 24 Pieces	25-49 Pieces	Over 50 Pieces
Naan/Paratha	Menu Price	\$1.75	\$1.50

### **Desserts:**

	Below 24 Pieces	25-49 Pieces	Over 50 Pieces
Ras Malai	Menu Price	\$1.75	\$1.50
Gulab Jamun	Menu Price	\$1.30	\$1.15
Gaajar Halwa / Kheer	<b>\$8.00 / lb</b>	<i>*1 lb feeds approximately 5 people</i>	
Moong Dal Halwa	<b>\$10.00 / lb</b>	<i>*3 lb order minimum</i>	

### **Accompaniments:**

Papad	\$0.50 per piece		
Raita	<u>32 Oz.</u> - \$11.00	<u>64 Oz.</u> - \$19.00	<u>1/3 Tray</u> - \$32.00
Kachumber	Not Available	<u>64 Oz.</u> - \$17.00	<u>1/3 Tray</u> - \$30.00
			<u>½ Tray</u> - \$44.00
			<u>½ Tray</u> - \$40.00

### Quantity Planning Guide

<u>Entrées &amp; Appetizers</u>	<u>Rice</u>	<u>Accompaniments</u>	
		<u>Raita</u>	<u>Kachumber</u>
1/3 Tray – serves 20 – 25	1/3 Tray – serves 15 – 20	~ 20	Not Available
½ Tray – serves 30 – 40	½ Tray – serves 25 – 30	~ 40	~ 25
Full Tray – serves 60 – 75	Full Tray – serves 45 – 60	~ 70	~ 40
	<u>Bread</u>	~ 100	~ 70

Above guidelines are estimated based on menus of at least three entrées & appetizers

We suggest 3/4th of a Naan per person  
We suggest 1 Paratha per person

Advanced notice for all catering orders is appreciated

*\*Some items require additional notice*

12/11/2017

## **Rangoli Tray Catering Menu Item Selection**

### **Legumes**

#### Chana Masala

*Chick peas cooked with ginger, garlic, onions, tomatoes, fresh-ground herbs and spices*

#### Dal Makhani

*Lentils and kidney beans cooked with onions, tomatoes, ginger, garlic, herbs, spices and cream*

#### Pakora Kadhi

*Fritters cooked in a sauce made from yogurt & chick pea flour*

#### Sambar

*South Indian Lentil Soup*

#### Tadka Dal

*Yellow lentils cooked with onions, tomatoes, ginger, garlic, whole red peppers, cumin and mustard seeds*

### **Vegetable Entrées**

#### Aloo Gobi Masala

*Potatoes and cauliflower sautéed in a thick gravy with onions, garlic, ginger and spices*

#### Avial

*Mixed vegetables cooked in a yogurt and coconut based sauce*

#### Baghara Baingan

*Whole baby eggplant cooked in a peanut, sesame seed and coconut based sauce*

#### Baingan Bharta

*Eggplant roasted, mashed and cooked with peas, cream and a blend of herbs and spices*

#### Bhindi Masala

*Okra sautéed with onions, tomatoes and a delectable blend of spices*

#### Dum Aloo

*Baby potatoes cooked in a thick tomato and cream based sauce*

#### Malai Kofta

*Potato and cheese balls cooked in an onion, tomato and cream sauce*

#### Masala Aloo

*Baby potatoes cooked with bell peppers & onions in a thick tomato and onion sauce*

#### Navratan Koorma

*Mixed vegetables and cashews cooked in an onion, cashew and cream based sauce*

#### Pav Bhaji (Pav not included in price)

*Toasted dinner rolls served with curried mashed potatoes & other vegetables*

#### Vegetable Jalfrazie

*Stir-fried vegetables cooked in a tomato based gravy with spices*

#### Vegetable Manchurian

*Mixed vegetable fritters sautéed in a celery & soy sauce*

#### Vegetable Tikka Masala

*Mixed vegetables cooked in a thick tomato and cream based sauce*

#### Vegetable Hakka Noodles

*Soft noodles sautéed with assorted diced vegetables, soy sauce & spices*

## **Paneer Entrées**

### Kadai Paneer

*Paneer cheese sautéed with bell peppers, onions and a delicious blend of spices*

### Mutter Paneer

*Paneer cheese cubes cooked with peas in a tomato and cream based sauce*

### Palak Paneer

*Paneer cheese cubes simmered in pureed spinach with spices and cream*

### Paneer Makhani

*Paneer cheese cubes cooked in a mild tomato, onion and cream sauce*

### Paneer Tikka

*Paneer cheese cubes grilled in a clay oven and served with grilled vegetables*

### Shahi Paneer

*Paneer cheese cubes cooked in a tomato, onion, cashew and cream based sauce*

## **Chicken Entrées**

### Butter Chicken

*Marinated chicken grilled in a clay oven, then cooked in a thick onion, tomato and cream sauce*

### Chicken Curry

*Chicken cooked in a tomato and onion sauce with a blend of spices*

### Chicken Koorma

*Chicken cooked with cashews in an onion, cashew and cream based sauce*

### Chicken Tikka Masala

*Marinated chicken breast grilled in a clay oven and cooked in a tomato, onion and cream based sauce*

### Chicken Vindaloo

*Chicken cooked in a hot tomato, pepper and vinegar based sauce with potatoes*

### Kadai Murg

*Chicken cooked with onions and peppers in a thick onion and tomato gravy*

### Murg Dahi Masala

*Chicken cooked with yogurt and a blend of spices*

### Murg Dopiazza

*Chicken cooked with onions, garlic, tomatoes, in a thick sauce*

### Murg Hara Masala

*Chicken cooked with fresh cilantro, mint, green chilies and spices*

### Chettinadu Pepper Chicken

*Chicken cooked with onions and tomatoes in a spicy coconut, pepper and fennel seed gravy*

### Chicken Saag

*Tender Chicken cooked with pureed spinach and a blend of spices*

## **Lamb Entrées**

### Gosht Dopiazza

*Lamb cooked with onions, garlic, tomatoes, in a thick sauce*

### Gosht Hara Masala

*Lamb cooked with fresh cilantro, mint, green chilies and spices*

### Gosht Rogan Josh

*Lamb cooked in an onion and tomato sauce flavored with cardamom*

### Lamb Curry

*Lamb cooked in a tomato and onion sauce with a blend of spices*

### Lamb Koorma

*Lamb cooked with cashews in an onion, cashew and cream based sauce*

### Lamb Vindaloo

*Lamb cooked in a hot tomato, pepper and vinegar based sauce with potatoes*

### Chettinadu Pepper Lamb

*Lamb cooked with onions and tomatoes in a spicy coconut, pepper and fennel seed gravy*

## **Shrimp Entrées**

### Shrimp Curry

*Shrimp cooked in a tomato and onion sauce with a blend of spices*

### Shrimp Koorma

*Shrimp cooked with cashews in an onion, cashew and cream sauce*

### Shrimp Masala

*Shrimp cooked in a thick masala with onions, ginger, garlic and tomatoes*

### Shrimp Vindaloo

*Shrimp cooked in a hot tomato, pepper and vinegar based sauce with potatoes*