

The background of the entire page is a large, colorful rangoli design. It features a central yellow area with a red spiral, surrounded by various shades of pink, orange, and grey. The design is framed by a black border with a white floral pattern.

RANGOLI

RANGOLI

CATERING

Adding Flavor to your Events

Premium Catering Menu

RANGOLI

Premium Catering Menu

RANGOLI

Hors D' Oeuvres

Vegetarian Tray-passed

Pick One from this Category

Kala Chana Hummus Cones

Pureed black lentils mixed with spices & placed in a savory cone

Kala Chana Hummus Bites

Pureed black lentils mixed with spices served on pita chips

Vegetable Cones

Savory mini cones filled with a creamy blend of spices & roasted vegetables

Chaat Papdi Canapé

A bite sized wafer topped with potatoes, chick peas, yogurt, chaat masala & mint & cilantro chutney

Masala Corn

Tortilla Chip filled with a zesty blend of corn & spices

Pav Bhaji Bites

Mini toasted dinner rolls served with curried mashed vegetables topped with red onions & pomegranate seed (seasonal)

Stuffed Potatoes

Potato halves scooped and stuffed with sautéed mushrooms, spinach, onions and cheese topped with chutney

Vegetable Shashlik

Vegetables & paneer cheese marinated in garlic oil & spices & grilled on a skewer

Khumbi Aloo

Potato halves scooped & stuffed with sautéed mushrooms & onions topped with a blend of cream cheese & chutney

Paneer Quiche

Mini quiche filled with mildly spiced paneer cheese & bell peppers

Rice Pakora Canapé

Crisp rice pakora medallion topped with a green mango, red pepper & onion salad

Fruit Shashlik

Lightly seasoned fruit kababs

Paneer Tikka Tacos

Paneer cheese slivers sautéed with onions, peppers wrapped in mini naan with chutney

Masala Corn Scoops

Seasoned corn kernel, tossed with cilantro, peppers and onions served in corn scoops garnished with sour cream

Bhel Canapé

Puffed Rice salad served in crisp semolina shells topped with chutneys & sev noodles



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RANGOLI

Meat & Seafood Tray-passed

Pick One from this Category

Chicken Satay

Chicken marinated in a Thai paste, grilled on a wooden skewer & served with a peanut sauce

Chicken Canapé

Mini filo shell filled with a creamy blend of chicken & spices

Coconut Garlic Shrimp

Shrimp sautéed with chopped garlic, coconut milk & lemon juice

Spicy Cilantro Shrimp

Large shrimp marinated in zesty cilantro chili pepper and minced garlic

Lamb Chops

Marinated with fresh mint, lemon juice & a blend of spices then slow roasted in a tandoor

Lamb Lollipop

Griddle-seared, spicy minced lamb medallion on a skewer

Rava Shrimp

Butterfly shrimp coated with cream of wheat, fried to a golden crisp & served with spicy mango dip

Spicy Sesame Chicken

All natural chicken, fried with a light batter and tossed in spicy sesame sauce

Shrimp Canapé

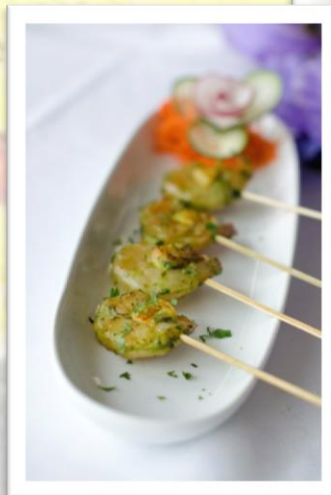
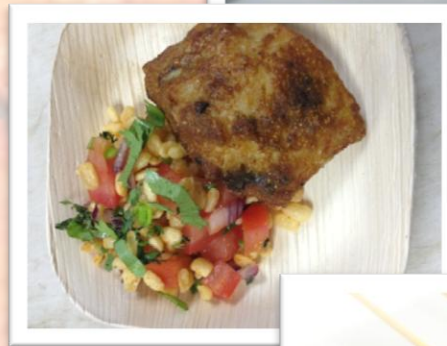
Shrimp tossed with a curry mayo, served on crisp crackers

Tava Machchi Canapé

Griddle-seared tilapia nuggets served on a bed of fried moong lentil salad

Spicy Pineapple Shrimp Skewers

Griddle-seared shrimp and pineapple skewers, marinated in a spicy cilantro sauce



Premium Catering Menu

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Veg. Appetizer Station

Pick any two from this Category

Spinach & Paneer Puffs

Spinach & paneer cheese wrapped in a pastry puff & baked.

Gobi 65

Marinated cauliflower sautéed with chili peppers & curry leaves

Spinach Pinwheels

Chopped spinach sautéed with onions & spices wrapped in a pastry puff & baked

Potato Pinwheel

Potatoes mashed with spices then wrapped in a pastry puff & baked.

Spinach & Paneer Pinwheels

Spinach & paneer wrapped in a pastry puff & baked.

Paneer 65

Marinated paneer sautéed with chili peppers & curry leaves

Sesame Pepper Paneer/Baby Corn

Marinated & batter-fried paneer cheese / baby corn sautéed with peppers, onions & sesame seeds in a spicy sauce

Silver Dollar Adai

Mini lentil pancakes with South-Indian spices

Moong Dal Chila

Lentil pancakes topped with onions, tomatoes, ginger, peppers & cilantro

Spinach Paneer Chaurasia

Savory fried pastry filled with seasoned spinach & grated paneer cheese

Samosa Chaurasia

Savory fried pastry filled with lightly seasoned potatoes & peas

Spinach Paneer Escalopes

Paneer cheese slices lined with seasoned chopped spinach & onions, crumb-fried

Sesame Paneer Croquette

Sesame encrusted paneer cheese croquette, fried crisp

Mungora

Lentil patties flavored with pomegranate seeds & other spices

Hara Bhara Cutlet

Savory fried patties made with spinach, cilantro, peas & potatoes

Mixed Pakora

Fritters made with a blend of diced vegetables fritters, chickpea flour & spices

Stuffed Croquette

Crumb-fried vegetable croquette with a cream cheese core

Chutney Sandwiches

Assorted sandwiches with mint & tomato chutney

Cucumber & Mint sandwiches

Sliced cucumbers spread with a cream cheese blend, sandwiched between slices of white bread

Cut Mirch

Banana peppers stuffed with a tangy blend of peanuts, sesame seeds & tamarind, then batter-fried

Grilled Vegetable Sandwich

Grilled with chutney, cheese, potatoes, bell peppers, onions & tomatoes

Khumbi Paneer

Paneer cheese slices lined with seasoned chopped mushroom & onions, crumb-fried

Achari Paneer Tikka

Paneer cheese marinated in yogurt & pickling spices, baked in a clay oven & served with grilled vegetables

Paneer Tikka

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

Khandvi

Rolls made from chick pea flour, tempered with mustard seeds, & garnished with cilantro and coconut flakes

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Vegetable Cutlet

Mixed vegetable patties, crumb-fried

Kasoori Paneer Tikka

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

Hariyali Paneer Tikka

Paneer cheese marinated with cilantro, mint, chili peppers, lemon juice and grilled in a clay oven

Galaoti Kabab

Griddle - Seared, smoked vegetable patties

Chili Paneer

Paneer cheese cubes, batter-fried and sautéed with bell peppers, onions, chili sauce and soy sauce

Vegetable Manchurian

Mince vegetable dumplings sautéed with soy and celery sauce

Chaat Papdi

Crisp wafers topped with chick peas, potatoes, yogurt, tamarind chutney, cilantro, etc.



Meat Appetizer Station

Pick any two from this Category

Achari Tikka

Chicken breast marinated in yogurt & pickling spices, then grilled in a clay oven

Lal Murg Tikka

Chicken marinated with red chili paste, yogurt & fresh cilantro, grilled in a clay oven

Chicken 65

Marinated chicken pieces sautéed with chili peppers & curry leaves.

Chicken Manchurian

Chicken fritters sautéed in a celery & soy sauce.

Chicken Seekh Kabab

Minced chicken breast kababs grilled in a clay oven

Murg Malai Tikka

Chicken breast marinated in yogurt, sour cream, ginger, cilantro & a mild blend of spices.

Murg Methi Kabab

Chicken marinated in yogurt, fenugreek leaves spices & grilled in a tandoori oven

Hariyali Murg Tikka

Chicken marinated with yogurt, cilantro, mint & chili peppers, grilled in a clay oven

Paras Murg Kabab

Chicken marinated with fenugreek leaves, garlic, saffron & chili powder then grilled in a clay oven

Turkey Momo

Steamed wontons filled with minced turkey breast, cooked Nepalese style

Chatpata Murg Tikka

Chicken marinated with a house blend of zesty spices & yogurt, clay oven grilled

Murg ke Sooley

Chicken marinated with yogurt, ginger, garlic, cloves, chili powder & roasted

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Sichuan Chicken Tikka

Chicken marinated in a spicy chili, onion and celery sauce, grilled in a clay oven

Murg Banjara Tikka

Chicken marinated with cilantro, roasted peanut paste, yogurt & a blend of spices, then grilled in a clay oven

Sesame Pepper Chicken

Chicken marinated with black pepper, sautéed with herbs, sesame seeds, bell peppers, onions & spices

Murg Tikka Kaali Mirch

Bite-sized chicken marinated with black-pepper, yogurt, cilantro & roasted

Anari Kabab

Lamb marinated in pomegranate juice & a blend of spices then grilled in a clay oven

Boti Kabab

Marinated lamb grilled in a clay oven

Keema Chaurasia

Deep-fried savory pastry filled with a zesty corn & lamb filling

Shaami Kabab

Fried minced lamb and lentil patties

Keema Samosa

Deep-fried savory pastry filled with mildly spiced, minced lamb & peas.

Lamb Seekh Kabab

Spicy minced lamb kababs grilled in a clay oven

Shikhampuri Kabab

Minced lamb & lentil kababs stuffed with chopped almonds, onions, eggs & cilantro

Seafood Appetizer Station

Available at additional cost

Coconut Garlic Shrimp

Jumbo shrimp sautéed with minced garlic, coconut milk and a touch of butter

Cajun Shrimp

Batter fried shrimp seasoned with Cajun spices

Shrimp Manchurian

Shrimp fritters sautéed in a celery & soy sauce

Tandoori Jhinga

Shrimp marinated with yogurt, oil & spices & grilled in a clay oven

Amritsari Fish Pakora

Mahi mahi nuggets dipped in a spicy batter with ajowain and fried crisp

Fish Tikka

Marinated bite-sized chunks of mahi mahi, grilled in a clay oven

Shrimp Pakora

Shrimp dipped in zesty chick pea flour and ajowain batter and deep fried

Spicy Cilantro Shrimp

Jumbo shrimp sautéed with garlic and spicy cilantro and chili pepper sauce

Jhinga Til Tinka

Skewered shrimp marinated with cheese, sour cream and encrusted with sesame seeds, fried crisp



Premium Catering Menu

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Vegetarian Entrées

Dal / Legumes

Pick one from this Category

Dal Makhani

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

Chana Masala

Chick peas cooked with ginger, garlic, onions, tomatoes & fresh-ground herbs

Chole

Chick peas cooked with onions, tomatoes, ginger, garlic, fresh ground herbs & spices in a dark sauce

Dosekai Pappu

Lentils & squash cooked with onions, ginger, garlic, mustard seeds, & chilies

Mango Dal

Yellow lentils cooked with cut green mangoes & spices

Panchratan Dal

Mixed lentils slow-cooked with herbs & spices

Pakora Kadhi

Vegetable fritters cooked in a sauce made from yogurt & chick pea flour

Palak Dal

Yellow lentils cooked with chopped spinach, ginger, garlic, onions & tomatoes

Rajma

Kidney beans cooked with onions, tomatoes, ginger, garlic, cilantro & spices

Tadka Dal

Yellow lentils cooked with tomatoes, onions, curry leaves, cumin & mustard seed

Urad Chana Dal

White lentils & yellow split lentils cooked with onions, tomato, ginger, garlic & fresh ground spices

Vegetable & Paneer

Pick any three from this Category

Achari Baingan

Eggplant cooked with spices & a hint of fennel seed

Aloo Dillwala

Baby potatoes sautéed with butter & dill

Aloo Gobi Masala

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

Rassewale Aloo

Potatoes cooked in tomato and onion sauce with curry leaves, ginger & garlic

Avial

Mixed vegetables cooked in a yogurt & coconut based sauce

Baby Corn Spinach

Baby corn cooked with pureed spinach in a cream based sauce

Badal Jaam

Sliced eggplant topped with spicy tomato sauce, baked, topped with seasoned yogurt

Baghara Baingan

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

Baingan Bharta

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

Bharleli Vangi

Baby eggplant stuffed with a blend of peanuts & spices, then cooked in an onion based gravy

Bhindi Fry

Cut okra sautéed with chili peppers, curry leaves, mustard seeds & whole red chilies

Bhindi Masala

Okra sautéed with onions, tomatoes & a delectable blend of spices

Premium Catering Menu

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Chana Saag

Chick peas cooked with pureed spinach, cream & spices

Chowgra

Potatoes, cauliflower, carrots, beans & peas cooked with yogurt, onions & a blend of spices

Dum Aloo

Baby potatoes cooked in a delicious tomato & cream sauce

Kadai Paneer

Paneer cheese sauteed with bell peppers, onions & a delicious blend of spices

Kadai Mushroom

Mushrooms sauteed with bell peppers, onions & a delicious blend of spices

Kasoori Gobi

Cauliflower marinated with fenugreek leaves, yogurt & spices, then sautéed in a wok.

Masala Aloo

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

Malai Kofta

Potato & cheese balls cooked in an onion, tomato & cream sauce

Methi Malai Mutter

Peas cooked with fenugreek leaves in an onion, cashew & cream based sauce

Methi Paneer

Paneer cheese cubes cooked in an onion, cashew & cream sauce with fenugreek leaves

Mutter Paneer

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

Mirchi ka Salan

Chili peppers cooked in a sesame seed, coconut & peanut sauce

Mixed Kathor

Mixed lentils & beans in a tomato based sauce

Mutter Mushroom

Mushrooms & peas cooked in an onion & tomato based sauce

Nargisi Aloo

Potato halves stuffed with a blend of vegetables, nuts, & cheese & cooked in a tomato & onion sauce

Navratan Koorma

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

Palak Paneer

Paneer cheese cubes simmered in pureed spinach with spices & cream

Paneer Butter Masala

Paneer cheese cubes cooked in a delectable sauce made with cashews, onions, tomatoes, butter & roasted fenugreek

Paneer Jalfraze

Julienne slices of paneer cheese & stir fried vegetables cooked in a tomato based sauce

Paneer Hara Koorma

Paneer cheese cubes & cashews cooked in an onion, cilantro, cashew & cream sauce

Paneer Lababdar

Paneer cheese cubes cooked in a zesty gravy made with sauteed onions, tomatoes, dried fenugreek & cream

Paneer Makhani

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

Shahi Meva

Almonds, pistachios, cashews, raisins & pineapples cooked in a rich tomato & cream sauce

Shahi Paneer

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

Shaam Savera

Spinach & paneer cheese balls cooked in an onion, tomato & cream sauce

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Spinach Corn Curry

Spinach & creamed corn cooked in an onion & cream based sauce

Stuffed Peppers

Mini sweet peppers filled with paneer cheese and corn filling, oven baked

Subzi Tandoori

Oven-roasted medley of zesty marinated vegetables

Tava Sabzi

Griddle seared vegetables with a blend of spices

Undhiu

Mixed vegetables & fritters cooked with fresh-ground spices & herbs

Vegetable Jalfrazie

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

Vegetable Kofta Curry

Mixed vegetable & cheese balls cooked in a tomato & cream sauce

Vegetable Tikka Masala

Mixed vegetables cooked in a thick tomato & cream based sauce

Zafrani Kofta

Lotus root and paneer cheese dumplings served in a saffron, almond & onion sauce



Meat/Seafood Entrées

Chicken & Lamb

Pick any two from this Category

Chicken Hyderabadi

Chicken cooked in a zesty sauce

Chicken Kofta Curry

Minced chicken balls cooked in an onion & tomato gravy

Chicken Koorma

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

Chicken Vindaloo

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

Gongura Chicken

Chicken cooked with puréed Gongura leaves & a tangy blend of spices

Murg Dopiazza

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

Bharwan Murg Seena

Chicken breast stuffed with paneer cheese, minced chicken & nuts served in a saffron, almond, onion & cream sauce

Murg Makhan Masala

Marinated chicken breast grilled in a clay oven & cooked in a tomato, cashew, onion & cream sauce

Murg Avadh Koorma

Chicken cooked with sliced almonds in a delicious onion, cashew & yogurt sauce

Murg Saagwala

Tender chicken cooked with puréed spinach and a blend of spices

Kadai Murg

Boneless chicken cooked with bell peppers & onions in a tangy masala

Murg Dahi Masala

Chicken cooked with yogurt & a blend of spices

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Murg Dopiazza

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

Murg Hara Masala

Chicken cooked with fresh cilantro, mint, green chilies & spices

Nargisi Kofta

Minced lamb wrapped around boiled egg & cooked in a tomato & onion gravy

Gongura Lamb

Lamb cooked with chopped Gongura herb & a tangy blend of spices

Gosht Achari

Lamb cooked with spices & a hint of fennel seed

Kadai Gosht

Lamb cooked with bell peppers & onions in a tangy masala

Gosht Dopiazza

Lamb sautéed with onions, garlic & tomatoes

Gosht Vindaloo

Lamb cooked with potatoes in a spicy red chili and vinegar sauce

Seafood

Available at additional cost

Shrimp Curry

Large shrimp cooked in tomato and onion sauce

Shrimp Jalfrazie

Shrimp cooked with stir-fried vegetables in a tomato based gravy

Shrimp Koorma

Shrimp cooked with cashews in an onion, cashew & cream sauce

Shrimp Masala

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

Jhinga Saagwala

Shrimp cooked with pureed spinach & spices

Shrimp Vindaloo

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

Goan Fish Curry

Whitefish cooked Goan style with a delicious blend of spices & coconut milk

Tava Machchi

Marinated tilapia, griddle-seared and served on a bed of sliced onions and baby spinach



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Rice & Biryani

Pick one from this Category

Carrot Pulao

Basmati rice cooked with carrots, cashews, cloves, cardamom, bay leaves, etc.

Chicken Biryani

Basmati rice cooked with chicken, vegetables, cashews & whole spices

Gosht Biryani

Basmati rice cooked with lamb, vegetables, cashews & whole spices

Hyderabadi Chicken Biryani

Basmati rice slow-cooked with chicken, cilantro, mint, saffron & whole spices

Hyderabadi Lamb Biryani

Basmati rice slow-cooked with lamb, cilantro, mint, saffron & whole spices

Hyderabadi Vegetable Biryani

Basmati rice slow-cooked with cilantro, mint, saffron & whole spices

Jeera Rice

Basmati rice seasoned with cumin seed, bay leaves, cloves, cardamom, etc.

Kale Moti Biryani

Basmati rice slow cooked with kala chana, potato, mint, yogurt & a blend of spices

Kashmiri Pulao

Saffron flavored basmati rice cooked with vegetables, nuts & raisins

Masale Bhath

Basmati rice cooked with vegetables, ground & whole spices

Mint Rice

Basmati rice cooked with mint, cashews, fried onions & spices

Peas Pulao

Basmati rice cooked with peas, cashews, cloves, cardamom, bay leaves, etc.

Pudina Pulao

Basmati rice cooked with mint, cashews, fried onions & spices

Saffron Rice

Basmati rice flavored with saffron, cashews & whole spices

Vegetable Biryani

Basmati rice cooked with vegetables, cashews & whole spices

Vegetable Pulao

Basmati rice cooked with peas, carrots, cashews, cloves, cardamom, bay leaves, etc.

Breads

Pick any two from this Category

*Made fresh on-site**

Bhature

Deep fried white bread, fresh & soft

Garlic Naan

Garlic flavored, leavened white bread

Methi Paratha

Pan-fried wheat bread flavored with fenugreek leaves

Missi Roti

Pan-fried bread made from lentil flour

Naan

Leavened white bread baked in a clay oven

Pudina Naan

Naan flavored with fresh chopped mint

Onion Kulcha

Leavened white bread stuffed with chopped onions & cilantro

Paratha

Pan-fried wheat bread

Lachcha Paratha

Layered, pan-fried wheat bread

Poorie

Deep-fried whole wheat bread

Pudina Paratha

Pan-fried wheat bread flavored with mint

Rumali Roti

Very thin white bread stretched & cooked over an inverted wok

Premium Catering Menu

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Accompaniments

Yogurt Sides

Pick one from this Category

Cucumber Raita

Pineapple Raita

Eggplant Raita

Palak Raita

Hyderabadi Dahi Chutney

Dahi Bhalle

Dahi Pakori

Salads, Papad, Pickle

Pick one of each

Kachumber

Sliced Salad

Beet, Carrot & Coconut Salad

Kala Chana Salad

Fried Papad

Roasted Papad

Appalam

Mango Pickle

Mixed Pickle

Carrot & Green Chili Pickle

Lime Pickle

Green Chili Pickle

Desserts

Pick any two from this Category

Angoor Rabdi

Cheese dumplings in a milk & cream syrup flavored with pistachio & cardamom

Chum Chum

Saffron flavored paneer cheese dumplings coated in coconut flakes

Doodhi Halva

Grated opo squash cooked with butter & milk, sweetened & garnished with nuts

Falooda Kulfi

Traditional Indian ice cream, flavored with pistachio & cardamom, topped with sweetened noodles

Gajar Halwa

Grated carrots cooked with butter & milk, sweetened & garnished with nuts

Gulab Jamun

Dough & cheese balls soaked in rose flavored syrup

Jalebi

Deep-fried dough swirls soaked in syrup

Kaju Draksh Kulfi

Raisin & cashew ice cream

Kheer

Rice pudding garnished with coconut flakes & an assortment of nuts

Kesar Pista Ice Cream

Premium Ice Cream flavored with saffron & pistachio

Malai Kulfi

Traditional Indian ice cream

Mango Ice Cream

Premium ice cream flavored with mango

Mango Kulfi

Traditional Indian ice cream, made with sweetened mango

Moong Dal Halwa

Moong dal cooked with butter & milk solids, sweetened & garnished with nuts

Pistachio Kulfi

Traditional Indian ice cream, flavored with pistachio & cardamom

Ras Malai

Paneer cheese dumplings in a milk & cream syrup flavored with pistachio & cardamom

Shrikhand

Strained yogurt, sweetened & flavored with saffron

Premium Catering Menu

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Appetizer Action Stations

Available at additional cost

Aloo Tikki Chole

Samosa Chaat

Pav Bhaji

Chaat Station

Khasta Gappe

Raj Kachori

Sliders

Kaathi Rolls

Grilled Pineapple & Lychee Salad

U-Make Soup Station

Bruschetta Station



Dessert Action Stations

Available at additional cost

Malpua & Ice Cream/Rabdi

Jalebi Rabdi

Tawa Halwa

Ice Cream / Kulfi Bar

Plated Desserts

Available at additional cost

Mango Delight

Two-layered Kulfi (multiple flavor choices)

Rangoli Passion

Ras Malai with Caramelized Pear

Plated Salads

Available at additional cost

Mango Papaya Salad

Diced papaya and Green mangoes in a tangy dressing, served in lettuce bowls

Rangoli Garden Salad

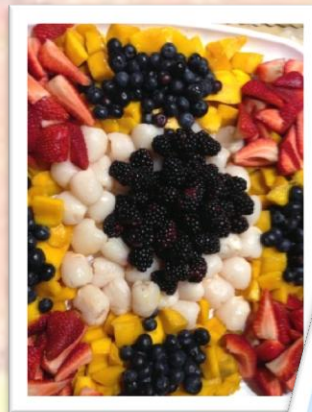
Field greens, pecans, grape tomatoes & carrots drizzled with spicy mango dressing

Sprouted Moong Salad

Sprouted lentils mixed with vegetables and tossed in a zesty dressing

Grilled Pineapple & Lychee Salad

Grilled fruit, red bell peppers, poblano peppers tossed with cilantro, serrano and mango dressing



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CONTACT US

For more information or to schedule an appointment, please contact:

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