



725 W Golf Rd  
Hoffman Estates, IL 60169

**(847) 519 0445**

[INDIAHOUSECHICAGO.COM](http://INDIAHOUSECHICAGO.COM)

DEAR CUSTOMER,

India House Catering, an award-winning catering service, has opened a brand new state-of-the-art catering kitchen in Hoffman Estates, IL. We are currently catering in Chicago, its suburbs, and various parts of the Midwest.

With over 26 years of experience in catering, India House serves many types of occasions, including: Weddings, Receptions, Anniversaries, Birthdays, Professional Conferences, Reunions, and more!

We are the only Indian caterer to specialize in: North Indian, South Indian, Gujarati, Swaminarayan/Jain, Indian Chinese, and Fusion Cuisine. Our dedicated team helps ease the burden of planning an event with menu planning, vendor selection, and tastings.

We are recognized at all major hotels in the Chicagoland area, such as Westin-Itasca, Marriot- Schaumburg, Renaissance-Schaumburg, Hilton-Chicago, Rosemont Convention Center, and many other locations. We cover complete food preparation and presentation and coordinate the details with venues so your catering your food is as seamless as possible.

Our experienced team is looking forward to serving you from the planning stage through the day of the event so you and your guests can enjoy your event. We thoughtfully tailor our services to your preferences so each event is as magical as you can imagine it. Please give us the opportunity to cater your event.

– Our Master Chefs can't wait to share their food with you and your guests

## **EVENT PLANNING AND INFORMATION**

- 1 Catering Pricing Valid for Minimum 100 Guests!**
- 2 Menus are priced on per Item per Person**
- 3 We deliver! For \$150 within a 25 mi radius + \$3 per mile after**
- 4 Kitchen Help available for \$250 per helper, #. of staff based on menu selections and variety**
- 5 Family Style Utensils available for \$60 per Table**
- 6 Family style and plated style will be an additional \$7 charge per person**
- 7 All Live Stations will be an additional \$200 - Upon Availability**
- 8 Halal meat available upon request only**
- 9 We can arrange for your choice of Festival Mithai from local sweet shops for \$4**
- 10 Any choice of different presentation of food will be considered as an additional charge (martini glass, shot glass)**
- 11 All prices shown are available only for Chicagoland Area**  
**For Assistance in planning your event, or to schedule an appointment please contact us today at: (847) 519-0445 or indiahouse17@gmail.com**

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**Catering Info**  
**Office Info**  
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# INDIA HOUSE APPETIZERS/ TANDOORI

## 1. Seafood

### 1. Shrimp

1. Shrimp Pakora
2. Shrimp Tawa Fry
3. Shrimp Pepper Fry
4. Shrimp 65
5. Calamari Pakora

### 2. Fish

1. Fish Pakora
2. Fish Koliwara
3. Fish Amritsari
4. Fish Tawa Fry
5. Fish 65

## 2. Chicken

1. Chicken Pakora
2. Chicken Keema Samosa
3. Chicken Pepper Fry
4. Chicken 65

## 3. Lamb

1. Lamb Keema Samosa
2. Lamb Shami Kabab

## 4. Paneer

1. Paneer Pakora
2. Paneer Tawa Fry
3. Paneer 65

## 5. Potato

1. Aloo Pakora
2. Aloo Tikki
3. Aloo 65

## 6. Veg

1. Onion Pakora
2. Spinach Pakora
3. Chili Pakora
4. Veg Samosa
5. Veg Cutlets
6. Papad Rolls

## 7. Tandoori Seafood

### 1. Shrimp

1. Shrimp Tikka
2. Shrimp Hariyali Tikka

### 2. Fish

1. Fish Tikka
2. Fish Hariyali Tikka

## 8. Tandoori Chicken

1. Chicken Tandoori
2. Chicken Drumsticks
3. Chicken Tikka
4. Chicken Hariyali Tikka
5. Chicken Achari Tikka
6. Chicken Malai Tikka
7. Chicken Reshmi Kabab
8. Chicken Lahsooni Kabab
9. Chicken Seekh Kabab

## 9. Tandoori Lamb

1. Lamb Boti Kabab
2. Lamb Seekh Kabab
3. Rack of Lamb Chops

## 10. Tandoori Paneer

1. Paneer Tikka
2. Paneer Hariyali Tikka

## 11. Tandoori Potatoes

1. Aloo Tikka

## 12. Tandoori Veg

1. Tandoori Cauliflower
2. Veg Seekh Kabab
3. Veg Hara Bhara Kabab

## 13. Condiments

1. Mint Sauce
2. Tamarind Sauce

# INDIA HOUSE MAIN COURSE (LUNCH/DINNER)

## 1. Seafood

### 1. Shrimp

1. Shrimp Curry
2. Shrimp Makhani
3. Shrimp Tikka Masala
4. Shrimp Chili Masala
5. Shrimp Pudina Masala
6. Shrimp Bhuna
7. Shrimp Kadhai
8. Shrimp Korma
9. Shrimp Madras
10. Shrimp Chettinad
11. Shrimp Malabar
12. Shrimp Goa Curry
13. Shrimp Vindaloo
14. Shrimp Palak

### 2. Fish

1. Fish Curry
2. Fish Makhani
3. Fish Tikka Masala
4. Fish Chili Masala
5. Fish Pudina Masala
6. Fish Bhuna
7. Fish Kadhai
8. Fish Korma
9. Fish Madras
10. Fish Chettinad
11. Fish Malabar
12. Fish Goa Curry
13. Fish Vindaloo
14. Fish Palak

### 2. Egg

1. Egg Curry
2. Egg Chili Masala
3. Egg Aloo Masala
4. Egg Bhurjee

## 3. Chicken

1. Desi Chicken Curry
2. Chicken Curry
3. Chicken Makhani
4. Chicken Tikka Masala
5. Chicken Chili Masala
6. Chicken Pudina Masala
7. Chicken Methi
8. Chicken Bhuna
9. Chicken Kadhai
10. Chicken Korma
11. Chickem Madras
12. Chicken Chettinad
13. Chicken Malabar
14. Chicken Xacutti
15. Chicken Vindaloo
16. Chicken Keema
17. Chicken Kofta
18. Chicken Palak

## 4. Lamb

1. Lamb Curry
2. Lamb Boti Kabab Masala
3. Lamb Chili Masala
4. Lamb Pudina Masala
5. Lamb Bhuna
6. Lamb Kadhai
7. Lamb Korma
8. Lamb Madras
9. Lamb Chettinad
10. Lamb Malabar
11. Lamb Xacutti
12. Lamb Vindaloo
13. Lamb Keema
14. Lamb Kofta
15. Lamb Palak

## 5. Goat

1. Goat Curry

## INDIA HOUSE MAIN COURSE (LUNCH/DINNER)

### 6. Dal

1. Dal Makhani
2. Dal Banjara
3. Dal Palak

### 7. Channa

1. Channa Masala
2. Channa Aloo
3. Channa Palak

### 8. Corn

1. Corn Methi Malai
2. Corn Palak

### 9. Paneer

1. Paneer Makhani
2. Paneer Tikka Masala
3. Paneer Chili Masala
4. Paneer Pudina Masala
5. Paneer Mattar
6. Paneer Palak
7. Paneer Kadhai
8. Paneer Takatak
9. Paneer Bhurjee
10. Malai Kofta

### 10. Potatoes

1. Aloo Curry
2. Aloo Jeera
3. Aloo Mattar
4. Aloo Methi
5. Aloo Ghobi
6. Aloo Palak
7. Aloo Achari
8. Aloo Mumbai
9. Aloo Jaipuri
10. Aloo Amritsari
11. Aloo Tawa Fry

### 11. Veg

1. Mushroom Curry
2. Mushroom Palak
3. Mushroom Kadhai
4. Cauliflower Dry
5. Cauliflower Peas
6. Palak Masala
7. Palak Peas
8. Veg Curry
9. Veg Korma
10. Veg Jhalfrezie
11. Veg Kadhai
12. Veg Tawa Fry
13. Kadhi Pakora
14. Baingan Bhartha
15. Okra Masala
16. Hyd Baingan Ka Salar
17. Hyd Mirchi Ka Salan

## INDIA HOUSE MAIN COURSE (LUNCH/DINNER)

### 12. Rice

#### 1. Rice

1. White Rice
2. Saffron Rice
3. Jeera Rice
4. Palak Rice
5. Peas Pulao
6. Mushroom Pulao
7. Veg Pulao

#### 2. Veg

1. Veg Biryani

#### 3. Chicken

1. Chicken Biryani
2. Hyd Chicken Biryani

#### 4. Lamb

1. Lamb Biryani
2. Hyd Lamb Biryani

#### 5. Goat

1. Goat Biryani
2. Hyd Goat Biryani

### 6. Bread

1. Naan
2. Onion Naan
3. Garlic Naan
4. Paneer Naan
5. Tandoori Roti
6. Tawa Roti
7. Roomali Roti
8. Tawa Paratha
9. Paratha
10. Lachha Paratha
11. Aloo Paratha
12. Pudina Paratha
13. Methi Paratha
14. Poori
15. Bhatoora

### Mix & Match

### 14. Condiments

1. Salad
2. Raita
3. Papad
4. Achar

# BOMBAY CHOPSTICKS APPETIZERS

## 1. Sea Food

1. Shrimp Dynamite Pepper Salt
2. Calamari Salt N Pepper

## 2. Fish

1. Fish Chili Garlic
2. Fish Pepper N Salt
3. Fish Hakka Style
4. Fish Szechwan Pepper
5. Fish Pan Fried Thai Style

## 2. Chicken

1. Chicken Chili Dry
2. Chicken Manchurian Dry
3. Chicken Lemon Pepper
4. Chicken Drumsticks
5. Chicken Lollipops

## 3. Lamb

1. Lamb Meat Balls Teriyaki Style
2. Lamb Meat Balls Seven Spiced

## 4. Paneer

1. Paneer Chili Dry
2. Paneer Hakka Style
3. Paneer Lemon Pepper
4. Paneer Szechwan Pepper

## 5. Tofu

1. Tofu Crispy Chili
2. Tofu Crispy Salt N Pepper

## 6. Potatoes

1. Potatoes Chili
2. Potatoes Crispy Honey Chili

## 7. Veg

1. Golden Fried Baby Corn
2. Veg Spring Rolls
3. Mushroom Black Pepper
4. Cauliflower Chili Garlic
5. Cauliflower Manchurian Dry
6. Veg Balls In Manchurian Dry
7. Veg Balls Szechwan Style
8. Veg Seven Spice Honey Glazed Crispy
9. Chinese Bhel

## 8. Condiments

1. Sweet Chili Sauce
2. Chili Garlic Sauce
3. Chili Momo Sauce
4. Spicy Garlic Mayonnaise Momo Sauce
5. Soya Sauce
6. Green Chili Sauce
7. Red Chili Sauce
8. Chili Vinegar



# BOMBAY CHOPSTICKS MAIN COURSE (LUNCH/DINNER)

## 1. Seafood

### 1. Shrimp

1. Shrimp in Thai Curry (Red/Green)
2. Shrimp in a Sauce of your Choice

### 2. Fish

1. Fish Chili Dry or Sauce
2. Fish in a Sauce of your Choice

## 2. Chicken

1. Chicken Chilli Dry or Sauce
2. Chicken Kung Pao
3. Chicken Singapore Style
4. Chicken in Thai Curry  
(Red, Yellow, Green)
5. Chicken in a Sauce of your Choice

## 3. Lamb

1. Lamb Meatball in Sauce of Choice

## 4. Paneer

1. Paneer Chilli in Sauce
2. Paneer Kung Pao
3. Paneer Hot N Spicy Corn

## 5. Tofu

1. Tofu Chef's Special
2. Tofu Braised in Hunan Sauce

## 6. Potatoes

1. Baby Potatoes Diced  
in Sauce of Choice
2. Baby Potatoes Thai Style

## 7. Veg.

1. Cauliflower in a Sauce of Choice
2. Stir Fried Kung Pao Veg
3. Asian Veg Seven Spice Flavour
4. Veg in Thai Curry  
(Red, Yellow, Green)
5. Veg Balls in a Sauce of Choice
6. Kung Pao Eggplant
7. Eggplant Singapore Style
8. Spicy Eggplant Roast Garlic

## 8. Rice

### 1. Veg

### 2. Chicken

### 3. Mixed

1. Bombay Chopsticks Hakka Fried Rice
2. Szechwan Fried Rice
3. Dang Dang Rice
4. Seven Spice Fried Rice
5. Burned Garlic Fried Rice
6. Corn Red Cabbage Ginger Fried Rice
7. Veg Fried Rice
8. Chicken Fried Rice
9. Shrimp Fried Rice

## 9. Noodles

### 1. Veg

### 2. Chicken

### 3. Mixed

1. Bombay Chopsticks Hakka Noodles
2. Chilli Garlic Noodles
3. Spicy Dang Dang Noodles

## 10. Sauces of your choice

1. Black Pepper Sauce
2. Szechwan Sauce
3. Manchurian Sauce
4. Chilli Garlic Sauce
5. Sweet Garlic Sauce
6. Tomato Chilli Garlic Sauce
7. Mongolian Sauce
8. Orange Sauce

## 11. Condiments

1. Soya Sauce
2. Green Chilli Sauce
3. Red Chilli Sauce
4. Chilli Vinegar

# GUJARATI BREAKFAST - APPETIZERS - MAIN COURSE (CHEF DAVE)

## 1. Breakfast

1. Potato Pakora
2. Onion Pakora
3. Spinach Pakora
4. Chilli Pakora
5. Batata Poha (Amdavadi Style)
6. Poha (Mumbai Style)
7. Upma (Chennai Style)
8. Sev Khamani
9. Dave's Dakor Gota
10. Methi Gota
11. Dalvada
12. Lettuce Handavo
13. Khaman (Anand Gayatri Style)
14. Masala Dhokla
15. Sandwich Dhokla
16. Fafada
17. Papadi
18. Thepala
19. Mumbai Chutney Sandwich
20. Jalebi
21. Masala Tea

## 2. Condiments

1. Mint Sauce
2. Tamarind Sauce
3. Besan Sauce (Chutney)

## Gujarati Wedding Lunch

### 1. Veg Appetizers

1. Khaman (Yellow)
2. Sev Khamani
3. Dhokla (White)
4. Masala Dhokla
5. Sandwich Dhokla
6. Lasaniya Dhokla
7. Jain Dhokla
8. Dave's Dakor Gota
9. Methi Gota
10. Mini Batatawada
11. Moong Dal Kachori
12. Lilva Kachori
13. Corn Kachori
14. Corn Bhajiya
15. Marcha na Bhajiya
16. Methi Kela na Bajiya
17. Dal Vada
18. Dahi Vada
19. Veg Cutlett
20. Handavo
21. Tadka Patra
22. Khichu
23. Khandavi
24. Fulwadi

### 2. Veg Dry

1. Mumbai Style Sukibhaji
2. Bataka ni Sukibhaji
3. Lasaniya Bataka Bhaji
4. Eggplant/Potato/Onion Raviya
5. Parval Potato
6. Parval & Bell Peppers
7. Tindora & Corn Masala
8. Tindora Cashew
9. Karela Cashew
10. Okra Potato
11. Okra Masaledar

## GUJARATI MAIN COURSE (CHEF DAVE)

### 3 . Veg Rasadar

1. Surati Undhiyu
2. Surati Lilva, Ringan, Methi
3. Bataka Tomato Rasadar
4. Bataka Methi Rasadar
5. Bataka/Vatana/Tomato Bataka Ringan
6. Sev Tamatar & Baby Potato
7. Muthia Ringan Rasadar
8. Toover Lilva Ringan Rasadar
9. Guvar Dahi Masala
10. Dudhi Chana Rasadar
11. Veg Masaledar in Almond  
(Aloo/Onion/Tomato/Ringan)

### 4. Kathol (Beans)

1. Panch Kathor
2. Moong Dal with Lasan Tadka
3. Moong Dal Palak Masala
4. Moong Dal Sadi (Jain Style)
5. Moong Whole (Lachko or Rasadar)
6. Toor Dal Lachko (Bhabhari)
7. Kala Chana Rasadar
8. Deshi Val Rasadar
9. Rangooni Val
10. Val ni Dal
11. Red Chori Rasadar
12. Vatana Rasadar (Green/Yellow)

### 5. Rice

1. White Rice
2. Peas Pulao

### 6. Bread

1. Poori
2. Tawa Roti

### 7. Kadhi or Dal

1. Gujarati Kadhi
2. Gujarati Dal (Vara ni Dal)

### 8. Condiments

1. Mint Sauce
2. Tamarind Sauce
3. Kachumber Salad
4. Khichiya Papad
5. Athela Mircha
6. Mango Achar

### 9. Gujarati Salad

1. Kachumber Salad
2. Cabbage & Carrot Sambharo
3. Cabbage Karishma

## KATHIAWADI

### 1. Dhaba Style Food

1. Mirchi Dabung Bajiya
2. Lasania Bataka Rasadar
3. Ringan Bataka Raviya
4. Sev/Tamatar
5. Sev/Tamatar/Baby Potato
6. Papadi no Lot (Khichu)
7. Badshahi Khichadi
8. Masala Khichadi
9. Bajari Na Rotla/Gor/Ghee
10. Dal Dhokali
11. Muthia Masala
12. Handvo
13. Dabeli
14. Kathiavadi Kadhi
15. Okra ni Kadhi

### 2. Jain & Swaminarayan

#### Our Chef's Choice:

1. 1. Appetizer
2. 1. Dal
3. 1. Veg
4. 1. Rice
5. 1. Dessert

# SOUTH INDIAN AND CONDIMENTS

## 1. South Indian

1. Aloo Bonda
2. Idli
3. Medu Vada
4. Uttapam
5. Masala Dosa
6. Sambar
7. Rasam

## 2. Condiments

1. Coconut Sauce
2. Peanut Sauce
3. Tomato Sauce

## 1. Condiments

1. Mint Sauce
2. Tamarind Sauce
3. India House Salad
4. Raita
5. Papad
6. Achar

## 2. Salad

1. India House Salad
2. Onion Salad
3. Beans Sprout Salad

## 3. Raita

1. Cucumber Raita
2. Onion Raita
3. Boondi Raita
4. Mixed Fruit Raita

## 4. Papad

1. Papad
2. Khichiya Papad
3. Roasted Papad

## 5. American Condiments

1. Mayonnaise Sauce
2. Ranch Dressing Sauce
3. Tomato Ketchup Sauce

# INDIAN - VIDHI - SANGEET - MAHENDI - GARBA

## Buffet Style

### 1. Chole Aloo Tikki

1. Aloo Tikki
2. Channa Masala

### 2. Chole Bhatoora

1. Channa Masala
2. Bhatoora

### 3. Pav Bhaji

1. Veg Bhaji
2. Mumbai Pav (Bread)

### 3. Condiments

1. Onions
2. Salted Butter (Portion Controll)

### 4. Veg Samosa Chaat

1. Veg Samosa
2. Condiments
1. Onions
2. Tomatoes
3. Yoghurt
4. Mint Sauce
5. Tamarind Sauce

### 5. Kachori Chaat (\$3.50)

1. Kachori
2. Condiments
1. Onions
2. Tomatoes
3. Yoghurt
4. Mint Sauce
5. Tamarind Sauce

### 6. Papdi Chaat

1. Papdi
2. Condiments
1. Chick Peas
2. Potatoes
3. Yoghurt
4. Mint Sauce
5. Tamarind Sauce

### 7. Bhel Poori

1. Bhel Poori
2. Condiments
1. Onions
2. Mint Sauce
3. Tamarind Sauce

### 8. Pani Poori (Live Station)

1. Pani Poori
2. Condiments
1. Water
2. Chick peas
3. Potatoes

# MEXICAN / MIDDLE EASTERN

## VIDHI - SANGEET - MAHENDI - GARBA (CHEF DAVE)

### 1. Veg Enchilada

### 2. Veg Quesedilla

### 3. Veg Mexican Pizza

### 4. Veg Taco

1. Soft Taco
2. Hard Taco

### 3. Condiments

1. Refried Beans
2. Onions
3. Tomatoes
4. Lettuce
5. Mexican Shredded cheese

### 5. Veg Nacho

1. Chips

### 2. Condiments

1. Refried Beans
2. Onions
3. Tomatoes
4. Mexican Salsa
5. Chilli Peppers

### 6. Walking Taco

1. Chips Bag

### 2. Condiments

1. Refried Beans
2. Black Beans
3. Corn
4. Onions
5. Tomatoes
6. Mexican Salsa
7. Mexican Shredded Cheese
8. Chilli Peppers

### 7. Mexican Chatt

1. White Tortilla Chips

### 2. Condiments

1. Refried Beans
2. Black Beans
3. Corn
4. Onions
5. Tomatoes
6. Mexican Salsa
7. Mexican Shredded Cheese
8. Chilli Peppers

### 8. Condiments

1. Sour Cream (\$1.00)
2. Guacomole (\$2.00)
3. Mango Papaya Salsa (\$2.00)

### 9. Falafal

1. Falafal Balls

### 2. Condiments

1. Pita Bread
2. Salad
3. Red Sauce
4. Tahini Sauce

### 10. Pita Bread

1. Pita

### 2. Condiments

1. Hummus
2. Baba Ghanoush
3. Mama Ghanoush

# FUSION CUISINE

## 1. Seafood

1. Bang Bang Shrimp

## 2. Paneer

1. Panner Kathi Rolls

## 3. Pasta

1. Desi Pasta
2. Pasta with Marinara Sauce
3. Pasta with Alfredo Sauce

## 4. Bread

1. Texas Garlic Bread Toast

# DESSERTS

## 1. Dessert

1. Gulab Jamun
2. Ras Malai
3. Ras Gulla
5. Gajar Ka Halwa
6. Moong Dal Halwa
7. Suji Ka Halwa
8. Badam Halwa
9. Dudhi Halwa
10. Kheer
11. Pista Burfi
12. Churmu Burfi
13. Coconut Burfi
14. Malpuda
  
16. Sheera
17. Basundi
18. Bundi Laddu
19. Chuti Boondi
20. Dudhpak
21. Jalebi
22. Kaju Katri
23. Kaju Rolls
24. Laddu

## 2. Ice Cream

1. Vanilla Ice Cream
2. Chocolate Ice Cream
3. Strawberry Ice Cream
4. Mango Ice Cream
5. Lychee Ice Cream
6. Paan Ice Cream
7. Parle G Ice Cream
8. Mango Kulfi
9. Pista Kulfi
10. Kesar Pista Kufi
11. Falooda Kulfi

## 3. Special Sweet for Wedding

1. Shrikhand



# DRINKS

## Drinks

1. Mango Shake
2. Thandhai
3. Chikoo Shake
4. Parle G Shake
5. Salted Lassi
6. Unsalted Lassi
7. Mango Lassi
8. Chilled Chass
9. Jal Jeera Mojito
10. Guava Punch
11. Mixed Fruit Smothie
12. Watermelon Drink
13. Lychee Coconut Drink
14. Strawberry Anjeer Drink
15. Cucumber Soda
16. Aam Ka Panna
17. Anar Ka Panna
18. Masala Tea (\$3.00)

## NOTES

## NOTES