



INDIA HOUSE

Award Winning Caterer

Catering Packages



VEGETARIAN

Package #1 (\$12)

Appetizer

Choice of 2 Vegetarian Appetizers

Main Course

Choice of 2 Vegetarian Entrees

Choice of Rice Entrée

Naan Bread

Choice of 1 Dessert

Condiments

Package #2 (\$15)

Appetizer

Choice of 3 Vegetarian Appetizers

Main Course

Choice of 3 Vegetarian Entrée

Choice of Rice Entrée

Naan Bread

Choice of 2 Desserts

Condiments

Package #3 (\$19)

Appetizer

Choice of 4 Vegetarian Appetizers

Main Course

Choice of 4 Vegetarian Entrees

Choice of Rice Entrée

Naan Bread

Choice of 2 Desserts

Condiments

Package #4 (\$22)

Appetizer

Choice of 5 Vegetarian Appetizers

Main Course

Choice of 5 Vegetarian Entrees

Choice of Rice Entrée

Choice of 2 Desserts

Naan Bread

Condiments

*All Packages include the following: Papadum, Raita, Salad, Achar and Chutneys (Mint & Tamarind) * Seafood Dishes are available for \$5 Extra *Prices are valid with a minimum order of 25 people *Halal meat available upon request * Delivery available for \$150 (50 mile radius) * Kitchen help available at \$150 ea.*Family style available at the rate of \$5 extra*

NON-VEGETARIAN

Package #1 (\$14)

Appetizer

Choice of 1 Vegetarian Appetizer
Choice of 1 Non-Vegetarian Appetizer

Main Course

Choice of 2 Vegetarian Entrees
Choice of 1 Chicken or Lamb Entrée
Choice of Rice Entrée
Naan Bread
Choice of 1 Dessert
Condiments

Package #2 (\$16)

Appetizer

Choice of 2 Vegetarian Appetizers
Choice of 1 Non-Vegetarian Appetizer

Main Course

Choice of 2 Vegetarian Entrees
Choice of 1 Chicken or Lamb Entrée
Choice of Rice Entrée
Naan Bread
Choice of 2 Desserts
Condiments

Package #3 (\$19)

Appetizer

Choice of 2 Vegetarian Appetizers
Choice of 2 Non-Vegetarian appetizers

Main Course

Choice of 2 Vegetarian Entrees
Choice of 1 Chicken Entrée
Choice of 1 Lamb Entrée
Choice of Rice Entrée
Naan Bread
Choice of 2 Desserts
Condiments

Package #4 (\$22)

Appetizer

Choice of 3 Vegetarian Appetizers
Choice of 2 Non-Vegetarian Appetizer

Main Course

Choice of 3 Vegetarian Entrees
Choice of 1 Chicken Entrée
Choice of 1 Lamb Entrée
Choice of Rice Entrée
Naan Bread
Choice of 2 Desserts
Condiments

INDIA HOUSE CATERING PACKAGES

*All Packages include the following: Papadum, Raita, Salad, Achar and Chutneys (Mint & Tamarind) * Seafood Dishes are available for \$5 Extra *Prices are valid with a minimum order of 25 people *Halal meat available upon request * Delivery available for \$150 (50 mile radius) * Kitchen help available at \$150 ea.*Family style available at the rate of \$5 extra*

APPETIZER SELECTIONS

Vegetarian Appetizers

Almond Rolls
Aloo Tikki
Batata Poha
Bhindi Amchur
Cashewnut Rolls
Cauliflower Pakora
Samosa
Chilli Pakora
Corn Kachori
Hara Bhara Kabab
Gobi Pakora
Kasta Kachori
Khaman Dhokla
Lilva Kachori
Moong Kachori
Mushroom Pakora
Onion Pakora
Onion Bhaji
Paneer (Cheese) Pakora
Paneer Saslic
Papad Rolls
Ragada Patties
Raj Kachori
Spinach Pakora
Tawa Paneer
Veg. Cutlets
Veg. Mix pakora
Veg. Samosa
Veg. Spring Rolls

Non-Veg. Appetizers

Chicken 65
Chicken Chaat
Chicken Pakora
Chicken Samosa
Chicken Saslic
Lamb Keema

Lamb Shami Kabab
Shrimp Pakora
Shrimp Baghari
Tawa Shrimp
Fish Kaliwara
Tandoori Pesh-Kesh
Tangri Kabob

Bombay Specials

Aloo Tikki Chat// Bhel Puri// Dahi Aloo Puri // Pani Puri // Papadi Chat // Pav Bhaji // Samosa Chat

TANDOORI (MADE IN CLAY OVEN) ITEMS

Tandoori Shrimp
Tandoori Fish Tikka

Chicken

Tandoori Chicken
Chicken Tikka
Chicken Reshmi Kabob
Chicken Lashoni (Garlic) Kabob
Chicken Banarasi Kabob
Chicken Achari Tikka
Chicken Newabi Tikka
Chicken Hariyali Tikka
Chicken Shikari
Chicken Tangari Kabob
Chicken Kasturi Kabob

Lamb

Lamb Seekh Kabob
Lamb Boti Kabob
Tandoori Lamb Chops

Vegetables

Paneer Tikka
Paneer Hariyali Tikka
Veg Seekh Kabob
Tandoori Vegetables
Tandoori Phool

INDIA HOUSE CATERING PACKAGES

**Seafood items are available at extra \$5 per person*

MAIN ENTREES

Shrimp Dishes

Shrimp Dishes
Shrimp Bhuna
Shrimp Laziz
Shrimp Masala
Shrimp Pyaza
Shrimp Pudina (mint) Masala
Shrimp Kadhai Bangal
Shrimp Madras
Shrimp Makhani
Shrimp Vindaloo
Malabar Shrimp Curry
Balti Style Mango Shrimp

Chicken (Murg) Dishes

Chicken Curry
Chicken Magali
Chicken Tikka Masala
Chicken Cafreal
Chicken Makhani
Chicken Xacutti
Chicken Chilli Masala
Chicken Kasari Kofta
Chicken Pudina (mint) Masala
Chicken Curry Desi style (with bone)
Chicken Methi
Chicken Afgani
Chicken Palak
Basil Chicken

Fish & Seafood Dishes

Chef's Special Fish Hari Bhari
Crab Curry
Fish Curry
Fish Tikka Masala
Fish Pudina (mint) Masala
Salmon Fish Curry
Fish Goa Curry
Goan Style Scallop-Calamari-Mussel
Fish Amrutsai Curry
Bengal Fish Curry
Squid Morisha
Pan-Fried Mussels Morisha
Swordfish Curry
Bengali Style Tuna Curry
Lobster Curry

Chicken Khadai
Spicy Madras Tamarind Chicken
Chicken Madras
New Delhi BBQ Chicken Ferezi
Chicken Vindaloo
Chicken Dhansak
Chicken Do Payaza
Chicken Bhuna
Chicken Korma
Chicken Chaman
Chicken Jhalfrezie
Chicken A La Nilgiri
Chicken Chana
Chicken Chattinad
Chicken Khalhapuri
Chicken Badami

****Seafood items are available at extra \$5 per person***

MAIN ENTREES *continued*...

Lamb (Ghost) Dishes

Basil Lamb
Jorda Aloo Ma-Lamb
Kashmiri Lamb Kofta
Lamb Achari
Lamb Badami
Lamb Boti Kabob Masala
Lamb Chilli Fry
Lamb Chilli Masala
Lamb Do Payaza
Lamb kadhai
Lamb Keema (ground Lamb)
Lamb Keema Kofta
Lamb Korma
Lamb Madras
Lamb Palak
Lamb Pasanda
Lamb Pudina (mint) Masala
Lamb Rajala
Lamb Rogan Josh
Lamb Vindaloo
Punjabi Goat Curry
-with choice of Peas, Potato or Egg
Also Available Goat Meat Curry (with bone)

VEGETARIAN ENTREES

Dal (lentil) Dishes

Amdawadi
Chana Masala
Dal Banjara
Dal Makhani
Dal Palak
Gram Dal
Hydrabadi Masoor Dal
Kadhi
Katachi Dal
Maharani Kadhi Pakora
Mandir Kadhi (Khatti Mithi)
Panch Rattan Dal
Rajasthani Dal
Rajma
Sindhi Kadhi
Surati Dal
Yellow Dal Fry

Paneer (cheese) Dishes

Chana Paneer
Malai Kofta
Matter Paneer
Palak Paneer
Paneer Burjee
Paneer Capsicum
Paneer Chilli Masala
Paneer Do Payaza
Paneer Kadhai
Paneer Makhani
Paneer Takatak
Paneer Tikka Masala
Shahi Paneer

VEGETARIAN ENTREES *continued....*

Aloo Achari
Aloo Dumwale
Aloo Gobi
Aloo Palak
Amdavadi Aloo and Tomato
Amritsari Aloo
Arbi Masala
Avial
Badshahi Corn
Baigan Bharta
Balti Style Mango Mushrooms
Bhindi (okra) Masala
Bhindi Bharvan
Bhuni Gobi
Bombay Aloo
Bombay Soy Nuggets
Bombay Type Suki Bhaji
Cabbage Porial
Cauliflower Peas Curry
Dhingri Aloo
Dudhi Chana
Dum Aloo
Duthi Ka Kofta
Eggplant Tamarind
Gatte Ki Sabzi
Green Peas/Coconut
India House Cholle
Jaipuri Aloo
Kadhai Mushroom
Kadhai Palak
Kaju Curry
Kala Chana
Kandhari Kofta Curry
Kathi Aloo
Kesar Gobi
Larola Patrel
Malia Korma
Marwadi Chana
Methi Aloo

VEGETARIAN ENTREES *continued....*

Muglai Arbi
Mushroom Matter Bhajee
Navratna Curry
New Delhi Paneer Ferezi
Palak Kofta Kashmiri
Parsi Patrel
Peshawari Chana
Sai Bhaji
Soy Bean Bhaji
Soya Josh
Stuffed Capsicum
Stuffed Potato
Veg Jhalfrezie

Tawa Dishes

Tawa Baigan
Tawa Bhindi (okra)
Tawa Karela
Tawa Mix Veg (India House Creation)
Tawa Mushroom
Tawa Parvar and Potato
Tawa Potato
Tawa Tindora and Potato (Seasonal)

INDIAN BREAD

Aloo Paratha
Bajari Na Rotala
Bhatoora
Chapati
Dalbhari Puri
Garlic Naan
Jaipuri Paratha
Jeera Matter Roti
Kashamiri Naan
Kashamiri Puri
Khandhari Naan
Khurmi Naan
Lacha Paratha
Lamb Keema Naan
Luchi
Makai Na Rotala
Methi Na Thepala
Methi Puri
Methi Roti
Muli Paratha
Naan
Nargisi Puri
Onion Kulcha
Paneer Kulcha
Peshwari Naan
Plain Paratha
Poori
Pudina (mint) paratha
Rajasthani Bhati
Roomali Roti
Stuff Masala Kulcha
Tandoori Roti

RICE DISHES

Chicken Biryani
Chicken Dum Biryani
Coconut Rice
Curd Rice
Egg Biryani
Gutta Pulav
Jeera Rice
Lamb Biryani
Lamb Dum Biryani
Lemon Rice
Masala Khichadi
Palak Rice
Peas Pulao
Saffron Rice
Shrimp Biryani
Tomato Pulao
Veg Dum Biryani
Veg. Biryani
White (Plain) Rice

HYDERABADI KHANA

Hydrabadi Style

Hydrabadi Began Ka Salan
Hydrabadi Style Chicken Biryani
Hydrabadi Style Chicken Curry
Hydrabadi Style Fish Curry
Hydrabadi Style Goat Biryani
Hydrabadi Style Gobhi Curry
Hydrabadi Style Lamb Biryani
Hydrabadi Style Lamb Curry
Hydrabadi Style Mirchi Ka Salan
Hydrabadi Style Potato Curry
Hydrabadi Style Shrimp Biryani
Hydrabadi Style Shrimp Curry
Hydrabadi Style Vegetable Curry

SOUTH INDIAN SPECIALS

Avial
Cabbage Porial
Iddli Sambhar
Masala Dosa
Mendu Vada
Mini Dosa (Masala/ Plain/ Mysore/Rava)
Rasam
Special Bonda
Uttapam/ Rava Uthapam (Mix Vegetable - Peas/ Onion/ Chilli/ Tomato)
Vada Sambhar

GUJARATI SPECIALS PREPARED BY SURESH DAVE

Appetizers

Andhawa
Batata Poava
Batatawada
Corn Bhajia
Corn Kachori
Dahiwada
Dal Wada w/ Fried Mirch
Dhokla
Fresh Fry Tava Masala Potato
Fulwadi
Ganthia-tam tam
Harabhara Kabab
Khaman
Khandavi
Khichu (Papdi no Lot)
Marcha na Bhajia
Methi Gota
Methi para
Moong Kachori
Patra
Pow Bhaji
Ragada Patis
Raj Kachori
Sev Kharmani
Sev-cheveda
Tadka Patara
Thepala
Upama
Veg. Cutlees
White Dhokala

GUJARATI SPECIALS *continued...*

Ras Ranjan Thali Vegetarian Royal Thali (Additional \$ 8/ Person)

Shrikund (Mandir Rus)
Garam Puri/ Farsi Puri

3 Gujurati Shak
1 Gujurati Dal/ Khadi
2 Gujurati Appetizer
1 Rice/ Pulao
1 Kachumber/ Sambharo
Chatani / Raita / Achar /Papad
Kesar/ Elachi
Garma Garam Puran Puri (Vedami)

Gujurati BreakFast Specials (\$4/ Extra Person)

Dabeli
Dakor Na Garma Garam
Fafda With Chutney & Jalebi
Garma Garam Dalwada
Gota
Khanvi
Papad Rolls
Veg. Sandwich

Kathiawadi Darbar

Athela Marcha
Bajri Na Rotala
Gor-Ghee
Kadhi
Lasan Ni Chatany
Masala Chhash
Masala Kachumber
Masala Kichadi
Ringa Batata Onion Stuffed Shak

GUJARATI SPECIALS *continued...*

Gujurati Entrées

Bataka Ni Suki Bhaji (Bombay Style)
Bataka Ni Suki Bhaji (Gujurati Style)
Bataka Ringa Rasadar
Bataka Tomato Rasadar
Bhindi Fry With Onion
Bhindi Masaledar
Bhindi Potato
Cabbage & Carrot Sambharo
Chef's Special Masoor Dal
Dable Tadka Moong Dal
Dal Dhokari
Deshi Val Rasadar
Dudhi Chana Rasadar
Gujarati Kadhi (Mandir Style)
Gujarati Kadhi (Patel Style)
Gujurati Dal
Gubar Masala Rasadar
Kala Chana Rasadar
Lilva Dokari
Masaledar Sabji Mix (Aloo – Tomato – Onion)
Moong Dal & Palak Masala
Papadi Tinga/ Muthia Rasadar
Parvar & Capsicum
Parvar Potato
Patara Turia Rasadar
Patara Turia Rasadar
Ranguni Val Rasadar
Red Chori Masaledar
Regular Moong Dal (Mori)
Ringa-Bataka Na Ravaia on Tawa
Surati Undia
Tindora- Potato
Toover Lilva & Bengan
Toover Ringa With Muthia
Vatana Rasadar (Yellow or White)

INDO-CHINESE SPECIALS

Appetizers

Golden Fried Shrimp
Shrimp Pepper Salt
Drums of Heaven
Steamed Chicken
Butterfly Prawn
Calamari Pepper Salt
Chilli Shrimp
Chilli Fish
Chilli Chicken
Chilli Lamb
Chilli Paneer
Crispy Chilli Potato
Crispy Chilli Baby Corn
Vegetable Spring Roll

Shrimp Entrées (Dry or With Gravy)

Chili Shrimp
Szechuan Seafood
Manchurian Shrimp
Szechuan Shrimp
Hot Black Garlic Shrimp
Bombay Sweet & Sour Shrimp

Fish Entrées (Dry or With Gravy)

Chili Fish
Szechuan Fish
Fish in Green curry
Ginger Fish
Hot Black Garlic Fish
Spicy Hunan Fish
Bombay Sweet & Sour Fish
American Chop Suey (Shrimp/ Chicken/ Lamb / Vegetable)
Szechuan Chop Suey (Shrimp/ Chicken/ Lamb / Vegetable)

INDO-CHINESE SPECIALS *continued...*

Chicken/Lamb Entrees (Dry or With Gravy)

Bombay Sweet & Sour (Chicken/ Lamb)
Steamed Chicken dim dim
Orange chicken
Kung Pao chicken
Hung Tse Chicken
Gin Chicken Balls
Hong Kong Friend Rice (Chicken/Lamb)
Mongolian (Chicken/Lamb)
Chilli (Chicken/Lamb)
Szechuan (Chicken/Lamb)
Manchurian (Chicken/Lamb)
Ginger (Chicken/Lamb)
Hot Black Garlic (Chicken/Lamb)
Spicy Hunan (Chicken/Lamb)

Vegetarian Entrees

Cilli Paneer
Gobhi Manchurian
Sauteed Chinese cabbage hot & sour
Veg. Sweet & Sour
Veg. Hunan Style
Tsing Hai Baby Corn
Veg. Chowmein
Egg Fried Rice
Crispy Chilli Potatoes
Vegetable Manchurian
Hot Garlic Vegetables
Chilli Vegetables
Bombay Sweet & Sour Vegetables
Rice & Noodles (Shrimp/Lamb/Chicken/Vegetarian)
House Fried Rice
Veg. Garlic Fried Rice
Szechuan Fried Rice
Garlic Chilli Fried Rice
Garlic Fried Rice
Hakka Noodles
Chilli Garlic Noodles

DESSERTS/SWEETS

Angoori Rabadi
Badam Halwa
Badam Saffron Kheer
Barfi Churmu
Sheera
Basundi
Bundi Laddu
Chilled Khjur Rabdi
Chilled Safron Rabdi
Chum-Chum
Chuti Boondi
Coconut Burfi
Dudhi Halwa
Dudhpak
Falooda Kulfi
Firnee
Fruit IceCream (Served in Martini Glass \$5/Extra)
Gajar Ka Halwa
Ghari
Gulab Jamun
Jalebi
Kaju Katri
Kaju Rolls
Kansar
Kesar Jalebi
Kesar Pista Kulfi
Kesar Rabadi
Khajor Kheer
Khajur Burfi
Khajur Ki Rabadbi
Kheer (Rice Pudding)
Mango Kulfi
Kubani Ka Mitta
Laddu
Magas
Malpuda
Mohanthal
Moong Dal Halwa
Penda
Pista Burfi
Pista Kulfi
Ras Gulla
Ras Malai
Shrikh
Shrikund
Satyanarayan
Suji Ka Halwa
Sweet Pongal

AMERICAN//ITALIAN//MEXICAN SPECIALS

Brushettas
Cheese Poppers
Cheese / Mushroom Ravioli
Chicken Nuggets
Eggplant Parmesan
Enchilada
Fish Sticks
Garli Bread
Jalapeno Poppers
Nachos & Salsa
Mexican Pizza (Chicken/ Vegetarian)
Nachos with Cheese
Pizza (Meat/ Vegetarian)
Quesadillas (Chicken/ Vegetarian)
Spagetti
Taco (Chicken /Vegetarian)
Tostadas (Chicken/Vegetarian)
Vegetable Lasagnas
Vegetarian Pasta (Bowtie/Penne) Sauce Choice (Marinara/ Alfredo)

PICKELS//CHUTNEYS//RAITAS//SOUPS//SALADS

Pickles / Chutneys

Coconut Chutney
Achar Pacharangi
Coriander Chutney
Garlic & Ginger Chutney
Lime & Chilli Pickle
Mango Chutney
Mango Pickle
Mint Chutney
Tamarind & Khajur Chutney
Tamarind Chutney

Raita

(With Mustard Powder-Guju Style)
Banana Raita
Boondi Raita
Cauliflower Raita
Cucumber Raita
Dieters Crunch
Mango Raita
Mix Fruit Raita
Mix Vegetable Raita
Onion Raita

Soups

Chicken Ka Shorba
Dal Ka Shorba
Leek & Potato Soup
Carrot & Cabbage Sambharo (Guju Style)
Manchow Soup (Veg/Chicken)
Miso hot Pot Soup (Chicken)
Sea Food Soup
Sweet corn Soup (Veg/Chicken)
Hot & Sour Soup (Veg/Chicken)
Tamatar Ka Shorba

Salads

Aloo Chaat
Aloo Salad
Coconut Curd Salad
Coleslaw Salad
Sagar Ki Jalpari
Green Mango
House Cabbage
House Salad
Kacha Tomatar Kachumber
Masala Onion
Shrimp Garden Salad
Sprouted Moong Chat
Tandoori Chicken Salad
Tomatar & Onion Kachumber

IMPORTANT CATERING INFORMATION

- Prices are valid with a minimum order of 25 people
- **Halal meat** available upon request
- Delivery available for \$150 (50 mile radius)
- We are licensed for our catering services for major hotels and banquets
- #1 caterer who can cook all Indian food including:
 - Gujarati
 - South Indian, East Indian, North Indian, West Indian
 - Kathiawadi Darbar
 - Indo-Chinese
 - American
 - Italian
 - Mexican