

aangan

indian cuisine



Banquet Menu

Cocktail Hors D'œuvres:

vegetarian:

Achari Aloo Kebab	Mango Pickle Flavored Potato Patty
Aloo Sabudana Tikki	Tapioca Coated Deep Fried Potato Patty
Assorted Vegetable Pakora	Assorted Vegetable Fritters
Bhel in Phyllo Dough Cups	Spiced Rice Crispies Served in Phyllo Dough Cups
Bhey Kofta	Lotus Root Patty
Cashew Nut Rolls	Potato Croquettes coated with Cashew Nuts
Falafel	Spiced Ground Chickpea Croquettes Served with Humus
Golden Fried Baby Corn	Deep Fried Baby Corn Served with Garlic Sauce
Medu Vada	Crispy Lentil Doughnut
Paneer Chutney Pakora	Cheese Fritters Filled with Spicy Mint Chutney
Paneer Masala Cutlets	Spiced Cottage Cheese Patty (In a Heart Shape)
Paneer Masala Fingers	Spice Cottage Cheese Fingers
Paneer Methi Tikki	Cottage Cheese and Fenugreek Leaf Patty
Paneer Sabudana Tikki	Fried Cottage Cheese Patty Coated with Tapioca
Paneer Shaslik	Cottage Cheese, Tomato, Onion & Bell Pepper on a Cocktail Skewer
Potli Dal Samosa	Moneybag Shaped Fried Pastry Pocket Filled with Lentils
Silver Dollar Idli	Cocktail Size, Thick, Rice Pancakes
Silver Dollar Masala Idli	Cocktail Size, Thick, Plain Rice Pancakes with Authentic Spices
Silver Dollar Uttapam	Cocktail Size, Indian Pancakes with Onions & Tomatoes
Spanakopita	Savory Pie Filled with Spinach & Cheese
Stuffed Breaded Mushrooms	Breaded Mushrooms Filled with a Creamy Sauce
Stuffed Chili Poppers	Jalapeno Peppers filled with Cheddar Cheese
Surti Kebab	Vermicelli Coated Deep Fried Potato Croquettes
Tempura Vegetables	Batter Dipped & Deep Fried Vegetables Served with Garlic Sauce
Til Kebab	Sesame Seed Coated Potato Patty
Vegetable Cutlets	Mixed Vegetable Patties
Vegetable Kebab	Mixed Vegetable Fritters served on a Cocktail Skewer
Vegetable Manchurian	Batter Fired Cauliflower in a Spicy Blend of Chinese Herbs
Vegetable Samosa	Fried Triangular Pastry Pocket filled with Potatoes & Green Peas
Vegetable Shammi Kebab	Fresh Mixed Vegetables & Chickpea Patty
Vegetable Spring Rolls	Savory Filling of Vegetables in paper-thin Chinese Pastry Wrapper
Vegetable Triangle	Pieces of Pita Filled with Humus & Topped with Roasted Tomatoes

non-vegetarian:

Boti Kebab	Lamb Kebab Marinated Overnight in Yogurt
Chicken 65	Extra Spicy South Indian Chicken Kebab
Chicken Manchurian	Batter Fried Chicken in a Spicy Blend of Chinese Herbs
Chicken Spring Rolls	Savory Filling of Chicken in a Paper-thin Chinese Pastry Wrapper
Chili Chicken	Chicken Flavored with Chinese Chili Sauce
Drums of Heaven	Batter Fried Chicken Wings
Gillafi Kebab	Onion Coated Minced Lamb Cooked on a Skewer
Kadak Kebab	Minced Chicken Kebab Cooked in a Clay Oven & Deep Fried
Lamb Keema Samosa	Fried Triangular Pastry Pocket Filled with Minced Lamb
Lamb Shaslik	Lamb, Tomato, Onion & Bell Pepper Served on a Cocktail Skewer
Maachli Koliwada	Tapioca Coated Fried Fish
Malai Kebab	Saffron Flavored Chicken Kebab Cooked in a Clay Oven
Murgh Achari Tikki	Mango Pickle Flavored Chicken Kebab
Murgh Adraki Kebab	Ginger Flavored Chicken Kebab Cooked in a Clay Oven
Murgh Angaare	Spicy Chicken Kebab Cooked in a Clay Oven
Murgh Hariyali	Chicken Kebab Coated with a Blend of Green Herbs
Murgh Kali Mirch	Cracked Black Pepper Coated Chicken Kebab
Murgh Kastoori Kebab	Minced Chicken Kebab Flavored with Kashmiri Spices
Murgh Keema Samosa	Fried Triangular Pastry Filled with Minced Chicken
Murgh Lasooni Tikki	Garlic Flavored Chicken Kebab
Murgh Mottia	Tapioca Coated Fried Chicken Fritters
Murgh Pakora	Chicken Fritters
Murgh Shaslik	Chicken, Tomato, Onion & Bell Pepper Served on a Cocktail Skewer
Murgh Tikka	Yogurt Marinated Chicken Kebab Cooked in a Clay Oven
Noorani Kebab	Minced Chicken & Lamb Cooked on a Skewer in a Clay Oven
Reshmi Kebab	Minced Chicken on a Cocktail Skewer Cooked in a Clay Oven
Sheekh Kebab	Minced Lamb Cooked on a Skewer in a Clay Oven
Shrimp Toast	Toast Slices Topped with Ground Shrimp & Sesame
Tandoori Salmon	Filets of Salmon Cooked in a Clay Oven

Cocktail Stations:

vegetarian:

Aloo Chaat Papdi with Dahiwada
Aloo Tikki with Channa
Channa Chaurasia
Dosa Station
Fruit & Aloo Chaat
Katori Chaat
Leaf Wrap Station
Moong Dal Chilla
Paneer Kathi Kebab
Paneer Methi Tikki
Paneer Palak Tikki
Paneer Tikki Masala
Pani Poori & Sev Batata Puri
Pasta Station
Pav Bhakji
Raj Kachori Chaat
Samosa Chat with Channa
Uttapam Station

Wheat Crispies, Chickpeas & Potatoes Served with Yogurt
Potato Patty Served with Spiced Chickpeas
Spiced Chickpea Patty Topped with Diced Tomatoes & Onions
Crispy Lentil & Rice Crepes Filled with Potatoes
Assorted Fruits & Potato Tossed with Herbs & Spices
Large Wheat Puffs Filled with Chickpeas, Wheat Crispies & Yogurt
Lettuce Cups Topped with Chopped Vegetables with Sauces on the Side
Crispy Lentil Crepes Served with Date Chutney
Cottage Cheese Wrap – AKA Bombay Frankie
Fenugreek Leaf & Cottage Cheese Patty Served with Date Chutney
Cottage Cheese & Spinach Patty Served with Date & Walnut Chutney
Cottage Cheese, Tomatoes & Onions, Freshly Mixed to Taste
Bite Sized Wheat Puffs Filled with Tamarind Water or Yogurt
2 Choice of Pasta, 2 Choices of Sauce with Condiments on the Side
A Blend of Vegetables Served with Bread
Crushed Crispy Wheat Puffs Served with Potatoes, Chickpeas & Yogurt
Fried Triangular Pastry Filled with Potatoes & Topped with Chickpeas
Indian Pancakes Topped with Tomatoes & Onions

non-vegetarian:

Chapli Kebab
Murgh Adraki
Murgh Angaare
Murgh Hariyali Kebab
Murgh Kathi Kebab
Murgh Lasooni Kebab
Murgh Tawa Masala
Sheekh Kebab

Ground Lamb Patty Served in a Skillet
Ginger Flavored Chicken Kebab Served in a Skillet
Extra Spicy Chicken Kebab Served in a Skillet
Chicken Kebab Coated with a Blend of Green Herbs Served in a Skillet
Indian Chicken Wrap – AKA Bombay Frankie
Garlic Flavored Chicken Kebab Served in a Skillet
Chicken Kebab Marinated in Yogurt & Served in a Skillet
Minced Lamb Cooked on a Skewer in a Clay Oven , Served in a Skillet

****SPECIALTY STATIONS ARE AVAILABLE UPON REQUEST****

Complete Salad Bar:

yogurt preparation:

Baingan Raita

Bhindi Raita

Boondi Raita

Dahi Bhalla

Dahi Gujjia

Dahi Pakori

Pineapple Raita

South Indian Raita

Spinach Raita

Tomato, Onion, Cucumber Raita

Yogurt with Eggplant & Indian Seasoning

Yogurt with Deep Fried Okra, Onions & Indian Seasonings

Yogurt with Soft Mini Bread Puffs & Indian Seasoning

Yogurt with Soft Lentil Doughnuts

Yogurt & Lentil Dumplings Stuffed with Nuts

Yogurt with Mint Lentil Dumplings

Yogurt with Pineapple & Walnuts

Yogurt with Tomatoes, Onions & South Indian Spices

Yogurt with Spinach & Indian Seasoning

Yogurt with Tomatoes, Onions, Cucumbers & Indian Seasonings

salads, pickles & condiments:

Carrot Pickle

Carrot Salad

Chickpea Salad

Cucumbers

Fried Chillies

Green Chili Pickles

Green Chillies

Green Salad

Kachumber Salad

Lemon

Macaroni Salad

Mango Chutney

Mango Pickles

Mixed Greens

Potato Salad

Raw Sliced Onions

****Pre-Plated Salad Courses are Available at an Additional Cost****

Main Course:

chicken:

Murgh Achari	Mango Pickled Flavored Chicken Cubes
Murgh Balti	Chicken Cubes Flavored with Maharashtrian Spices
Murgh Channa	Boneless Chicken Cubes Served with Chickpeas
Murgh Chettinad	Chicken Pieces with Bones Served in South Indian Gravy
Murgh Dhabba	Homemade Style Chicken in a Light Gravy
Murgh Do Piazza	Pearl Onions Served with Boneless Chicken Cubes
Murgh Dum Badam Pasanda	Chicken Cubes Cooked in an Almond Based Gravy
Murgh Elaichi	Boneless Chicken Cubes Served in a Cardamom Based Gravy
Murgh Hyderabad	Boneless Chicken Cubes Served in Spicy South Indian Gravy
Murgh Jalfrezi	Boneless Chicken with Julienne Tomatoes, Onions & Bell Peppers
Murgh Kadai	Chicken Cooked with Chunks of Tomatoes, Onions & Bell Peppers
Murgh Kali Mirch	Boneless Chicken Cubes Served in Cracked Pepper Gravy
Murgh Karele Ki Bhajji	Minced Chicken & Bitter Gourd
Murgh Kashmiri	Boneless Chicken Cubes Served in Saffron Based Gravy
Murgh Keema	Minced Chicken Cooked in Authentic Indian Spices
Murgh Khurchan	Shredded Chicken Cooked with Tomatoes & Onions
Murgh Mahkani	Chicken Cooked in a Rich Tomato Sauce with Cream & Butter
Murgh Makhmal-E-Zafrani	Boneless Chicken Breasts Marinated in Saffron & Yogurt
Murgh Makhmali Kofta	Minced Chicken Roundels Served in Saffron Gravy
Murgh Methi	Boneless Chicken Cubes with Fenugreek Leaves
Murgh Saag	Boneless Chicken Cubes with Spinach
Murgh Shahi Korma	Boneless Chicken Cubes Cooked in Creamy Gravy
Murgh Tandoori	Chicken Marinated in Yogurt & Cooked in a Clay Oven
Murgh Tikka Masala	Creamy Filled Boneless Chicken in a Velvety Sauce
Murgh Vindaloo	Potatoes & Boneless Chicken Cubes in Spicy Gravy

lamb & goat:

Baby Goat Masala	Baby Goat Pieces Cooked in a Light Gravy
Dum Ka Gosht Korma	Boneless Lamb Marinated in Yogurt & Cooked to Perfection
Gosht Achari	Mango Pickle Flavored Boneless Lamb Cubes
Gosht Badami	Boneless Lamb Cubes Cooked in an Almond Based Gravy
Gosht Chili Masala	Minced Lamb & Bone-In Lamb Cooked Together
Gosht Dal	Boneless Lamb Cubes Cooked with Lentils
Gosht Do Piazza	Pearl Onions Served with Boneless Lamb Cubes
Gosht Elaichi Pasanda	Boneless Lamb Cubes Served in Cardamom Based Gravy
Gosht Kadai	Lamb Cooked with Chunks of Tomatoes, Onions & Bell peppers
Gosht Keema Mattar	Minced Lamb Cooked with Snow Peas
Gosht Khara Masala	Boneless Lamb Cubes Cooked with Cracked Pepper
Gosht Nargisi Kofta	Hard Boiled Eggs Coated with Lamb in Thick Gravy
Gosht Saag	Boneless Lamb Cubes Cooked with Finely Chopped Spinach
Gosht Vindaloo (Spicy)	Potatoes & Boneless Lamb Cubes in Spicy Gravy
Hara Keema Masala	Minced Lamb Flavored with a Blend of Green Herbs
Rogan Josh	Boneless Lamb Cooked with Its Own Juices in a Light Gravy

Leg of Lamb (Carving Station) Available at Additional Cost

Fish & Shrimp at an Additional at an Additional Cost

paneer:

Achari Paneer
Kadai Paneer
Kofta Dil Kush
Malai Kofta
Mattar Paneer
Palak Paneer
Paneer Bhujia with Mattar
Paneer Capsicum Masala
Paneer Jalfrezi
Paneer Kaju Phool Makhana
Paneer Kali Mirch
Paneer Korma
Paneer Mahkani
Paneer Methi
Paneer Subzi Tak-A-Tak
Sham Savera

Mango Pickled Flavored Cottage Cheese
Cottage Cheese with Chunks of Tomatoes, Onions & Bell Peppers
Fruit & Cottage Cheese Dumplings in Creamy Sauce
Cottage Cheese Dumplings in Creamy Sauce
Green peas Cottage Cheese Cubes
Spinach & Cottage Cheese Cubes
Ground Homemade Cottage Cheese with Green Peas
Cottage Cheese Cubes Cooked with Green Bell Pepper
Julienne Tomatoes, Onions & Bell Peppers with Cottage Cheese
Cashew Nut & Stone Flower Served with Cottage Cheese Cubes
Cracked Pepper Flavored Cottage Cheese
Cottage Cheese Cooked with Yogurt in Creamy Sauce
Cottage Cheese in Rich Tomato Sauce with Cream & Better
Fenugreek Leaves with Cottage Cheese Cubes
Mixed Vegetables & Cottage Cheese Cubes
Spinach & Cottage Cheese Dumplings in Butter Based Gravy

vegetables:

Achari Baingan
Aloo Baingan
Aloo Dahiwal
Aloo Palak Bhaji
Bagare Baingan
Baingan Bhartha
Bharvan Mirch
Bhindi Masala
Dum Aloo Kashmiri
Dum Aloo Masala
Gobhi Aloo Mattar
Gobhi Massallam
Gujrati Bhindi
Gujrati Kadi
Jerra Aloo
Kurkuri Bhindi
Makkai Kumbh Masala
Methi Aloo
Methi Malai Mattar
Mushroom Mattar
Pahari Aloo
Punjabi Kadi
Sarson Ka Saag
Spinach Kofta
Spinach Kofta in Mahkani Sauce
Spinach Kofta in Punjabi Kadi
Stuffed Baingan Masala
Vegetable Bhel (On Tawa)
Vegetable Jalfrezi
Vegetables Subzi Tak-A-Tak

Whole Baby Eggplant Flavored with Mango Pickle
Eggplant & Potatoes
Potatoes Cooked in a Yogurt Based Gravy
Finely Chopped Spinach with Potatoes
Whole Baby Eggplant in a Hyderabadi Style Curry
Eggplant Concasse Cooked with Green Peas
Stuffed Banana Peppers with Choice of Cottage Cheese or Vegetables
Spiced Okra Cooked with Onions
Scoop Potatoes Filled with Dry Fruits & Nuts in a Creamy Sauce
Steamed Potatoes in a Creamy Sauce
Cauliflower, Potatoes & Green Peas Cooked on a Slow Flame
Whole Head of Cauliflower Cooked in a Clay Oven
Spiced Okra Topped with Flour
A Thin Yogurt Based Gravy – Gujrati Style
Cumin Seed Flavored Potatoes
Okra Lightly Dipped in Corn Flour Batter & Crispy Fried
Baby Corn & Mushrooms Cooked in Creamy Sauce
Fenugreek Leaf Flavored Potatoes
Fenugreek Leaves & Green Peas Cooked in Creamy Sauce
Mushrooms & Green Peas Cooked in a Light Sauce
Steamed Baby Potatoes Cooked with Authentic Spices
A Thick Yogurt Based Gravy – Punjabi Style
Thick Curry Made From Ground Mustard Leaves
Finely Chopped Spinach Roundels Served in a Mustard Leaf Curry
Finely Chopped Spinach Roundels Served in a Butter Based Curry
Finely Chopped Spinach Roundels Served in a Yogurt Curry
Whole Baby Eggplant Slit Flour & Stuffed with Indian Spices
Choice of Two Vegetables & 1 Accompaniment (On a Skillet)
Julienne Tomatoes, Onions & Bell Peppers with Mixed Vegetables
Mixed Vegetables Served on a Skillet

lentils & chickpeas:

Aloo Channa
Balti Dal
Channa Pindi
Dal Mahkani
Dal Saag
Kala Channa
Lobhiah Mushroom
Punj Ratni Dal
Rajmah

Potatoes & Spiced Chickpeas
Blend of Three Lentils
Spiced Chickpeas & Onions
Black Lentils Cooked in Butter Based Gravy
Split Lentils with Spinach
Black Chickpeas
Black-Eyed Beans Cooked with Mushrooms
Blend of Five Lentils Cooked on a Low Flame
Red Kidney Beans Cooked on a Low Flame

Accompaniments:

rice:

Chamman Pullao
Kashmiri Pullao
Patiala Pullao
Peas Pullao
Saffron Jeera Peas Pullao
Saffron Pullao
Tiranga Pullao
Vegetable Pullao

Rice with Cubes of Cottage Cheese topped with Onions
Rice with Dry Fruits & Nuts
Rice with Black Chickpeas, Green Peas & Cubes of Cottage Cheese
Rice with Green Peas
Saffron Rice with Cumin Seeds & Green Peas
Saffron Rice
Saffron Rice with Green Peas & Carrots
Rice Cooked with Mixed Vegetables

bread:

Assorted Breads
Makki Ki Roti
Roomali Roti
Tawa Rotis

Assorted Tandoori Breads (Naan, Lachha, Parantha)
Flat Corn Bread
Paper-Thin Bread
Assorted Handmade Breads (Parantha, Phulkas)

desserts:

Angoori Jamun
Angoori Jamun in Rabri
Badam Halwa
Chenna Kheer
Doodhi Halwa
Fresh Fruit Salad
Gajjar Halwa
Gulab Jamun
Ice Cream
Kulfi
Moong Dal Halwa
Rasgulla
Rasmalai

Mini Deep-Fried Roundel of Cottage Cheese & Flour in Sweetened Syrup
Mini Deep-Fried Roundel of Cottage Cheese & Flour in Condensed Milk
Ground Almonds Cooked in Milk & Sweetened Syrup & Served Warm
Mini Roundels of Cream Cheese Served in Condensed Milk
Green Pumpkin Cooked with Sweetened Milk & Served Warm
Assorted Seasonal Fruit Salad
Freshly Grated Carrots Cooked with Sweetened Milk & Served Warm
Deep-Fried Roundel of Cottage Cheese & Flour in Sweetened Syrup
Choice of Two Ice Creams (Mango, Vanilla, Kesar/Pista, etc)
Flavored Indian Ice Cream Made From Concentrated Milk
Lentil Cooked with Sweetened Milk & Served Warm
Roundels of Creamed Cheese in Sweetened Syrup
Cream Cheese Patty Served in Condensed Milk

*** Assorted Indian Mithai is available at an additional cost***

*** International Viennese Dessert Display (including: Indian Mithai, French & Italian Cakes & Pastries, Chocolate Dipped Strawberries, and Baklava) is available at an additional cost***