

CORPORATE  
**CATERING**  
CONCIERGE

If you do not receive a phone or email confirmation within 15 minutes,  
please call C3 at 866.677.3493 to confirm receipt of your order.

Please call for delivery time availability on same day orders.

## FAX COVER

FAX TO: 713.758.0125

To: Corporate Catering Concierge Date: \_\_\_\_\_

Fax: 713.758.0125 Pages: \_\_\_\_\_ with cover

Company Name: \_\_\_\_\_

Delivery Address: \_\_\_\_\_ Floor/ Suite: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Email Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Ext.: \_\_\_\_\_

Cell Number: \_\_\_\_\_

Number of people you will be serving: \_\_\_\_\_

Payment By: Check AMEX Visa MCard

Time Requested: \_\_\_\_\_

Date Requested: \_\_\_\_\_

Card Number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

CVV: \_\_\_\_\_ Billing Zip Code: \_\_\_\_\_

Comments: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
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## Indias

### SERVICE LEVELS

\_\_\_\_\_ **\*\*SPECIAL DIETARY ITEM\*\*** **\$10**

Any food allergies or dietary restrictions should be noted here to ensure your meal is handled with care. The chef will prepare a meal accordingly or you can describe in detail what you would like

### JUST FOR YOU

\_\_\_\_\_ **Ordering \$150 Or More? Get A Free Lunch!** **\$0**

Place an order of \$150.00 or more (total food cost not including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15.00). Your lunch will be packaged separately wit

### PLATES AND UTENSILS

\_\_\_\_\_ **\$0**

#### **Complimentary Plates, Napkins, Utensils & Serving Utensils**

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

### APPETIZERS

\_\_\_\_\_ **Hara Bhara Kabob (Vegetarian)** **\$7.95**

Delicious vegetarian snack with spinach and green peas stuffed with cream cheese

\_\_\_\_\_ **Pickles** **\$1.95**

Homemade mixed pickle

\_\_\_\_\_ **Raita**

Whipped fresh cool yogurt with cucumber, carrots and tomatoes. **\$3.95**

**Katchumber Salad** **\$4.95**

Tossed green salad - Indian style.

**Onion Salad** **\$2.95**

Sliced onion with green chilies and tomatoes.

**Dahi Papri Chat** **\$5.95**

A cool north Indian snack, a hit with Delhi's Parliamentarians.

**Murgh Chat** **\$6.95**

Shredded chicken with chopped onions and fresh coriander, tossed with herbs and tamarind chutney.

**Sabji Pakora** **\$4.95**

Assorted fresh vegetables dipped in butter and fried.

**\*\*VEGAN\*\***

**Pyaz Bhaji** **\$4.95**

Sliced onion fritters. **\*\*VEGAN\*\***

**Paneer Pakora** **\$7.95**

Slices of homemade cottage cheese stuffed with mint chutney, dipped in lentil batter and fried.

**Vegetable Samosa** **\$5.95**

(2 per order) **\*\*VEGAN\*\*** Punjabi savory pastry filled with lightly spiced vegetables.

**Chicken Pakora** **\$5.95**

Succulent nuggets of chicken marinated in an exquisite blend of spices, dipped in batter and fried.

**Shammi Kabab**

Lamb patties blended with ginger and mint, laden with yellow split peas, mild spices and shallow fried. **\$7.95**

\_\_\_\_\_ **Vegetable Cutlet** **\$5.95**

Subtly spiced vegetables patties with bread crumbs, blended with lentils and deep fried.

\_\_\_\_\_ **The Chefs Platter** **\$12.95**

(SERVES 1-2) A fine presentation of assorted appetizers.

## **SOUP AND BREAD**

\_\_\_\_\_ **Garlic Naan** **\$3.95**

Fine flour bread with roasted garlic

\_\_\_\_\_ **Mulligatawany Shorba** **\$6.95**

Lentil soup made with herbs and mild Indian spices.

\_\_\_\_\_ **Tamatar Shorba** **\$6.95**

A delicious tomato soup flavored with herbs and garnished with fresh mint and cream.

\_\_\_\_\_ **Naan** **\$2.5**

Fine flour bread, soft and fluffy.

\_\_\_\_\_ **Roti** **\$2.5**

Whole wheat bread, plain and soft.

\_\_\_\_\_ **Paratha** **\$4.95**

Buttered whole wheat bread layered and crispy.

\_\_\_\_\_ **Aloo Paratha** **\$5.95**

Whole wheat bread stuffed with potatoes, peas and herbs.

\_\_\_\_\_ **Kashmiri Naan**

Leavened fine flour bread stuffed with almonds pistachios and cashews. **\$5.95**

**Onion Kulcha** **\$3.95**

A delightful fine flour bread, stuffed with onions and herbs.

**Keema Naan** **\$5.95**

Fine flour bread stuffed with minced lamb, ginger and cilantro.

**Indias Special Naan** **\$4.95**

Fine flour bread stuffed with chicken and herbs.

## **INDIA'S RECOMMENDATIONS**

**The Viceroy of India** **\$74.95**

Vegetable Pakora, Tandoori Chicken, Chicken Tikka, Tandoori Prawns, Sheek Kabab, Chicken Tikka Masala or Roganjosh, Saag Paneer, Daal, Peas Pulao, Naan, Chutney, and Pickles

## **CHICKEN SPECIALTIES**

**Achari Tikka (Chef Recommendation)** **\$23.95**

Succulent pieces of boneless chicken cooked with pickling spices in a sour base. Served with vegetable jalfrezi, peas pulao, and garlic kulcha.

**Chicken Shashlik (Chef Recommendation)** **\$23.95**

Tender chicken pieces with bell peppers, tomatoes and onions marinated in mild spices and grilled in the tandoor. Served with pulao rice, vegetable Korma, Madras sauce and onion kulcha

**Chicken Tikka Masala** **\$16.95**

Barbecued chicken morsels cooked in an aromatic and deliciously zesty sauce.

**Chicken Makhani**

A delicious preparation of julienne of tandoori chicken cooked in an exquisite creamy tomato sauce. **\$16.95**

**\_\_\_\_\_ Chicken Korma Kashmiri** **\$16.95**

Selected boneless pieces of chicken cooked in a cream sauce with mild and aromatic spices.

**\_\_\_\_\_ Chicken Saag** **\$16.95**

Curried chicken cooked with chopped fresh spinach in a creamy sauce.

**\_\_\_\_\_ Chicken Vindaloo** **\$16.95**

A specialty from the ex-Portuguese colony of Goa, boneless chicken in a famous fiery sharp sauce.

**\_\_\_\_\_ Chicken Curry** **\$16.95**

Tender chicken pieces cooked in a moderately spicy sauce with exotic herbs.

**\_\_\_\_\_ Chicken Jalfrezi** **\$16.95**

Boneless chicken marinated with freshly ground spices and sauteed with fresh vegetables.

**\_\_\_\_\_ Chicken Ceylon** **\$16.95**

Boneless chicken cooked with fresh garlic, ginger, and bell pepper in a fresh spicy onion gravy.

**\_\_\_\_\_ Chicken Keema** **\$16.95**

Ground chicken lightly cooked with fresh ginger, garlic, cilantro and diced tomatoes.

**\_\_\_\_\_ Chicken Reshmi Kebab (Chefs Healthy Choice)** **\$13.95**

Tender and mildly spiced chicken rolls, skewered and carefully grilled in the tandoor.

## **LAMB SPECIALTIES**

\_\_\_\_\_ **Sali Boti** **\$18.95**

Tender cubes of lamb stewed with spices and apricots. A Parsi specialty.

\_\_\_\_\_ **Gosht Amritsari** **\$18.95**

Tender boneless lamb pieces cooked with ground onion, ginger, garlic and garam masala.

\_\_\_\_\_ **Saag Gosht** **\$18.95**

Curried tender pieces of lamb, cooked with chopped fresh spinach.

\_\_\_\_\_ **Lamb Pasanda** **\$18.95**

Lamb marinated in yogurt and cooked in a lightly spiced cream sauce.

\_\_\_\_\_ **Keema Curry** **\$18.95**

Minced lamb made with onion, garlic, ginger with exotic herbs and spices.

\_\_\_\_\_ **Lamb Vindaloo** **\$18.95**

Lamb cooked in a fiery red curry sauce, a specialty of Goa.

\_\_\_\_\_ **Roganjosh** **\$18.95**

Lean cubes of lamb cooked in a medium hot gravy with a blend of fragrant spices and herbs.

## **SEAFOOD SPECIALTIES**

\_\_\_\_\_ **Patra Ni Machi (Chef Recommendation)** **\$23.95**

Filet of fresh fish coated with coriander and mint chutney, wrapped in a banana leaf, and steamed. Served with peas pulao, onion kulcha, and sautéed vegetables.

\_\_\_\_\_ **Zinga Masaledar**

Large prawns sauteed with onions, ginger, tomatoes, and  
cooked with freshly ground herbs and spices. **\$19.95**

**Zinga Malai** **\$19.95**  
Prawn curry cooked with coconut milk and mild spices.

**Prawn Bhuna** **\$19.95**  
Pan broiled prawns with brown onions and tomato.

**Prawn Curry Madras** **\$19.95**  
White prawn cooked in a hot onions and mustard sauce.

**Goan Fish Curry** **\$19.95**  
Cooked goan style in a light curry sauce with tomatoes.

**Garlic Shrimps (Chefs Healthy Choice)** **\$21.95**  
Large and juicy prawns, prepared in our special marinade and  
broiled in the clay oven. Served with onion kulcha.

**Tandoori Snappers (Chefs Healthy Choice)** **\$21.95**  
Whole and freshly selected snappers marinated overnight in  
our exotic spices and cooked over charcoal in the clay oven.  
Served on a bed of flavored rice.

## **TANDORI SPECIALTIES**

**Prawns Tandoori** **\$19.95**  
Large juicy prawns marinated and broiled on a charcoal flame.

**Charbroiled Fish Tikka** **\$20.95**  
Boneless fish cubes delicately marinated and broiled in the  
tandoor.

**Kabab E Dilruba** **\$16.95**  
Filled of chicken marinated with herbs in an almond paste and  
grilled over charcoal.



\_\_\_\_\_ **Lamb Chops Kandhari** **\$23.95**

Recipe from the Kandahar province of Afghanistan. Tender lamb chops marinated with ginger, herbs and freshly ground spices and then grilled over charcoal in the tandoor.

\_\_\_\_\_ **Tandoori Chicken** **\$19.95**

Spring chicken marinated overnight in our special marinade of yogurt with freshly ground spices, skewered and grilled over live flame.

\_\_\_\_\_ **Barra Kabab** **\$17.95**

Well marinated choice lamb scallops broiled in the tandoor.

\_\_\_\_\_ **Chicken Tikka** **\$15.95**

Boneless succulent nuggets of marinated chicken grilled in the tandoor.

\_\_\_\_\_ **Sheek Kabab** **\$16.95**

Mildly spiced minced lamb rolls, skewered and grilled over charcoal.

\_\_\_\_\_ **Vegetable Sheek Kabab** **\$12.95**

Assorted minced vegetables blended with exotic spices and herbs, cooked on skewer.

\_\_\_\_\_ **Paneer Tikka** **\$14.95**

Cubes of fresh home made cottage cheese in our special marinade, skewered and grilled in the tandoor.

## **VEGETARIAN SPECIALTIES**

\_\_\_\_\_ **Vegetable Curry** **\$14.95**

Mixed vegetables cooked in an aromatic spiced curry.

**\*\*VEGAN\*\***

\_\_\_\_\_ **Paneer Khurchan (Chef Recommendation)**

Slices of paneer cooked with onions, tomatoes, bell peppers and mild spices. Served with cumin potatoes, peas pulao and peshawari naan. **\$21.95**

**Saag Paneer** **\$14.95**  
Home made cottage cheese in freshly chopped creamed spinach.

**Eggplant Bharta** **\$14.95**  
Eggplant grilled over charcoal, mashed then cooked with fresh tomatoes, onions and spices.

**Malai Kofta** **\$14.95**  
Croquettes of minced vegetables and cottage cheese in a light creamy sauce.

**Navrattan Korma** **\$14.95**  
Mixture of nine fresh garden vegetables in a blend of mild spices in a creamy sauce.

**Dum Aloo** **\$14.95**  
Potatoes prepared with herbs and exotic spices in a dry sauce.  
\*\*VEGAN\*\*

**Aloo Gobi Masala** **\$14.95**  
Florets of cauliflower and diced potatoes cooked with masala in a steam pot. \*\*VEGAN\*\*

**Vegetable Jalfrezi** **\$14.95**  
Fresh garden vegetables stir fried. \*\*VEGAN\*\*

**Channa Masala** **\$14.95**  
Garbanzo peas cooked with onions, tomatoes, spices in a tamarind sauce. \*\*VEGAN\*\*

**Daal** **\$14.95**  
Creamed lentils with aromatic spices.

\_\_\_\_\_ **Mushroom Mattar** **\$14.95**

Sliced fresh mushrooms cooked with assorted fresh vegetables and aromatic spices. **\*\*VEGAN\*\***

\_\_\_\_\_ **Paneer Makhani** **\$14.95**

Our fresh homemade cottage cheese stewed in a creamy tomato gravy.

\_\_\_\_\_ **Bhindi Do Piazza** **\$14.95**

Fresh okra lightly sauteed with onions, spices and tomatoes.

\_\_\_\_\_ **Cumin Potatoes** **\$14.95**

Diced potatoes sauteed with cumin seeds and herbs.  
**\*\*VEGAN\*\***

\_\_\_\_\_ **Tandoori Vegetables (Chefs Healthy Choice)** **\$15.95**

Fresh assorted garden vegetables cooked on skewer in the tandoor and served on a sizzling grill.

## **VEGAN SPECIALTIES**

\_\_\_\_\_ **Saag Bhaji** **\$14.95**

Chopped spinach cooked with aromatic spices. No cream.

\_\_\_\_\_ **Aloo Mattar** **\$14.95**

Potatoes and peas cooked in aromatic spices

\_\_\_\_\_ **Achari Baingan** **\$14.95**

Eggplant cooked with pickling spices in a sour base.

\_\_\_\_\_ **Chilli Mushroom** **\$14.95**

An Indo-Chinese dish with mushrooms and chillies

\_\_\_\_\_ **Bhindi** **\$14.95**

Fresh okra lightly sauteed with spices

\_\_\_\_\_ **Mushroom Mattar** **\$14.95**

Sliced fresh mushrooms cooked with assorted fresh vegetables and aromatic spices

\_\_\_\_\_ **Yellow Daal** **\$14.95**

Yellow lentils cooked with aromatic spices

\_\_\_\_\_ **Gobi Manchurian** **\$14.95**

Cauliflower cooked in sweet and tangy Manchurian sauce. An Indo-Chinese specialty.

\_\_\_\_\_ **Mushroom Pulao** **\$9.95**

Steamed long grain Basmati rice cooked with mushroom and a touch of exotic spices.

## **RICE SPECIALTIES**

\_\_\_\_\_ **Shrimp Biryani** **\$19.95**

Long grained basmati rice cooked with shrimps, exotic herbs, and spices.

\_\_\_\_\_ **Chicken Moghlai Biryani** **\$16.95**

Long grained basmati rice flavored with saffron and cooked with succulent pieces of chicken lightly spiced.

\_\_\_\_\_ **Lamb Biryani** **\$18.95**

A princely moghlai dish of lamb cubes marinated in yogurt and garam masala, then steamed with basmati pulao rice.

\_\_\_\_\_ **Vegetable Biryani** **\$12.95**

Basmati rice cooked with garden vegetables, spices, and yogurt.

\_\_\_\_\_ **Zarda Pulao** **\$9.95**

A kashmiri preparation rice cooked with milk, saffron and dry fruits.

\_\_\_\_\_ **Peas Pulao** **\$4.95**

Naturally fragrant long grain basmati rice from the foot hills of the Himalayas.

\_\_\_\_\_ **Steamed Basmati Rice** **\$3.95**

Basmati rice cooked with saffron and a touch of spices.

## **DESSERTS**

\_\_\_\_\_ **Rasmalai** **\$4.95**

A popular North Indian dessert of fresh homemade cheese stewed with saffron flavored reduced milk, serve chilled.

\_\_\_\_\_ **Gulab Jaman** **\$4.95**

Homemade milk dumpling flavored with rose water and green cardamom.

\_\_\_\_\_ **Kheer** **\$4.95**

Naturally fragrant basmati rice pudding served chilled with almonds and pistachio.

\_\_\_\_\_ **Carrot Halwa** **\$4.95**

Grated baby carrots in a perfect blend of reduced milk and nut.

## **BEVERAGES**

\_\_\_\_\_ **Coke (12 oz. can)** **\$1.25**

\_\_\_\_\_ **Diet Coke (12 oz. can)** **\$1.25**

\_\_\_\_\_ **Sprite (12 oz. can)** **\$1.25**

\_\_\_\_\_ **Dr. Pepper (12 oz. can)** **\$1.25**

\_\_\_\_\_ **Bottle Water** **\$1.5**