

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: _____

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 Tossed green salad - Indian style.	\$4.95
_____ Onion Salad Sliced onion with green chilies and tomatoes.	\$2.95
_____ Dahi Papri Chat A cool north Indian snack,a hit with Delhi's Parliamentarians.	\$5.95
_____ Murgh Chat Shredded chicken with chopped onions and fresh coriander, tossed with herbs and tamarind chutney.	\$6.95
_____ Sabji Pakora Assorted fresh vegetables dipped in butter and fried. **VEGAN**	\$4.95
_____ Pyaz Bhaji Sliced onion fritters. **VEGAN**	\$4.95
_____ Paneer Pakora Slices of homemade cottage cheese stuffed with mint chutney, dipped in lentil batter and fried.	\$7.95
_____ Vegetable Samosa (2 per order) **VEGAN** Punjabi savory pastry filled with lightly spiced vegetables.	\$5.95
_____ Chicken Pakora Succulent nuggets of chicken marinated in an exquisite blend of spices, dipped in batter and fried.	\$5.95
_____ 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**