

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: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Flavorz of Dilpasand

### 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

\_\_\_\_\_ **Set Up Service** **\$150**

Our staff will set-up with real chafing dishes, table linen, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pic

### JUST FOR YOU

\_\_\_\_\_ **Ordering \$200 or More? Get a free lunch!** **\$0**

Place an order of \$200.00 or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed \$15). Your lunch will be packaged separately, with y

### PLATES AND UTENSILS

\_\_\_\_\_ **Plates, Napkins, & Utensils** **\$1**

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

\_\_\_\_\_ **Disposable Serving Spoon** **\$1.5**

(Per Serving Spoon)

\_\_\_\_\_ **Disposable Serving Fork** **\$1.5**

(Per Serving Fork)

\_\_\_\_\_ **Disposable Serving Tongs** **\$1.5**  
(Per Set of Tongs)

## **APPETIZERS**

\_\_\_\_\_ **Vegetable Samosa (2)** **\$5.99**  
Potatoes mixed with vegetables and spicy seasoning, wrapped in a light pastry.

## **APPETIZER TRAYS**

\_\_\_\_\_ **Samosa (Half Tray)** **\$45**  
(Serves 10-12) Potatoes mixed with vegetable, spicy seasoning and wrapped in a light pastry.

\_\_\_\_\_ **Samosa (Full Tray)** **\$90**  
(Serves 20-25) Potatoes mixed with vegetable, spicy seasoning and wrapped in a light pastry.

\_\_\_\_\_ **Egg Rolls (Half Tray)** **\$40**  
(Serves 10-12) 30 pieces.

\_\_\_\_\_ **Egg Rolls (Full Tray)** **\$80**  
(Serves 20-25) 60 pieces.

\_\_\_\_\_ **Pakora (Half Tray)** **\$40**  
(Serves 10-12)

\_\_\_\_\_ **Pakora (Full Tray)** **\$80**  
(Serves 20-25)

\_\_\_\_\_ **Dahi Bada (Half Tray)** **\$40**  
(Serves 10-12)

\_\_\_\_\_ **Dahi Bada (Full Tray)** **\$80**  
(Serves 20-25)

\_\_\_\_\_ **Chana Chat (Half Tray)** **\$45**  
(Serves 10-12)

\_\_\_\_\_ **Chana Chat (Full Tray)** **\$90**  
(Serves 20-25)

\_\_\_\_\_ **Fruit Chat (Half Tray)** **\$50**  
(Serves 10-12)

\_\_\_\_\_ **Fruit Chat (Full Tray)** **\$100**  
(Serves 20-25)

## **BOXED MEAL PACKAGES**

\_\_\_\_\_ **Chicken Tikka/Boti Package** **\$18**  
(Per person / 10 minimum) Chicken tikka/boti, chicken karahi  
curry, peas pulao and naan.

\_\_\_\_\_ **Butter Chicken Package** **\$19**  
(Per person / 10 minimum) Butter chicken, palak paneer, white  
rice and naan.

\_\_\_\_\_ **Goat Karahi Curry Package** **\$23**  
(Per person / 10 minimum) Goat karahi curry, goat korma curry,  
goat pulao, chicken seekh kabab and naan.

\_\_\_\_\_ **Fried Fish Package** **\$21**  
(Per person / 10 minimum) Fried fish, goat pulao, mixed  
vegetable curry and fried paratha.

## **BOXED MEALS**

\_\_\_\_\_ **Chicken Tikka Box Lunch** **\$18**  
Chicken breast marinated with yogurt and freshly ground south  
Asian spices. Served with rice and naan

_____ <b>Chicken Alfredo</b>	<b>\$16</b>
Served with a side of garlic bread.	
_____ <b>Shrimp Alfredo</b>	<b>\$20</b>
Served with a side of garlic bread.	
_____ <b>Vegetable Alfredo</b>	<b>\$16</b>
Served with a side of garlic bread.	
_____ <b>Spaghetti and Meatballs</b>	<b>\$19</b>
Served with a side of garlic bread.	
_____ <b>Beef Stir Fry</b>	<b>\$20</b>
Served with a side of fried rice.	
_____ <b>Mongolian Beef</b>	<b>\$20</b>
Served with a side of fried rice.	
_____ <b>Chili Chicken</b>	<b>\$19</b>
Served with a side of fried rice.	
_____ <b>Mongolian Chicken</b>	<b>\$19</b>
Served with a side of fried rice.	
_____ <b>Orange Chicken</b>	<b>\$19</b>
Served with a side of fried rice.	
_____ <b>Tso's Chicken</b>	<b>\$19</b>
Served with a side of fried rice.	
_____ <b>Chicken Lollipop</b>	<b>\$19</b>
Served with a side of fried rice.	
_____ <b>Palak Paneer Box Lunch</b>	<b>\$18</b>
Spinach with cheese cooked in cream and butter. Served with rice and naan.	

## RICE ENTREES

\_\_\_\_\_ **Chicken Biryani** **\$13**

Aged basmati rice mixed with chicken marinated in yogurt and spices, then richly flavored Spanish saffron.

\_\_\_\_\_ **Mutton Biryani** **\$14.99**

Aged basmati rice mixed with mutton marinated in yogurt and spices, then richly flavored Spanish saffron.

\_\_\_\_\_ **Fish Biryani** **\$11.99**

Aged basmati rice mixed with fish marinated in yogurt and spices, then richly flavored Spanish saffron.

\_\_\_\_\_ **Plain White Rice** **\$5.99**

Naturally aged aromatic long grain basmati rice.

## RICE TRAYS

\_\_\_\_\_ **Chicken Biryani (Half Tray)** **\$45**

(Serves 10-12) Aged basmati rice mixed with chicken marinated in yogurt and spices, then richly flavored Spanish saffron.

\_\_\_\_\_ **Chicken Biryani (Full Tray)** **\$90**

(Serves 20-25) Aged basmati rice mixed with chicken marinated in yogurt and spices, then richly flavored Spanish saffron.

\_\_\_\_\_ **Goat Biryani (Half Tray)** **\$80**

(Serves 10-12) Aged basmati rice mixed with goat marinated in yogurt and spices, then richly flavored Spanish saffron.

\_\_\_\_\_ **Goat Biryani (Full Tray)** **\$160**

(Serves 20-25) Aged basmati rice mixed with goat marinated in yogurt and spices, then richly flavored Spanish saffron.

\_\_\_\_\_ **Hyderabadi Goat Biryani (Half Tray)** **\$85**  
(Serves 10-12) Aged basmati rice mixed with goat marinated in yogurt and spices, then richly flavored Spanish saffron.

\_\_\_\_\_ **Hyderabadi Goat Biryani (Full Tray)** **\$170**  
(Serves 20-25) Aged basmati rice mixed with goat marinated in yogurt and spices, then richly flavored Spanish saffron.

## **CHINESE TRAYS**

\_\_\_\_\_ **Beef Stir Fry (Half Tray)** **\$70**  
(Serves 10-12)

\_\_\_\_\_ **Beef Stir Fry (Full Tray)** **\$140**  
(Serves 20-25)

\_\_\_\_\_ **Beef Mongolian (Half Tray)** **\$70**  
(Serves 10-12)

\_\_\_\_\_ **Beef Mongolian (Full Tray)** **\$140**  
(Serves 20-25)

\_\_\_\_\_ **Chili Chicken (Half Tray)** **\$70**  
(Serves 10-12)

\_\_\_\_\_ **Chili Chicken (Full Tray)** **\$140**  
(Serves 20-25)

\_\_\_\_\_ **Chicken Mongolian (Half Tray)** **\$70**  
(Serves 10-12)

\_\_\_\_\_ **Chicken Mongolian (Full Tray)** **\$140**  
(Serves 20-25)

\_\_\_\_\_ **Orange Chicken (Half Tray)** **\$70**  
(Serves 10-12)

_____ <b>Orange Chicken (Full Tray)</b> (Serves 20-25)	<b>\$140</b>
_____ <b>Tso's Chicken (Half Tray)</b> (Serves 10-12)	<b>\$70</b>
_____ <b>Tso's Chicken (Full Tray)</b> (Serves 20-25)	<b>\$140</b>
_____ <b>Chicken Lollipop (20 Pcs)</b> 20 pcs	<b>\$60</b>
_____ <b>Chicken Lollipop (40 Pcs)</b> 40 pcs	<b>\$120</b>
_____ <b>Vegetable Fried Rice (Half Tray)</b> (Serves 10-12)	<b>\$60</b>
_____ <b>Vegetable Fried Rice (Full Tray)</b> (Serves 20-25)	<b>\$120</b>
_____ <b>Egg Fried Rice (Half Tray)</b> (Serves 10-12)	<b>\$60</b>
_____ <b>Egg Fried Rice (Full Tray)</b> (Serves 20-25)	<b>\$120</b>

## **CURRY ENTREES**

_____ <b>Chicken Karahi Curry</b> Bone-in chicken cooked in a Pakistani wok with garden fresh tomatoes, green chili, ginger and coarsely ground spices.	<b>\$14</b>
_____ <b>Chicken Korma Curry</b>	



Chicken pieces simmered with yogurt, fried onion, and aromatic herb gravy. **\$14**

**Balti Chicken Curry** **\$13.99**

Boneless chicken cubes sauteed and marinated with spices and gravy.

**Mutton Karahi Curry** **\$18**

Goat meat cooked in a Pakistani wok with garden fresh tomatoes, green chili, ginger and coarsely ground spices.

**Mutton Korma Curry** **\$21**

Goat meat pieces simmered with yogurt, fried onions and aromatic herb gravy.

**Mutton Brain Masala Curry** **\$20**

Cooked with chopped onions, fresh tomatoes, herbs, green pepper, cilantro and other spices.

**Nehari Curry** **\$17**

A stew like dish with chunks of shank mutton or chicken simmered with coarsely ground spices and aromatic herbs, served with fresh ginger and cilantro.

**Brain Nehari Curry** **\$21**

A stew like dish with chunks of shank mutton simmered with coarsely ground spices and aromatic herbs, served with fresh ginger and cilantro.

**Haleem Curry** **\$15**

Mutton or chicken and whole wheat mashed with special seasoning served with fresh ginger, fried ginger and fried onions.

**Shrimp Masala** **\$18**

Jumbo shrimp with lemon, tomatoes and herbal spices, served in a thick gravy.

\_\_\_\_\_ **Fish Fillet Masala Curry** **\$17**  
Fresh fish marinated in garlic, ginger, coriander and tomatoes.

## **CURRY TRAYS**

\_\_\_\_\_ **Chicken Korma (Half Tray)** **\$60**  
(Serves 10-12) Chicken pieces simmered with yogurt, fried onion and aromatic herb gravy.

\_\_\_\_\_ **Chicken Korma (Full Tray)** **\$110**  
(Serves 20-25) Chicken pieces simmered with yogurt, fried onion and aromatic herb gravy.

\_\_\_\_\_ **Chicken Karahi (Half Tray)** **\$50**  
(Serves 10-12) Bone-in chicken cooked in a Pakistani wok with garden fresh tomatoes, green chili, ginger and coarsely ground spices.

\_\_\_\_\_ **Chicken Karahi (Full Tray)** **\$100**  
(Serves 20-25) Bone-in chicken cooked in a Pakistani wok with garden fresh tomatoes, green chili, ginger and coarsely ground spices.

\_\_\_\_\_ **Chicken Balti (Half Tray)** **\$50**  
(Serves 10-12) Boneless chicken cubes sauteed and marinated with spices and gravy.

\_\_\_\_\_ **Chicken Balti (Full Tray)** **\$100**  
(Serves 20-25) Boneless chicken cubes sauteed and marinated with spices and gravy.

\_\_\_\_\_ **Chicken Makhani- Butter (Half Tray)** **\$60**  
(Serves 10-12) Chicken pieces in a mildly spiced tomato sauce.

\_\_\_\_\_ **Chicken Makhani- Butter (Full Tray)** **\$120**  
(Serves 20-25) Chicken pieces in a mildly spiced tomato sauce.

_____ <b>Chicken Jalfrezi (Half Tray)</b>	<b>\$60</b>
**24 Hour Notice Required** (Serves 10-12) Delightfully flavorful curry with tender, juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions.	
_____ <b>Chicken Jalfrezi (Full Tray)</b>	<b>\$120</b>
**24 Hour Notice Required** (Serves 20-25) Delightfully flavorful curry with tender, juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions	
_____ <b>Chicken Pasanda (Half Tray)</b>	<b>\$60</b>
(Serves 10-12) A rich creamy dish cooked in a spiced yogurt, flavored with toasted almonds.	
_____ <b>Chicken Pasanda (Full Tray)</b>	<b>\$120</b>
(Serves 20-25) A rich creamy dish cooked in a spiced yogurt, flavored with toasted almonds.	
_____ <b>Balti Gosht (Half Tray)</b>	<b>\$85</b>
(Serves 10-12) A stir fry style curry dish with spices.	
_____ <b>Balti Gosht (Full Tray)</b>	<b>\$170</b>
(Serves 20-25) A stir fry style curry dish with spices.	
_____ <b>Karahi Gosht (Half Tray)</b>	<b>\$85</b>
(Serves 10-12) A stir fry style curry dish with spices.	
_____ <b>Karahi Gosht (Full Tray)</b>	<b>\$170</b>
(Serves 20-25) A stir fry style curry dish with spices.	
_____ <b>Mutton Korma (Half Tray)</b>	<b>\$90</b>
(Serves 10-12) Goat meat pieces simmered with yogurt, fried onions and aromatic herb gravy.	
_____ <b>Mutton Korma (Full Tray)</b>	

(Serves 20-25) Goat meat pieces simmered with yogurt, fried onions and aromatic herb gravy. **\$180**

\_\_\_\_\_ **Fish Masala (Half Tray)** **\$50**

(Serves 10-12) Fresh fish marinated in garlic, ginger, coriander and tomatoes.

\_\_\_\_\_ **Fish Masala (Full Tray)** **\$100**

(Serves 20-25) Fresh fish marinated in garlic, ginger, coriander and tomatoes.

\_\_\_\_\_ **Nehari (Half Tray)** **\$65**

(Serves 10-12) A stew-like dish with chunks of shank mutton or chicken simmered with coarsely ground spices and aromatic herbs, served with fresh ginger and cilantro.

\_\_\_\_\_ **Nehari (Full Tray)** **\$130**

(Serves 20-25) A stew-like dish with chunks of shank mutton or chicken simmered with coarsely ground spices and aromatic herbs, served with fresh ginger and cilantro.

\_\_\_\_\_ **Haleem (Half Tray)** **\$60**

(Serves 10-12) Mutton or chicken and whole wheat mashed with special seasoning served with fresh ginger and fried ginger and fried onions.

\_\_\_\_\_ **Haleem (Full Tray)** **\$120**

(Serves 20-25) Mutton or chicken and whole wheat mashed with special seasoning served with fresh ginger and fried ginger and fried onions.

\_\_\_\_\_ **Paya (Half Tray)** **\$55**

(Serves 10-12) Traditional meal cooked with various spices.

\_\_\_\_\_ **Paya (Full Tray)** **\$110**

(Serves 20-25) Traditional meal cooked with various spices.

\_\_\_\_\_ **Mutton Pasanda (Half Tray)** **\$50**

(Serves 10-12) A rich creamy dish cooked in a spiced yogurt, flavored with toasted almonds.

\_\_\_\_\_ **Mutton Pasanda (Full Tray)** **\$100**

(Serves 20-25) A rich creamy dish cooked in a spiced yogurt, flavored with toasted almonds.

\_\_\_\_\_ **Shrimp Pasanda (Half Tray)** **\$50**

(Serves 10-12) A rich creamy dish cooked in a spiced yogurt, flavored with toasted almonds.

\_\_\_\_\_ **Shrimp Pasanda (Full Tray)** **\$100**

(Serves 20-25) A rich creamy dish cooked in a spiced yogurt, flavored with toasted almonds.

\_\_\_\_\_ **Shrimp Masala (Half Tray)** **\$65**

(Serves 10-12) Jumbo shrimp with lemon, tomatoes and herbal spices, served in a thick gravy.

\_\_\_\_\_ **Shrimp Masala (Full Tray)** **\$130**

(Serves 20-25) Jumbo shrimp with lemon, tomatoes and herbal spices, served in a thick gravy.

\_\_\_\_\_ **Brain Masala (Half Tray)** **\$80**

(Serves 10-12) Cooked with chopped onions, fresh tomatoes, herbs, green pepper, cilantro and other spices.

\_\_\_\_\_ **Brain Masala (Full Tray)** **\$160**

(Serves 20-25) Cooked with chopped onions, fresh tomatoes, herbs, green pepper, cilantro and other spices.

## **ITALIAN TRAYS**

\_\_\_\_\_ **Chicken Alfredo (Half Tray)** **\$65**

(Serves 10-12)

_____ <b>Chicken Alfredo (Full Tray)</b> (Serves 20-25)	<b>\$120</b>
_____ <b>Shrimp Alfredo (Half Tray)</b> (Serves 10-12)	<b>\$70</b>
_____ <b>Shrimp Alfredo (Full Tray)</b> (Serves 20-25)	<b>\$140</b>
_____ <b>Vegetable Alfredo (Half Tray)</b> (Serves 10-12)	<b>\$50</b>
_____ <b>Vegetable Alfredo (Full Tray)</b> (Serves 20-25)	<b>\$100</b>
_____ <b>Spaghetti (Half Tray)</b> (Serves 10-12)	<b>\$50</b>
_____ <b>Spaghetti (Full Tray)</b> (Serves 20-25)	<b>\$100</b>
_____ <b>Spaghetti with Meatballs (Half Tray)</b> (Serves 10-12)	<b>\$70</b>
_____ <b>Spaghetti with Meatballs (Full Tray)</b> (Serves 20-25)	<b>\$140</b>

## **VEGETABLE ENTREES**

_____ <b>Dal Fry</b> Yellow peas garnished with fresh cilantro, green peppers and a touch of butter	<b>\$9.99</b>
_____ <b>Palak Paneer</b> Spinach with cheese cooked in cream and butter.	<b>\$15</b>

\_\_\_\_\_ **Aloo Palak** **\$13**  
Spinach

\_\_\_\_\_ **Vegetable of the Day** **\$10.99**  
Please call a C3 representative for this item.

## **VEGETABLE TRAYS**

\_\_\_\_\_ **Daal Fry (Half Tray)** **\$35**  
(Serves 10-12) Yellow peas garnished with fresh cilantro, green peppers and touch of butter.

\_\_\_\_\_ **Daal Fry (Full Tray)** **\$70**  
(Serves 20-25) Yellow peas garnished with fresh cilantro, green peppers and touch of butter.

\_\_\_\_\_ **Aloo Palak (Half Tray)** **\$40**  
(Serves 10-12) Spinach

\_\_\_\_\_ **Aloo Palak (Full Tray)** **\$75**  
(Serves 20-25) Spinach

\_\_\_\_\_ **Palak Paneer (Half Tray)** **\$50**  
(Serves 10-12) Spinach with cheese cooked in cream and butter.

\_\_\_\_\_ **Palak Paneer (Full Tray)** **\$110**  
(Serves 20-25) Spinach with cheese cooked in cream and butter.

\_\_\_\_\_ **Paneer Masala (Half Tray)** **\$50**  
(Serves 10-12) An Indian dish of marinated paneer cheese served in a spiced gravy.

\_\_\_\_\_ **Paneer Masala (Full Tray)**

(Serves 20-25) An Indian dish of marinated paneer cheese served in a spiced gravy.	<b>\$110</b>
<b>_____ Mixed Vegetables (Half Tray)</b> (Serves 10-12)	<b>\$40</b>
<b>_____ Mixed Vegetables (Full Tray)</b> (Serves 20-25)	<b>\$80</b>
<b>_____ Baigun Mirchi (Half Tray)</b> (Serves 10-12) A traditional eggplant dish with green peppers in a coconut and peanut based sauce.	<b>\$45</b>
<b>_____ Baigun Mirchi (Full Tray)</b> (Serves 20-25) A traditional eggplant dish with green peppers in a coconut and peanut based sauce.	<b>\$90</b>
<b>_____ Aloo Gobhi (Half Tray)</b> (Serves 10-12) A traditional dish made with potatoes, cauliflower, and Indian spices.	<b>\$40</b>
<b>_____ Aloo Gobhi (Full Tray)</b> (Serves 20-25) A traditional dish made with potatoes, cauliflower, and Indian spices.	<b>\$80</b>
<b>_____ Okra (Bhindi) Masala (Half Tray)</b> (Serves 10-12) Stir fried okra stuffed with spice mix and other locally available ground spices.	<b>\$45</b>
<b>_____ Okra (Bhindi) Masala (Full Tray)</b> (Serves 20-25) Stir fried okra stuffed with spice mix and other locally available ground spices.	<b>\$90</b>
<b>_____ Aloo Tarkari (Half Tray)</b> (Serves 10-12) A simple dry curry with potato and onion seeds.	<b>\$40</b>



_____ <b>Aloo Tarkari (Full Tray)</b>	<b>\$80</b>
(Serves 20-25) A simple dry curry with potato and onion seeds.	
_____ <b>Chana Masala (Half Tray)</b>	<b>\$50</b>
(Serves 10-12) A traditional chick pea dish with various spices.	
_____ <b>Chana Masala (Full Tray)</b>	<b>\$100</b>
(Serves 20-25) A traditional chick pea dish with various spices.	
_____ <b>Aloo Anda (Half Tray).</b>	<b>\$35</b>
(Serves 10-12) Tomato and onion curry scented with spices.	
_____ <b>Aloo Anda (Full Tray)</b>	<b>\$70</b>
(Serves 20-25) Tomato and onion curry scented with spices.	
_____ <b>Garden Salad (Half Pan)</b>	<b>\$25</b>
(Serves 10-12) Fresh green lettuce with lettuce and tomato with house dressing.	
_____ <b>Garden Salad (Full Tray)</b>	<b>\$50</b>
(Serves 20-24) Fresh green lettuce with lettuce and tomato with house dressing.	

## **GRILL ENTREES**

_____ <b>Chicken Boti</b>	<b>\$14</b>
Boneless chunks of chicken breast marinated with special spiced herb and yogurt and brushed with special Spanish saffron.	
_____ <b>Chicken Malai Boti</b>	<b>\$15</b>
Boneless chunks of chicken breast marinated with a rich, creamy, and special spiced herb.	
_____ <b>Chicken Seekh Kabab</b>	

Ground chicken grilled on skewers marinated with aromatic herbs and succulent spices. **\$15**

**\_\_\_\_\_ Tandoori Charga** **\$19**

A whole chicken marinated with yogurt and freshly ground south Asian spices.

**\_\_\_\_\_ Behari Kabab** **\$17**

Soft strips of mutton marinated with pepper spices and a touch of papaya flavoring.

**\_\_\_\_\_ Gola Kabab** **\$12.99**

Tenderized ground mutton marinated with all herbal spice, tightly wrapped in the finest cotton thread to seal in the flavor and fried in butter.

**\_\_\_\_\_ Seekh Kabab** **\$17**

Ground mutton grilled on skewers, marinated with aromatic herbs and succulent spices.

**\_\_\_\_\_ Mix Grill** **\$21**

Combination of skeeh kabab, chicken tikka, behari kabab and chicken boti served on a bed of sizzling onions.

**\_\_\_\_\_ Fish Grill** **\$17**

Filet of fish seasoned with special spices and bread crumbs, grilled to perfection.

## **GRILL TRAYS**

**\_\_\_\_\_ Chicken Boti (Half Tray)** **\$60**

(Serves 10-12) Boneless chunks of chicken breast marinated with special spiced herb and yogurt and brushed with special Spanish saffron.

**\_\_\_\_\_ Chicken Boti (Full Tray)**

(Serves 20-25) Boneless chunks of chicken breast marinated with special spiced herb and yogurt and brushed with special Spanish saffron. **\$120**

\_\_\_\_\_ **Chicken Tikka Breast (10 Pieces)** **\$55**

(Serves 10) Chicken breast marinated with yogurt and freshly ground south Asian spices.

\_\_\_\_\_ **Chicken Tikka Breast (20 Pieces)** **\$110**

(Serves 20) Chicken breast marinated with yogurt and freshly ground south Asian spices.

\_\_\_\_\_ **Chicken Tikka Leg (20 Pieces)** **\$40**

(Serves 10-12) Chicken leg quarter marinated with yogurt and freshly ground south Asian spices.

\_\_\_\_\_ **Chicken Tikka Leg (40 Pieces)** **\$80**

(Serves 20-25) Chicken leg quarter marinated with yogurt and freshly ground south Asian spices.

\_\_\_\_\_ **Chicken Behari Kabab (Half Tray)** **\$55**

(Serves 10-12) Chicken marinated with pepper spices and a touch papaya flavoring.

\_\_\_\_\_ **Chicken Behari Kabab (Full Tray)** **\$110**

(Serves 20-25) Chicken marinated with pepper spices and a touch papaya flavoring.

\_\_\_\_\_ **Chicken Seekh Kabab (30 Pieces)** **\$55**

(Serves 10-12) Chicken grilled on skewers marinated with aromatic herbs and succulent spices.

\_\_\_\_\_ **Chicken Seekh Kabab (60 Pieces)** **\$110**

(Serves 20-25) Chicken grilled on skewers marinated with aromatic herbs and succulent spices.

\_\_\_\_\_ **Behari Kabab (Half Tray)**

(Serves 10-12) Soft strips of mutton marinated with pepper spices and a touch papaya flavoring. **\$60**

\_\_\_\_\_ **Shami Kabab (20 Pieces)** **\$40**

(Serves 10-12) A dish marinated with pepper spices and a touch papaya flavoring.

\_\_\_\_\_ **Behari Kabab (Full Tray)** **\$120**

(Serves 20-25) Soft strips of mutton marinated with pepper spices and a touch papaya flavoring.

\_\_\_\_\_ **Shami Kabab (40 Pieces)** **\$75**

(Serves 20-25) A dish marinated with pepper spices and a touch papaya flavoring.

\_\_\_\_\_ **Seekh Kabab (30 Pieces)** **\$60**

(Serves 10-12) Ground mutton grilled on skewers marinated with aromatic herbs and succulent spices.

\_\_\_\_\_ **Seekh Kabab (60 Pieces)** **\$120**

(Serves 20-25) Ground mutton grilled on skewers marinated with aromatic herbs and succulent spices.

\_\_\_\_\_ **Mixed Grill (Half Tray)** **\$60**

(Serves 10-12) Combination of seekh kabab, chicken tikka, behari kabab and chicken boti served on a bed of sizzling onions.

\_\_\_\_\_ **Mixed Grill (Full Tray)** **\$120**

(Serves 20-25) Combination of seekh kabab, chicken tikka, behari kabab and chicken boti served on a bed of sizzling onions.

\_\_\_\_\_ **Kofta Curry (Half Tray)** **\$50**

(Serves 10-12) A classic Pakistani curry made of tender meatballs, simmered in a spicy, flavorful sauce.

_____ <b>Kofta Curry (Full Tray)</b>	<b>\$100</b>
(Serves 20-25) A classic Pakistani curry made of tender meatballs, simmered in a spicy, flavorful sauce.	
_____ <b>Malai Boti (Half Tray)</b>	<b>\$60</b>
(Serves 10-12) A dish marinated with rich, creamy and special spiced herb.	
_____ <b>Malai Boti (Full Tray)</b>	<b>\$120</b>
(Serves 20-25) A dish marinated with rich, creamy and special spiced herb.	
_____ <b>Chapli Kabab (20 Pieces)</b>	<b>\$55</b>
(Serves 10-12) Minced kabab with various spices in the shape of a patty.	
_____ <b>Chapli Kabab (40 Pieces)</b>	<b>\$110</b>
(Serves 20-25) Minced kabab with various spices in the shape of a patty.	
_____ <b>Mutton Chops (Half Tray)</b>	<b>\$75</b>
(Serves 10-12)	
_____ <b>Mutton Chops (Full Tray)</b>	<b>\$150</b>
(Serves 20-25)	
_____ <b>Fish Grill (Half Tray)</b>	<b>\$55</b>
(Serves 10-12) Filet of fish seasoned with special spices and bread crumbs, grilled to perfection.	
_____ <b>Fish Grill (Full Tray)</b>	<b>\$120</b>
(Serves 20-25) Filet of fish seasoned with special spices and bread crumbs, grilled to perfection.	
_____ <b>Fish Fry (30 Pieces)</b>	

(Serves 10-12) A traditional flavorful and delicious dish with various spices. **\$50**

\_\_\_\_\_ **Fish Fry (60 Pieces)** **\$100**

(Serves 20-25) A traditional flavorful and delicious dish with various spices.

\_\_\_\_\_ **Tempura Shrimp (60 Pieces)** **\$80**

(Serves 10-12) A Japanese dish that is deep fried to produce a light, crisp crust.

\_\_\_\_\_ **Tempura Shrimp (120 Pieces)** **\$160**

(Serves 20-25) A Japanese dish that is deep fried to produce a light, crisp crust.

## **ROLLS**

\_\_\_\_\_ **Chicken Roll** **\$7.99**

\_\_\_\_\_ **Chicken Paratha Roll** **\$8.99**

\_\_\_\_\_ **Kabab Roll** **\$8.99**

\_\_\_\_\_ **Kabab Paratha Roll** **\$9.99**

## **BREAD**

\_\_\_\_\_ **Naan** **\$2.99**

Flat bread made from a dough of fine white flour and baked in a clay oven.

\_\_\_\_\_ **Kandhari Naan** **\$4.99**

Flat bread made from a dough of fine white flour and baked in a clay oven. Made with sesame seeds and a brush of butter

\_\_\_\_\_ **Paratha**

Fine flour pan-fried with butter. **\$5.99**

**\_\_\_\_\_ Fried Paratha** **\$6.99**

Fine flour deep fried.

**\_\_\_\_\_ Garlic Naan** **\$4.99**

Each

## **DESSERTS**

**\_\_\_\_\_ Doodh Dulari** **\$5.49**

Condensed milk, corn flour, vermicelli, strawberry jelly, apple jelly, rubri cream, mix fruit cocktail, and cham cham.

**\_\_\_\_\_ Raasmalai** **\$4.49**

White cheese balls dipped in whole milk, flavored with pistachios, almonds, and saffron.

**\_\_\_\_\_ Homemade Kulfi** **\$4.49**

Traditional Indo-Pak ice cream, made with pistachio nuts and cardamon.

**\_\_\_\_\_ Falooda** **\$6.49**

A combination of vanilla ice, whole milk, vermicelli and red rose syrup.

## **DESSERT TRAYS**

**\_\_\_\_\_ Gulab Jamun (30 Pieces)** **\$55**

(Serves 10-12) Brown colored dumplings of dried milk and refined flour, soaked in sugar syrup.

**\_\_\_\_\_ Gulab Jamun (60 Pieces)** **\$110**

(Serves 20-25) Brown colored dumplings of dried milk and refined flour, soaked in sugar syrup.

_____ <b>Ras Malai (30 Pieces)</b>	<b>\$55</b>
(Serves 10-12) White cheese balls dipped in whole milk, flavored with pistachios, almonds and saffron.	
_____ <b>Ras Malai (60 Pieces)</b>	<b>\$110</b>
(Serves 20-25) White cheese balls dipped in whole milk, flavored with pistachios, almonds and saffron.	
_____ <b>Kulfi (Half Tray)</b>	<b>\$50</b>
(Serves 10-12) Traditional Indo-Pak ice-cream, made with pistachio nuts and cardamom.	
_____ <b>Kulfi (Full Tray)</b>	<b>\$100</b>
(Serves 20-25) Traditional Indo-Pak ice-cream, made with pistachio nuts and cardamom.	
_____ <b>Kheer (Half Tray)</b>	<b>\$50</b>
(Serves 10-12) A northern Pakistani version of rice-pudding with saffron, whole milk and a sprinkled of pistachio nuts.	
_____ <b>Kheer (Full Tray)</b>	<b>\$100</b>
(Serves 20-25) A northern Pakistani version of rice-pudding with saffron, whole milk and a sprinkled of pistachio nuts.	
_____ <b>Mango Ice Cream (Half Tray)</b>	<b>\$35</b>
(Serves 10-12)	
_____ <b>Mango Ice Cream (Full Tray)</b>	<b>\$70</b>
(Serves 20-25)	
_____ <b>Shahi Tukra (Half Tray)</b>	<b>\$50</b>
(Serves 10-12) Indian style bread pudding.	
_____ <b>Shahi Tukra (Full Tray)</b>	<b>\$100</b>
(Serves 20-25) Indian style bread pudding.	



_____ <b>Mango Delight (Half Tray)</b> (Serves 10-12)	<b>\$40</b>
_____ <b>Mango Delight (Full Tray)</b> Serves 20-25	<b>\$80</b>
_____ <b>Custard Trifle (Half Tray)</b> (Serves 10-12) A delicious custard with mixed fruit and cream.	<b>\$40</b>
_____ <b>Custard Trifle (Full Tray)</b> (Serves 20-25) A delicious custard with mixed fruit and cream.	<b>\$80</b>
_____ <b>Sooji Ka Halwa (Half Tray)</b> (Serves 10-12) A sweet creamy dessert pudding.	<b>\$40</b>
_____ <b>Sooji Ka Halwa (Full Tray)</b> (Serves 20-25) A sweet creamy dessert pudding.	<b>\$80</b>
_____ <b>Carrot Halwa (Half Tray)</b> (Serves 10-12) A carrot based sweet dessert pudding.	<b>\$55</b>
_____ <b>Carrot Halwa (Full Tray)</b> (Serves 20-25) A carrot based sweet dessert pudding.	<b>\$110</b>
_____ <b>Zarda (Half Tray)</b> (Serves 10-12) A sweet rice dessert.	<b>\$50</b>
_____ <b>Zarda (Full Tray)</b> (Serves 20-25) A sweet rice dessert.	<b>\$100</b>

## **BEVERAGES**

_____ <b>Tea</b>	<b>\$3</b>
_____ <b>Bottled Water</b>	<b>\$2.5</b>

_____ <b>Coke</b>	<b>\$2.5</b>
Canned soft drink	
_____ <b>Diet Coke</b>	<b>\$2.5</b>
Canned soft drink	
_____ <b>Sprite</b>	<b>\$2.5</b>
Canned soft drink	
_____ <b>Dr. Pepper</b>	<b>\$2.5</b>
Canned soft drink	
_____ <b>Lassi</b>	<b>\$6.99</b>
A refreshing yogurt drink that can be sweet or salted	
_____ <b>Kashmiri Chai</b>	<b>\$4.49</b>
_____ <b>Basil Seed Drink</b>	<b>\$4</b>
_____ <b>Pakola</b>	<b>\$3</b>

## **EXTRAS**

_____ <b>Catering Service Agreement</b>	<b>\$0</b>
TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or	
_____	<b>\$0</b>
<b>Catering Service Agreement - Wedding &amp; Holiday Events</b>	
TO CONFIRM AND FINALIZE YOUR EVENT: The catering agreement must be signed to confirm the booking of your event. Please print this order and initial each page and either fax back to 713.758.0125 or	