

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: _____

Taj Palace

SERVICE LEVELS

_____ **Set Up Service** **\$50**

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

_____ ****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 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 and Utensils** **\$0**

_____ **Serving Utensils** **\$6**

Includes serving utensils for 10 guests.

APPETIZERS

_____ **Vegetable Samosa** **\$4.95**

(Serves 2) Pastry stuffed with spiced potatoes and peas.

_____ Vegetable Pakore	\$4.95
(Serves 2) Potato and florets of cauliflower, fried in our special chickpea butter.	
_____ Papadum	\$1.95
(Serves 1) Crispy lentil and peppercorn wafers baked in a clay oven.	
_____ Dahi Bhalla	\$4.95
(Serves 2) Lentil cakes topped with whiped yogurt, aromatic spices and chutney.	
_____ Shammi Kebab	\$5.95
(Serves 2) Minced lamb and lentil patties.	
_____ Shrimp Pakore	\$6.95
(Serves 2) Delicately spiced and batter fried shrimp.	
_____ Party Platter	\$6.95
(Per person/ 6 minimum) Seekh kebab, samosa, shammi kebab and chicken tikkas, served with mint chutney and tamarind sauce.	

SALADS AND BREADS

_____ Green Salad (Side)	\$3.25
Lettuce with tomatoes, cucumbers, peppers and yogurt dressing.	
_____ Naan Akbari	\$1.95
(Per person) Traditional soft bread.	
_____ Lachcha Paratha	\$2.5
(Per person) Whole wheat bread leavened with melted butter.	
_____ Garlic Naan	

(Per person) Traditional naan bread, subtly flavored with select garlic. **\$2.25**

Bread Basket **\$7.95**

(Serves 3) An assortment of clay oven baked indian flatbreads.

BUFFETS

Menu 1 **\$10.95**

(Per person / 15 minimum) Chicken curry, your choice kadai and potato and cauliflower, served with pilaf rice and naan bread.

Menu 2 **\$10.95**

(Per person / 15 minimum) Tandoori Chicken, chicken korma and saag paneer, served with pilaf rice and naan bread.

Menu 3 **\$10.95**

(Per person / 15 minimum) Saag Paneer, malai kofta and channa masala, served with pilaf rice and naan bread.

Menu 4 **\$10.95**

(Per person / 15 minimum) Your choice of curry and potatoes, chicken makhni and saag paneer, served with pilaf rice and naan bread.

Menu 5 **\$10.95**

(Per person / 15 minimum) Chicken korma, your choice of kadai and aloo baigan, served with pilaf rice and naan bread

CHICKEN ENTREES

Tandoori Chicken **\$9.95**

Chicken marinated in yogurt with freshly ground spices, served with pilaf rice.

_____ **Murg Tikke** **\$11.95**

Tender boneless chicken, lightly marinated and charcoal grilled, served with pilaf rice.

_____ **Chicken Malai Kebab** **\$11.95**

A mild delicacy of lightly spiced chicken, cooked to perfection on skewers, served with pilaf rice.

_____ **Chicken Curry** **\$11.95**

Traditional curry sauce made with onions, tomatoes, garlic, ginger, spices and condiments, served with basmati rice.

_____ **Chicken Saag** **\$11.95**

Classic Indian pureed spinach cooked with roasted cumin, garlic and spices with a touch of cream, served with basmati rice.

_____ **Chicken Tikka Masala** **\$11.95**

A tomato based butter cream sauce seasoned with herbs, spices and nuts, served with basmati rice.

_____ **Chicken Vindaloo** **\$11.95**

Hot and zesty curry sauce with potatoes, served with basmati rice.

_____ **Chicken Korma** **\$11.95**

An aromatic mild curry with ground almonds, cashews and cream, served with basmati rice.

LAMB ENTREES

_____ **Seekh Kebab** **\$12.95**

Minced lamb mixed with fresh herbs, onions and bell peppers, skewered and grilled over charcoal, served with pilaf rice.

_____ **Lamb Curry**

Traditional curry sauce made with onions, tomatoes, garlic, ginger, spices and condiments, served with basmati rice. **\$12.5**

Lamb Saag **\$12.5**

Classic Indian pureed spinach cooked with roasted cumin, garlic and spices with a touch of cream, served with basmati rice.

Lamb Tikka Masala **\$12.5**

A tomato based butter cream sauce seasoned with herbs, spices and nuts, served with basmati rice.

Lamb Vindaloo **\$12.5**

Hot and zesty curry sauce with potatoes, served with basmati rice.

Lamb Korma **\$12.5**

An aromatic mild curry with ground almonds, cashews and cream, served with basmati rice.

Lamb Kadai **\$12.5**

Diced bell peppers, onions and tomatoes sauteed with curry spices, served with basmati rice.

Lamb Kerala Fry **\$12.5**

A hot and spicy southern specialty with coconut slices and spices, served with basmati rice.

GOAT ENTREES

Goat Curry **\$12.95**

Traditional curry sauce made with onions, tomatoes, garlic, ginger, spices and condiments, served with basmati rice.

Goat Saag

Classic Indian pureed spinach cooked with roasted cumin, garlic and spices with a touch of cream, served with basmati

rice. **\$12.95**

 Goat Tikka Masala **\$12.95**

A tomato based butter cream sauce seasoned with herbs, spices and nuts, served with basmati rice.

 Goat Vindaloo **\$12.95**

Hot and zesty curry sauce with potatoes, served with basmati rice.

 Goat Korma **\$12.95**

An aromatic mild curry with ground almonds, cashews and cream, served with basmati rice.

SEAFOOD ENTREES

 Fish Tikka **\$12.95**

Fresh Mahi Mahi, lightly marinated, skewered and cooked masterfully over charcoal, served with pilaf rice.

 Shrimp Curry **\$12.95**

Traditional curry sauce made with onions, tomatoes, garlic, ginger, spices and condiments, served with basmati rice.

 Shrimp Saag **\$12.95**

Classic Indian pureed spinach cooked with roasted cumin, garlic and spices with a touch of cream, served with basmati rice.

 Shrimp Tikka Masala **\$12.95**

A tomato based butter cream sauce seasoned with herbs, spices and nuts, served with basmati rice.

 Shrimp Vindaloo **\$12.95**

Hot and zesty curry sauce with potatoes, served with basmati rice.

_____ Shrimp Korma	\$12.95
An aromatic mild curry with ground almonds, cashews and cream, served with basmati rice.	
_____ Fish Curry	\$12.95
Traditional curry sauce made with onions, tomatoes, garlic, ginger, spices and condiments, served with basmati rice.	
_____ Fish Saag	\$12.95
Classic Indian pureed spinach cooked with roasted cumin, garlic and spices with a touch of cream, served with basmati rice.	
_____ Fish Tikka Masala	\$12.95
A tomato based butter cream sauce seasoned with herbs, spices and nuts, served with basmati rice.	
_____ Fish Vindaloo	\$12.95
Hot and zesty curry sauce with potatoes, served with basmati rice.	
_____ Fish Korma	\$12.95
An aromatic mild curry with ground almonds, cashews and cream, served with basmati rice.	
_____ Goan Fish Curry	\$13.95
Mahi Mahi fish cooked in a spicy sauce with coconut, served with pilaf rice.	
_____ Bombay Prawn Masala	\$14.95
Jumbo shrimp in dill masala sauce with garlic and cumin, served with pilaf rice.	
_____ Fish Molly	\$13.95
Fish curry in coconut milk, served with pilaf rice.	

PANEER ENTREES

<u> </u> Paneer Curry	\$10.95
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Traditional curry sauce made with onions, tomatoes, garlic, ginger, spices and condiments, served with basmati rice.

<u> </u> Paneer Saag	\$10.95
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Classic Indian pureed spinach cooked with roasted cumin, garlic and spices with a touch of cream, served with basmati rice.

<u> </u> Paneer Tikka Masala	\$10.95
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A tomato based butter cream sauce seasoned with herbs, spices and nuts, served with basmati rice.

<u> </u> Paneer Vindaloo	\$10.95
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Hot and zesty curry sauce with potatoes, served with basmati rice.

<u> </u> Paneer Korma	\$10.95
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An aromatic mild curry with ground almonds, cashews and cream, served with basmati rice.

<u> </u> Palak Paneer	\$10.95
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Fresh spinach and homemade cheese cooked with onions and a touch of cream, served with pilaf rice.

<u> </u> Mattar Paneer	\$10.95
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Homemade cheese and garden peas cooked in a creamy curry sauce, served with pilaf rice.

VEGETARIAN ENTREES

<u> </u> Bhindi Masala	\$9.95
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Sliced okra, pan grilled and tossed with diced potatoes and seasoned with spices, served with pilaf rice.

Aloo Gobi	\$9.95
Potatoes and cauliflower sauteed with spices and herbs.	
Khatte Baingan	\$9.95
Baby eggplant stuffed with spices and sauteed with ginger and garlic, served with pilaf rice.	
Chana Masala	\$9.95
Chickpeas cooked north Indian style with onions, tomatoes and green chilies, served with pilaf rice.	
Makhni Dal	\$9.95
Black lentil and red kidney beans slow cooked to a creamy consistency, served with pilaf rice.	
Malai Kofta	\$10.95
Vegetable dumplings stuffed with nuts and resins in mild nuts and cream, served with pilaf rice.	
Baingan Bharta	\$9.95
A puree of baked eggplant sauteed with onions, garden peas and tomatoes, served with pilaf rice.	
Barhar-E-Subz	\$9.95
Assorted vegetables cooked in a blend of traditional spices in kadai (wok like skillet), served with pilaf rice.	
Navrattan Korma	\$10.95
A blend of fresh garden vegetables, nuts and raisins in an aromatic cream sauce, served with pilaf rice.	
Paneer Makhni Masala	\$10.95
Homemade cheese cooked in a spicy tomato sauce with a touch of cream, served with pilaf rice.	

BIRYANI ENTREES

_____ **Shrimp Biryani** **\$13.95**

A combination of rice and shrimp with spices and garnished with nutes, served with raita.

_____ **Lamb Biryani** **\$13.95**

A combination of rice and lamb with spices and garnished with nutes, served with raita.

_____ **Goat Biryani** **\$13.95**

A combination of rice and goat with spices and garnished with nutes, served with raita.

_____ **Fish Biryani** **\$13.95**

A combination of rice and shrimp with spices and garnished with nutes, served with raita.

_____ **Vegetable Biryani** **\$11.95**

A combination of rice and vegetables with spices and garnished with nutes, served with raita.

_____ **Chicken Biryani** **\$12.95**

A combination of rice and chicken with spices and garnished with nutes, served with raita.

CONDIMENTS

_____ **Aam Ki Chutney** **\$1.25**

(Per person) Sweet mango chutney.

_____ **Mint Cutney** **\$0**

(Per person) Complimentary

_____ **Tamarind Chutney** **\$0**

(Per person) Complimentary

DESSERTS

_____ Shahi Rasmalai	\$4.5
Creamed cheese patties served in reduced milk sauce, garnished with pistachios.	

_____ Gulab Jamub	\$4.5
A traditional dessert of fried pastry balls served warm in cardamom and honey syrup.	

_____ Gajar Halwa	\$4.5
Carrot and nut pudding served warm.	

_____ Badamee Kheer	\$4.5
Rice and almond pudding.	

BEVERAGES

_____ Iced Tea (Gallon)	\$8.99
Includes cups, ice and sweeteners.	

_____ Lemonade (Gallon)	\$8.99
Includes cups and ice.	

_____ Coke (2 liter)	\$3.5
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_____ Diet Coke (2 liter)	\$3.5
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_____ Sprite (2 liter)	\$3.5
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_____ Coke	\$2.25
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_____ Diet Coke	\$2.25
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_____ Sprite	\$2.25
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_____ Bottled Water	\$2.75
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_____ **Mango Lassi** **\$3.95**
Mango yogurt drink.

_____ **Bag of Ice** **\$3.25**
(Serves 20)

EXTRAS

_____ **Catering Service Agreement** **\$0**
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

_____ **Catering Service Agreement - Special Events** **\$0**
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