

NAWAB

INDIAN CUISINE

Catering Menu

Non-Vegetarian Appetizers

1. Aamwala Chicken Kebab
2. Aatishi Chicken Kebab
3. Amritsari Fish
4. Banana Leaf Roasted Fish
5. Chicken Manchurian
6. Chicken Seekh Kebab
7. Chicken Tikka
8. Chicken Tikka Bhuna
9. Chili Chicken
10. Coconut Chicken Kabab
11. Crab Meat Bonda
12. Fish Tikka
13. Fisherman's Prawns
14. Kali Mirch Chicken Tikka
15. Kolawadi Maachi
16. Koyla Kebab
17. Lamb Seekh Kebab
18. Lasooni Murg Kebab
19. Pudinawali Chicken Meatballs
20. Reshmi Kebab (Chicken)
21. Tamarind Chili Kabab
22. Tandoori Shrimp
23. Tangdi Kebab
24. Tulsi Rubbed Fish
25. Tulsi Rubbed Shrimp

Vegetarian Appetizers

1. Chaat
 - a. Bombay Bhel
 - b. Chaat Papri
 - c. Grape / Mango Chaat
 - d. Mungdal Pakodi Chaat
 - e. Palak Mango Chaat
 - f. Raj Kachori
 - g. Sev Puri
2. Besan Pudla Kathi Roll (Gluten Free, Vegan)
3. Bharvan Pepper
4. Chana Chor Garan
5. Chatpate Aloo
6. Chili / Scallion Tofu
7. Chili Paneer
8. Fruit Platter
9. Garlic Chili Naan
10. Kachumber
11. Kat Mirchi Ka Bhuna
12. Masala Idli
13. Masala Shrimp Cocktail
14. Mixed Salad
15. Moong Dal Masala Idli
16. Moong Dal Non-Fried Bhalle
17. Mozzarella Caprese Spring Rolls
18. Paneer Chili Mango Kulcha
19. Paneer Pakora
20. Paneer Tak-a-Tak
21. Paneer Tikka
22. Soy Wadi "65"
23. Stuffed Mushroom Caps
24. Tandoori Vegetables
25. Vegetable Pakora
26. Vegetable Spring Roll
27. Vegetable Summer Roll (cold)

28. Tikki & Samosa

- a. Aloo Tikki
- b. Beetroot Tikki
- c. Daalwali Tikki
- d. Jalapeno Paneer Asparagus Samosa
- e. Methiwala Paneer Tikki
- f. Mexican Samosa
- g. Pav Bhaji Spiced Samosa
- h. Punjabi Samosa
- i. Rajwadi Samosa
- j. Shiitake Leek Tikki
- k. Vegetable Pakora

Live Action Stations

1. Bhel Station
2. Chaat Station
3. Dosa Station
4. Live Bhajia Station
5. Mediterranean Station
6. Pasta Station
7. Quesadilla Station
8. Pani Puri
9. Tikki Chole
10. Pav Bhaji
11. Tawa Baingan
12. Vodka Pani Puri
13. Tawa Shrimp
14. Lamb Chops
15. Tawa Lamb Chops

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Main Course, Non-Vegetarian

1. Achari Gosht
2. Bengali Fish Curry
3. Chicken Chettinadu
4. Chicken Curry
5. Chicken Dhaba Haandi
6. Chicken Hara Masala
7. Chicken Hariyali Lazzatdaar
8. Chicken Kadhai
9. Chicken Korma
10. Chicken Kozhambu
11. Chicken Makhni / Butter Chicken
12. Chicken Methi
13. Chicken Pav Bhaji
14. Chicken Saag
15. Chicken Tikka Masala
16. Chicken Vindaloo
17. Crab Kofta
18. Crab Kofta in malai Methi Sauce
19. Dhaba Haandi Lamb Chops
20. Goat Curry (Bone-In)
21. Grilled Norwegian Salmon with Asparagus
22. Jeera Chicken
23. Krahi Gosht
24. Lamb Curry
25. Lamb Dhaba Haandi
26. Lamb Kofta
27. Lamb Kozhambu

28. Lamb Methi
29. Lamb Pasanda
30. Lamb Pav Bhaji
31. Lamb Rogan Josh
32. Lamb Saagwala
33. Lamb Vindaloo
34. Malabari Goat Curry
35. Malabari Maachi
36. Malai Methi Chicken
37. Nargisi Kofta
38. Patiala Shahi Murg
39. Rara Chicken Curry
40. Salmon Kerala Curry
41. Salmon Makhni
42. Seafood Vindaloo
43. Shrimp Bhuna
44. Shrimp Goan Curry
45. Shrimp Korma
46. Shrimp Masala

Main Course, Vegetarian

1. Achari Baingan
2. Aloo Baingan
3. Aloo Gobhi
4. Aloo Methi
5. Baingan Bhartha (Eggplant)
6. Baingan Palak / Kale Lazeez
7. Banarsi Rasedaar Aloo
8. Banarsi Vegetables
9. Bhindi Amchoor (Okra)
10. Bhindi Chana
11. Chana Masala
12. Dal Makhni
13. Dal Palak
14. Dal Tadka (yellow lentils)
15. Dum Aloo Kashmiri
16. Gatte Ki Sabzi
17. Jeera Aloo
18. Kadhi Pakora

19. Kofta Anarkali
20. Kofta Lajwab
21. Locke Ke Kofte
22. Malai Methi Kofta
23. Malai Methi Tortellini
24. Mali Methi Corn
25. Matar Mushroom
26. Matar Paneer
27. Matar Phul Makhane ko Subzi
28. Nawabi Subz Kofta
29. Pahadi baingan
30. Palak Corn
31. Palak Paneer
32. Paneer Asparagus Lazzatdaar
33. Paneer Makhni
34. Saag Aloo
35. Sarson Ka Saag
36. Shahi Paneer
37. Sham Savera
38. Tawa Vegetables
39. Tofu-Vegetable Curry
40. Vegetable / Navratan Korma
41. Vegetable Caldin
42. Vegetable Jhalfrazie
43. Vegetable Kozhambu
44. Vegetable Masala
45. Vegetable Methi
46. Vegetable Vindaloo

Biryani

1. Chicken
2. Goat (Bone-in)
3. Lamb
4. Nawabi (chicken, shrimp, vegetables)
5. Vegetable

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Catering Menu

Rice

1. Basmati Rice
2. Jeera Pulao
3. Kashmiri Pulao (w/ nuts)
4. Lemon Rice
5. Peas Pulao

Breads

1. Garlic Naan
2. Kulchas
3. Naan
4. Paratha
5. Poori
6. Roti

Salad

1. Desi Salad
2. Kachumber Salad
3. Mixed Garden Salad

Raita

1. Boondi Raita
2. Cucumber Raita
3. Dahi Bhalla
4. Yogurt

Accompaniments

1. Achar
2. Hyderabad Tomato Chutney
3. Mint Chutney
4. Papad (Roasted / Fried)
5. Tamarind Chutney

Dessert

1. Angoori Rabdi
2. Falooda
3. Feni
4. Fruit Cream
5. Gajar Halwa
6. Gajar-Malai Kulfi
7. Ginger Fig Kulfi
8. Gulab Jamun
9. Ice Cream Sundae Bar
10. Khajoori Kheer
11. Kheer
12. Mango Kulfi
13. Mango Pudding
14. Masala Chai Kulfi
15. Mini Dessert Cups
16. Moong Dal Halwa
17. Neapolitan Kulfi
18. Pistachio Kulfi
19. Rasgulla
20. Rasmalai
21. Saiviyaan
22. Vegan Dessert Options

Custom Options

1. Gujurati Menu
2. Mocktail Options
3. Numerous Butler Pass items
4. Punjabi Menu
5. Traditional Drinks: Chai / Lassi