

# DEEWAN BANQUET & CATERING

## VEGETARIAN INDIAN APPETIZERS-HORS D'OEUVRES

(\*PLEASE ASK US FOR JAIN/SWAMINARAYAN FOOD OPTIONS.)

### Veg Pakoras

Assortment of vegetable fritters

### Veg Samosa

Spiced potatoes with green peas wrapped in a thin crust pyramid pastry & deep fried

### Vermicelli Cheese Kebabs

Roasted vermicelli-coated cheese stuffed with vegetable patties

### Hara Bhara Kebab

Green vegetable patties

### Hara Till Roll

Green vegetable roll coated with sesame seeds

### Aloo Tikki

Flavored potato patties

### Chili Pakoras

Battered fried finger hot

### Vegetable Cocktail Samosa

Mini bites of green pea crust pastries

### Rajwadi Tikki

Semolina coated flavored potato patties

### Paneer Methi Tikki

Fenugreek leaves & cottage cheese patties

### Paneer 65

Battered fried spicy cottages cheese cubes tossed with mustard seeds, whole red chilies & curry leaves

### Tandoori Malai Paneer Tikka

Cubes of cottage cheese marinated in a combination of mild & aromatic spices with cream & cooked in charcoal oven

### Paneer Mushroom Shashlik

Herbed yogurt marinated stuffed mushrooms & cottage cheese cooked in charcoal oven

### Veg Seekh Kebab

Minced garden vegetables mixed with herbs & spices rolled over skewer & cooked to perfection in clay oven

### Vegetable Shami Kebab

Chickpeas & vegetable patties

### Veg Kathi Kebab

Spiced potatoes sauteed with onions, peppers, herbs & spices & stuffed in a thin handkerchief bread

### Dhokla

Fermented batter of rice & split chickpeas steamed & tempered with chilies & mustard seeds

### Kothambir Wadi

Cilantro & jalapeños vegetable patties

### Veg Cutlet

Mixed vegetables & potato patties

### Veg Cashew Nut Roll

Cashew nut-coated vegetable roll patties

### Lilva Kachori

Stuffed pigeon peas crust pastry

### Cheese Paneer Finger

Seasoned cottage cheese & jack cheese finger patties

### Jalapeño Satay

Stuffed jalapeños wedges served on stick

### Masala Paneer Cutlet

Floured cottage cheese patties

### Paneer Tikka

Cubes of fresh cottage cheese marinated in red spiced yogurt & cooked in charcoal oven

### Paneer Kathi Rolls

Barbequed grated cottage cheese sauteed with onions, peppers, herbs & spices & stuffed in a thin handkerchief bread

### Hariyali Paneer Tikka

Cilantro & jalapeño chilies marinated cottage cheese cubes cooked in charcoal oven

### Makai Motia Seekh

Minced cottage cheese mixed with corn kernels & spices skewered & grilled over a charcoal oven

# DEEWAN BANQUET & CATERING

## Tandoori Stuffed Mushroom

Button mushrooms stuffed with herbed cottage cheese & grilled over a charcoal oven

## CHAAT APPETIZERS-HORS D'OEUVRES

### Bhel Puri

Rice crispies tossed with onions, tomatoes, chilies & tangy sauces

### Ragda Patties

Spicy potato patties served with chickpeas, savoury sauces, yogurt & sev

### Dahi Wada

Soft flavored lentil dumplings served in a spicy yogurt

### Aloo Tikki Chaat

Flavored potato patties served with chickpeas, savory sauces, yogurt & sev

### Papdi Chaat

Crispy pooris topped with potato, sprouts, chutney, yogurt & sev

### Paani Puri

Fried puff-pastry balls filled with spiced mashed potato, spiced water, and tamarind juice

### Sev Batata Puri

Mumbai specialty chaat

### Samosa Chaat

Spicy potatoes & green peas thin crust potatoes pastries served with chickpeas, savory sauces, yogurt & sev

## NON-VEGETARIAN INDIAN APPETIZERS-HORS D'OEUVRES

(\*SEAFOOD ITEMS, LAMB & LAMB CHOPS ARE PRICED ADDITIONAL PER PERSON. PLEASE ASK US FOR A QUOTE.)

### Chicken 65

Seasoned deep fried chicken cubes tossed with yogurt, spices, curry leaves, mustard & whole red chilies

### Chicken Pakoras

Spicy battered fried chicken strips serve with lemon wedges & red onions & cilantro

### Shammi Kebab

Minced lamb/chicken & chickpea patties

### Seekh Kebab

Minced chicken/lamb with spices, ginger, garlic, cilantro & mint grilled on skewers

### Murg Mughlai

Charcoal cooked chicken cubes pan tossed with onion, peppers & spices

### Tandoori Chicken

Spring chicken marinated in red Indian spices & yogurt & cooked in charcoal oven

### Chicken Chaap

Spicy yogurt marinated butter fried chicken drumsticks cooked in charcoal oven

### Murg Mughlai

Charcoal cooked chicken cubes pan tossed with onion, peppers & spices

### Chicken Kathi Rolls

Barbequed shredded chicken tikka sautéed with onions, peppers, herbs & spices & stuffed in thin bread

### Shrimp Koliwada

Spicy battered fried shrimp

### Boti Kabab

Lamb/chicken cubes marinated with yogurt & spices Grilled on charcoal oven

### Murg Tikka

Boneless pieces of chicken marinated in red yogurt sauce & spices & cooked in a charcoal oven

### Reshmi Kabab

Minced chicken seasoned with chopped ginger onions & spices rolled over a skewer & barbequed

### Haryali Murg Tikka

Cubes of chicken marinated in mint green yogurt sauce & cooked in a charcoal oven

# DEEWAN BANQUET & CATERING

## Murg Malai Kabab

Cubes of chicken marinated in mild herbed yogurt & cooked in a charcoal oven

## Adraki Murg

Boneless chicken cubes marinated in ginger spicy yogurt sauce & cooked in a charcoal oven

## Chicken Tangdi Kabab

Chicken drumsticks marinated with chef special hazari yogurt sauce cooked in charcoal oven

## Tandoori Shrimp

Shrimp marinated in authentic spiced yogurt & herbs cooked in a charcoal oven

## Fish Amritsari

Mouthwatering fried fish prepared with lot of spices

## Angare Chicken

Spicy preparation of boneless chicken cubes from charcoal

## Kasturi Kabab

Boneless chicken cubes marinated in mild yellow sauce & cooked in a charcoal oven

## Hazari Chicken

Cream cheese & yogurt marinated chicken cubes with Indian spices cooked in charcoal oven

## Mahi Tikka

Boneless pieces of seasonal fish marinated in North Indian herbs & spices & cooked in charcoal oven

## Lamb Chops

A delicacy of marinated rack of lamb in a authentic herbs & spices marination and barbequed

## VEGETARIAN INDO-CHINESE APPETIZERS-HORS D'OEUVRES

### Veg Spring Rolls

A blend of fresh cabbage, carrots & onions with a hint of seasoning, wrapped in a delicious flaky & crispy spring wrap

### Chilly Pancer

Cubes of fried cottage cheese tossed with onions, peppers, chilies & light soy sauce

### Szechuan Style Crispy Vegetables

Tempura fried crispy golden vegetables served in authentic Szechuan sauce

### Salt N Pepper Mushroom

Tempura fried button mushroom tossed with black pepper sauce

### Chilly Cut Corn

Tempura fried baby corn tossed with onions, peppers, chilies & light soy sauce

### Veg Manchurian

Golden fried vegetable dumplings tossed with onions, peppers, soy & chili garlic sauce

### Cauliflower Manchurian

Tempura fried cauliflower florets tossed with onions, peppers, soy & chili garlic sauce

## NON-VEGETARIAN INDO-CHINESE APPETIZERS-HORS D'OEUVRES

(\*SEAFOOD ITEMS, LAMB & LAMB CHOPS ARE PRICED ADDITIONAL PER PERSON. PLEASE ASK US FOR A QUOTE.)

### Sesame Chicken

Chicken cubes marinated with vinegar, dark soy sauce, sesame oil, chili paste & garlic fried & tossed with onion, peppers & green onions

### Chicken Spring Rolls

A blend of shredded chicken strips, fresh cabbage, carrots, with a hint of seasoning, wrapped in a deliciously flaky & crispy spring wrap

# DEEWAN BANQUET & CATERING

## Crispy Szechuan Chicken

Chicken cubes crispy fried & tossed with red chili sauce, garlic, vinegar, soy sauce, onions & green onions

## Chilly Chicken

Tempura fried chicken cubes tossed with onions, pepper, ginger & soy sauce

## Garlic Shrimp

Tempura fried shrimp tossed with garlic, chili paste, onion, peppers & green onions

## Chili-Garlic Fish

Tempura fried seasonal fish tossed with red chili paste, garlic, soy, vinegar, onions, peppers & green onions

## Black Pepper Chicken

Chicken strips tempura fried tossed with chili paste, crushed black peppers, onion, peppers & green onions

## VEGETARIAN INDIAN ENTRÉE

(\*PLEASE ASK US FOR JAIN/SWAMINARAYAN FOOD OPTIONS)

### Kurkuri Bhindi

Battered fried crispy okra

### Jeera Aloo

A dry preparation of diced potatoes with cumin flavor

### Aloo Madras

A south Indian style potato preparation with mustard seeds & curry leaves

### Palak Aloo

Sautéed spinach cooked with diced potatoes & spices

### Baingan Bhartha

Barbequed eggplant cooked with fresh onions, ginger garlic, coriander, green peas & tomatoes seasoned with herbs and spices

### Tawa Vegetables (Bhindi/Baingan Masala)

Dry vegetables served on tawa

### Khatter Baingan

Eggplant served in onion, tomatoes & yogurt semi-dry sauce

### Bagara Baingan

Eggplant cooked in coconut & peanut sauce

### Veg Kolhapuri

A mélange of mix vegetables like carrots, peas, beans, cauliflower & potatoes cooked in spicy sauce

### Mushroom Mutter Masala

Button mushroom & green peas semi dry curry

### Bhindi Masala

Okra cooked with diced onions, tomatoes & spices

### Aloo Mutter

Green peas & potato curry

### Aloo Gobhi

A dry preparation of cauliflower & potatoes with juliennes of ginger & green chilies

### Dum Aloo Kashmiri

Stuffed grilled potatoes served in rich Kashmiri sauce

### Aloo Wadi

Potatoes cooked with spices & black gram nuggets

### Achari Aloo

Potato cooked with onions, tomatoes & mango pickle

### Ringan Saak

A Gujrati style eggplant & fresh pigeon peas preparation

### Mirchi Ka Salan

Curried chili peppers, is a popular chili and peanut curry of Hyderabad

### Navratan Korma

A mélange of vegetable cooked in a mild sauce

### Mushroom Hara Daniya

Button Mushroom cooked in chopped cilantro, onions & spices

### Achari Mushroom

A pickled flavored dry mushroom preparation

# DEEWAN BANQUET & CATERING

## Veg Makhanwala

A mélange of mixed vegetables like carrots, peas, beans, cauliflower & potatoes cooked in tomatoes, butter & cream sauce

## Palak Paneer

Fresh steamed chopped spinach & cubes of cottage cheese cooked with garlic ginger onions tomatoes herbs & spices

## Kadhai Vegetables

A semi-dry preparation of vegetables in onion, tomatoes, green peppers crushed coriander & red chilies

## Sarsoan Ka Saag

North Indian preparation of chopped fenugreek & spinach seasoned with special north Indian spices

## Kadhai Paneer

A semi-dry preparation of cottage cheese cubes in onion, tomatoes, green peppers crushed coriander & red chilies

## Mutter Paneer

Cottage cheese cooked with green peas in rich tomato sauce

## Lasooni Paneer

Cubes of cottage cheese cooked with garlic & a mild white sauce seasoned with white pepper & cilantro

## Shyam Savera

Spinach dumplings cooked in rich cream sauce

## Punjabi Kadhi

Tantalizingly sour dahi kadhi prepared with gram flour, curd & delicious onion pakora's

## Veg Rajbhog

A mélange of mix vegetables like carrots, peas, beans, cauliflower & potatoes cooked in Mumbai style rich sauce

## Cabbage Foogath

Shredded cabbage steamed with spices & coconut & tempered with curry leaves, whole red chilies & mustard seeds

## Methi Mutter Malai

Freshly chopped fenugreek, grated cottage cheese & green peas cooked in a mild creamy sauce

## Makai Mutter Makhana

Corn kernels, green peas, fox nuts, & grated cottage cheese cooked in a rich cream sauce

## Paneer Makhani

Cottage cheese cubes cooked in rich tomato & cream sauce

## Shahi Paneer Korma

Cubes of cottage cheese cooked in a rich cashew nut, cream & butter sauce

## Malai Kofta

Cottage cheese dumpling cooked in a medium spiced thick sauce

## Achari Corn

Baby corn tossed in pickled flavor sauce

## LENTILS

(\*PLEASE ASK US FOR JAIN/SWAMINARAYAN FOOD OPTIONS.)

## Dal Makhani

Black lentils cooked overnight on very slow fire flavored with butter, cream, tomatoes & spices

## Yellow Dal Tadka

Yellow lentils cooked & finished with tempering of chopped onions, tomatoes, ginger garlic & butter

## Channa Dal Palak

A blend of Bengal gram & sautéed spinach with tempering of onions, tomatoes, garlic & butter

## Yellow Dal Tadka

Yellow lentils cooked & finished with tempering of chopped onions, tomatoes, ginger garlic & butter

# DEEWAN BANQUET & CATERING

## Channa Masala

Chickpeas cooked with onions, tomatoes, green chilies & garam masala

## Dal Pancharatan

Mélange of five lentils cooked in a rich tomato sauce with butter

## Rajma Masala

Kidney beans cooked in a rich Punjabi onion & tomatoes sauce

## NON-VEGETARIAN INDIAN ENTRÉE

(\*SEAFOOD ITEMS & LAMB ARE PRICED ADDITIONAL PER PERSON. PLEASE ASK US FOR A QUOTE).

### Murg Tikka Masala

Cubes of boneless barbeque chicken cooked in a red tomato sauce finished with butter & fresh cream

### Murg Vindaloo

A pickled preparation of boneless Chicken mixed with diced potatoes & thick brown chili-vinegar sauce

### Murg Curry

Boneless chicken cooked in fresh onions, ginger, garlic, tomato, herbs & spices

### Chicken Chentinadu

South Indian origin spiced boneless chicken cooked with a mixture of fresh herbs & spices in thick sauce

### Murg Do Pyaza

Chicken cooked with cubes of onions, green peppers, cooked in a red chili sauce

### Kadhai Murg

Chicken cooked in onions, green peppers & tomatoes brown gravy

### Murg Kollapuri

Chicken cooked in coconut, garlic, red chilies & brown sauce

### Murg Patiala

A real Punjabi home style chicken preparation in thick brown sauce

### Murg Korma

A North Indian chicken delicacy in creamy flavored sauce

### Lasooni Murg

Garlic flavored chicken prepared in white sauce

### Murg Wajid Ali

Chef's signature chicken preparation with chicken breast stuffed with spinach, minced chicken & spices grilled & served in a special sauce

### Murg Badam Pasanda

A rich preparation of chicken with yogurt, cream & ground almonds combined wonderfully with spices to make a medium hot dish

### Shah Murg

North Indian style chicken preparation

### Achari Murg

A pickled flavored chicken preparation

### Murg Tak-A-Tak

Minced chicken cooked with onion & tomatoes in a brown gravy

### Murg Nilgiri Korma

Chicken cooked in a cilantro & jalapeno pepper rich sauce

### Chicken Malabari

Kerala style spicy chicken curry

### Murg Saagwala

Chicken cooked in spinach sauce

### Kerala Pepper Chicken

Crushed black pepper chicken preparation

### Handi Goat

Goat cooked in onion & tomatoes brown gravy

### Goat Do Pyaza

Goat cooked with cubes of onions & green peppers in a red chili sauce

### Goat Patiala

Punjabi home style goat preparation in thick brown sauce

# DEEWAN BANQUET & CATERING

## Kadhai Goat

Goat cooked in onions, green peppers & tomatoes in a brown gravy served on tawa

## Tawa Goat Masala

Goat cooked in semi-thick brown gravy & spices

## Dal Goat

Split chickpeas lentil & goat preparation

## Lamb Do Pyaza

Lamb cooked with cubes of onions, green peppers in a red chili sauce

## Kadhai Lamb

Lamb cooked in onions, green peppers & tomatoes brown gravy

## Keema Hyderabad

A royal Hyderabad treat of minced lamb cooked with tossed green peas & Hyderabad's herbs & spices

## Achari Lamb

A pickled-flavored lamb preparation

## Fish Curry

Fish cooked in onion & tomatoes brown gravy

## Haryali Goat

Goat cooked in cilantro, spinach, jalapeno & green chili gravy

## Achari Goat

A pickled flavored goat preparation

## Lamb Rogan Gosh

Kashmiri lamb preparation

## Lamb Vindaloo

A pickled preparation of boneless lamb mixed with diced potatoes & thick brown chili-vinegar sauce

## Hariyali Lamb

Lamb cooked in a cilantro, spinach, jalapeno & green chili gravy

## Goan Shrimp Curry

A spicy preparation of shrimp with coconut, whole red chilies & garlic from Goa

## Malabar Fish Curry

Kerala style fish preparation

## Tawa Shrimp Masala

Shrimp cooked with onions, peppers & red chilies in a thick sauce

## VEGETARIAN INDO-CHINESE ENTREE

(\*PLEASE ASK US FOR JAIN/SWAMINARAYAN FOOD OPTIONS)

## Veg Manchurian Gravy

Deep fried soy seasoned minced vegetable dumplings cooked in a gravy made with oriental sauces

## Chili Paneer Gravy

Cubes of tempura fried cottage cheese served in an oriental soy & vinegar sauce

## Chili Tofu

Tempura fried tofu serve in special oriental sauce

## Sweet N Sour Veg

A crisp combination of stir-fried vegetables served with tomato, vinegar & soy sauce

## Cauliflower In Chili Sauce

Tempura fried cauliflower florets served in a special oriental sauce

## Thai Green Vegetable Curry

Mélange of mixed vegetables served in a coconut & basil sauce

# DEEWAN BANQUET & CATERING

## NON-VEGETARIAN INDO-CHINESE ENTREE

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### Chilly Chicken Gravy

Tempura fried chicken cubes tossed with onions, peppers & ginger in a scallions & soy gravy

### Ginger Chicken

Chicken cooked with honey, soy sauce, garlic & ginger

### Szechwan Style Chicken

Chicken tossed with red chili sauce, garlic, vinegar, soy sauce, onions & scallions

### Chicken In Black Pepper Sauce

Chicken cooked with roasted crushed black pepper & soy seasoning

### Szechuan Shrimp

Tempura fried shrimp cooked in Szechuan sauce

### Chicken Hong Kong

Fried chicken cubes tossed in a spicy red chili & soy sauce

### Thai Basil Chicken

Thailand style chicken preparation with basil

### Chicken Manchurian

Chicken cooked with chopped ginger, garlic, onions, scallions, soy & red chili sauce

### Fillet Tilapia In Garlic Sauce

Tilapia in garlic sauce sauteed with onions, peppers, garlic & soy seasoning

### Szechuan Lamb

Lamb cooked in Szechuan sauce

## RICE & BIRYANI

(\*PLEASE ASK US FOR JAIN/SWAMINARAYAN FOOD OPTIONS).

(\*SEAFOOD ITEMS & LAMB ARE PRICED ADDITIONAL PER PERSON. PLEASE ASK US FOR A QUOTE).

### Basmati Chawal (Veg).

An aromatic long grain rice preparation

### Jeera Pulao (Veg).

Basmati rice tempered with cumin

### Lemon Rice (Veg).

Rice cooked with a zest of lemon & tempered with mustard seeds & curry leaves

### Dum Biryani Hyderabad (Non-Veg).

(Choose from Chicken, Goat or Lamb meat).

A delicious Awhad-Nizam Dum style preparation of rice with flavor of mint, fried onions, cilantro & spices with option of Chicken, Goat or Lamb

### Zafrani Pulao (Veg).

Saffron flavor basmati rice

### Veg Pulao

Basmati rice cooked with a mélange of vegetables

### Veg Biryani

Basmati rice cooked with curried vegetables, fried onions, mint & cilantro

### Shrimp Biryani

Rice cooked with Jambo Shrimps & spices



# DEEWAN BANQUET & CATERING

## INDO-CHINESE RICE & NOODLES

(\*SEAFOOD ITEMS & LAMB & ARE PRICED ADDITIONAL PER PERSON. PLEASE ASK US FOR A QUOTE).

### Vegetable Fried Rice

A stir-fry rice preparation with vegetables & oriental sauces

### Vegetable Thai Fried Rice

Jasmine rice stir-fried with vegetables, chives & basil

### Vegetable Hakka Noodles

Pan fried oriental rice noodles cooked with juliennes of vegetables

### Chicken Fried Rice (Non-Veg)

A stir-fry rice preparation with chicken or eggs cooked in oriental sauces

### Chicken Hakka Noodles (Non-Veg)

Pan fried oriental rice noodles cooked with juliennes of vegetables & chicken or egg

## BREADS

### Naan

A refined flour flat bread preparation from charcoal oven

### Roti

A whole wheat flour bread preparation from charcoal oven

### Assortment of Breads

Assortments of naan, roti, paratha's & kulchas

### Kulchas (Panner & Onion)

Seasoned cottage cheese or seasoned onion stuffed refined flour bread

### Amritsari- Paratha's (Aloo & Gobi)

Stuffed whole wheat flour bread preparation with seasoned potatoes or seasoned cauliflower

## DESSERTS

(\*DESSERTS CONTAIN NUTS OR ARE MADE IN NUT PROCESSING FACILITIES. PLEASE ASK US FOR OPTIONS).

### Rasmalai

Flattened balls of Indian cottage cheese cooked in a sugar syrup & dunked in a thick sweet condensed milk

### Kheer (Rice or Vermicelli)

A rice or vermicelli pudding flavored with dry fruit, saffron & cardamom

### Rasgulla

Cottage cheese dumpling cooked in a light sugar syrup served at room temperature

### Shahi Tukda

Deep fried brown bread dipped in sugar syrup & served with sweetened thickened milk

### Ice Cream

Mango, Vanilla, Falooda Kulfi, Malai Kulfi, Pan Kulfi, Chocolate, Pistachio Nuts

(PLEASE ASK US FOR SEASONAL ICE CREAM FLAVOURS).

### Gulab Jamun

Deep fried balls made of milk powder, flour, butter & cream or milk, and soaked in sugar syrup

### Gajar Halwa

Freshly grated carrots cooked in milk, sugar, khoya & ghee

### Malpua Rabdi

Fried fluffy pancakes dipped in sugar syrup & served with sweetened thickened milk

### Banana Shrikhand

Strained yogurt & sugar mixed thoroughly in a bowl & flavored with banana slices, cardamom, saffron &

### Sheera Rabdi

Sweet semolina dumpling served in a condensed milk