



*Authentic*  
Indian Cuisine

## CATERING MENU



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**[www.masalaofindia.com](http://www.masalaofindia.com)**



# Catering Menu

## Vegetarian Appetizers

1. Vegetable Pakora
2. Paneer Pakora / Cutlet
3. Gobi Pakora
4. Aloo Tikki
5. Papri Chaat
6. Gal Gappa / Pani Puri
7. Vegetable Samosa
8. Cocktail Samosa
9. Pappadam
10. Potato Pakora
11. Dahi Kabab
12. Chili Paneer Manchurian
13. Paneer Tikka Kabab
14. Veggie Seekh Kabab
15. Hara Bhara Kabab
16. Sautéed Mushroom
17. Gobi Manchurian
18. Idli & Sambar
19. Veggie Spring Roll
20. Battered Mushroom
21. Dhokla
22. Assorted Tempura Vegetable  
(Cauliflower, Potato, Broccoli, Zucchini)
23. Assorted Vegetable Pakora
24. Potstickers (Vegetable)
25. Crudite Platter  
(Broccoli, Cauliflower, Carrot, Celery, Cucumber, Cherry Tomato, Hummus, Ranch, Naan)

## Non-Veg Appetizers

26. Chicken Pakora
27. Chicken Seekh Kabab
28. Chicken Tikka Kabab
29. Tandoori Chicken

30. Chicken Malai Kabab  
*with or without cashews.*
31. Chili Chicken
32. Fried Chicken
33. Chicken Sesame Boneless
34. Chicken Spring Roll
35. Potstickers (Chicken)
36. Chicken Satay with Peanut Sauce  
or Sweet Chili Sauce
37. Hotwings
38. Honey Wings
39. Rack of Lamb Chops
40. Lamb Seekh Kabab
41. Fish Pakora
42. Calamari
43. Grilled Shrimp
44. Coconut Fried Shrimp  
with Sweet Chili Sauce
45. Popcorn Fried Shrimp  
with Sweet Chili Sauce

## Breakfast

46. Aloo-Cholle Puri
47. Cholle Bhature
48. Aloo Kachori
49. Aloo Parantha
50. Gobi Parantha
51. Onion & Potato Kulcha
52. Dahi (Home made plain)
53. Mixed Parantha
54. Paneer Kulcha
55. Sooji Halwa







# Catering Menu

## Main Entrees Non-Veg.

56. Lamb Shank Curry
57. Lamb Boti Masala
58. Butter Lamb
59. Lamb Saag
60. Lamb Curry
61. Lamb Karma
62. Coconut Lamb
63. Lamb Keema
64. Saag Goat
65. Goat Curry
66. Chicken Tikka Masala
67. Butter Chicken
68. Methi Chicken
69. Chicken Curry Boneless
70. Chicken Curry with Bone-in
71. Chicken Jalfraizi
72. Coconut Chicken
73. Chicken Karma
74. Chicken Karahi
75. Chicken Noodles
76. Coconut Fish
77. Fish Curry
78. Shrimp Masala
79. Coconut Shrimp
80. Egg Curry
81. Mint Curry  
(Chicken / Lamb / Goat)
82. Bhuna (Chicken / Lamb)
83. Meat Balls (Chicken / Lamb)  
Cashew & Raisins with Gravy

## Main Entrees - Veg.

84. Daal Maharani
85. Daal Makhani
86. Yellow Daal Tadka
87. Dry Daal Masala

88. Rajmah
89. Aloa Matar
90. Kadhi Pakora
91. Veg. Goa Curry
92. Bhindi Masala
93. Aloo Dum
94. Eggplant Bharta
95. Bengan Aloo
96. Chana Masala
97. Palak Chana
98. Veg. Karma
99. Palak Corn
100. Malai Kofta
101. Palak Kofta
102. Cashew Kofta
103. Paneer Bhurji
104. Paneer Capsicum Bhurji
105. Mushroom Do Piazza
106. Paneer Karma
107. Paneer Coconut Curry
108. Tawa Vegetables
109. Mixed Vegetable
110. Veg. Noodles
111. Saag Paneer
112. Matar Paneer
113. Shahi Paneer

## Breads

114. Plain Naan
115. Garlic Naan
116. Tandoori Roti
117. Missi Roti
118. Palak Puri
119. Puri



## Soups

(Served with sliced Baguette)

- 120. Cream of Broccoli
- 121. Tomato Basil Cream
- 122. Daa | Soup
- 123. Chicken & Vegetable Soup
- 124. Mulligatawny Soup
- 125. Hearty Vegetable

## Salads

- 126. Mixed Pickles
- 127. Indian Salad
- 128. Macaroni
- 129. Pasta
- 130. Coleslaw
- 131. Chicken Potato Salad
- 132. Potato Salad
- 133. Quinoa and Kale Salad
- 134. Mediterranean Salad
- 135. Grilled Vegetable Salad  
with balsamic dressing

## Rice

- 136. Basmati Rice
- 137. Cashew Raisin Rice
- 138. Vegetable Biryani
- 139. Pea Pulao
- 140. Mushroom Rice
- 141. Lamb Biryani
- 142. Chicken Biryani
- 143. Goat Biryani
- 144. Shrimp Biryani

## Curd

- 145. Veg Raita
- 146. Bundi Raita
- 147. Pineapple Raita
- 148. Dahi Shalla
- 149. Potato Raita
- 150. Masala Chai
- 151. Mango Lassi
- 152. Mango Lemonade
- 153. Sweet Lassi
- 154. Salty Lassi
- 155. Kesar Badam Milk  
(Hot / Cold)
- 156. Mint Lemonade

## Your spice preference:

Med. Med. Hot Hot Ex.Hot  
[1] [2] [3] [4] [5]

Date: \_\_\_\_\_

Party Name: \_\_\_\_\_

Rate Per Head: \_\_\_\_\_

Total: \_\_\_\_\_

Advance: \_\_\_\_\_

Balance: \_\_\_\_\_

Customer's Signature

Manager's Signature

## Desserts

- 157. Rasmalai
- 158. Gulab Jamun  
(Gluten Free Available)
- 159. Ras-Gulla
- 160. Burfi
- 161. Mango Ice Cream
- 162. Paan Ice Cream
- 163. Gajar Halwa
- 164. Moongi Daal Halwa
- 165. Mango Custard
- 166. Kulfi (Ask for varieties)
- 167. Mini Cheesecake Bites  
(ask for varieties)
- 168. Baklava

