

### TANDOORI CHICKENS

	Half Tray	Medium full	Large Tray
<b>MURG MALAI KABAB</b>	\$75.00	\$120.00	\$140.00
<i>Soft &amp; silky boneless pieces of chicken breast supreme marinated in sour cream and cooked to tender perfection</i>			
<b>TANDOORI CHICKEN</b>	\$55.00	\$70.00	\$105.00
<i>Chicken Marinated in yogurt blend of colorful Indian herbs and spices and roasted in a clay oven</i>			
<b>CHICKEN TIKKA</b>	\$75.00	\$120.00	\$140.00
<i>Succulent cubes of boneless chicken breast marinated in yogurt mild spices and roasted in a clay oven</i>			
<b>LAMB SHEEK KABAB</b>	\$90.00	\$130.00	\$160.00

### TANDOORI BREADS

	Half Tray	Medium full	Large Tray
<b>NAAN</b>	\$20.00	\$30.00	\$40.00
<i>Flat leavened bread on fire usell lining of the Tandoori oven</i>			
<b>GARLIC NAAN</b>	\$30.00	\$45.00	\$55.00
<i>Made from dough of refined flour with taste of garlic</i>			
<b>LACHCHA PARATHA</b>	\$30.00	\$45.00	\$55.00
<i>Whole wheat layered bread from Tandoor</i>			
<b>TIL KA NAAN</b>	\$30.00	\$45.00	\$55.00
<i>Flat leavened bread dotted with sesame seeds</i>			

### DESSERTS

	Half Tray	Medium full	Large Tray
<b>GULAB JAMUN (Served HOT)</b>	\$45.00	\$60.00	\$120.00
<i>Golden fried dumplings of milk pastry soaked in sweet saffron syrup</i>			
<b>RASGULLA (Served COLD)</b>	\$55.00	\$75.00	\$120.00
<i>Grated carrots cooked gently in milk as it is reduced to form halwa. Generously sprinkled with nuts and allowed to set</i>			
<b>GAJAR KA HALWA (Served HOT)</b>	\$55.00	\$75.00	\$120.00
<i>Grated carrots cooked gently in milk as it is reduced to form halwa. Generously sprinkled with nuts and allowed to set</i>			
<b>KHEER (Served COLD)</b>	\$45.00	\$65.00	\$120.00
<i>Fragrant rice cooked with sweetened with milk, raisins and almonds</i>			

### BEVERAGES

<b>MASALA TEA (Indian Style)</b>	(Per Cup) \$1.95
<i>Indian Aromatic tea, made with the highest grade choice-tea leaves boiled with milk and selected spices</i>	
<b>SOFT DRINKS</b>	(Per Can) \$1.75
<b>LASSI Per Glass</b>	\$2.50
<i>Rich and creamy, churned yogurt served sweet and chilled</i>	
<b>MANGO LASSI</b>	(Each Glass) \$2.50
<i>Churned yogurt with mango puree served chilled</i>	
<b>Mango Shake</b>	\$2.50

Please notify us in advance if you have any food allergies.



### VEGETARIAN PACKAGE

#### Package 1 \$13.95

House Salad  
Mixed Vegetable Pakora  
Palak Paneer  
Aloo ra Simi Ko Tarakari  
Naan  
Saffron Rice

#### Package 2 \$14.95

House Salad  
Vegetable Samosa  
Palak Paneer  
Aloo ra Simi Ko Tarakari  
Naan  
Saffron Rice  
Kheer (Dessert)

#### Package 3 \$16.95

House Salad  
Mixed Vegetable Pakora  
Palak Paneer  
Aloo ra Simi Ko Tarakari  
Naooratan Korma  
Naan  
Saffron Rice  
Gulab Jammune (Dessert)



### NON - VEGETARIAN PACKAGE

#### Package 1 \$13.95

House Salad  
Mixed Vegetable Pakora  
Palak Paneer  
Aloo ra Simi Ko Tarakari  
Butter Chicken  
Naan  
Saffron Rice

#### Package 2 \$14.95

House Salad  
Vegetable Samosa  
Palak Paneer  
Aloo ra Simi Ko Tarakari  
Chicken Tikka Masala  
Naan  
Saffron Rice  
Kheer (Dessert)

#### Package 3 \$16.95

House Salad  
Mixed Vegetable Pakora  
Palak Paneer  
Aloo ra Simi Ko Tarakari  
Chicken Curry  
Tandoori Chicken  
Naan  
Saffron Rice  
Gulab Jammune (Dessert)

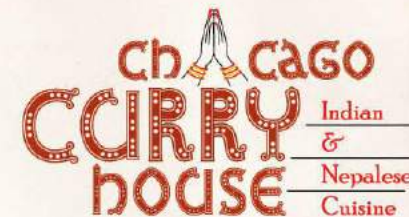
\*The above are sample catering packages, more catering packages are available upon request.

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Fine Dining • Nepalese Cuisine



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[www.CurryHouseOnline.com](http://www.CurryHouseOnline.com)

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# CATERING MENU

**We Cater All Occasions**

Printed in USA, AOC (773) 254-2808 • 2012 © NTH



## SOUP, SALAD & APPETIZERS

	Half Tray	Medium Full	Large Tray
<b>HOUSE SPECIAL GARDEN SALAD</b>	\$35.00	\$45.00	\$65.00
<i>Fresh cucumbers, carrots, onions, and lettuce served with house dressing</i>			
<b>VEG SAMOSA (2 Pcs)</b>	<i>(Per Piece) \$2.00</i>		
<i>Cone pastry stuffed with green peas, potatoes and fresh coriander leaves. Served with mint &amp; tamarind sauce</i>			
<b>CHEESE PAKORA</b>	\$65.00	\$85.00	\$120.00
<i>Home-made cheese marinated in a mix of spice dipped in a batter of Garbanzo and then deep fried. Served with mint &amp; tamarind sauce</i>			
<b>MIX PAKORA (Half)</b>	\$35.00	\$55.00	\$75.00
<i>Crispy assorted vegetables, golden fried with light chickpeas flour batter. Served with mint &amp; tamarind sauce</i>			
<b>ALOO CHAT</b>	\$45.00	\$75.00	\$95.00
<i>Cubed shaped boiled potatoes minced with chopped onions, cucumbers, cilantro, green chilies and chat masala</i>			
<b>BOMBAY BHEL PURI</b>	\$45.00	\$70.00	\$95.00
<i>Rice puffs, chickpea flour, vermicelli diced potatoes &amp; onions mixed with tamarind, mint chutney</i>			
<b>ONION BHAJI</b>	\$55.00	\$70.00	\$95.00
<i>Sliced onion mixed with spiced chickpeas flour and deep fried. Served with mint &amp; tamarind sauce</i>			
<b>CHICKEN SAMOSA (2 Pcs)</b>	<i>(Per Piece) \$2.00</i>		
<i>Cone pastry stuffed with spiced minced chicken</i>			
<b>LAMB SAMOSA (2 Pcs)</b>	<i>(Per Piece) \$2.00</i>		
<i>Cone pastry stuffed with spiced minced lamb</i>			
<b>CHICKEN PAKORA</b>	\$75.00	\$95.00	\$140.00
<i>Succulent pieces of chicken marinated overnight in an exquisite blend of masala and cooked in a Tandoori oven then dipped in batter and deep fried. Served with mint &amp; tamarind sauce</i>			
<b>CHICKEN CHILLY</b>	\$75.00	\$95.00	\$120.00
<i>Boneless chicken marinated in yogurt cooked with chilly and curry leaves</i>			
<b>CHICKEN MOMO</b>	<i>(Per Piece) \$1.00</i>		
<i>Minced chicken mixed with Nepali spices and steamed inside the wheat bread served with Nepali achar</i>			
<b>CHICKEN CHOELA</b>	\$75.00	\$90.00	\$130.00
<i>Fresh boneless chicken roasted in a clay oven. Fillet marinated with garlic, ginger, and a mixture of Himalayan spices</i>			
<b>CHICKEN CHOW MEIN NEPALI STYLE</b>	\$75.00	\$90.00	\$130.00
<b>VEGETABLE CHOW MEIN NEPALI STYLE</b>	\$75.00	\$90.00	\$130.00
<b>FRIED PAPADUM</b>	\$15.00	\$25.00	\$35.00
<b>MIX RAITA</b>	\$25.00	\$35.00	\$35.00
<i>Chilled yogurt mixed with tomatoes, cucumbers and carrots garnished with cilantro</i>			

## NEPALI ENTRÉE

	Half Tray	Medium Full	Large Tray
<b>ALOO RA SEEMI KO TARKARI</b>	\$65.00	\$85.00	\$110.00
<i>Fresh potatoes cooked to perfection with green beans and mild Nepalese spices along with ginger tomatoes and herbs</i>			
<b>ALOO TAMA BODI</b>	\$55.00	\$85.00	\$120.00
<i>Combination of potatoes, Bamboo shoots and black eyed beans cooked with Himalayan spices</i>			
<b>JHANE KO DAL</b>	\$55.00	\$85.00	\$110.00
<i>Yellow lentil cooked to perfection in a traditional Nepalese wok with onion, ginger, and garlic</i>			
<b>KUKHURA KO MAASU (Chicken With Bone)</b>	\$60.00	\$85.00	\$120.00
<i>Chicken cooked in typical Nepalese style with herbs and spices</i>			
<b>KHASI KO MAASU (Goat Meat With Bone)</b>	\$60.00	\$85.00	\$120.00
<i>Goat meat cooked in typical Nepalese style with herbs and spices</i>			

## VEGETABLE SPECIALTIES

	Half Tray	Medium Full	Large Tray
<b>ALOO MUTTER</b>	\$55.00	\$75.00	\$95.00
<i>Green peas and potatoes cooked with spices</i>			
<b>MUTTER PANEER</b>	\$55.00	\$75.00	\$105.00
<i>Fresh home made cottage cheese cooked with green peas, tomatoes, onion sauce, ginger, garlic paste and cream sauce</i>			
<b>PALAK PANEER</b>	\$55.00	\$70.00	\$105.00
<i>Fresh Spinach cooked with cottage cheese delicately spiced</i>			
<b>KADHAI PANEER</b>	\$75.00	\$105.00	\$140.00
<i>Homemade cheese cooked with bell peppers, garlic, onion, tomatoes and wild chilies</i>			
<b>PANEER MAKHANI</b>	\$75.00	\$105.00	\$140.00
<i>Fresh cottage cheese cooked with a creamy tomato sauce</i>			
<b>ALOO GOBHI</b>	\$55.00	\$70.00	\$95.00
<i>Fresh cauliflower and potatoes cooked to perfection with mild fruitan spices along with ginger</i>			
<b>CHANA MASALA</b>	\$55.00	\$70.00	\$95.00
<i>Delicious chick peas cooked in an exotic blend of North Indian spices</i>			
<b>BAIGAN BHARTA</b>	\$60.00	\$95.00	\$125.00
<i>Fresh eggplant roasted in the Tandoori mashed and marinated in a rich blend of mughlai spices, cooked over a low heat to draw the richness of the spices</i>			
<b>VEGETABLE KOFTA (Mahi Kofta)</b>	\$55.00	\$70.00	\$95.00
<i>Mixed vegetable cheese dumplings in a creamy sauce with herbs and spices</i>			
<b>FARSI BHAJI</b>	\$55.00	\$70.00	\$95.00
<i>Green Beans cooked with coconut milk and cream</i>			
<b>NAVRATAM KORMA</b>	\$55.00	\$70.00	\$95.00
<i>Mixed Vegetables cooked in gravy of cashew nuts and fruits</i>			
<b>DAL MAKHANI</b>	\$45.00	\$65.00	\$85.00
<i>Whole black lentil simmered and tempered with ginger tomatoes and herbs</i>			
<b>SAAG ALOO</b>	\$45.00	\$60.00	\$85.00
<i>Fresh Spinach cooked with potatoes and delicately spiced</i>			



## LAMB SPECIALTIES

	Half Tray	Medium Full	Large Tray
<b>LAMB TIKKA CHICKEN MASALA</b>	\$95.00	\$125.00	\$170.00
<b>LAMB CURRY</b>	\$95.00	\$125.00	\$170.00
<i>Succulent pieces of lamb cooked in onion and tomatoes with &amp; cardamom flavored sauce</i>			
<b>LAMB SAHI KORMA (MILD)</b>	\$95.00	\$125.00	\$170.00
<i>Succulent pieces of lamb cooked in a rich cashew nut based gravy with cream, butter and dry fruits</i>			
<b>KEEMA MUTTER</b>	\$95.00	\$125.00	\$170.00
<i>Minced lamb cooked with chopped onions, tomatoes and green peas</i>			
<b>LAMB VINDALOO (HOT)</b>	\$95.00	\$125.00	\$170.00
<i>A delicious combination of lamb and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy</i>			
<b>LAMB SAAG</b>	\$95.00	\$125.00	\$170.00
<i>Boneless pieces of lamb in spinach puree</i>			
<b>KADHAI LAMB</b>	\$95.00	\$125.00	\$170.00
<i>Boneless lamb cooked with fresh tomatoes, onions, garlic and mild spice garnished with fresh cilantro and ginger</i>			

## BASMATI RICE SPECIALTIES

	Half Tray	Medium Full	Large Tray
<b>STEAMED BASMATI RICE</b>	\$25.00	\$35.00	\$45.00
<b>SAFFRON RICE</b>	\$25.00	\$35.00	\$45.00
<i>Basmati rice cooked with Saffron and green peas</i>			
<b>MIXED VEGETABLES BIRYANI</b>	\$45.00	\$65.00	\$75.00
<i>Basmati Saffron rice cooked with mixed vegetables in a mild spice</i>			
<b>CHICKEN BIRYANI</b>	\$55.00	\$75.00	\$110.00
<i>Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with the tender pieces of chicken</i>			
<b>LAMB BIRYANI</b>	\$85.00	\$105.00	\$140.00
<i>Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with the tender pieces of Lamb</i>			
<b>SHRIMP BIRYANI</b>	\$85.00	\$105.00	\$140.00
<i>Basmati saffron rice cooked with shrimp in mild spices</i>			

## CHICKEN SPECIALTIES (Royal Curries)

	Half Tray	Medium Full	Large Tray
<b>CHICKEN MAKHANI (Butter Chicken)</b>	\$55.00	\$75.00	\$120.00
<i>Chicken pieces roasted in a clay oven and then folded into creamy tomato sauce</i>			
<b>CHICKEN TIKKA MASALA</b>	\$70.00	\$95.00	\$140.00
<i>Chunks of chicken (white meat) roasted in a clay oven and folded into cream sauce</i>			
<b>CHICKEN CURRY</b>	\$55.00	\$85.00	\$120.00
<i>Boneless dark meat chicken cooked in a delicately spiced curry sauce</i>			
<b>CHICKEN SAAG</b>	\$65.00	\$75.00	\$120.00
<i>Tender Boneless chicken cooked in a delicately spiced spinach puree</i>			
<b>CHICKEN SAHI KORMA (MILD)</b>	\$55.00	\$85.00	\$120.00
<i>Boneless pieces of chicken cooked in a rich almond flavored sauce</i>			
<b>CHICKEN VINDALOO (HOT)</b>	\$55.00	\$95.00	\$120.00
<i>A delicious combination of chicken and potatoes marinated in vinegar, hot pepper and spices cooked in fiery hot gravy</i>			
<b>KADHAI CHICKEN</b>	\$55.00	\$85.00	\$120.00
<i>A classic Kadhai Dish of chicken delicately cooked with ginger, green pepper and fresh Coriander</i>			

## SEAFOOD SPECIALTIES

	Half Tray	Medium Full	Large Tray
<b>SHRIMP CURRY</b>	\$75.00	\$120.00	\$140.00
<i>Seasonal shrimp cooked in an aromatic sauce</i>			
<b>SHRIMP MADRAS</b>	\$75.00	\$120.00	\$140.00
<i>Shrimp cooked in a mildly spicy gravy along with the coconut flavor</i>			
<b>SHRIMP CHILI MASALA</b>	\$75.00	\$120.00	\$140.00
<i>Succulent shrimp cooked with green chilis with spices</i>			
<b>FISH TIKKA MASALA</b>	\$80.00	\$120.00	\$140.00
<i>Pieces of Mahi Mahi fillet marinated in yogurt and first cooked in a Tandoor and then folded into a chef's special sauce</i>			
<b>FISH GOA CURRY</b>	\$80.00	\$120.00	\$140.00
<i>Mahi Mahi fish cooked with coconut and spicy sauce</i>			

