

Jalalabad Caterers

STARTERS

ONION BHAJI

Golden fried discs; spiced finely chopped onions with gram flour

MEAT SAMOSA

Thin, light pastry filled with minced meat, lightly spiced and cooked until golden brown

VEGETABLE SAMOSA

Thin, light pastry filled with vegetables, lightly spiced and cooked until golden brown

ALOO CHAT

Lightly cooked potatoes, spiced with a specially prepared sauce

CHICKEN PAKORA

Smashed chicken cooked with bread crumbs

MUSHROOM PAKORA

Fresh Mushrooms cooked with bread crumbs

CHICKEN or LAMB TIKKA

Lean, succulent pieces of Chicken or Lamb marinated in yoghurt with fresh ginger and garlic and barbecued in Tandoori clay oven, served on a bed of salad

SHEEK KEBAB

Lamb minced, with fresh ginger, garlic, coriander, with a touch of green chillies, herbs and spices, cooked on a skewer over charcoal

LAMB CHOP

Marinated with yoghurt base sauce with ginger, cumin and mustard oil with aromatic ground spices then barbecued in the Tandoori clay oven

TANDOORI CHICKEN

Quarter with bone chicken on the bone marinated in spices and cooked in a tandoori oven

MAIN DISHES

Chicken Kebull

Tender pieces of diced chicken, cooked with Kebull chick peas, sweet red peppers and garnished with roasted pistachio nuts.

Ghosht-E-Lazzez

Barbecued, Lamb pieces flavoured with tomatoes, green chillies and enhanced with thinly sliced potatoes.

Roushnor Chilli Chicken

Tikka pieces with a hint of coriander, green chillies and fresh tomatoes presented in a rich sauce.

Tandoori Makani

Boneless Tandoori chicken mixed in ghee with coconut, almonds, served on a honey nut rich creamy sauce.

Passanda

A choice of Lamb or chicken fillet spiced and simmered in green cardamoms in a creamy yogurt sauce flavoured with nutmeg and mace.

Butter Chicken

Boneless chicken pieces partially grilled over charcoal and finished in tomato gravy with butter and cream

BIRYANI DISHES

Ingredients of these are cooked with basmati rice, almond and sultans separate decorated with tomato and cucumber, cooked with exotic spices and versatility, served with vegetable curry.

CHICKEN TIKKA or LAMB TIKKA BIRYANI

MIXED VEGETABLE BIRYANI

CHICKEN or LAMB BIRYANI

MUSHROOM BIRYANI

PRAWN BIRYANI

BALTI SPECIALITIES

BALTI PRAWNS

SABJI BALTI MIX

BALTI CHICKEN or LAMB

CLASSIC SPECIALITIES

CHICKEN or LAMB CURRY

Medium

CHICKEN or LAMB KORMA

Creamy, mild and enriched with powdered almond and coconut

CHICKEN or LAMB BHUNA

Medium dry aromatic India's everyday curry, dry and medium spiced.

CHICKEN or LAMB ROGAN

Medium tomatoes and onions, ground red chillies, paprika and tomatoes are responsible for the red appearance from which this curry derives its title.

CHICKEN or LAMB SAG

Medium with spinach

CHICKEN or LAMB JALFREZI

Fairly hot with fresh green chilli

CHICKEN or LAMB MADRAS

Lemon juice, red chilli and pureed tomato predominate this hot south Indian dish.

CHICKEN or LAMB KORAI

Spicy Dish Cooked with Finely Diced Onions and Green Peppers in a Thick Sauce with sliced cucumbers.

CHICKEN or LAMB DUPIAZA

Onion and green pepper

VEGETABLE SIDE DISHES

MIXED OR DRYVEGETABLE CURRY

A range of vegetables can be stir fried

BOMBAY ALOO

Potatoes cooked with tomatoes, heavily spiced sweet & sour hot dish

ALOO GOBI

Potato and cauliflower

SAG ALOO

Fresh Spinach and potato

GOBI BHAJEE

Cauliflower cooked with herbs and spices

MUSHROOM BHAJEE

BINDI BHAJEE

Traditional Indian vegetable okra

BRINJAL BHAJEE

Aborigines, lightly spiced

CHANA MOSALLA C

Thick peas cooked in masala sauce

TARKA DALL

Lentils with fried garlic

VEGETABLE SAMBA

Vegetable and lentils

MOTOR PANEER

Peas with home made Indian cheese

SAG PANEER

Spinach lightly spiced and cooked with Indian cheese

CHANA SAG

Chick peas with spinach

VEGETARIAN SPECIALITIES

VEGETABLE KORMA

Vegetables cooked in a very rich sauce, with cream and coconut flour (mild dish)

VEGETABLE MOSALLA

Cooked in mild spice sauce

VEGETABLE KORAI

Spicy Dish Cooked with Finely Diced Onions and Green Peppers in a Thick Sauce with sliced cucumbers

VEGETABLE JALFREZI

Vegetables blended with secret spices and cooked with capsicums, onions and a very tasty sauce.

VEGETABLE PASSANDA

With coconut, almond and mild sauce

VEGETABLE ROSHONI

VEGETABLE MAKHONEE

Delicately blended with mild sauce

VEGETABLE PAPRI

Chick peas and potatoes-mildly hot

MUSHROOM CURRY

Cooked in a rich tomato gravy with home made spices

PANEER MAKAHNI

Cubes of fresh cottage cheese cooked in home made spices with tomato and cream sauce

MUSHROOM DIPIAZA

Mushrooms cooked with onions and traditional spices

RICE

PLAIN RICE

Basmati white boiled rice

PILAU RICE

Very specially cooked with saffron

NAAN

PLAIN NAAN

CHAPATI

Thin whole meal bread

TANDOORI ROTI

Plain unleavened bread cooked in a Tandoor

SUNDRIES

MANGO/LIME/CHILLI PICKLE/MINT SAUCE

GREEN SALAD

A mixture of onions, tomato, and cucumber, lemon and green chillies

PLAIN RAITA

Yogurt mix

CUCUMBER RAITA

When accompanied by this with hot or oily foods it makes it easier to digest and also lends their own flavours as well as enhancing the flavours of the main dish.

DESSERTS

RASMALAI

GULAB JAMUN

GAJAR KA HALWA

KHEER

FIRNI (CUSTARD)

KULFI

CHOICE OF ICE CREAM

FRUIT CREAM

RASGULA

FRUIT COCKTAIL

PACKAGES:

Silver

Menu:

Mix Starters :

Chicken or Lamb Tikka, Sheek Kebabs, Meat or Vegetable Somosa, Spring Rolls
(Any three from above)

Sauce& Salad

Main Dishes:

Chicken Bhoona / Curry, Meat Bhoona / Curry, Mixed Vegetable or Tarka Daal
(Any three from above)

Rice:

Boiled Rice (Plain white basmati rice) and Pilau Rice

Thali:

Chicken Thali

Desert :

Firni or Yoghurt
(Any one from above)

Drink s:

Mineral Water, Coke or Juice

Other Services:

Kitchen and Waiter Service, Cutlery and Crockery, Table Cloths, Napkins, Head Table, Reception drinks,
Table Decoration

Gold Package

Menu:

Mix Starters:

Chicken or Lamb Tikka, Sheek Kebabs, Meat or Vegetable Somosa, Spring Rolls
(Any three from above)

Sauce& Salad

Main Dishes:

Chicken Bhoona / Curry, Meat Bhoona / Curry, Mixed Vegetable or Tarka Daal
(Any three from above)

Rice:

Boiled Rice (Plain white basmati rice) and Pilau Rice

Thali:

Chicken Thali

Desert:

Firni or Yoghurt
(Any one from above)

Drinks:

Mineral Water, Coke or Juice

Other Services:

Kitchen and Waiter Service, Cutlery and Crockery, Table Cloths, Napkins, Head Table with fresh flowers, Reception
drinks, Table Decoration with fresh flowers, chair covers and sashes