



RASOI CATERING

Heritage Flavors. Contemporary Dining.

Indian | catering menu



Indian | appetizers

| Vegetarian

Raj Kachori
 Paneer Pakora
 Veg Samosa
 Samosa Chaat 
 Aloo Tikki Chaat 
 Papdi Chaat 
 Papri Chaat (Street Style)
 Bhel Puri 
 Pav Bhaji 

Aam Palak Chaat
 Pani Puri/Gol Gappa
 Pani Puri Vodka 
 Paneer Shashlik
 Vegetable Kabobs
 Tandoori Aloo
 Masala Corn 
 Dabeli

Mirchi Paneer
 Mini Uttapam
 Lilva Kachori
 Khasta Kachori
 Idli Sambar
 Masala Papad
 Lasuni Gobi
 Vada Pav
 Assorted Paneer

| Chicken

Chicken Tikka Kachori
 Chicken Tikka Samosa
 Chicken Reshmi Kabob
 Murgh Malai Kabob
 Jeera Chicken 
 Murgh Aachari Tikka
 Chicken Pakora
 Assorted Kebabs
 Assorted Chicken

| Lamb

Lamb Curry
 Lamb Keema Matar
 Stuffed Lamb Raan (lamb leg)
 Lamb Chops
 Rack of Lamb
 Saag Lamb
 Lamb Korma
 Kadhai Lamb

 Available as Live Station

 Available as Tray Pass

Indian | entrees

| Vegetarian

Baingan Bharta

Whole eggplant, baked over an open flame, mashed and seasoned with herbs & sautéed onions

Chole Bhature

Chick peas cooked with freshly ground spices in traditional North Indian style

Malai Kofta

Mixed vegetable & cottage cheese dumplings cooked in a mild butter, tomato, and cream onion gravy

Dal Makhani

Black lentils slow cooked with tomato, garlic, and special spices

Paneer Makhani

Home made cheese cubes cooked in butter and tomato sauce

Palak Paneer

Fresh spinach and cubed cottage cheese cooked with fresh Indian herbs & spices

Paneer Tikka Masala

Indian cottage cheese prepared with bell peppers and onions in a tomato sauce

Mutter Aloo

Green peas and potatoes in a delicately spiced mild sauce

Bhindi Okra

Tender okra spiced and sautéed with onions & tomatoes

Mutter Paneer

Green peas and cottage cheese in a delicately spiced mild sauce

Aloo Gobhi

Potatoes and cauliflower cooked with ginger, tomato & spices

Mutter Mushroom Masala

Green peas with sliced mushrooms simmered in a tomato based sauce

Veggie Jalfrezi

Vegetable stir fry medley cooked with Indian spices in a tomato based gravy

Navratan Korma

Nine garden fresh vegetables, grated homemade cottage cheese together with fruits simmered in a creamy sauce

Paneer Kadai

Homemade cottage cheese cooked with fresh herbs simmered with onions, bell peppers, and tomatoes

Aloo Methi

Potatoes cooked with fenugreek leaves

Dum Alu Kashmiri

Baby potatoes cooked in yogurt gravy and spices

Aloo Baingan

Potatoes and eggplant cooked in traditional spices

Aloo Bhindi

Potatoes and okra cooked in traditional spices

Aloo Chana

Potato and chickpeas cooked in butter, herbs, and spices

Bhindi Masala

Okra cooked with onions and spices

Tawa Bhindi

Long cut okra presented on tawa

Baby Corn & Palak

Spinach with baby corn

Shaam Savera**

Cottage cheese balls wrapped in minced spinach and potato, served with a creamy tomato sauce

Indian | entrees

| Chicken

Chicken Tikka Masala

Tender boneless chicken pieces grilled in our tandoor clay over in our home-made tomato onion based cream sauce with fresh herbs, spices over onions & bell peppers

Chicken Curry

Traditional Indian curry chicken cooked w/fresh herbs and spices

Chicken Makhani

Boneless chicken marinated in fresh herbs & spices char grilled in our tandoor clay oven, sautéed in our home-made fresh tomato, onion based creamy fenugreek sauce

Methi Garlic chicken

Tender chicken chunks cooked with assorted spices and fresh methi (fenugreek) leaves, & garlic.

Chicken Shahi Korma

Tender chunks of chicken char grilled in our tandoor clay over and tossed in our mildly spiced herby cream sauce

Chicken Lasooni

Tender chicken chunks cooked with assorted spices and fresh Garlic.

Palak Chicken

Chicken cooked with spinach

Mango Chicken

Chicken cooked in mango-based sauce

Chicken Kashmiri

Tender boneless pieces cooked with onion, cinnamon, herbs and spices in a yogurt based sauce

Chili Chicken

Tender chunks of chicken cooked with bell peppers in spicy Asian sauce

Chicken Mango Curry

Tender boneless chicken cooked with onion, red pepper, ginger, garlic & diced mango melted into a creamy mango puree

Chicken Mushroom Masala

Chicken pieces char grilled in our tandoor clay over in our homemade tomato onion based cream sauce with sautéed mushrooms

Chicken Kofta Curry

Chicken kofta balls cooked in a rich spiced tomato sauce.

Chicken Saagwala

Tender chicken grilled with fresh spinach based creamy sauce with ground spices

Chicken Vindaloo

Chicken char grilled in our tandoor clay oven tossed in our homemade fresh garlic cream sauce with Indian herbs & spices cooked with potatoes

Murgh Tikka Masala

Barbecued cubes of chicken cooked in creamy tomato and onion-based sauce

Butter Chicken

Grilled boneless chicken cooked in a rich cream tomato-based sauce

Chicken Dopiaza

Boneless chicken curry sautéed with onions

Murgh Lababdar

Boneless chicken with fenugreek leaves and Indian spices

Punjabi Dhaba Murgh

Bone-in chicken cooked in thick, spicy curry done in a Punjabi Dhaba style

Kadhai Chicken

Chicken cooked at high heat in an Indian wok with ginger, garlic, cubed onions, and peppers

Nilgiri Chicken

Chicken cooked in a green curry flavored with coriander, mint, and coconut cream

Kerelan Chicken Malabar

Chicken cooked with spicy gravy and coconut cream



Indian | entrees

| Lamb

Lamb Vindaloo

Tender marinated Australian boneless lamb legs char grilled in our tandoor clay oven, tossed in our fresh garlicky cream sauce w/Indian herbs & spices cooked w/ potatoes

Lamb Tikka Masala

Tender Australian boneless lamb leg pieces char grilled in our tandoor clay oven and tossed in our tomato onion based cream sauce with fresh herbs, spices over onions & bell peppers

Lamb Curry

Traditional Indian curry lamb cooked w/ fresh herbs and spices

Lamb Saagwala

Boneless lamb steeped with spinach and ginger in cream sauce

Lamb Kadhahi

Traditional boneless lamb cooked in kashmiri sauce with tomatoes, green peppers and crushed ginger and garlic in a karahi

Lamb Korma

Australian boneless pieces of lamb marinated in almond paste with a blend of herbs

Lamb Roganjosh

Lean chunks of lamb cooked in a rich almond sauce with a blend of spices

| Seafood

Shrimp Curry

Shrimp cooked in onion spiced sauce with fresh herbs and spices

Shrimp Makhani

Shrimp marinated in fresh herbs & spices grilled in our tandoor clay oven, sautéed in our homemade fresh tomato, onion based creamy fenugreek sauce

Shrimp Mushroom

Masala

Spiced shrimp cooked with peas and sliced mushrooms simmered in a tomato based sauce

Shrimp Nargisi

Prawns cooked with eggs in a special creamy coconut based sauce with fresh Indian herbs & spices

Goan Fish Curry

Pan fried fish cooked in tangy and spicy curry

Masala Crab

Crab tossed in tomato onion based cream sauce with fresh herbs, spices over onions & bell peppers

Chili Crab

Crab in a semi-thick, sweet and savory tomato and chili based sauce

Indian | sides & desserts

| Breads

Plain Naan
Butter Naan
Garlic Naan
Chili Garlic Naan
Cheese Naan
Chili Cheese Naan
Kulcha Naan

Paneer Tikka Naan
Paneer Keema Naan
Masala Naan
Aloo Garlic Paratha
Aloo Chili Paratha
Methi Paratha
Aloo Paratha

Onion/ Paneer Kulcha
Rumali Roti
Puri
Puran Puri
Chicken Tikka Naan
Chicken Keema Naan
Masala Paratha

| Rice

Plain Basmati
Jeera
Veg Biryani
Paneer Biryani
Fried Rice

Cilantro Lime Rice
Cajun
Spanish Rice
Chili Corn Rice
Masala Rice

Brown Rice
Chicken Biryani
Shrimp Biryani
Lamb Biryani
Goat Biryani

| Desserts

Ras Malai

Homemade fresh cheese patties in sweetened milk served cold with pistachios

Gulab Jamun

Deep fried cottage cheese balls drenched in honey syrup

Gajar Halwa

Grated carrots cooked in milk and garnished with raisins and nuts

Mango Firni

Creamy mango pudding with pistachio

Kheer

Rice pudding flavored with cardamom, raisins, & nuts

Kulfi (Any flavor)

Homemade Indian ice cream flavored with your option of flavor (Examples: Mango, Strawberry, Snickers, etc.)

Shrikhand

Indian yogurt based custard

Coconut Burfi

Milk & Coconut based sweet