



desi menus designed by  
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for



**Catering**

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# Tangeet Night

\$85+ per person

This menu can be changed and altered as per your needs and dietary preferences/restrictions e.g. Vegan/Vegetarian/Halal/Jain. Extra charges may apply

## APPETIZER STATIONS

### PICK 2

#### SPICY DAHI VADA CHAAT

lentil dumplings topped with a spicy savory yogurt and tamarind chutney and chaat masala and touch of toasted cumin

#### PANI PURI (REGULAR AND VODKA INFUSED)

aka golgappa, pani ka batasha, puchka one of the most popular street snack of India: crisp fried hollow dough balls stuffed with spiced potatoes and chickpeas, spicy tangy water, mint and tamarind chutneys

Optional: Add Vodka to provide a BUZZ!

#### PAPRI CHAAT STATION

traditional street snack: papris (fried flour crackers) topped with spiced boiled potatoes and tender chickpeas, yogurt, mint chutney, sweet-and-sour tamarind chutney, and crunchy sev (fried shavings of gram flour)

#### ALOO TIKKI CHAT STATION

crispy potato cutlet made with boiled potatoes and spices served with chickpea curry topped yogurt and chutneys

## PASSED APPETIZERS

### PICK 2

#### PAKORA

crispy fried fritters of veggies and gram flour batter served with mint & tamarind chutneys

#### SAMOSA

hand rolled spicy fried flour pastries filled with potatoes and peas, served with mint and tamarind chutney

#### VADA PAV

Mumbai's Favorite  
spicy potato filling sandwiched between buns and layers of spicy garlic and green chutneys, served with mint and tamarind chutney

#### BHEL PURI

Indian sweet and spicy trail mix: a mixture of puffed rice, spiced boiled potatoes, fried peanuts, tomatoes & onions, topped with tangy chutneys and sev (fried shavings of gram flour)

#### CORN AND METHI PAKORAS WITH MINT CHUTNEY

corn and fenugreek leaf fritters served with mint chutney

#### POTATO CROQUETTES WITH SPICY TOMATO CHUTNEY

crispy potato balls infused with cumin, cilantro, jalapeno and spices served with our signature spicy tomato chutney



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## DINNER STATIONS

PICK 2

### RAITA

yogurt dip with cucumber or boondi  
(gram flour balls)

### PUNJABI BHATURA AND CHANA

puffed and deep fried Indian bread  
served with golden brown chickpea curry

### BOMBAY PAAV BHAJI

Indian Sloppy Joes  
spicy blend of mashed veggies finished  
with onion, tomatoes, ginger and garlic  
served with a toasted bun and butter

### CHICKEN TIKKA

chicken chunks are marinated in special  
spices and then grilled  
on skewers with Bell peppers and onions

## BEVERAGES

### AUTHENTIC CHAI

black tea mixed with cinnamon,  
cardamom, cloves, ginger and black  
peppercorns finished with milk and sugar

### JAL JEERA

spicy drink made with mint leaves, ginger,  
water, coriander leaves, lemon juice, black  
salt, sugar, asafoetida, and tamarind  
chutney

### MANGO LASSI

Yogurt and mango smoothie with touch  
of saffron



# North Indian

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## APPETIZERS

### PICK 4

#### PAPDI CHAAT STATION

traditional street snack: papris (fried flour crackers) topped with spiced boiled potatoes and tender chickpeas, yogurt, mint chutney, sweet-and-sour tamarind chutney, and crunchy sev (fried shavings of gram flour)

#### PANEER TIKKA

seasoned and skewered paneer cubes served with mint chutney

#### KARARE AALOO CHAAT

potato wedges fried to perfection and tossed in masala

#### CHILI PANEER

cubes of fresh fried paneer cheese with onions, peppers and garlic coated in a flavorful sauce

#### PANI PURI (REGULAR AND VODKA INFUSED)

aka golgappa, pani ka batasha, puchka one of the most popular street snack of India: crisp fried hollow dough balls stuffed with spiced potatoes and chickpeas, spicy tangy water, mint and tamarind chutneys

Optional: Add Vodka to provide a BUZZ!

#### SAMOSA

hand rolled crispy fried flour pastries filled with potatoes and peas, served with mint and tamarind chutney

#### CHICKEN TIKKA

seasoned and skewered chicken cubes served with mint chutney

#### BHEL PURI

Indian street snack made with puffed rice, spicy fritters, spices, spicy potato cubes, cilantro, tamarind & mint chutneys

#### PAKORA

crispy fried fritters of veggies and gram flour batter served with mint & tamarind chutneys

#### SHAMI KABAB

seasoned and grilled patties made from ground lamb/chicken and lentils, served with mint chutney

#### BHAJIYA

spinach & onion fritters served with mint & tamarind chutneys

#### SEENKH KABAB

seasoned ground lamb or chicken grilled on skewers, served with mint chutney and a side of onion rings and lemon wedges



# North Indian

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## BUFFET DINNER ENTREES

### PICK 4

#### VEGETARIAN OPTIONS

##### DAL BUKHARA (DAL MAKHNI)

a velvety smooth stew made from lentils in a tomato-based sauce

##### KARAHI PANEER

fresh paneer coated in a zesty masala made from peppers and tomatoes combined with fragrant coriander seeds

##### NAVRATTAN KORMA

a flavorful curry made with a combination of seasonal vegetables

##### HARYALA (HARIYALI) KOFTA

deep fried paneer and vegetable dumplings cooked in a rich, creamy tomato and spinach sauce

##### BHINDI MASALA

stir fried okra and onion in spices

##### SAAG PANEER

mixed greens cooked with cream and spices studded with cubes of fried fresh paneer cheese

##### SHAHI PANEER

fresh paneer in a creamy gravy made from nuts, onions, spices, and yogurt

##### MALAI KOFTA

potato dumplings in a richly spiced tomato sauce

##### KASHMIRI KHATTA (SOUR) BAINGAN

aubergines cooked in a tangy spicy curry with tamarind, ginger and chilies

##### DUM AALOO

fried potato halves in a thick onion, tomatoes, cashews and yogurt gravy

#### NON-VEGETARIAN OPTIONS

##### CHICKEN MAKHNI

a mild curry made of garam masala, ginger, coriander, cumin, chili, turmeric, pepper, and lemon with tandoor grilled chicken

##### CHICKEN TIKKA MASALA

chicken marinated in yogurt and spices, cooked and then served in a tomato cream sauce

##### DHABA GOSHT CURRY

a richly spiced curry with tender chunks of your choice of lamb/goat (\$2 per person more for goat)

##### KARAHI CHICKEN

a spicy curry made with pepper and spices to dressed pan seared chicken

##### AMRITASRI FISH MASALA (AMBARSARI MACHHI)

tilapia fish steaks marinated in spices and then pan fried (\$2 per person more)

# North Indian

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## BEVERAGES (whole evening)

### MASALA CHAI

tea latte with ginger, cardamom & other spices

### BADAM MILK

milk with almonds, saffron, cashews, spices & rose water

### HIBISCUS SHERBET

water mixed with hibiscus flower syrup

## SIDES

### GARLIC AND REGULAR NAAN

### CUCUMBER OR BOONDI RAITA

### ZEERA RICE

### SPICY PAPAD (PAPADUM)

### KACHUMBER SALAD

diced tomatoes, onions, cucumbers and green chillies dressed in salt, pepper/cayenne, and lemon dressing

## DESSERTS

### PICK 2

#### GULAB JAMUN

spongy milky balls soaked in rose scented syrup

#### RABRI

sweet and creamy condensed milk seasoned with nuts and spices

#### JALEBI

deep fried Indian sweet dipped in a cardamom flavored sugar syrup

#### SHREE KHAND

sweetened yogurt infused with cardamom and saffron, served in shot glasses

#### LAUKI BARFI

tender, sweet and creamy dessert bars laced with finely chopped bottle gourd and topped with chopped cashews and almonds

#### COCONUT LADDOO

coconut cooked in milk, sugar and flavored with ghee and cardamom powder

#### MANGO CUSTARD

silky smooth mango custard garnished with a fresh mint sprig

#### GAJAR HALWA (GAJRELA)

traditional north indian carrot pudding made by simmering carrots in milk and ghee and finished with nuts, raisins and khoya (ricotta cheese reduced in butter)

#### MANGO CHEESECAKE BITES

pureed fresh mango mixed in a light cream cheese and whipped and chilled and sliced small bites

#### RASMALAI

tender pieces of chhena cheese bathed in aromatic malai cream infused with cardamom and saffron, topped with almonds

#### PAN LADDOO

exotic coconut & betel leaves balls stuffed topped with gulkand (sweet preserve of rose petals)

# Gujarati

\$95+ per person

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## STATIONED APPETIZER

### PAPRI CHAAT

traditional street snack: papris (fried spiced crackers) buried under fluffy boiled potatoes, tender chickpeas, cool yogurt, bright mint chutney, sweet-and-sour tamarind chutney, and crunchy sev (shavings of gram flour)

## PASSED APPETIZERS

### GUJARATI KHAMAN DHOKHLA

soft and spongy savory cakes of gram flour seasoned with thai chilis, mustard seeds and cilantro and coconut served with mint chutney

### KHASTA URAD DAAL KACHORI

served with spiced yogurt, sev, mint chutney, tamarind chutney and pomegranate kernels

### KHANDVI

tightly rolled bite-sized pieces made of gram flour and yogurt tempered with thai chilis, mustard seeds and cilantro and coconut

## BUFFET DINNER

### VAL GUJARATI STYLE

sweet, spicy and tangy  
lima bean curry

### BOONDI RAITA

yogurt dip with gram flour  
fritters and spices

### GUJARATI STYLE

### TINDORA NU SHAAK

stir fried style  
(tindora/tendli/giloda ivy  
gourd in spices)

### GUJARATI KADHI

a wonderful sweet and  
spicy curd mixture  
thickened with gram flour!

### CLASSIC UNDIYO

Hallmark of Gujarati Veg Cuisine  
a classic surti gujarati  
preparation of vegetables and  
fenugreek dumplings (muthia)  
cooked in an aromatic blend  
of spices

### PALAK PANEER

Indian cottage cheese  
cooked with creamed  
spinach

### VEGETABLE BIRYANI

traditional rice dish with  
layers of curry-spiced  
vegetables

## DESSERTS

### RASGULLA

ball-shaped dumplings of  
chhena (an Indian cottage  
cheese) and semolina  
dough, cooked in light  
syrup made of sugar

### SRIKHAND

traditional Indian  
sweet made with  
hung curd and  
flavored with saffron  
and cardamom

## BREADS

### POORI

golden deep-fried  
bread

# South Indian

\$110+ per person

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NO ONIONS AND GARLIC USED IN THIS MEAL

## APPETIZERS

### MEDHU VADA WITH COCONUT AND TOMATO CHUTNEY

Indian savory donuts made from urad dal (black gram lentils) and spices served with coconut and tomato chutney

### ALOO BONDA

potatoes croquettes made with salt, chilies, coriander leaves, spiced mashed potatoes lemon juice and deep fried. served with a tangy green mango chutney

## BUFFET DINNER

### KACHUMAR SALAD WITH MOONG DHAL AND LIME JUICE

fresh chopped tomatoes, cucumbers, onions, and sometimes, chili peppers and moong daal tossed in lime juice and himalayan salt

### MIX VEGETABLE PICKLE

### SAMBAR

lentil and vegetable stew made with lentils, tamarind and our home made sambhar powder

Tamil Nadu and Kerala style available

### RASAM

heart-warming soup made using tamarind juice, pepper, tomato, cumin and spices

### PAPADUM

a thin, crisp, disc-shaped wafer deep fried

### POORI

Indian fried bread

### TAMARIND RICE

tangy rice dish made with channa and urad dal, infused with tamarind pulp and tempered with mustard seeds and curry leaves

### VEGETABLE KORMA

vegetables in creamy cashew sauce finished with coconut milk

### CABBAGE PORIYAL

shredded cabbage tempered with mustard seeds, curry leaves and lentils

### BEANS PORIYAL

stir fry chopped green beans mixed in shredded coconut

### PLAIN RICE

steamed basmati rice

### POTATO PORIYAL

stir fry chopped potatoes mixed in shredded coconut

### AVIAL

quintessential Kerala dish: a mixed vegetable curry in a spiced coconut and yogurt sauce

### PLAIN YOGURT

creamy, plain yogurt

### VEGETABLE RAITA

yogurt and vegetable dip

## SWEET TREATS

### VERMICELLI PAYASAM

classic dessert made using milk, vermicelli and dry fruits

### CARROT HALWA

traditional Indian carrot pudding made by simmering carrots in milk and ghee and finished with nuts, raisins and koya (ricotta cheese)

### BESAN LADDOO THAL WITH 24K PURE EDIBLE GOLD FOIL

sweet balls made from chickpea flour, sugar, ghee and nuts