

CATERING MENU
AROMAS – Indian Cuisine
(All prices in USD)

Call (747) 264-1278 or Email: info@aromasindian.com

SAVORY STARTERS

Tray Size -	(Serves 10) (Serves 20) (Serves 40) (Serves 75)			
	S	M	L	XL
PAPARI CHAAT	50	90	170	300
(Homemade chips, garbanzo beans, potatoes, lentil dumpling, yogurt, spices and chutneys)				
BHEL PURI	40	70	130	240
(Rice puffs, crispy noodles, green chili, cilantro tossed with tamarind and mint chutneys)				
PANI PURI (6 pcs)	\$1 per pc (30 or more)			
(Puffed flour crisps stuffed with potatoes and garbanzo beans served with tamarind chutney and spicy water)				
SAMOSA (3 pcs)	\$2 per pc (10 or more)			
(Fried pastry shells stuffed with seasoned potatoes, served with chutneys)				
ALOO TIKKI (3 pcs)	\$2 per pc (10 or more)			
(Golden-Fried potato patties seasoned with herbs and spices, served with chutneys)				
ONION BHAJI	40	70	130	240
(Onion slices dipped in seasoned batter and fried, served with chutneys)				
PANEER MASALA FRIES	50	90	170	300
(Crispy golden fries topped with onions tomatoes, and tangy paneer masala sauce)				
BUTTER CHICKEN WINGS	\$2 per pc (20 or more)			
(Crispy wings tossed in rich creamy butter chicken sauce)				
FISH PAKORA (8 pcs)	\$2 per pc (20 or more)			
(Crispy golden bites of Swai fish marinated in seasoned flour batter and deep fried, served hot with mint chutney)				

GOBI MANCHURIAN **40** **70** **130** **240**

(Crispy fried cauliflower, bell peppers, and onions tossed with sweet and spicy sauce)

CHILLY PANEER **50** **90** **170** **300**

(Sweet & spicy Indian cheese bites cooked with bell pepper, onion, and cilantro)

CHILLI CHICKEN **50** **90** **170** **300**

(Sweet & spicy chicken bites cooked with bell pepper, onion, and cilantro)

CHILI GARLIC SHRIMP **70** **130** **250** **450**

(Succulent shrimp sauteed with garlic, bell peppers, onions and chilies in a spicy-tangy sauce – bursting with Indo-Chinese flavors)

TANDOORI GRILLED (FROM TRADITIONAL CLAY OVEN)

(Marinated & grilled delicacies served with cilantro-mint chutney)

TANDOORI CHICKEN (6 pcs) **\$2 per pc (20 or more)**

(Bone in Chicken marinated in yogurt and bold Indian spices, then roasted in traditional clay oven for a smoky juicy finish)

CHICKEN TIKKA **50** **90** **170** **300**

(Tender boneless tandoori chicken)

CHICKEN SEEKH KEBAB **50** **90** **170** **300**

(Minced chicken blended with fresh herbs and aromatic spices, hand-rolled onto skewers and grilled in the tandoor for a smoky juicy flavor)

LAMB SEEKH KEBAB **60** **110** **200** **375**

(Ground lamb seasoned with herbs and spices and flame grilled on skewers until tender and charred to perfection)

TANDOORI SHRIMP (8 pcs) **\$3 per pc (20 or more)**

(Plump jumbo shrimp marinated in yogurt, garlic and house-blend spices, then char-grilled for a perfect mix of heat, smoke and tenderness)

PANEER TIKKA **50** **90** **170** **300**

(cubes of Indian cottage cheese marinated in spiced yogurt and roasted in tandoor for a smoky vegetarian delight)

CURRYS (VEGETARIAN)

PANEER TIKKA MASALA **50** **90** **170** **300**

(Indian cheese cooked with tomato based creamy sauce with bell pepper, onions and aromatic spices)

MALAI KOFTA **50** **90** **170** **300**

(Indian cheese and vegetable balls cooked in tomato based creamy sauce)

MATAR PANEER **50** **90** **170** **300**

(Indian cheese and green peas in a tomato and onion based sauce)

SHAHI PANEER **50** **90** **170** **300**

(Soft cubes of Indian cheese simmered in luxurious creamy tomato-onion aromatic sauce)

SAAG PANEER **50** **90** **170** **300**

(Mixture of curried spinach and Indian cheese cubes w/onions, garlic, and ginger)

VEGETABLE KORMA **50** **90** **170** **300**

(Mixed vegetables cooked in a creamy tomato sauce with spices and herbs)

DAAL MAKHANI **45** **80** **150** **275**

(Black lentils simmered in a mild blend of spices)

DAAL TADKA (vegan) **40** **75** **140** **250**

(Yellow lentils simmered in a mild blend of spices)

ALOO GOBI (vegan) **40** **75** **140** **250**

(Combination of potatoes and cauliflower sauteed with spices)

ALOO MATAR (vegan) **40** **75** **140** **250**

(Homestyle potatoes and peas curry with herbs and spices)

CHANNA MASALA (vegan) **40** **75** **140** **250**

(Spiced garbanzo beans curry)

BEIGAN BHARTA (vegan) **45** **80** **150** **275**

(Roasted eggplant mashed and cooked with onions, tomatoes, spices and herbs)

BHINDI MASALA (vegan) **50** **90** **170** **300**

(Okra sauteed with onions, tomatoes, and spices)

CURRYS (NON-VEGETARIAN)

CHICKEN

CHICKEN CURRY **45** **80** **150** **275**

(Classic homestyle curry with chicken simmered in a rich onion-tomato gravy infused with cumin, coriander and garam masala)

KARAHİ CHICKEN CURRY **45** **80** **150** **275**

(Chicken cooked with bell peppers, onions, tomatoes and bold karahi spices, offering a rustic, flavorful North Indian taste)

BUTTER CHICKEN **50** **90** **170** **300**

(Succulent tandoori chicken pieces simmered in a silky tomato-butter cream sauce with a hint of fenugreek herb – India's most beloved dish)

SAAG CHICKEN **45** **80** **150** **275**

(Boneless chicken simmered with fresh spinach, garlic and warm spices, creating a wholesome and earthy curry)

CHICKEN TIKKA MASALA **50** **90** **170** **300**

(Grilled white meat chicken tikka simmered in a creamy tomato sauce spiced with ginger, garlic and aromatic herbs)

COCONUT CHICKEN CURRY **45** **80** **150** **275**

(Chicken simmered in a fragrant coconut milk sauce with curry leaves, turmeric and a touch of South Indian spice)

CHICKEN VINDALOO **45** **80** **150** **275**

(Chicken & potatoes cooked in a bold blend of vinegar, chili and aromatic spices for lovers of true heat and flavor)

FISH & SHRIMP

GOAN FISH CURRY **55** **100** **180** **330**

(A coastal favorite from Goa – tender Swai fish simmered in a coconut milk

based curry infused with aromatic spices)

SHRIMP VINDALOO **60** **110** **200** **375**

(Shrimp & potato curry in a bold blend of vinegar, chili and aromatic spices for lovers of true heat and flavor)

SHRIMP TIKKA MASALA **65** **120** **210** **380**

(Grilled shrimp simmered in a creamy tomato sauce spiced with ginger, garlic and aromatic herbs)

SHRIMP COCONUT CURRY **65** **120** **210** **380**

(Shrimp simmered in a fragrant coconut milk sauce with curry leaves, turmeric and a touch of South Indian spice)

LAMB & GOAT

LAMB CURRY **60** **110** **200** **375**

(Tender lamb slow cooked in a traditional onion-tomato gravy with a blend of cumin, coriander and garam masala)

GOAT CURRY **60** **110** **200** **375**

(A hearty and robust curry featuring tender pieces of goat meat simmered with onions, tomatoes and warming Indian spices)

LAMB COCONUT CURRY **65** **115** **210** **380**

(Tender lamb meat simmered in a fragrant coconut milk sauce with curry leaves, turmeric and a touch of South Indian spice)

SAAG LAMB **65** **115** **210** **380**

(Tender lamb meat simmered with fresh spinach, garlic and warm spices, creating a wholesome and earthy curry)

LAMB VINDALOO **60** **110** **200** **375**

(Lamb & potatoes cooked in a onion-tomato sauce with a bold blend of vinegar, chili and aromatic spices)

LAMB KORMA **65** **115** **210** **380**

(Slow-cooked tender lamb in rich and creamy aromatic sauce)

BIRYANI

(A Fragrant, layered rice dish made with long-grain basmati rice and aromatic spices served with seasoned yogurt on the side)

VEGETABLE BIRYANI	50	90	170	300
CHICKEN BIRYANI	50	90	170	300
LAMB BIRYANI	60	110	190	350
GOAT BIRYANI	60	110	190	350

FRESH BREAD (Flatbreads)

PLAIN ROTI	\$2 per pc (10 or more)
PRANCHA	\$3.50 per pc (10 or more)
MINI MIX-VEG PRANCHA	\$2 per pc (10 or more)
PLAIN NAAN	\$2 per pc (10 or more)
GARLIC NAAN	\$3.50 per pc (10 or more)
CHILLI NAAN	\$3.50 per pc (10 or more)
PANEER KULCHA	\$5 per pc (10 or more)
ONION KULCHA	\$4 per pc (10 or more)
CHILLI CHEESE NAAN	\$5 per pc (10 or more)

RICE & SIDES

PLAIN RICE	30	50	90	140
RICE WITH PEAS	35	55	100	160
PAPADUM			\$0.50 per pc (10 or more)	
SALAD	35	55	100	160
RAITA (Seasoned yogurt)	35	55	100	160
ONION, CHILI ,LIME	30	50	90	140
PICKLED RED ONIONS	35	55		
CILANTRO MINT CHUTNEY	55			
TAMARIND CHUTNEY	55			

KIDS CHICKEN STRIPS

\$2 per pc (20 or more)

BEVERAGES

SWEET LASSI (yogurt drink)	\$100 (5 gallon bucket)
MASALA LASSI	\$100 (5 gallon bucket)
MANGO LASSI	\$110 (5 gallon bucket)
BERRY LASSI	\$110 (5 gallon Bucket)
ROSE LIME	\$80 (5 gallon bucket)
LYCHEE LIME	\$80 (5 gallon bucket)
MASALA LEMONADE	\$85 (5 gallon bucket)
PLAIN LEMONADE	\$80 (5 gallon bucket)
MASALA CHAI TEA	\$2 per person (20 or more)
SOFT DRINKS	\$1.50 per can (10 or more)

DESSERTS

GULAB JAMUN	\$1.50 per pc (20 or more)		
GAJAR HALWA	55	100	180
RASMALAI	\$2 per pc (20 or more)		
MALAI KULFI	55	100	180
MANGO KULFI	55	100	180
KULFI FALOODA	60	110	190
KHEER	55	100	180
			320
			320
			330
			320