

CATERING MENU

AROMAS – Indian Cuisine

(All prices in USD)

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

SAVORY STARTERS

		(Serves 10)	(Serves 20)	(Serves 40)	(Serves 75)
Tray Size	-	S	M	L	XL
PAPARI CHAAT		60	100	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		\$1 per pc (30 or more)			
(Puffed flour crisps stuffed with potatoes and garbanzo beans served with tamarind chutney and spicy water)					
SAMOSA		\$3 per pc (10 or more)			
(Fried pastry shells stuffed with seasoned potatoes, served with chutneys)					
ALOO TIKKI		\$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)					
MASALA FRIES	50	90	170	300	
(Crispy golden fries sprinkled with tangy Chaat Masala)					
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		50	90	170	280

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

CHILLY PANEER	60	100	180	300
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(Sweet & spicy Indian cheese bites cooked with bell pepper, onion, and cilantro)

GHOST PEPPER CHICKEN	60	100	180	300
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(Sweet & spicy chicken bites cooked with bell pepper, onion, and cilantro)

CHILI GARLIC SHRIMP	80	150	280	450
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(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	\$2 per pc (20 or more)			
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(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
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(Tender boneless tandoori chicken)

CHICKEN SEEKH KEBAB	60	100	170	300
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(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	70	120	200	375
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(Ground lamb seasoned with herbs and spices and flame grilled on skewers until tender and charred to perfection)

TANDOORI SHRIMP	\$3 per pc (20 or more)			
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(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	60	100	170	300
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(cubes of Indian cottage cheese marinated in spiced yogurt and roasted in tandoor for a smoky vegetarian delight)

TANDOORI FISH	70	120	200	375
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(Swai fish seasoned with herbs and spices and flame grilled on skewers)

CURRYS (VEGETARIAN)

PANEER TIKKA MASALA	65	100	180	320
(Indian cheese cooked with tomato based creamy sauce with bell pepper, onions and aromatic spices)				
MALAI KOFTA	60	95	175	300
(Indian cheese and vegetable balls cooked in tomato based creamy sauce)				
MATAR PANEER	50	90	170	280
(Indian cheese and green peas in a tomato and onion based sauce)				
SHAHI PANEER	65	100	175	300
(Soft cubes of Indian cheese simmered in luxurious creamy tomato-onion aromatic sauce)				
SAAG PANEER	60	100	170	300
(Mixture of curried spinach and Indian cheese cubes w/onions, garlic, and ginger)				
VEGETABLE KORMA	60	100	170	300
(Mixed vegetables cooked in a creamy tomato sauce with spices and herbs)				
DAAL MAKHANI	50	90	160	275
(Black lentils simmered in a mild blend of spices)				
DAAL TADKA (vegan)	45	80	150	260
(Yellow lentils simmered in a mild blend of spices)				
ALOO GOBI (vegan)	50	90	160	275
(Combination of potatoes and cauliflower sauteed with spices)				
ALOO MATAR (vegan)	45	80	150	260
(Homestyle potatoes and peas curry with herbs and spices)				
CHANNA MASALA (vegan)	45	80	150	260
(Spiced garbanzo beans curry)				
BEIGAN BHARTA (vegan)	50	90	170	280
(Roasted eggplant mashed and cooked with onions, tomatoes, spices and herbs)				
BHINDI MASALA (vegan)	50	90	170	280
(Okra sauteed with onions, tomatoes, and spices)				

CURRYS (NON-VEGETARIAN)

CHICKEN

CHICKEN CURRY	50	90	170	300
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(Classic homestyle curry with chicken simmered in a rich onion-tomato gravy infused with cumin, coriander and garam masala)

KARAHI CHICKEN CURRY	50	90	170	300
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(Chicken cooked with bell peppers, onions, tomatoes and bold karahi spices, offering a rustic, flavorful North Indian taste)

BUTTER CHICKEN	65	100	180	300
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(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	60	100	180	300
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(Boneless chicken simmered with fresh spinach, garlic and warm spices, creating a wholesome and earthy curry)

CHICKEN TIKKA MASALA	65	110	200	320
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(Grilled white meat chicken tikka simmered in a creamy tomato sauce spiced with ginger, garlic and aromatic herbs)

COCONUT CHICKEN CURRY	65	110	200	320
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(Chicken simmered in a fragrant coconut milk sauce with curry leaves, turmeric and a touch of South Indian spice)

CHICKEN VINDALOO	50	90	170	300
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(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	65	110	200	340
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(A coastal favorite from Goa – tender Swai fish simmered in a coconut milk

based curry infused with aromatic spices)

SHRIMP VINDALOO	75	140	250	440
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(Shrimp & potato curry in a bold blend of vinegar, chili and aromatic spices for lovers of true heat and flavor)

SHRIMP TIKKA MASALA	75	140	250	440
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(Grilled shrimp simmered in a creamy tomato sauce spiced with ginger, garlic and aromatic herbs)

SHRIMP COCONUT CURRY	75	140	250	440
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(Shrimp simmered in a fragrant coconut milk sauce with curry leaves, turmeric and a touch of South Indian spice)

LAMB & GOAT

LAMB CURRY	70	120	230	400
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(Tender lamb slow cooked in a traditional onion-tomato gravy with a blend of cumin, coriander and garam masala)

GOAT CURRY	70	120	230	400
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(A hearty and robust curry featuring tender pieces of goat meat simmered with onions, tomatoes and warming Indian spices)

LAMB COCONUT CURRY	70	120	230	400
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(Tender lamb meat simmered in a fragrant coconut milk sauce with curry leaves, turmeric and a touch of South Indian spice)

SAAG LAMB	70	120	230	400
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(Tender lamb meat simmered with fresh spinach, garlic and warm spices, creating a wholesome and earthy curry)

LAMB VINDALOO	65	110	200	380
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(Lamb & potatoes cooked in a onion-tomato sauce with a bold blend of vinegar, chili and aromatic spices)

LAMB KORMA	70	120	230	400
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(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)
PRANTHA	\$3.50 per pc (10 or more)
MINI MIX-VEG PRANTHA	\$2 per pc (10 or more)
PLAIN NAAN	\$3 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	\$5 per pc (10 or more)
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			320
MALAI KULFI	\$2 per pc (20 or more)		
MANGO KULFI	55	100	180
KULFI FALOODA	55	100	180
KHEER	60	110	190
	55	100	180
			320
			320
			320
			330
			320