



CATERING MENU

Modern Fusion & Authentic Indian Cuisine

Live Chat Stations, Indo-Chinese Stations, Tawa Kabob Stations

Our chefs have expertise in various cuisines.
If you would like something outside of the menu, just ask!

Full Service Catering available!

Professional Service Staff | Experienced Bartenders

Flatware | Linens

Ask for more details or schedule an appointment!

contactus@IndAroma.com



www.IndAroma.com | [@indaroma](https://www.instagram.com/indaroma)



PASSED HORS D'OEUVRES

Paneer Wonton

Grated paneer cooked with ginger, chili and Indian spices in wonton skin

Masala Boule **

Phyllo cups with spicy filling:

Pav Bhaji

Paneer

Chicken

Lamb

Masala Puffs

Flaky puff pastry stuffed with seasoned fillings:

Vegetable

Paneer Tikka

Chicken Tikka

Lamb

Stuffed Masala Mushroom **

Mushroom caps stuffed with mixed chaat masala vegetable mixture and mozzarella

GF Andhra Pepper Chicken Skewers w/ Tandoori Pineapple

Boneless Chicken marinated and cooked in Tandoor (clay oven) with Pineapple pieces

** = Passed Only Items

V = Vegan items (with asterisk -* must be requested)

GF = Gluten-free items (with asterisk -* must be requested)

Veg Ganderi Kabob **

Spicy vegetable kabob skewered on sweet sugar cane

V Pani Puri Shot **

Stuffed gol gappa served on a shot glass filled with pani

Dal Chawal Arancini

Croquette of mozzarella cheese coated in ground lentil mixture, deep-fried, and served with aachari mayo

V* Gol Bhel

Street style bhel puri served in Gol Gappas

Roti Te Boti **

Small round naan bisquit topped with mint chutney and a slider:

Murgh

Lamb

GF Tandoori Shrimp with Mango Salsa **

Shrimp cooked in the Tandoor (clay oven) served with Mango Salsa

Vegetable Spring Rolls

Savory rolls with cabbage and other vegetable filling wrapped in flaky pastry

GF Tandoori Lamb Chops

Bone-In Lamb Chops cooked in Tandoori (clay oven)

Mac & Cheese Bites

Served w/ Harissa Marinara Sauce



VEGETARIAN STARTERS

- V*** **Aam Palak Chaat**
GF Fried baby spinach with diced mango, onion, cilantro, mixed spices, yogurt, mint, & tamarind sauce
- V*** **Bhel Puri in Cones**
Street-style bhel puri served in newspaper cones
- V** **Pani Puri/Gol Gappa**
Mini puris - chickpeas, chutneys, spiced tamarind water
- V** **Aloo Tikki**
Potato patty made with spiced peas
** Aloo Tikki Chaat Option Available*
- V** **Assorted Vegetable Pakora**
GF Battered and fried onions and vegetables
- Gobhi Manchurian**
Battered and fried cauliflower in spicy Asian sauce
- GF** **Paneer Shashlik**
Cubes of marinated and grilled paneer with grilled tomatoes, onions, and green peppers
- GF** **Paneer Pakora**
Battered and fried paneer in authentic Indian spices
- V*** **Papdi Chaat**
Papdi, potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauce
- Vegetable Manchurian**
Battered and fried vegetables in spicy Asian sauce
- V** **Vegetable Kabobs**
GF Marinated and grilled vegetables served on skewers
- V** **Mini Samosas**
Crisp turnovers stuffed with potatoes & green peas
** Samosa Chaat Option Available*
- V** **Hariyali Tikki**
Potato and spinach patty
** Hariyali Tikki Chaat Option Available*
- Dahi Bhatta Puri**
Gol Gappas stuffed with potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauce

NON-VEGETARIAN STARTERS

- GF** **Chicken Reshmi Kabob**
Ground, spiced chicken cooked in the tandoor (clay oven)
- GF** **Chicken Tikka Kabob**
Cubes of chicken marinated overnight in tikka sauce and cooked in the tandoor (clay oven)
- GF** **Murgh Malai Kabob**
Cubes of chicken marinated in yogurt-based sauce and cooked in the tandoor (clay oven)
- GF** **Murgh Achari Tikka**
Small pieces of boneless chicken, marinated with pickles and cooked in the tandoor (clay oven)
- Chicken 65**
Southern-style orange chicken battered, fried, and sauteed with mustard seeds and curry leaves
- GF** **Tandoori Chicken**
Tender marinated chicken, cooked in the Tandoor
- GF** **Chicken Pakora**
Battered chicken fritters
- Chicken Manchurian**
Ground chicken dumplings in spicy Asian sauce
- Chili Chicken**
Battered and fried boneless chicken chunks, cooked with bell peppers in sweet and spicy Asian sauce
- GF** **Lamb Shami Kabob**
Small patty of minced lamb, ground chickpeas and spices
- GF** **Lamb Seekh Kabob**
Ground lamb, grated onions with our house seasoning and cooked in the tandoor (clay oven)
- Amritsari Fish**
Battered Fish Pakoras

VEGETARIAN ENTRÉES

V Aloo Gobhi Matar

GF Cauliflower and potatoes cooked with spices

V Aloo Methi

GF Potatoes cooked with fenugreek leaves

GF Dum Aloo Kashmiri

Baby potatoes cooked in yogurt gravy and spices

V Aloo Baingan

GF Potatoes and eggplant cooked in traditional spices

V Aloo Bhindi

GF Potatoes and okra cooked in traditional spices

V* Aloo Chana

Potato and chickpeas cooked in butter, herbs, and spices

V Bhindi Masala

GF Okra cooked with onions and spices

V Tawa Bhindi

Long cut okra presented on tawa

GF Palak Paneer

Spinach with Indian cheese

V Baby Corn & Palak

GF Spinach with baby corn

GF Matar Paneer

Green peas cooked in a curry with Indian cheese

GF Paneer Makhani

Paneer cubes in savory, creamy tomato-based sauce

GF Shaam Savera

Croquette of cottage cheese coated in spinach & potato mixture, served with a creamy tomato sauce

GF Kadhai Paneer

Paneer cooked in an Indian wok with cubed onions and peppers

GF Paneer Tikka Masala

Paneer in tomato and onion based sauce

GF Shahi Paneer

Paneer in a rich tomato-based sauce (Kashmir Style)

Malai Kofta

Croquettes of potatoes and fresh cheese simmered in a light creamy sauce

V Tawa Vegetables

GF Baby eggplant, okra fry, and masala fries

V Kadhai Mushroom

GF Mushroom sauteed with cubed onion and peppers

GF Mushroom Matar

Green peas and mushroom cooked in a tomato sauce

V* Mushroom Saag

GF Spinach with sauteed mushrooms

V Makai Kumbh Masala

GF Mushroom and corn sauteed in a spicy tangy onion masala mix

GF Chana Dal Saag

Lentils in creamy spinach

GF Yellow Dal Tadka

Yellow Lentils simmered with spices

GF Dal Makhani

Lentils gently simmered with tangy spices along with butter and cream

V Chana Masala

GF White chickpea curry

V Masala Baby Eggplant

GF Baby eggplants cooked with herbs and spices

V* Baingan Bhartha

GF Eggplant with onions & tomatoes

GF Kadhi Pakora

Fritters cooked in yogurt sauce

V Vegetable Jalfrezi

GF Julienned vegetables cooked with spices

GF Navratan Korma

Garden fresh vegetables cooked in creamy sauce

V Hakka Noodles

Noodles stir-fried with vegetables

Chili Paneer

Paneer cooked with bell peppers in a sweet and spicy gravy

Gobhi Manchurian

Battered and fried cauliflower in spicy Manchurian gravy

CHICKEN ENTREES

- GF Murgh Tikka Masala**
Marinated cubes of chicken cooked in creamy tomato and onion-based sauce
- GF Butter Chicken**
Grilled boneless chicken cooked in a rich cream tomato-based sauce
- GF Chicken Vindaloo**
Boneless chicken cooked with potatoes
- GF Chicken Saag**
Boneless chicken cooked with fresh spinach and mustard leaves
- GF Chicken Curry**
Boneless chicken cooked in homestyle curry
- GF Chicken Korma**
Boneless chicken cooked with nuts, cream, and coconut milk in our fresh herbs and spices
- GF Chicken Dopiazza**
Boneless chicken curry sauteed with onions
- GF Murgh Lababdar**
Boneless chicken with fenugreek leaves and Indian spices
- GF Punjabi Dhaba Murgh**
Bone-in chicken cooked in thick, spicy curry done in a Punjabi Dhaba style
- GF Kadhai Chicken**
Chicken cooked at high heat in an Indian wok with ginger, garlic, cubed onions, and peppers
- GF Palak Chicken**
Chicken cooked with spinach
- GF Nilgiri Chicken**
Chicken cooked in a green curry flavored with coriander, mint, and coconut cream
- GF Kerelan Chicken Malabar**
Chicken cooked with spicy gravy and coconut cream
- GF Chili Chicken**
Tender chunks of chicken cooked with bell peppers in spicy Asian sauce
- Black Pepper Chicken**
Boneless chicken battered and cooked in a black pepper sauce



LAMB & GOAT ENTREES



Punjabi Goat Curry

Goat meat cooked in a spicy curry

Nilgiri Gosht

Goat meat cooked in a green curry, flavored with coriander and coconut cream

Saag Lamb

Boneless lamb cooked with chopped fresh spinach and traditional spices

Lamb Curry

Boneless lamb cooked in spicy curry

Lamb Keema Matar

Minced lamb and peas cooked with tomato and onion gravy

Lamb Korma

Lamb cooked with mild spices in a creamy sauce

Kadhai Lamb

Lamb cooked with fresh tomatoes, onions, ginger, garlic, green peppers, fresh herbs and spices

Lamb Keema with Egg Curry

Minced lamb and boiled egg curry

Lamb Seekh Kabob Masala

Minced lamb kabob with Indian spices

Lamb Dopiaza

Boneless lamb curry with sauteed onions

Lamb Vindaloo

Boneless lamb and potatoes cooked in a fiery vinegar-flavored sauce

Lamb Rogan Josh

Boneless lamb cooked in a yogurt-based curry with a sprinkle of Indian spices



SEAFOOD



Goan Fish Curry

Pan fried fish cooked in tangy and spicy curry

Kerelan Shrimp Malabar

Shrimp cooked in a creamy coconut aromatic sauce

Bhagari Shrimp Curry

Shrimp cooked in Indian style curry

Shrimp Dopiaza

Shrimp curry sauteed with onions and tomatoes



BIRYANIS GF

V Vegetable Biryani
Baked casserole of basmati rice with veggies

Chicken Biryani
Baked casserole of basmati rice and chicken

Goat Biryani
Baked casserole of basmati rice and goat

Lamb Biryani
Baked casserole of basmati rice and lamb

Lamb Seekh Kabob Biryani
Baked casserole of basmati rice and lamb kabob

Shrimp Biryani
Baked casserole of basmati rice and shrimp

KATI ROLLS

Calcutta-style Street Wraps

Made with Rumali Roti, sauteed peppers and onions

Mixed Vegetable Kati Roll
Assorted vegetables topped with our signature sauce

Falafel Kati Roll
Chickpeas patty, topped with our signature sauce

Paneer Tikka Kati Roll
Indian cheese cooked in spices, topped with our signature sauce

Chicken Tikka Kati Roll
Tandoor cooked chicken, topped with our signature sauce

Chicken Shami Kabob Kati Roll
Minced chicken patty, topped with our signature sauce

Lamb Seekh Kabob Kati Roll
Ground lamb, cooked in a tandoori oven & topped with our signature sauce



YOGURT

- GF Boondi Raita
- GF Cucumber Raita
- Dahi Bhalla
- GF Mint Raita
- GF Pineapple Raita
- GF Beetroot Pomegranate Mint Raita

CONDIMENTS

- GF Mint Sauce
- V GF Tamarind Sauce
- V GF Achar
- V GF Papad
- Chutneys

SALAD GF V

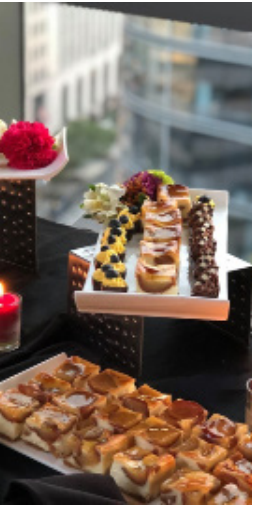
- Garden Fresh Green Salad
- Onion Chili Salad
- Kachumbar Salad
- Mango Chickpea Salad
- South Indian Style Grated Carrot Salad

RICE SPECIALTIES GF V

- Jeera Rice**
Basmati rice cooked with cumin seeds
- Peas Pulao**
Basmati rice cooked with carrots and green peas
- Tamarind Rice**
Tangy rice cooked with tamarind and peanuts
- Lemon Rice**
Tangy rice cooked with lemon and cashew nuts

BREADS

- Tandoori Naan
- Garlic Naan
- Onion Kulcha
- Paneer Kulcha
- V* Wheat Roti
- V* Plain Paratha
- V* Stuffed Paratha
- V* Puri
- Bhatura



DESSERTS

- GF Fruit Custard
- GF Gajar Halwa
- GF Sooji Halwa
- GF Moong Dal Halwa
- Gulab Jamun
- Kheer (Rice Pudding)
- GF Sevian (Vermicelli)
- GF Kulfi with Falooda
- Shahi Tukri
- Ras Malai
- GF Mango Shrikhand
- GF Kesar Shrikhand
- Falooda Drink
- Malpua
- V GF Paan
- Burfi
- V GF Fresh Fruit Cups
- V GF Fresh Fruit Platters

DESSERT LOUNGE

- GF Assorted Chocolate Mousse Cups
- Mini Eclairs
- Cannolis
- Mini Cake Slices
- Fruit Tarts
- Gajar Halwa Tarts
- Chocolate Fountain
- Gulab Jamun Cheesecake
- Bavarian Puff Pastries
- GG Parlee G
- Boondi Ladoo Tarts
- GF Motichoor Ladoo Parfaits
- Macaroons
- Mini Chocolate Truffles
- GF Chocolate Covered Strawberries

BEVERAGES



- Mango Lassi
- Pistachio Lassi
- Rose Lassi
- Strawberry Lassi

- Masala Chai (Tea)
- Madras Coffee
- Paan Shot

SPECIALTY DRINKS



- Masala Mojito
- Safari Sundhya
- Lycheetini
- Masala Soda
- Guava Punch

- Sparkling Blueberry
- Nimbu Pani
- Mint Ginger
- Lemonade
- Strawberry
- Lemonade



BREAKFAST OPTIONS

Fruit Platters **V GF**

A selection of fresh fruit such as melon, pineapple, strawberries, bananas, kiwis, grapes and more

Breakfast Sandwiches

Cucumber Chutney Sandwiches
Pimento Cheese Sandwiches

Egg Bhujia **GF**

A savory and spiced scrambled eggs dish

Poha

Flattened rice, herbs and spices

Pastries, Danishes & Croissants

Cheese and fruit Danishes and butter croissants

Chai & Coffee **GF**

Lassi Bar **GF**

Omelette Station **GF**

Optional Ingredients: Shredded cheese, bell peppers, mushrooms, jalapenos, tomatoes, onions, turkey bacon bites

Mini Blueberry Cardamom Elachi Pancakes

Idli w/ Chutneys **V GF**

Lentil and rice cakes

Medu Vada

Crispy fried fritters made with black grams

Khaman Dhokla

Steamed savoury cake made with gram flour

Uttapam

Wheat and lentil pancakes cooked on the griddle and topped with vegetables

Upma

Savory porridge made with semolina and veggies



LIVE STATIONS

* - Self Service Items

CHAATS

Aam Palak Chaat
 Papdi Chaat
 Bhel Puri
 Samosa Chaat
 Pani Puri
 Dahi Batata Puri
 Alu Tikki Chaat
 Raj Kachori Chaat
 Pav Bhaji on Tawa
 Mexican Bhel
 Chinese Bhel

LOADED MASALA FRIES

Melted cheese, fried onions, chopped red onions, chopped chillies, scallions, sour cream, spicy mayo

MEDITERRANEAN

Pita Bread
 Falafel
 Lamb Kofta
 Dolma*

Baba Ghanoush*

Mediterranean Salad*

*Toppings: Hummus Trio, Vegan Dip, Lemon Aioli, Tzatziki, Harissa Sauce**

DOSAS

Alu Masala Dosa
 Mysore Dosa
 Paneer Masala Dosa
 Sambhar*

INDO-CHINESE

Gobhi Manchurian
 Vegetable Manchurian
 Chili Paneer
 Chili Chicken
 Black Pepper Chicken
 Hakka Noodles*

PASTA

Penne, Bowtie
 Marinara, Alfredo

Toppings: Veg Medley, Cheese, Basil, Green Onions, Fresh Ground Pepper,

Parmesan cheese

AFFOGATO

Madras Coffee
 Black Coffee
 Vanilla Ice Cream
 Whipped Cream, Chocolate
 Shavings, Syrups

INDIAN CAPPUCINO

Masala Chai
 Whipped Coffee

Ice Cream Sundae Bar

Assorted Ice Cream &
 Toppings

INDO-MEXICAN

Tandoori Gobhi Tacos
 Chicken Tikka Tacos
 Amritsari Fish Tacos
 IndoMexican Esquite Cups
 Roti Paneer Quesadillas*
 Nacho Bar*
 Taco Toppings*

SLIDER STATION

Butter Chicken Sliders,
 Southwestern Chicken Sliders,
 Pulled Jackfruit Sliders,
 Pulled Mushroom Sliders

ASSORTED KULFI w/ FALOODA

Mango, Pistachio, Lavender,
 Rose, Malai, Nutella

CREPES

Sweet with Fresh Fruits &
 Syrups

CHOCOLATE FOUNTAIN

Strawberry, Pineapple, Melons, Pretzels, Rice Crispy Treats, Cream Puffs, Marshmallow, Churros



TANDOOR SPECIALTIES

Jerk Chicken	Chicken Tikka	Aachari Chicken
Tandoori Chicken	Malai Chicken	Hariyali Chicken
	Paneer Shashlik	

JAIN MENU

Dal Makhani	Bhindi Masala	Dal Tadka
Palak & Baby Corn	Kadhi Pakora	Gobhi Matar
	Tandoori Paneer	

WESTERN OPTIONS

APPETIZERS

Pesto Paneer Skewers
Caprese Skewers
Grilled Cheese Skewers w/ Tomato
Soup
Mac & Cheese Bites w/ Harissa
Marinara Sauce

ENTREES

Italian Roasted Chicken
Mashed Potatoes
Vegetable Medley
Eggplant Lasagna
Live Pasta Station
Mac & Cheese Bar
Seared Salmon w/ Lemon Sauce &
Capers
Creamy Alfredo Pasta
Caesar Salad





Contact us at contactus@indaroma.com for an appointment!

Catering Information

1. Number of kitchen staff needed based on menu selection and variety
2. Additional staff maybe required based on venue
3. Kitchen staff only responsible for handling food inside kitchen or preparation area. If additional service is required, full service catering packages are available.
4. Hot boxes and refrigeration to be provided by venue
5. Trash removal fee must be paid by client, if required by venue
6. Events are only booked after receiving a deposit

Our catering is priced at a minimum of 100 guests. Food & Beverage minimums may apply to holidays and peak season weekends.

We pride ourselves on providing amazing quality food and service to our clients, and we take this standard very seriously. We understand that this is a very important occasion in your lives, and we want to help make it beautiful, memorable, and delicious.