



Catering Menu

Modern Fusion & Authentic Indian Cuisine

Live Chaat Stations, Indo-Chinese Stations, Tandoor Stalls

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!

703.354.1812 | contactus@IndAroma.com



www.IndAroma.com

| facebook.com/IndAroma





Premium Passed Hors D'oeuvres

Paneer Wonton

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

Stuffed Masala Mushroom

Mushrooms stuffed with veggie Indian spice masala

Mushroom Masala Quiche

Savory pastry pie filled with mushrooms, egg, & cream

Vegetable Masala Quiche

Savory pastry pie filled with veggies, egg and cream

Pav Bhaji Boulé

Philo cups with spicy Pav Bhaji

Gol Bhel

Street style bhelpuri served in Gol Gappas

Vegetable Puff

Flaky puff pastry stuffed with mixed vegetables

Paneer Tikka Puff

Flaky puff pastry stuffed with paneer filling

Paneer In a Blanket

Tandoori paneer wrapped in croissant dough

Roti-te-boti (chicken)

Chicken slider on small round naan biscuit

Chicken Tikka Puff

Flaky puff pastry stuffed with chicken tikka filling

Roti-te-boti (lamb)

Lamb slider on small round naan biscuit

Lamb Boulé

Spicy minced lamb in philo cups

Lamb Puff

Flaky puff pastry stuffed with lamb filling

Tandoori Shrimp with Mango Salsa

Shrimp cooked in the Tandoor (clay oven) in a demi martini glass





IndAroma

Vegetarian Starters



Aam Palak Chaat

Fried baby spinach with diced mango, onion, cilantro, and mixed sauces

Bhel Puri in Cones

Street-style bhel puri served in bamboo cones

Pani Puri/Gol Gappa

Mini puris - chick peas, chutneys, spiced tamarind water

Alu Tikki

Potato patty made with spiced peas

Assorted Vegetable Pakora

Battered and fried onions and vegetables

Gobhi Manchurian

Battered and fried cauliflower in spicy Asian sauce

Paneer Shashlik

Cubes of marinated and grilled paneer with grilled tomatoes, onions, and green peppers

Samosa Chaat

Samosa , onions, yogurt, cilantro, and tamarind chutney

Paneer Pakora

Battered and fried paneer in authentic Indian spices

Papdi Chaat

Papdi, potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauce

Vegetable Manchurian

Battered and fried vegetables in spicy Asian sauce

Vegetable Kabobs

Marinated and grilled vegetables served on skewers

Paneer Tikka Puff

Flaky puff pastry stuffed with paneer tikka filling

Samosa

Crisp turnovers stuffed with potatoes & green peas

Non-Vegetarian Starters

Chicken Reshmi Kabob

Ground, spiced chicken cooked in the tandoor (clay oven)

Chicken Tikka Kabob

Cubes of chicken marinated overnight in tikka sauce and cooked in the tandoor (clay oven)

Chicken Malai Kabob

Cubes of chicken marinated in yogurt-based sauce and cooked in the tandoor (clay oven)

Chicken Aachari Tikka Kabob

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

Chicken Pakora

Battered chicken fritters

Chicken Manchurian

Battered and fried chicken in spicy Asian sauce

Chili Chicken

Fried boneless chicken chunks, cooked with bell peppers in sweet and spicy Asian sauce

Lamb Shami Kabob

Small patty of minced lamb, ground chickpeas and spices

Lamb Seekh Kabob

Ground lamb, grated onions with our house seasoning and cooked in the tandoor (clay oven)



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Vegetarian Entrées



Aloo Gobhi Matar

Cauliflower and potatoes cooked with spices

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

Palak Paneer

Spinach with Indian cheese

Baby Corn & Palak

Spinach with sautéed mushrooms

Matar Paneer

Green peas cooked in a curry with Indian cheese

Kadhai Paneer

Paneer cooked in an Indian wok with cubed onions and peppers

Paneer Tikka Masala

Paneer in tomato and onion based sauce

Shahi Paneer

Paneer with our special cashew nut seasoning in a rich tomato-based sauce (Kashmir Style)

Paneer Makhani

Paneer cubes in savory creamy tomato-based sauce

Paneer Pasanda

Mini triangular paneer sandwiches with a spicy stuffing served in a mango-based rich sauce

Kadhai Mushroom

Mushroom sautéed with cubed onion and peppers

Mushroom Matar

Green peas and mushroom cooked in a tomato sauce

Mushroom Saag

Spinach with sautéed mushrooms

Makai Kumbh Masala

Mushroom and corn sautéed in a spicy tangy onion masala mix

Malai Kofta

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

Chana Dal Saag

Lentils in creamy spinach

Tadka Dal

Lentils cooked with spices

Dal Makhani

Lentils and beans gently simmered with tangy spices along with butter and cream

Masala Baby Eggplant

Baby eggplants cooked with herbs and spices

Baingan Bhartha

Eggplant with onions & tomatoes

Kadhi Pakora

Fritters cooked in yogurt sauce

Chana Masala

White chickpea curry

Vegetable Jalfrezi

Julienned vegetables cooked with spices

Navratan Korma

Garden fresh vegetables cooked in creamy sauce

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 Entrées

Chicken 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 Vindaloo

Boneless chicken cooked with potatoes

Chicken Saag

Boneless chicken cooked with fresh spinach

Chicken Curry

Boneless chicken cooked in homestyle curry

Chicken Korma

Boneless chicken cooked with nuts, cream, and coconut milk in our fresh herbs and spices

Chicken Dopiazza

Boneless chicken curry sautéed with onions

Methi Chicken

Boneless chicken with fenugreek leaves and Indian spices

Punjabi Dhaba Chicken

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

Kadhai Chicken

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

Palak Chicken

Chicken in creamy spinach

Mango Chicken

Chicken cooked in mango-based sauce

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

Chili Chicken

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





Lamb & Goat Entrées

Goat Curry

Goat meat cooked in a spicy curry

Nilgiri Gosht

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

Kadhai Lamb

Lamb tossed with cubed onions and green peppers in an Indian wok with spices

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

Lamb Kadhai

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 Kabab Masala

Minced lamb kabob with Indian spices

Lamb Dopiazza

Boneless lamb curry with sautéed 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 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 Dopiazza

Shrimp curry sautéed with onions and tomatoes



Biryanis

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 Sheekh Kabob Biryani

Baked casserole of basmati rice and lamb kabob

Shrimp Biryani

Baked casserole of basmati rice and shrrmp

Breads

Tandoori Naan

Garlic Naan

Onion Kulcha

Paneer Kulcha

Wheat Roti

Plain Paratha

Stuffed Paratha

Puri

Bhatura

Rice Specialties

Jeera Pulao

Basmati rice cooked with cumin seeds

Rice 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 nuts



Yogurt

Boondi Raita
Cucumber Raita
Dahi Bhalla
Mint Raita
Pineapple Raita

Salad

Garden Fresh Green Salad
Onion Chili Salad
Kachumbar Salad
Mango Chickpea Salad

Condiments

Mint Sauce
Pickles
Tamarind Sauce
Hot Sauce
Chutneys

Beverages

Masala Chai (Tea)
Madras Coffee
Paan
Mango Lassi

Desserts

Fruit Custard
Gajar Halwa
Gulab Jamun
Sooji Halwa
Kheer (Rice Pudding)
Sevian (Vermicelli)
Mung Dal Halwa
Kulfi with Falooda
Shahi Tukri
Ras Malai

Dessert Lounge

Chocolate Mousse Cups, Chocolate Tulips

Cappuccino Chocolate Cups

Mini Éclairs, Cannolis, Petit Fours

Fruit Tarts, Gajar Halwa Tarts

Chocolate Fountain

Wedding Cakes

Soft, moist, delicious wedding cakes available in over 20 flavors including Mango, Pistachio, Cassata, Mixed Fruit, Black Forest, Chocolate and more.



Breakfast Options

Fruit Platters

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

Veggie Platters

Platters of fresh veggies such as carrots, peppers, tomatoes, carrots, cauliflower, and broccoli

Cheese Platters

A selection of various cubed cheeses

Danishes & Croissants

Cheese and fruit Danishes and butter croissants

Chai & Coffee

Mango Shake

Light and refreshing mango shake

Mango or Strawberry Lassi





Contact us at 703.354.1812 for an appointment!

Catering Information

- Kitchen staff additional
- Number of kitchen staff determined based on menu selection and variety
- Additional staff maybe required based on venue
- Kitchen staff only responsible for handling food inside kitchen or preparation area. If additional service is required, please select a service package.
- Hot boxes and refrigeration to be provided by venue
- Trash removal fee must be paid by client, if required by venue

Optional (For Additional Fees)

- Live Tandoor with Tandoor Chef
- Live equipment for on-site cooking
- Live IndoChinese stations with Wok
- Chaat House with Tiki Hut

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.