

# MAHARAJA CATERING MENU

CALL THE MEAL MOBILE AT 414-763-1925 TO ORDER

**CATERING ORDERS MUST BE PLACED 24 HOURS IN ADVANCE**

	<u>Small Tray</u>	<u>Large Tray</u>
	<u>Serves 5-8</u>	<u>Serves 10-15</u>
<b>APPETIZERS</b>		
CHEESE PAKORA: Homemade Cheese Deep Fried in Chick Pea Batter	\$ 25.00	\$ 50.00
CHICKEN PAKORA: Assorted Boneless Cubes of Chicken Deep Fried in Chick Pea Batter	\$ 25.00	\$ 50.00
ALOO TIKKI: Chopped Potatoes, Green Peas, Gram Flour Balls Deep Fried	\$ 25.00	\$ 50.00
SAMOSAS: Spicy Turnovers Stuffed with Potatoes and Green Peas	\$ 25.00	\$ 50.00
VEGETABLE PAKORA: Vegetable Fritters	\$ 25.00	\$ 50.00
PAPADAM: Crispy, Spicy Wafers	\$ 25.00	\$ 50.00

<b>INDIAN BREADS</b>		
PLAIN PARATHA: Multi-layers bread freshly made with butter	\$ 20.00	\$ 40.00
POORI: (2 Pieces) Light, fluffy-puffed, deep-fried	\$ 20.00	\$ 40.00
CHAPATITI: Thin, dry whole wheat bread	\$ 20.00	\$ 40.00
ALOO PARATHA: A multi-layer bread, stuffed with potatoes and made with butter	\$ 20.00	\$ 40.00
GOBHI PARATHA: whole wheat bread, stuffed with cauliflower, cooked on a griddle with butter	\$ 20.00	\$ 40.00
NAN: Fine flour tandoor baked Bread	\$ 20.00	\$ 40.00
ONION KULCHA: Unleavened White Bread Stuffed with Onions and Baked in Tandoor	\$ 20.00	\$ 40.00
STUFFED NAN: Unleavened Bread Stuffed with Potatoes and Spices and Baked in Tandoor	\$ 20.00	\$ 40.00
ROTI: Whole Wheat Bread Baked in Tandoor	\$ 20.00	\$ 40.00
GARLIC NAN: Unleavened White Bread Stuffed with Garlic Baked in Tandoor	\$ 20.00	\$ 40.00
CHICKEN KULCHA: Unleavened White Bread Stuffed with Chicken and baked in Tandoor	\$ 20.00	\$ 40.00
GINGER NAN: Unleavened White Bread Stuffed with Ginger and Baked in Tandoor	\$ 20.00	\$ 40.00
CHEESE NAN: Unleavened White Bread Stuffed with Cheese and Baked in Tandoor	\$ 20.00	\$ 40.00
KEEMA NAN: Tandoori Nan Stuffed with Seasoned Minced Meat	\$ 20.00	\$ 40.00
PISHAWRI NAN: Unleavened White Bread Stuffed with Dry Nuts and Raisins and Baked in Tandoor	\$ 20.00	\$ 40.00
CHEFS SPECIAL NAN: Unleavened White Bread Stuffed with Onions, Potatoes and Cheese and Baked in	\$ 20.00	\$ 40.00

### TANDOORI SPECIALS (Charcoal Clay Oven)

*Marinated, lightly spiced Tandoori Cuisine is the combination of aromatic herbs, cultured yogurt and ground fresh spices baked in a charcoal clay oven (Tandoor). The result is lean and tender meat with a seductive*

TANDOORI CHICKEN: Skinless Chicken Marinated in a Mixture of Yogurt, Aromatic Spice and Baked to a Succulent Tenderness in the Tandoor	\$ 65.00	\$ 130.00
CHICKEN TIKKA: Chicken Roasted in Charcoal Oven, Mild Spices, Served with Lemon	\$ 70.00	\$ 140.00
SEEKH KABOB: Finely Minced Lamb Seasoned with Chopped Onions, Herbs and Spices then Baked on Skewers over our Tandoor Oven	\$ 70.00	\$ 140.00
RESHMI KABOB: Tender Chicken Breast Pieces Marinated in Sour Cream with Fresh Spices and Roasted in the Tandoor	\$ 70.00	\$ 140.00
TANDOORI SHRIMP: King-sized Shrimp Marinated in Fresh Ginger and Garlic the Roasted in the Tandoor	\$ 70.00	\$ 140.00
TANDOORI MIXED GRILL: Combination of Tandoori Specialties like Tandoori Chicken, Chicken Tikka, and Seekh Kabob, Reshmi Kabob and Tandoori Shrimp with Sautéed Onions and a Piece of Lemon	\$ 70.00	\$ 140.00

### CHICKEN CURRIES

CHICKEN CURRY: Boneless Chicken, Cooked in Onions, Garlic, Ginger, Yogurt and Spices	\$ 60.00	\$ 120.00
CHICKEN MUSHROOM: Boneless Chicken Curry Cooked with Mushrooms	\$ 60.00	\$ 120.00
CHICKEN JALFRAZIE CURRY: Boneless Chicken Cooked with Green Vegetables and Onions	\$ 60.00	\$ 120.00
CHICKEN SHAHIKORMA: Chicken Cooked with Cream Sauce and Cashews	\$ 60.00	\$ 120.00
CHICKEN SAAG: Boneless Chicken Cooked with Spinach	\$ 60.00	\$ 120.00
CHICKEN TIKKA MASALA: Boneless Roasted Chicken Cooked in Spices and Thick Curry Sauce	\$ 60.00	\$ 120.00
CHICKEN VINDALOO: Boneless Chicken Curry Cooked with Potatoes and Very Hot Spices	\$ 60.00	\$ 120.00
CHICKEN MANGO: Boneless Chicken Cooked in an Onion, Garlic, Ginger and Mango Sauce	\$ 60.00	\$ 120.00
CHICKEN MOGHLAI: Chicken Tikka Cooked in Mushroom Cream Sauce, Tomato Sauce and a Blend of spices and Spices	\$ 60.00	\$ 120.00
CHICKEN MAKHANI: Boneless Tandoori Chicken in Butter and Cream Sauce with Cashews and Raisins	\$ 60.00	\$ 120.00
CHICKEN TIKKA SAAG: Boneless Roasted Chicken Cooked in Delicately Spiced Spinach and Fresh Ginger and Garlic	\$ 60.00	\$ 120.00

### LAMB CURRIES

LAMB CURRY: The Perfect Lamb Curry, Cooked with Onions and Yogurt	\$ 65.00	\$ 130.00
LAMB SHAHIKORMA: Lamb Cooked in Cream with Herbs and Cashews	\$ 65.00	\$ 130.00
LAMB MUSHROOM: Juicy Lamb, Pan Roasted with Spices, Onions, Tomatoes, Mushrooms	\$ 65.00	\$ 130.00
LAMB SAAG: Lamb Curry Cooked with Spinach	\$ 65.00	\$ 130.00
LAMB VINDALOO CURRY: Lamb Curry Cooked with Potatoes and Very Hot Spices	\$ 65.00	\$ 130.00
LAMB JALFRAZIE CURRY: Lamb Curry Cooked with Green Vegetables and Onions	\$ 65.00	\$ 130.00
LAMB MASALA: Boneless Roasted Lamb Cooked in Spices and Thick Curry Sauce	\$ 65.00	\$ 130.00
ROGAN JOSH: Lean Lamb cooked in a Yogurt Based Sauce	\$ 65.00	\$ 130.00
LAMB MOGHLAI: Juicy Pieces of lamb Cooked in a Special Sauce of Tomatoes, Cream, Fresh Mushrooms, Herbs and Spices	\$ 65.00	\$ 130.00
LAMB MANGO: Boneless Lamb Cooked in an Onion, Garlic, Ginger and Mango Sauce	\$ 65.00	\$ 130.00

### VEGETARIAN

NAVARATTAN KORMA: Mixed Vegetables Cooked with Cream, Herbs and Cashews	\$ 55.00	\$ 110.00
MALAI KOFTA: Vegetable Balls, Fried, Cooked in Delicious Gravy	\$ 55.00	\$ 110.00
MUTTER PANEER: Fresh Homemade Cottage Cheese and Green Peas Curry	\$ 55.00	\$ 110.00
ALOO MUTTER: Fresh Green Peas Cooked in a Delicately Spiced Sauce with Potatoes	\$ 55.00	\$ 110.00
PALAK PANEER: Spinach Cooked with Homemade Cheese	\$ 55.00	\$ 110.00
PALAK ALOO: Delightful Ragout of potatoes, Spinach & Tomatoes, Light Cream, Cinnamon & other Spices	\$ 55.00	\$ 110.00
VEGETABLE MIX CURRY: Variety of Vegetables (Green Peas, Potatoes, Cauliflower, etc.)	\$ 55.00	\$ 110.00
ALOO CHOLE: Chick Peas Deliciously Cooked with Tomatoes, Potatoes, etc	\$ 55.00	\$ 110.00
ALOO GOBHI: Cauliflower and Potatoes Cooked with Tomatoes and Spices	\$ 55.00	\$ 110.00
SHAHI PANEER: Chunks of Cheese Sautéed with Ginger, Garlic, Onion & Tomatoes, Garnished with Cashews and Raisins, Cooked in Creamy Sauce. A Royal Vegetarian Delight	\$ 55.00	\$ 110.00
DAL MAKHNI: Black Bean and Kidney Bean Cooked with Butter	\$ 55.00	\$ 110.00
RAJ MAH: Kidney Beans in a Robust Tomato Base Sauce of Ginger, Garlic, Turmeric & other Herbs	\$ 55.00	\$ 110.00
BAINGAN BHARTHA: An Eggplant Specialty Baked over Open Flame, Mashed and then Sautéed with Onions, Garlic, Ginger and other Spices	\$ 55.00	\$ 110.00
PALAK CHOLE: Spinach Cooked with Chick Peas	\$ 55.00	\$ 110.00
KARHI PAKORA: Ground Flour of Chick Peas, Yogurt and Vegetable	\$ 55.00	\$ 110.00
PALAK MUSHROOM: Fresh Mushroom and Spinach Cooked in Mild Spice	\$ 55.00	\$ 110.00
VEGETABLE MANGO: Variety of Vegetables Cooked in Mango Sauce	\$ 55.00	\$ 110.00
PANEER JALFRAZIE: Fresh Homemade Cottage Cheese Cooked with Fresh Vegetables and Spices	\$ 55.00	\$ 110.00
MUTTER MUSHROOM: Fresh Mushrooms and Green Peas Cooked in a Delicately Spiced Sauce	\$ 55.00	\$ 110.00

### BEEF CURRIES

BEEF CURRY: Beef Cooked in Onions, Garlic, Ginger, Yogurt and Spices	\$ 60.00	\$ 120.00
BEEF JALFRAZIE: Beef Curry Cooked with Green Peppers, Tomatoes and Onions	\$ 60.00	\$ 120.00
BEEF MUSHROOM: Juicy Beef, Pan Roasted with Spices and Mushrooms	\$ 60.00	\$ 120.00
BEEF SAAG: Beef Curry Cooked with Spinach	\$ 60.00	\$ 120.00
BEEF SHAHIKORMA: Beef Cooked in Cream with a Blend of Spices and Herbs	\$ 60.00	\$ 120.00
BEEF VINDALOO CURRY: Juicy Beef Curry Cooked with Potatoes and Very Hot Spices	\$ 60.00	\$ 120.00
BEEF MASALA: Beef Cooked in a Rich Cream Tomato Sauce	\$ 60.00	\$ 120.00

### SEAFOOD

FISH CURRY: Boneless Fish Cooked in Onions, Garlic, Ginger, Yogurt and Spices	\$ 70.00	\$ 140.00
FISH MASALA: Boneless Fish Pieces Marinated with Yogurt, Mild Spices and Cooked with Curry Sauce, Tomato	\$ 70.00	\$ 140.00
FISH VINDALOO CURRY: Boneless Fish Cooked with Potatoes and Hot Spices	\$ 70.00	\$ 140.00
SHRIMP CURRY: Fresh Jumbo Shrimp Cooked in a Spicy Curried Sauce	\$ 70.00	\$ 140.00
SHRIMP JALFRAZIE: Shrimp cooked with Green Vegetables, Onions, Tomatoes, etc	\$ 70.00	\$ 140.00
SHRIMP SAAG: Shrimp Curry Cooked with Spinach	\$ 70.00	\$ 140.00
SHRIMP MUSHROOM: Shrimp Cooked with Mushrooms and Curry Sauce	\$ 70.00	\$ 140.00
SHRIMP VINDALOO: Shrimp Cooked in a Spicy Sauce with Potatoes and Onions	\$ 70.00	\$ 140.00
SHRIMP MASALA: Fresh Jumbo Shrimps Cooked in a Rich Cream Sauce of Tomatoes Sauce	\$ 70.00	\$ 140.00

### BIRYANI RICE SPECIALTIES

CHICKEN BIRYANI: Basmati Rice Cooked with Chicken Chunks, Nuts and Spices	\$ 65.00	\$ 130.00
LAMB BIRYANI: Juicy Pieces of Lamb Cooked with Basmati Rice and Spices and Garnished with Nuts	\$ 65.00	\$ 130.00
VEGETARIAN BIRYANI: Basmati Rice Cooked with Green Vegetables and Garnished with Dried Fruits	\$ 65.00	\$ 130.00
SHRIMP BIRYANI: King Sized Shrimp, Cooked with Basmati Rice and Garnished with Dried Fruits	\$ 65.00	\$ 130.00
BEEF BIRYANI: Basmati Rice and Spicy Beef Chunks Cooked with Nuts and Flavored with Saffron	\$ 65.00	\$ 130.00
CHEFS SPECIAL: Basmati Rice Cooked with Green Vegetables, Chicken Chunks, Juicy Lamb, Beef Chunks and Shrimp with Herbs, Fresh Spices, Nuts and Raisins	\$ 65.00	\$ 130.00

### DESSERTS

KULFI: Exotic Ice Cream from India made with Saffron, Almonds & Nuts	\$ 20.00	\$ 40.00
MANGO ICE CREAM: Ice Cream made with Mango and Milk and Flavored with Nuts and Rose Water	\$ 20.00	\$ 40.00
GULAB JAMUN: Non Fat Dry Milk and Cottage Cheese Fried Ball Soaked in Sugar Syrup	\$ 20.00	\$ 40.00
KHEER: Rice Cooked in Sweetened Milk, Raisins and Almonds	\$ 20.00	\$ 40.00

### BEVERAGES

Cans Coke, Diet Coke, Sprite	\$ 1.00
Bottled Water	\$ 1.50

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