



# Appetizers Selection

## INDIAN VEGETARIAN

- HARA BHARA KEBAB**  
shallow fried mix vegetable tikkis
- MINI PUNJABI SAMOSA**  
deep fried pastry dough stuffed with potato, cumin, and green peas
- ZAFFRANI PANEER TIKKA**  
Saffron flavored, mild spiced cooked in tandoor
- TULSI MALAI PANEER TIKKA**  
Cream, Cheese & holy basil flavored, mild spiced cooked in tandoor
- TANDOORI VILAYATI SUBZ**  
assortment of English vegetables marinated in tandoori masala and chargrilled to perfection
- TANDOORI SOYA CHAAP TIKKA**  
marinated soya chaap , tandoori spices , capsicum & onions
- ACHARI PANEER TIKKA**  
tangy, spicy, achari flavored cooked in tandoor
- VEG SEEKH KEBAB**  
potato & green veggies, aromatic spices
- TANDOORI GOBHI / BROCCOLI**  
gobhi or broccoli tossed in tandoori marinade, tandoori spices
- AMRITSARI BABYCORN WITH CHUNDA MAYO**  
deep fried American babycorn with besan & chilly powder



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# Appetizers Selection

## INDIAN NON-VEGETARIAN

- ZAFFRANI MURGH TIKKA**  
boneless chicken, flavored with saffron and cooked in tandoor
- TULSI MALAI MURGH TIKKA**  
bite size pieces of chicken cooked in a combination of yoghurt, cheese, ginger, garlic and chili
- ACHARI MURGH TIKKA**  
boneless chicken chunks marinated in achari masala, yogurt, and other spices and grilled to perfection
- PUNJABI TANDOORI CHICKEN**  
a classic, made better with young baby chicken marinated with a blend of spicy and tangy yogurt mix.
- MURGH HARIYALI TIKKA**  
boneless chicken pieces marinated in a mixture of yoghurt, coriander and mint leaves, served with mint chutney
- MURGH SEEKH KEBAB**  
chicken mince marinated with Indian spices, and skewered to perfection
- MUSTARD FISH TIKKA**  
marinated fish, flavored with mustard and cooked in tandoor
- FISH 65**  
deep fried fish in south indian style
- LAMB SEEKH KEBAB**  
lamb mince marinated with Indian spices, and skewered to perfection
- LAMB CHOP BARRAH**  
lamb marinated with Indian spices, cooked in tandoor
- TANDOORI PRAWNS**  
marinated prawn, in achari masala, yogurt, and other spices and grilled to perfection



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# Soup

## VEGETARIAN

- TULSI TAMATAR KALI MIRCH KA SHORBA**  
blend of locally sourced tomatoes, Indian herbs and flavored with holy basil
- SUBZ SHORBA**  
mildly spiced mix vegetable blend flavored with fresh cream, cheese & holy basil
- MAKAI KA LASOON KA SHORBA**  
are freshing soup flavored with garlic and baby corn
- CLASSIC RASAM**  
a traditional South Indian soup flavored with curry leaves
- MANCHOW SOUP**  
dark brown soup prepared with various vegetables, scallions, thickened with broth and cornflour, and flavored with generous doses of soy sauce.
- HOT AND SOUR SOUP**  
a spicy and hot soup made with mixed fresh vegetables, mushrooms, spices and soy sauce
- LEMON CORIANDER SOUP**  
a clear vegetable soup made with mix vegetables, lemon and coriander leaves
- CREAM OF TOMATO/MUSHROOM/SPINACH**



# Soup

## NON-VEGETARIAN

- MURGH BADAM KA SHORBA**  
mildly spiced chicken soup flavored with fresh cream, cheese & holy basil
- MURGH LASOONI KA SHORBA**  
a refreshing soup flavored with garlic
- CORN AND SMOCKED CHICKEN CHOWDER**  
a blend of chicken and sweet corn soup flavored with garlic and herb
- CHICKEN MINE STRONE**  
a rustic Italian soup made with chicken and vegetables in a tomato based broth
- CHICKEN VIETNAMESE PHO**  
a refreshing and fragrant Vietnamese chicken noodle soup cooked in a delicious infused broth, top ped by a nabun dance off resh herbs
- CHICKEN MANCHOW**  
an Indo chinese hot and spicy soup garnished with ginger, garlic and coriander
- HOT AND SOUR CHICKEN SOUP**  
a spicy and hot soup made with mixed fresh vegetables, spices, shredded chicken and soy sauce
- CHICKEN LEMON CORIANDER**  
a clear vegetable soup made with shredded chicken, mix vegetables, lemon and coriander leaves



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# Salad Veg **VEGETARIAN**



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- KALA CHANA SUNDAL**  
Boiled black gram with south Indian Tadka and fresh grated coconut
- ALOO CHAT**  
boiled kach aloo and potatoes tossed together with a tangy chaat masala
- MEXICAN 3 BEANS SALAD**  
three bean salad is chock full of veggies, protein-rich beans in south west flavor
- GREEK SALAD**  
cube sof bell peppers, cucumber and feta cheese with lemon vinaigrette dressing
- DAHI BALLA**  
fried black gram dumplings served with spicy yogurt
- PASTA SALAD**  
pasta salad with oven dried tomato and walnut dressing
- FRESH GARDEN GREEN SALAD**  
slices cucumber, onion, tomato, carrot
- MIX SPROUT CHAAT**  
sprouted moong beans, aniseed, barley, Lime bean, chickpeas, flaxseed, green lentils,

# Salad **NON-VEGETARIAN**

- GRILLED CHICKEN WITH MANGO**  
chutney grilled chicken salad with house dressing cajun grilled chicken and walnut salad
- GRILLED CHICKEN, CHICKEN AND OLIVES WITH POTAOTO**  
vinaigrette Roasted chicken, apple, fennel salad with walnut dressing  
Roasted chicken with mushrooms and olives
- CHICKEN HAWAIIAN SALAD**  
grilled chicken, asparagus, cherry tomato and corn spicy chicken with fattoush
- FRESH NOODLE SALAD**  
shredded chicken, braised pak choy and sesame dressing



# Mains

## VEGETABLE



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- JEERA ALOO**  
a flavour ful & delicious north Indian sided is home made with potatoes and spices
- DUM ALOO PUNJABI**  
baby potatoes cooked in yoghurt based tangy curry
- ALOO GOBHI ADARAKI**  
potato and cauliflower vegetable flavoured with a handful for spices
- BHINDI DO PYAZA**  
delectable stir fry of okra and onions
- METHI MUTTER MALAI AMILDLY**  
sweet taste, complimented well with adash of roasted fenugreek leaves
- MALAI KOFTA**  
dumplings made of potato and paneer, deep fried and served with a creamy cashew based curry
- MAKAI PALAK**  
a simple nutritious vegetable made with corn and spinach puree
- BAGARA BAINGAN**  
an classic nizami delicacy with baby eggplants, peanut and coconut gravy
- MUTTER MUSHROOM**  
mushrooms and green peas vegetables
- NAVRATAN KORMA**  
english vegetables perfectly cooked in rich yellow gravy and tempered with Indian spices
- MIX VEG JALFREZI**  
vegetables perfectly cooked in rich red and yellow gravy and tempered with Indian spices
- KURKURI BHINDI**  
crunchy, tangy, and delicious deep fried okra, spices and seasonings



# Mains

## DAL



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- DAL PANCHMEL**  
five variety of dal mixed in a ration and cooked to perfection with ginger tempering
- HARA MOONG DAL TADKA**  
whole green moong dal cooked over night and then tempered with hing and cuminseed
- KADHI PAKODI**  
yogurt, gram flour mixture tempered with cumin and green Chili with small onion and ajwain pakodi
- LASOONI DAL TADKA**  
cooked spiced lentils are finished with a tempering made of ghee & garlic
- DAL MAKHANI**  
whole black lentil & kidney beans, cream, butter & Indian aromatic spices
- SAMBHAR**  
lentils, mixed vegetables, tamarind, herbs, spices & a special aromatic spice
- RAJMA RASILA**  
red kidney beans, spices, onions, tomatoes and herbs.
- PUNJABI GHAR WALE CHOLE**  
chick peas, tomato-onion gravy, garam masala
- HYDERBADI KHATTA DAL**  
lentil preparation made with split pigeon peas or arhar/tuvar/tur dal with tomatoes, herbs & spices
- GUJRATI KADHI**  
curds-besan-water mixture, curry leaves, salt, ginger-green chilli paste and sugar,



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# Mains

## PANEER (COTTAGE CHEESE)



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- PANEER BUTTER MASALA**  
creamy and mildly sweet gravy made with butter, tomatoes, cashews and spices
- KADHAI PANEER**  
indian cottage cheese and bell peppers cooked in freshly ground spicy masala.
- PANEER SHAHI KORMA**  
a rich dish of paneer, creamy onion-cashewnut based gravy
- MUTTER PANEER**  
peas and paneer in a tomato based sauce, spiced with garam masala
- PALAK PANEER**  
Indian cottage cheese cubes in a mild, spiced smooths pinach sauce
- PANEER TIKKA MASALA**  
soft cottage cheese simmered into semi thick creamy tomato based curry with capsicum and onion
- PANEER DO PYAAZA**  
soft succulent cottage cheese cubes in a tangy tomato semi-dry gravy cooked with onion sand capsicum
- PANEER LABABDAR**  
a spicy cashew tomato paste that is cooked with sauteed onions
- PANEER KOLHAPURI**  
soft malai paneer with a spicy kolhapuri gravy perfect with tandoori roti
- PANEER KALIMIRCH**  
malai paneer when cooked together in mild yellow gravy.
- PANEER KHURCHAN**  
cubes of paneer and onion, capsicum with coarsely grounded masala, in spicy onion tomato masala
- DUM KA PANEER**  
Smoked gravy slow cooked and tempered with garlic chilli oil



# Mains

## CHICKEN



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- BUTTER CHICKEN**  
Boneless, marinated chicken pieces browned before being combined with a richly flavored tomato and yogurt
- KADHAI CHICKEN**  
Spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices
- MURGH LABABDAR**  
a delightful treat with succulent chicken chunks cooked in tomato and creamy gravy
- CHICKEN SHAHI KORMA**  
a mughal original made with yoghurt and lots of spices and nuts
- DUM KA MURGH**  
Hyderabadi dum ka murgh curry is made with spice-marinated whole chicken
- MURGH DO PYAAZA**  
a scrumptious north Indian mildly spicy chicken preparation with a perfect balance of sweet sour and spices
- SAAG MURGH**  
Chicken Saag is a classic chicken semi thick gravy recipe with spinach and cream
- CHICKEN TIKKA MASALA**  
semi thick spicy curry cooked with load of black Pepper or kali mirch and cream
- CHICKEN CHETTINAD**  
a south Indian delicacy with Chettinad masala tempered with special chettiyar garam masala
- BHUNA CHICKEN**  
slow cooked chicken dum cooked in copper lagan, spicy and rich gravy
- AMRITSARI CHICKEN CURRY**  
a high way style fiery chicken curry prepared with load of freshly ground Indian spices.





# Fish & Prawns

## NON-VEGETARIAN

- FISH METHI**  
fresh fish fillet, onion & tomato gravy, fenugreek
- FISH TIKKA MASALA**  
tandoor fired fish tikkas, bell peppers, onion & tomato gravy
- GOAN FISH CURRY**  
fresh fish fillet, chilli, coconut sauce & tamarind sauce
- BLACKPEPPER FISH**  
fish fillet, black pepper, lemon & spice rub
- CHILLY FISH**  
fresh marinate fish, yogurt, pickling spices, lemon and spice
- MALABAR PRAWNS CURRY**  
pan-seared prawns, coconut sauce, curry leaves & mustard seeds
- TAWA PRAWNS MASALA**  
crispy prawns, onion & tomato gravy, house blend spices
- KADHAI PRAWNS**  
juicy prawns, bell peppers, onion & tomato gravy with aromatic spices



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# Lamb

## NON-VEGETARIAN

- LAMB ROGAN JOSH**  
slow braised lamb, kashmiri spices and garam masala
- MUTTON MASALA**  
well seared mutton, aromatic spices, clarified butter/ghee
- ZAFRANI LAMB KORMA**  
spicy marinate lamb, curd, aromatic spices
- LAMB VINDALOO**  
spicy braised lamb, potato, aromatic spices
- SAAG GOSHT**  
stir fried lamb, spinach gravy with aromatic spices
- MUTTON DO PYAZA**  
braised lamb, garam masala, small onion and aromatic spices
- KEEMA MUTTER**  
dry-style keema curry made with onions, peas, spices and tomatoes.
- LAMB CHOP MASALA**  
char grilled lamb chops, house blend garam masala, citrusy lemon
- MUTTON MYSORE**  
try mutton with a blend of spices and coconut



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# Rice

## INDIAN RICE PREPARATION



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- JEERA RICE**  
steamed basmati rice with jeera
- KABULI CHANA PULAO**  
king size kabuli chana and basmati rice with aromatic spices
- SUBZ PULAO**  
basmati rice with mix vegetables with aromatic spices
- STEAMED BASMATI**  
steamed long grain basmati rice and salt
- ZAFFRANI PULAO**  
long grain basmati rice cooked to perfection with in fused saffron flavor
- KASHMIRI PULAO**  
basmati rice with kashmiri aromatic spices
- TEHRI – ALOO GOBHI / SUBZ**  
fresh aloo and gobhi with aromatic indian spices
- HYDERABADI SUBZ BIRYANI**  
basmati rice with mix vegetables steamed with dum
- LUCKNOWI MURGH DUM BIRYANI**  
classic and world famous dum biryani
- HYDERABADI MUTTON DUM BIRYANI**  
soft mildly flavored biryani with aromatic rose water
- BENGALI STYLE CHICKEN & POTATO BIRYANI**  
authentic biryani with whole cinnamon flavor and fried potato
- CHICKEN TAWA PULAO**  
popular street food of mumbai prepared with freshly ground Indian spices and flavored with cooked chicken



# Bread

## INDIAN BREAD PREPARATION

- PLAIN NAAN
- GARLIC NAAN
- BUTTER NAAN
- TANDOORI ROTI
- LACCHA PARATHA
- PUDINA PARATHA (MINT)
- PLAIN KULCHA
- ONION KULCHA
- ALOO KULCHA
- PANEER KULCHA



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# Dessert

## INDIAN MITHAI



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- GULAB JAMUN**  
fried flour dumplings, fragrant sugar syrup, sliced pistachios and almonds
- MALPUA WITH RABRI**  
malpua made with all-purpose flour, curd (yogurt), spices, khoya and topped with nuts
- JALEBI**  
sugar syrup, water, cardamom pods, few strands of saffron, rose water
- RASMALAI**  
cottage cheese balls, juicy milk cream, saffron & almond and pistachios
- MANGO PHIRNI**  
ripe mangoes, basmati rice, milk, sugar, nuts and flavorings
- FRUIT CUSTARD**  
sugar, mixed fruits, milk & custard powder
- SUJI HALWA**  
semolina, sweetener, butter/ghee, milk & nuts
- RAWA KESARI**  
suji/rawa, sweetener, butter/ghee, milk, pistachios and saffron
- GAJAR HALWA**  
carrots, milk, water, ghee, sugar, khoya, pistachios and saffron
- MOONG DAL HALWA**  
moong lentils, ghee, sugar and other ingredients.
- RICE KHEER**  
basmati rice, sugar, full fat milk and cardamoms
- SEVIYYAN KHEER**  
wheat vermicelli, milk, sugar, dry fruits, and spices.
- GULKAND RICE KHEER**  
gulkand, rice, full cream milk, condensed milk.
- FRESH FRUITS SEASONED**  
fresh cut fruits

