



## Punjabi Wedding Catering Menu

### Starters - Vegetarian

#### **Aloo Papri Chaat**

Potato channa, yoghurt blended with chaat masalla in tamarind sauce.

#### **Bhel Puri**

As aloo Papri Chaat but served with special sauces.

#### **Spring Roll**

Spiced Chinese style vegetables in pastry rolls.

#### **Mix Veg. Balls**

Deep fried mix Vegetable Cutlets.

#### **Mogo Chips**

Deep Fried Cassava served crispy with seasoning.

#### **Paneer Tikka**

Tandoori Indian cheese marinated & cooked in clay oven.

#### **Vegetable Samosa**

Triangular shaped parcels filled with tasty mix vegetables.

#### **Aloo Tikki**

Potato cutlets lightly spiced.

#### **Mix Vegetable Soup**

Exotic blend of mix vegetables cooked & served as a soup for an appetiser.

#### **Mixed Bhajia (Pakora)**

A mixture of fresh vegetables deep fried in spicy batter.

#### **Onion Bhajia**

Onions deep fried in spicy batter.

#### **Spring Roll (cocktail)**

Spiced Chinese style vegetables in small pastry rolls.



### **Vegetable Samosa (cocktail)**

Small Triangular shaped parcels filled with tasty mix vegetable.

## **Starters - Non Vegetarian**

### **Chicken Pakora**

Tender chicken pieces deep fried in spicy batter mixed with delectable spices.

### **Chicken Samosa**

Triangular shaped parcels filled with tasty chicken pieces.

### **Chicken Wings (Tandoori)**

Wings Marinated with our special sauces & freshly cooked in clay oven.

### **Lamb Samosa**

Triangular shaped parcels filled with tasty lamb pieces.

### **Roast Leg of Lamb**

Marinated with our special sauces & freshly roasted with herbs & spices.

### **Nawabi Raan**

Whole Leg of Lamb tenderized with green papaya, mint leaves, cashew nuts and aromatic spices and then slowly roasted in a tandoori oven for a fuller flavour.

### **Botti Kebab**

Boneless pieces of spring lamb marinated in spices with lemon and vinegar juice, barbecued on a charcoal grill.

### **Seekh Kebab**

Spicy minced lamb prepared on skewers & cooked in tandoor oven.

### **Kathi Kebab**

Pieces of seekh kebab marinated in fresh garlic, yogurt & cooked on charcoal and wrapped in white flour.

### **Lamb Gulafi Seekh**

Fine minced lamb kebabs cooked with authentic spices on a charcoal grill and wrapped in fresh chopped onions and capsicum.

### **Lamb Chops**



Marinated with Elites special sauce a slow cooked in clay oven.

#### **Zeera Chicken**

Chicken seasoned with roasted cumin seeds & ground black pepper.

#### **Murgh Kathi Kebab**

Boneless pieces of breast marinated in fresh garlic, yogurt & cooked on charcoal and wrapped in white flour.

#### **Butter Chicken**

Pan fried chicken in butter. Served on or off the bone.

#### **Shah Jahani Murgh**

Exotic blend of medium to mild spices slow cooked in a creamy shahjahani base marinated with Fresh Baby leaf spinach).

#### **Prawn Soup**

Blend of King Jumbo prawns with shrimps exotically cooked & served as an appertizer.

#### **Fish Samosa**

Flaky pastry stuffed with delicately spicy mixed fish.

#### **Murgh Tikka Pakoda**

Chicken marinated with onion, capsicum and mixed salad cooked with chef's own recipe.

### **Starters – Sea Food**

#### **Macchi Amritsari**

Red Snapper Fish Battered in gram flour and Indian spices.

#### **Macchi Chutney Wali**

Red Snapper Fish marinated with mint leaves, coriander, green chillies & Indian spices.

#### **Jhingha Hasina**

King Size Prwans maribnateted and grilled on skewers with capsicum and onion.

#### **Macchi Fried Masala**

Tellepia fish shallow fried In breadcrumbs with indain spices.



## **Main Course - Vegetarian**

### **Mixed Vegetables**

Assorted fresh vegetables cooked in mild sauce with herbs & spices.

### **Gobi Adarak**

Florets of coliflower sauted with green chillies and ginger.

### **Aloo Gutka**

New Baby potatoes cooked with mustard seeds, cumin seeds, and finished with curry leaves.

### **Baighan Bharta**

Whole smokes aubergines, served mashed and seasoned with herbs & spices.

### **Aloo Baighan**

Fresh potatoes & aubergines cooked in spicy masalla.

### **Aloo Gobhi**

Potato & cauliflower cooked in curry sauce with herbs and spices.

### **Aloo Mehi**

Potatoes cooked in spicy masalla with Indian herbs.

### **Baingan Massalla**

Fresh aubergines cooked in spicy masalla.

### **Bombay Aloo**

Potato cooked in hot spicy sauce.

### **Tarka Daal**

Lentil curry spiced with sizzling oil.

### **Daal Bukhara**

Whole Black urid lentils simmered to smooth perfection over a slow fire and cooked with tomatoes and medium spices.

### **Chana Masalla**

Chick peas cooked in spicy sauce & garnished with herbs & spices.

### **Chana Punjabi**



Whole Chick peas sautéed with pure butter ghee, green chilli and a blend of six spices.

**Chilli Paneer**

Indian cheese with fresh green chillies in a spicy curry sauce.

**Daal Makhani**

Black lentils in rich creamy butter sauce.

**Mattar Paneer**

Cheese cubes lightly cooked in a mild curry sauce.

**Mattar Paneer Makhni**

Home made cottage cheese specially cooked in a creamy sauce with peas & makhn.

**Shahi Paneer**

Fresh Cottage Cheese in rich creamy Sauce.

**Mirchi Ka Salan**

Chillies cooked in a spicy sauce with fresh ginger.

**Mixed Vegetable Kofta**

Minced vegetable balls slowly cooked in a curry sauce.

**Mushroom Masalla**

Button mushrooms cooked with fresh herbs & spices.

**Palak Paneer**

Indian cheese cooked in fresh spinach.

**Saag Aloo**

Fresh spinach cooked with potato in a mild sauce.

**Sweet Corn Massalla**

Corn cooked with spicy masalla sauce.

**Zeera Aloo**

Potatoes cooked in a spicy sauce stir fried with cumin seeds.

**Main Course - Non Vegetarian (Lamb Dishes)**



**Aloo Gosht**

Lamb potato in spicy sauce.

**Balti Lamb**

Sizzling lamb cooked with a mixture of herbs & spices.

**Palak Gosht Lamb Korma**

Authentic style Korma or if preferred in Mild & creamy sauce.

**Lamb Punjabi**

Tender pieces of boneless lamb cooked in traditional Punjabi style.

**Kofta Palak**

Meat balls slowly cooked in a curry sauce with spinach.

**Kofta Curry**

Meat Balls slowly cooked in a curry sauce.

**Karahi Lamb**

Lamb cooked in a sizzling Indian wok with a spicy dry sauce garnished with herbs.

**Karahi Kofta Kebab**

Meat balls slowly cooked in a curry sauce.

**Keema Curry**

Minced lamb cooked in ground herbs & spices .

**Gosht Achari**

Chicken cooked with pickle ingredients in a spicy sauce.

**Lamb Jalfrezi**

Lamb cooked with peppers & onions in a spicy masalla sauce Makhani Lamb - Mild lamb dish cooked in a rich butter cream sauce.

**Rogan Gosht**

Lamb cooked with fresh ground dry roasted spices, onions and capsicums.

**Lamb Chops Masalla**

Fish stir fried in a spicy curry sauce with fresh herbs & spices.

**Rajasthani Lamb - (med-hot)**



A blend of traditional spices made with authentic rajistani haandi style cooking.

**Mumbai Malai Lamb Masala**

For a quick Mumbai style feast of Indian spices pan fried with a malai masala.

**Baraati Khaana**

Authentic traditional wedding recipe for all of your Baraat.

**Sikrandi Lamb (Hot)**

Lamb Chops marinated in hot Indian spicy sauce.

**Lamb Bhuna**

Authentic Traditional Haandi Cooked left simmering for full flavour.

**Main Course - Non Vegetarian (Chicken Dishes)**

**Balti Chicken**

Sizzling lamb cooked with a mixture of herbs & spices.

**Butter Chicken**

Chicken cooked in a creamy butter sauce.

**Chicken Jalfrezi**

Chicken cooked with peppers in a spicy curry sauce.

**Chicken Korma**

Authentic style Korma or if preferred in Mild & creamy sauce.

**Chicken Kebab Masalla**

Spicy minced chicken prepared on skewers & cooked in tandoor oven then stir fried in a spicy curry sauce.

**Tawa Chicken Keema**

Minced Chicken cooked in ground herbs & spices.

**Karahi Chicken**

Chicken cooked in a sizzling Indian wok with a spicy dry sauce garnished with herbs.

**Malai Zeera Chicken**

Chicken cooked in a creamy sauce & seasoned with cumin seeds & spices.



### **Chicken Achari**

Chicken cooked with pickle ingredients in a spicy sauce.

### **Chicken Jalfrezi**

Chicken cooked with peppers & onions in a spicy masalla sauce.

### **Makhani Chicken**

Mild chicken dish cooked in a rich butter cream sauce.

### **Chicken Rogan**

Chicken cooked with fresh ground dry roasted spices, onions and capsicums.

### **Chicken Tikka Masalla**

Chicken cubes Marinated & freshly cooked in clay oven then slowly left to simmer with spices in a karahi.

### **Rajastani Murgh (Medium - Hot)**

A blend of traditional spices made with authentic rajistani haandi style cooking.

### **Mumbai Malai Murgh Masala**

For a quick Mumbai style feast of Indian spices pan fried with a malai masala.

### **Baraati Khaana**

Authentic traditional wedding recipe for all of you Baraat.

### **Sikrandi Murgh (Hot)**

Chicken Drumstick marinated in hot Indian spicy sauce.

### **Chicken Bhuna**

Authentic Traditional Haandi Cooked left simmering for full flavour.

## **Main Course - Non Vegetarian (Sea Food Dishes)**

### **Prawn Curry**

Prawns cooked in a medium curry sauce.

### **Fish Masala**

Fish stir fried in a spicy curry sauce with fresh herbs & spices.

### **Jhingha Punjabi**

King Prawns cooked in hot spices to perfection North Indian Style.





## **Rice - Vegetarian**

### **Plain Rice**

Plain boiled Basmati Rice

### **Channa Pilao Saffron Rice**

Boiled Basmati rice seasoned with saffron.

### **Mattar Pilao**

Pillau rice cooked with peas & cumin seeds.

### **Pilao Rice (coloured)**

Basmati rice cooked to perfection with cumin seeds.

### **Badam & Cashew Rice**

Rice cooked with cashew nuts.

### **Vegetable Biryani**

Basmati Rice layered alternately with a range of fresh vegetables with a unique flavour.

## **Rice - Non Vegetarian**

Chicken Biryani

Lamb Biryani

Fish Biryani

Prawn Biryani

Hyderabadi Biryani

Sindhi Biryani

## **Breads**

Tandoori Naan Bread

Tanoodri Roti

Garlic Naan

Laccha Paratha

## **Chutneys**



**MALIKAS CATERERS**  
PART OF THE LAHORE KEBAB HOUSE GROUP

Mango Chutney, Mint Chutney, Raitha, Date Chutney, Assorted Pickles