

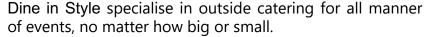
# DINE IN STYLE DISCUSSION OF CATERES

# Indian Menu

07003 497518 info@dineinstylecaterers.com www.dineinstylecaterers.com







From weddings to directors' lunches, product launches to corporate dinners, we will cater at your chosen venue, whether it is a marquee, office, stately home or your own home.

We have achieved a reputation for delivering the highest quality for both our food and service.

Not only do we provide excellent cuisine but we add the finishing touch to your event with a flexible and personal management style.

From your first contact and throughout the planning process, we use our years of experience to exceed your expectations.

At Dine in Style we pride ourselves on using the very best available produce, responsibly sourced and locally supplied wherever possible, so you can rest assured that our food is of the highest quality.







# *Vegetarian Appetizers* Select three vegetarian appetizers

Pakoras Mixed vegetable fritters
Vegetable Bonda Cauliflower and green peas fritters
Paneer Tikka Homemade cheese pieces marinated and grilled
Paneer Pakora Homemade cheese cubes with chickpea coating
Potato Vada Spicy potato balls with chickpea coating
Vegetable Cutlet Potato and Broccoli Patties
Vegetable Samosa Triangle pasty stuffed with potatoes and peas

*Non-Vegetarian Appetizers* Select two vegetarian appetizers

Chicken Tikka Grilled marinated chicken cubes
Chicken Pakora Chicken pieces with chickpea coating
Keema Samosa Triangle pastries stuffed with ground lamb and green peas

Reshmi Kabab Grilled chicken tenders with yogurt and spices
Seekh Kabob Ground lamb cooked on skewers
Shami Kabab Ground lamb with yellow split peas
Gola Kabab Spicy lamb meatball





Please ask us if you require information on the allergen information of our dishes.



## Vegetarian Entrées

Select two Vegetarian Entrées •Paneer Makhani Cheese in buttery tomato sauce •Vegetable Jalfrezie Broccoli, cauliflower, bell peppers, onion and tomatoes •Bhindi Masala Spiced okra with onions •Baigan Bharta Spiced eggplant puree •Baigan Hyderabadi Miniature eggplants stuffed with spices •Vegetable Kofta Mixed vegetable balls in savoury sauce •Mattar Mushroom Mushrooms and green peas cooked with Indian spices •Saag Alu Potatoes cooked with spinach •Alu Gobi Mughlai Cauliflower with potato and almonds •Alu Mattar Potatoes with peas •Chole Spiced chickpeas •Malai Kofta Potatoes, carrots and cheese in creamy sauce

Mixed Vegetable Bhaji Mixed vegetables with onion gravy
Palak Paneer Spinach with homemade cheese cubes







# *Non-Vegetarian Entrées* Select two non-Vegetarian Entrées

Gosht Chili Masala Lamb with hot chili peppers
Nargisi Kofta Lamb meatballs stuffed with hard cooked

#### eggs

- •Lamb Korma Lamb cubes in creamy onion sauce
- •Lamb do Piaza Lamb with onions in onion gravy •Gosht Alu Lamb cubes with potato

•Boti Kabab Marinated boneless lamb cooked on skewers

•Keema Matar Ground lamb with green peas Chicken Tikka Masala Marinated chicken in onion gravy with

#### green peppers

•Kadai Chicken Chicken with tomato, onion and bell peppers

• Chicken Makhanwala Chicken chunks in buttery tomato

#### sauce

Chicken Korma Chicken is a creamy onion sauceMurgh Saag wala Chunks of chicken with spinach sauce

•Tandoori Chicken Chicken pieces marinated with yogurt and spices

•Lamb Rogan Josh Lamb cubes in onion gravy

Please ask us if you require information on the allergen information of our dishes.



# Daaland Chawal

Select One •Daal Makhani Black lentils cooked with butter •Yellow Daal Yellow split peas cooked with onion, ginger, and garlic •Daal Tarka Yellow lentils with spices, Gujratistyle •Sucha Daal Masoor daal cooked with onion and Indian spices •Steamed Basmati Rice Fragrant rice imported from India •Mattar Pulao Rice with green peas •Saffron Rice Basmati rice flavoured with saffron •Kashmiri Pulao Rice with almonds, raisins and cashews

## Bread

#### Select One Bread

Tandoori Naan White flour yeast bread cooked in clay oven
Onion Kulcha Puffy bread stuffed with diced onion and spices
Lacha Paratha Whole wheat flatbread baked with butter
Roti Whole wheat flatbread baked in clay oven
Aluor Plain Paratha Potato-stuffed flatbread baked in a clay oven

# Salad and Raita

Select One •Boondi Raita Homemade yogurt with small chickpea balls •Katchumbar Raita Yogurt With tomatoes, cucumber, and red onion

Tossed Garden Salad Served with a choice of two dressings
Cucumber Raita Yogurt with shredded cucumbers
Aloo Raita Chunks of potatoes with homemade yogurt

# Dessert

Select Two •Ras Malai Homemade cheese patties in cream sauce •Gajar Halwa Grated carrots cooked in milk •Kheer Indian rice pudding with golden raisins •Gulab Jamun Golden balls in syrup scented with rose •Kulfi Indian ice cream made with pistachio •Burfi Milk fudge •Assorted Miniature Pastries •Seasonal Sliced Fresh Fruit



Please ask us if you require information on the allergen information of our dishes.