



_____THANK YOU

I would like to say thank you for your interest with Origin India Restaurant & Catering.

We, at Origin India Catering would like you to look over these suggestions but not feel limited to them.

I find that many catering menus are restrictive and do not always fit the needs of clients.

We believe there are no limitations when it comes to our food.

We will put any and all effort forth to make sure you and your client are completely happy no matter what the occasion or the size. What lies in your imagination is our goal.

I attached the list of our Traditional menu, however any items that are not listed on our menu can also be created and catered upon request.

Please call me directly with any questions and to discuss further.

Sincerely,

Desiree

Desiree de Castro
Partner
Origin India Catering LLC
Partner
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TRADITIONAL MENU

STARTERS

Non – vegetarian (Chicken)

Chicken Tikka- Chicken cubes marinated in yoghurt blended with herbs and spices then cooked in an authentic clay oven.

Tandoori Chicken- Chicken on the bone marinated in fresh ground spices and yoghurt then cooked in an authentic clay oven.

Chicken Sheekh Kebab- Mince chicken blended with various spices, skewered and then prepared in an authentic clay oven.

Spicy Chicken Wings- Chicken wings marinated using traditional Indian recipe and then prepared in an authentic clay oven.

Jeera Chicken- Chicken cubes marinated with roasted cumin seeds, spices and ground black pepper

Chicken Pakora- Chicken pieces deep-fried in spicy batter.

Chicken Samosa- Triangular filo pastry parcels stuffed with mince chicken and deep fried. (Large & cocktail sizes available).

Chicken Chilli Fry- Chicken chilli fry with spring onion and curry leaves

Non – vegetarian (Lamb)

Lamb Seekh Kebab- Minced lamb blended with spices than prepared in an authentic clay oven

Shami Kebabs- Minced lamb & lentil cutlets flavoured with various herbs & spices, fried in egg batter.

Lamb Tikka- Lamb marinated in spicy yoghurt cooked in an authentic clay oven

Tandoori Lamb Chops- Lamb chops marinated and freshly prepared in an authentic clay oven

Meat Samosa- Triangular filo pastry parcels stuffed with mince lamb (large & cocktail sizes available).

Hasina Kebab- Cubes of lean meat, onions & capsicum



Non – vegetarian (Seafood)

Fish Tikka- Boneless fish marinated in spicy yoghurt cooked in an authentic clay oven.

Shrimp- Fresh large shrimp seasoned in spices & grilled to finish.

Garlic Fish- Boneless fish infused in garlic yoghurt & cooked in an authentic clay oven

Masalla Fried Fish- Spice marinated fish, fried in batter.

Vegetarian

Vegetable Samosa- Triangular filo pastry parcels filled with mixed vegetables (large & cocktail sizes available).

Mixed Vegetable- Cutlets Spicy vegetable cutlets lightly fried.

Aloo Tikki- Lightly spiced potato cakes.

Spring Rolls- Filo pastry rolls filled with spiced Chinese style vegetables.

Daal Bhaji-a Spicy lentil deep-fried in Indian style batter.

Onion Pakora- Onions deep-fried in batter.

Mixed Pakoras- Potatoes, onions & spinach mixed in batter & deep-fried.

Aloo Papri Chaat- Papris served with boiled potatoes, boiled chick peas, chilis, yoghurt and tamarind chutney and topped with chaat masala and 'sev'..

Bhel Puri- Diced boiled potatoes, chutney dal, coriander powder,

Paneer Tikka- Chunks of cheese marinated in spices & yoghurt then baked in an authentic clay oven.

Paneer Pakoras- Cheese mixed with spices and herbs, deep fried in batter.

Paneer Pudina Pakoras- Cheese coated with mint, mixed spices and herbs, deep fried in batter.

Mogo Chips- Deep fried Mogo (Cassava) served crispy with seasoning.

Vegetable Spring Roll- Pastry based dish with a mixture of various exotic herbs.

Spinach & Onion Pakora- Spinach, onion mixed with spices and deep fried in batter.



MAIN COURSE

(Meat dishes can be cooked on or off the bone)

Lamb Dishes

Karahi Lamb- Lamb cubes cooked in a wok with tomatoes, chillies & herbs.

South Indian Style- diced lamb stir fry with curry leaves, black mustard seeds, whole Kashmiri chilli and coconut.

Bhunna Ghost Lamb- cooked until brown with selection of spices & lentils.

Lamb Rogan Josh- Lamb cooked in robust sauce made from kashmiri herbs & spices

Jeera Lamb- Lamb cooked with cumin seeds.

Raan Lamb- Masala Leg of lamb cooked with slices of boiled eggs in thick gravy.

Lamb Okra- Lamb cooked with Okra

Lamb Korma- Lamb cooked in mild & nutty authentic curry sauce.

Lamb Jalfrezi- Succulent spiced lamb served in an aromatic tomato sauce

Lamb Chops masala- Lamb chops cooked with rich & flavor some ground masala.

Achari Gosht- Blend of marinated boneless pieces of lamb cooked in a tantalizing pickle masala garnished with whole green chillies and fresh coriander

Palak Gosht- Curry of chopped spinach & lamb cooked with spicy flavoured sauce

Aloo Gosht Lamb- with sautéed potato in hot spicy sauce

Kofta Curry- Mince lamb balls blended with herbs & spices and cooked in Mughlai style

Karahi Kofta Kebabs- Mini kebabs cooked in spices and prepared in a traditional karahi.

Kofta Palak Balls- made with spinach, potatoes and mince lamb are deep-fried and cooked and served in a rich creamy sauce prepared with spinach, onions, tomatoes and cashewnut paste

Keema Curry- Mince lamb balls blended with herbs, Indian spices cooked in a paste of fried onions, poppy seeds and dried coconut

Haleem- Meat blended with wheat & spices cooked on a very gentle flame



Chicken Dishes

Karahi Chicken- Prepared in a traditional Indian wok, cooked with tomatoes and onions with fresh herbs and spices.

Homestyle Chicken Curry -Chicken curry scented with kaffir lime leaves and smooth onion tomato sauce.

Chicken Korma- Chicken cooked in mild & nutty authentic curry sauce.

Chicken Jalfrezi- Succulent spiced chicken served in an aromatic tomato sauce

Chicken Tikka Masalla- Boneless Chicken Tikka cooked in a mild and creamy sauce.

Butter Chicken- Chicken marinated overnight in yoghurt & spices and then baked and cooked in almond, tomatoes & butter based sauce

Tawa Chicken Keema- Minced chicken cooked with herbs and spices.

Chicken Achari- Blend of marinated boneless pieces of chicken cooked in a tantalizing pickle masala garnished with whole green chillies and fresh coriander

Methi Chicken- Chicken cooked with fresh methi (fenugreek) in a medium curry sauce.

Malai Jeera Chicken- Chicken cooked in yoghurt and seasoned with cumin seeds.

Chicken Rogan Josh- Chicken cooked in robust sauce made from Kashmiri herbs & spices

Murgh Masala- Chicken cooked with chopped onions & tomatoes

Bombay Chicken Curry- Chicken cooked with fresh spices & potatoes

Jeera Chicken- Chicken cooked with cumin seeds

Makhani Chicken- Marinated chicken wok fried with onions & finished with coriander & dollop of fresh cream.

Chicken Afgani- Chicken cooked with onions, eggs, cashew nuts & paneer

Chicken Do Piazza- Chicken cooked in tomato gravy with whole pepper & onions

Seafood Dishes

Shrimp Masalla- shrimp cooked with rich & flavoursome ground masala.

Machi Masalla- Fish cooked with rich & flavoursome ground masala.

Shrimp Curry- Shrimp cooked in a curry sauce.

Fish Tikka- BBQ Fish curry cooked in thick gravy

Jeera Shrimp- Shrimp cooked with cumin seeds & fish stock.

Tiger Shrimp- Shrimp stir-fried in onion and tomato savoury garlic sauce.

Vegetarian

Mixed Vegetable Curry- Assorted fresh garden vegetables cooked in medium spices.

Mixed Vegetable Kofta- Mince vegetable balls blended with herbs & spices and cooked in Mughlai style

Mixed Vegetable Jalfrezi- Mixed vegetables served in aromatic tomato sauce.

Palak Paneer- Curry of chopped spinach & cheese cooked with spicy flavoured sauce

Mattar Paneer -Home made cheese cubes cooked in onions and tomatoes with peas

Paneer Jalfrezi- Indian cheese cubes cooked with mixed capsicum and baby corn in a light masala sauce.

Chilli Paneer- Indian cheese cubes with fresh green chillies in hot and spicy curry sauce. (Hot)

Sweet Corn Masalla- Corn sautéed with spicy masalla sauce.

Fry Baingan Masalla- Fresh aubergines fried & cooked with onions and spices.

Aloo Baingan- Aubergines and potato curry.

Baingan Bhartha- Mashed aubergines in spicy masalla.

Saag Aloo- Fresh spinach with potatoes.

Aloo Gobhi- Potato with cauliflower cooked with herbs and spices

Bombay Aloo- Sautéed potato in hot spices

Mushroom Masalla- Button mushrooms stir fried in fresh herbs and spices.

Channa Masalla- Chick peas cooked with fresh ginger herbs and spices.





Tinday Masalla- Marrow vegetables cooked in a masalla sauce.

Rajmah- Red kidney bean curry.

Tarka Daal- Lentils cooked with herbs and spices flavoured with garlic.

Daal Makhani- Black lentils in rich, creamy butter sauce.

Channa Daal- Split chickpeas in lentil curry.

Mirchi Ka Sallan- Specialist Hyderabadi dish using fresh chillies cooked in a spicy Sauce.

Paneer Tikka- Masala Homemade paneer, cooked in fresh spices.

Sag Paneer- House-made Indian cheese and chopped spinach flavored with garlic and cumin

Wild Mushroom and Spinach- stir fry

Punjabu Khadi- Punjabi gram flour and vegetable dumpling in silky yoghurt sauce finished with whole coriander seeds, chili, cumin and asafetida

Khadi Paneer- House-made Indian cheese mixed with bell pepper cooked in tomato sauce

Bhindi Massala- Fresh cut okra cooked with diced onion and tomato and flavoured with cumin seeds

Rice Dishes

Plain Rice- Plain white boiled rice.

Jeera Rice- Plain boiled rice with cumin seeds.

Mixed Vegetable Rice- Rice cooked with mixed vegetables.

Biryani

Basmati rice layered alternately with a range of fillings:

Lamb Biryani

Chicken Biryani / Chicken Tikka Biryani /Vegetable Biryani

Hyderabadi Biryani

Prawn Biryani

Fish Biryani

Dum Aloo Biryani

DESSERT

Kulfi-Traditional Indian cone shaped ice cream available in, Plain, Pistachio, Almond & Mango flavours.

Ras Malai- Creamy milk cake with milk dressing, served cold.

Fresh Fruit Salad- Assorted fresh fruits.

Kheer- Rice pudding with traditional Indian flavourings.

Phirni Semolina- pudding with traditional Indian flavourings.

Gajar Ka Halwa- Carrots cooked in cream served hot.

Gajraila- Creamy rice pudding cooked with carrots, milk and cream, served cold.

Zarda- Sweet flavoured rice with yellow colouring.

Mutranjan- Multi coloured sweet rice with cherries and a mixture of nuts.

Gur Rice- Sweet flavoured rice cooked in brown sugar.

Gulab Jamun- served in sweet rose scented syrup (India's version of fried donut hole)

Vermicelli Panna Cotta topped with Mango Jelly

Saffron Poached Pear- served with cinnamon ice cream

Coconut Crème Brulee served with fresh crème chantilly

Breads

Tandoori Naan- Bread Leavened freshly baked Indian style bread made in a clay oven.

- Sweet apricot and raisin naan
- Wild Mushroom and truffle oil naan
- Fresh Garlic and coriander naan
- Cheese and chilli naan



- Lime scented keema naan
- Aloo masala stuffed naan
- Stuffed naan with minced lamb



Tandoori Roti- *Wholemeal bread baked in a clay oven.*

Freshly Fried Bhatoora- Deep fried light puffed leavened Indian bread.

Puris Deep-fried unleavened bread.

Tawa Paratha- Bread fried in butter.

Miscellaneous

Salad Assorted mixed salads, Iceberg lettuce, cucumbers, tomato, red kidney beans & sweet corn.

Yoghurts

Raita- Plain yoghurt.

Cucumber and Carrot Raita

Bhoondi Raita

Jeera Raita

Chutneys

Mango Chutney

Mint Chutney

Red chilli and tomato chutney

Plum chutney - Aloo bukari chutney.

Assorted Pickles Achaar.

Afters:

Tea & Coffee

Masalla Tea

Chai Tea

Mints

However any items which do not appear in the above menu can also be created and catered upon request.