



THANK YOU

I would like to say thank you for your interest in Origin India. We, at Origin India, would like you to look over these suggestions but not feel limited to them. I prefer to meet with you and discuss a custom menu to fit your taste and budget. 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 are completely happy, no matter what the occasion or the size. What lies in your imagination is our goal. We will strive to simulate your wildest dreams.

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

Sincerely,

Raja Majid
Founder & C.E.O.

702 . 505 . 7680
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LET US CHANGE YOUR PERCEPTION OF INDIAN DINING

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** Pricing Subject to Change*



CATERING PACKAGES

TRADITIONAL INDIAN MENU

\$30 per person

FIRST COURSE

Chopped cucumbers, onions and tomatoes mixed with lemon dressing

SECOND COURSE

Flaky pastry stuffed with cauliflower, potatoes and green peas

MAIN COURSE

Tender pieces of boneless chicken cooked in creamy tomato sauce served with rice and nan bread

DESSERT & COFFEE/TEA

VEGETARIAN MENU

\$25 per person

FIRST COURSE

Sweet potatoes dusted with cumin powder and chat masala laced with yogurt and plum chutney

SECOND COURSE

Potato patties stuffed with spiced green peas

MAIN COURSE

Diced home-made cheese cooked in herbed tomato sauce with onions and bell peppers served with rice and nan bread

DESSERT & COFFEE/TEA

INDIAN FEAST

\$55 per person

FIRST COURSE

Chicken tenders tossed in a tangy tomato sauce with curry leaves and mustard seeds

SECOND COURSE

Baby NZ lamb chops marinated overnight in a delicate mint marinade and grilled in the tandoor

THIRD COURSE

Cabbage, radish and carrot curls mixed with cucumbers, onions and tomatoes in a hung yogurt dressing (Indian Coleslaw)

MAIN COURSE

Boneless lamb cooked with Indian spices, tomatoes, yogurt and a touch of cashews served with rice and nan bread

DESSERT & COFFEE/TEA

SEAFOOD MENU

\$65 per person

FIRST COURSE

Shrimps tossed with cucumbers, onions, tomatoes and lettuce in a special dressing

SECOND COURSE

Fish of the day marinated with mild South Indian spices and grilled

THIRD COURSE

Mussels infused with coconut and garlic slowly cooked in onion, turmeric and mustard seed yellow sauce

MAIN COURSE

Shrimp stir-fried in savory garlic sauce served with rice and nan bread

DESSERT & COFFEE/TEA



EXTENDED SELECTIONS

APPETIZERS

VEGETARIAN

Aloo Samosa
Aloo Tikki
Mix Vegetable Cutlet
Mix Vegetable Pakora
Aloo Pakora
Bread Pakora
Onion Bhajia
Aloo Channa Chat
Masala Vada
Beets Tikki

ENTRÉES

LAMB

Rajwari
Roganjosh
Kharai
Masala
Vindaloo
Khorma
Dahiwala
Saag
Chettinad
Sheek Kebab

CHICKEN

Lababdar
Makhani
Curry
Kharai
Masala
Tikka Masala
Vindaloo
Chettinad
Nilgiri
Khorma
Saag
Malai Methi
Tikka
Tandoori

VEGETARIAN

Paneer Pasanda
Paneer Corn Masala
Paneer Makhani
Paneer Jalfrezi
Paneer Dilruba
Kadai Paneer
Saag Paneer
Channa Masala
Channa Paneer
Paneer Masala
Saag Aloo
Maki ka Saag
Subz Saag
Vegetable Jalfrezi
Vegetable do Piazza
Mix Vegetable Curry
Gobi Masala
Aloo Gobi Matter
Aloo Achari
Jeera Aloo
Mirchi ka Salan
Baigan Bhartha
Baingan Dahiwala
Aloo Baigan Patiala
Baingan Masala
Bagara Baingan
Mushroom Chettinad
Mushroom Masala
Mushroom Methi Malai
Mutter Khumb Curry
Channa Masala
Mutter Masala
Mutter Paneer
Dal Makhani
Dal Bukara
Dal Tadka
Dal Palak
Dal Pancharangi
Dal Hyderabad

SPECIALS *

Lamb Nihari
Lamb Koftha Curry
Haleem
Keema Curry
Aloo Keema

Goat Kaliya
Goat Khorma
Goat Curry

Chicken Pudhina Masala
Chicken Achari Masala
Murgh Patiala
Bhuna Murgh

Paneer Kurchan

** There will be an increase
in price for special dishes*

**If you are interested in
incorporating dishes listed here not
in the set choices. Please contact
Raja Majid at 702.505.7680 for
details and prices.**

**We can customize any menu for
any size party, large or small.**