NEW INDIAN CUISINE · WILLOW GLEN, SAN JOSE

Catering Menu

Punjabi & North Indian · Halal · Fresh from our tandoor

(408) 993-8730
895 Willow St, San Jose, CA 95125
Open Tuesday to Sunday · Closed Mondays

Pick a combo. Pick your mains. We handle the rest.

Per person, minimum 15 guests. Vegetarian as listed; non-veg is a flat $5 more. Mains list on page 2.

COMBO 1

3 mains

The Classic

$19 per person · veg

Non-veg $24 per person

- 1 appetizer
- **3 mains** of your choice
- Pilau rice & fresh naan
- Salad, raita & chutneys

Good for: office lunches and small gatherings

COMBO 2 RECOMMENDED

5 mains

The Feast

$26 per person · veg

Non-veg $31 per person

- 2 appetizers
- **5 mains** of your choice
- Pilau rice, plain & garlic naan
- Salad, raita & chutneys
- 1 dessert

Good for: birthdays, team events, family dinners

COMBO 3

7 mains

The Grand Spread

$33 per person · veg

Non-veg $38 per person

- 3 appetizers
- **7 mains** of your choice
- Pilau rice & papadum
- Naan basket: plain, garlic, butter
- Salad, raita & chutneys
- 1 dessert
- Mango lassi or masala chai

Good for: weddings, receptions, big celebrations

Good to know

Go non-veg: swap any mains for chicken, lamb or fish, flat **+$5 per person**

Spice set per dish: mild, medium or hot

Vegan options on request; most curries are gluten-free

Add a main on top of your combo: +$4 vegetarian, +$5 chicken, lamb or fish

Biryani instead of pilau rice: +$3 per person veg, +$4 chicken or lamb

Not sure? Ask for the chef's picks and we'll balance it for you

TIMING

Order 48 hours ahead, 72 hours for 50 or more guests.

PICKUP & DELIVERY

Free pickup at 895 Willow St. Delivery within 10 miles, $50 flat.

SERVICE

Trays with serving spoons, or full buffet setup with chafing dishes.

TO BOOK

Call **(408) 993-8730**. A 50% deposit confirms your date. Tax not included.

Build your menu

Combos are vegetarian as listed. Swap any mains for chicken, lamb or fish for a flat $5 more per person.

Mains

Choose 3, 5 or 7 · Non-veg menu is a flat +$5 per person · Spice set per dish

CHICKEN — non-veg +$5

- Chicken Tikka Masala
- Makhanwala Murgh (butter chicken)
- Chicken Kurma
- Chicken Curry
- Chicken Saag
- Chicken Vindaloo (hot)
- Tandoori Murgh

LAMB — non-veg +$5

- Lamb Curry
- Lamb Pasanda
- Lamb Palak
- Lamb Malai Kofta
- Lamb Vindaloo (hot)

SEAFOOD — non-veg +$5

- Fish Masala
- Prawn Masala
- Tandoori Prawns
- Shrimp Vindaloo (hot)

PANEER — vegetarian

- Palak Paneer
- Paneer Tikka Masala
- Mutter Paneer
- Paneer Kurma
- Vegetable Malai Kofta

VEG & DAL — vegetarian

- Mixed Vegetable Kurma
- Mixed Vegetable Curry
- Baingan Bhartha
- Bhindi Masala
- Kadai Chole
- Dal Makhani
- Dal Tadka
- Vegetable Vindaloo (hot)

Appetizers, desserts & drinks

Included: 1 / 2 / 3 appetizers by combo

APPETIZERS — Tandoori Prawns +$2 / person

- Vegetable Samosa (v)
- Onion Pakoda (v)
- Aloo Pakoda (v)
- Mixed Bhajias (v)
- Meat Samosa
- Chicken Pakoda
- Fish Pakoda
- Chicken Tikka
- Seekh Kabab (lamb)
- Reshmi Kabab (chicken)
- Tandoori Prawns

DESSERTS

- Gulab Jamun
- Kheer (rice pudding)
- Rasmalai

DRINKS

- Mango Lassi
- Masala Chai
- Bottled water & sodas

Add-ons & upgrades

	per person
Non-veg menu (chicken, lamb or fish)	**$5 flat**
Extra main: veg · chicken, lamb or fish	**$4 · $5**
Extra appetizer	**$3**
Add a dessert	**$3**
Mango lassi · Masala chai	**$3 · $2**
Individually boxed meals	**$2**
Chafing dish with fuel (each)	**$15**

À la carte trays

for groups under 15

Tray	Half (8 to 10) · Full (18 to 20)
Vegetarian curries	**$70 · $130**
Chicken curries	**$85 · $160**
Lamb & seafood curries	**$100 · $190**
Biryani (vegetable or chicken)	**$65 · $120**
Pilau rice	**$40 · $75**
Pakoda or kabab platter	**$45 · $85**

Naan $2.50 · Garlic naan $3 · Samosa $2.25 **each**

Menu items and prices subject to change. Tax not included. Please tell us about allergies when you order.