

## Delhi Rasoi Catering Menu BY-THE-TRAY

Delhi Rasoi is pleased to present catered Food By-The-Tray. Healthy, Delicious and Mouthwatering items to choose from our catering menu or build your own customized menu.

- ❖ Minimum Order required: \$200
- ❖ Free delivery within 10 miles' radius of Brentwood (94513)
- ❖ \$1.50 extra per person if plate/Spoon/Forks/Cups required.

No. of servings per tray: Small Tray 15-20, Medium Tray 25 -30 & Large Tray 45 - 50 (approx.)

Dish	Small Tray	Medium Tray	Large Tray
Veg Appetizer	\$60	\$75	\$110
Non-Veg Appetizer	\$75	\$95	\$135
Veg entrée	\$80	\$110	\$150
Non-Veg entrée	\$85	\$120	\$160
Pulao	\$75	\$95	\$125
Dum Biryani	\$90	\$125	\$165
Rice (Steamed/Jeera)	\$60	\$80	\$110
Dahi Vada(Bhalle)	\$60	\$80	\$110
Raita	\$50	\$70	\$90
Salad	\$50	\$70	\$90
Dessert	\$80	\$110	\$150

## CATERING MENU

### Veg Appetizers

- 1) Samosa
- 2) Mix Veg Pakora
- 3) Gobi Manchurian
- 4) Poha Cutlet
- 5) Chatpate Mutter
- 6) Chatpata Sabutdana
- 7) Fruit Chaat

### Non-Veg Appetizers

- 1) Tandoori Chicken Tikka
- 2) Chicken Reshmi kabab
- 3) Chicken Manchurian

## Veg Main Dishes

- 1) Pindi Chana Masala
- 2) Palak Paneer
- 3) Palak Kofta
- 4) Shahi Paneer
- 5) Malai Kofta
- 6) Navratan Korma
- 7) Kadahi Paneer
- 8) Paneer Bhurji
- 9) Mutter Paneer
- 10) Paneer Malai
- 11) Dum Aloo
- 12) Aloo Mutter (Dry Masala)
- 13) Jeera Aloo
- 14) Khatte Meethe Aloo
- 15) Aloo Gobi
- 16) Methi Aloo
- 17) Eggplant Masala
- 18) Kurkure Bhindi Masala (Okra - Seasonal)
- 19) Bharva Bhindi (Okra- Seasonal)
- 20) Sarson Ka Saag (Green Mustard)
- 21) Mushroom Masala
- 22) Mix Veg (Dry Masala)
- 23) Tofu Bhurji
- 24) Kadahi Tofu
- 25) Moong Dal (Yellow Lentil)
- 26) Tadka Dal/Dal Fry
- 27) Chana Dal
- 28) Dal Makhni
- 29) Sambhar Dal
- 30) Palak Makai Dal (Spinach Corn lentil)
- 31) Bandh Gobi Mutter
- 32) Rajma Masala Curry
- 33) Kabuli Chana curry
- 34) Aloo faliyan (green beans)
- 35) Arbi Masala (Tara root – Seasonal)
- 36) Besan Gutta Curry
- 37) Kofta (Squash/Gheea) Curry
- 38) Kaale Chole (Curry)
- 39) Kadhi Pakora
- 40) Kaddu ki Subzi (butternut squash)
- 41) Kadhi Pakora

## Non-Veg Main Dishes

- 1) Chicken Tikka Masala
  - 2) Chicken Makhni
  - 3) Dum Methi Murg
  - 4) Chicken Curry
  - 5) Apple Chicken
  - 6) **\*\*Mutton Korma (Lamb or Goat meat)**
  - 7) Ginger Chicken
  - 8) Kadahi Chicken
  - 9) Murg Kali Mirch
  - 10) Chicken Korma
  - 11) **\*\*Lamb Curry**
  - 12) **\*\*Goat Curry**
- \*\*Additional \$50 for each tray**

## Rice Items

- 1) Steamed Basmati Rice
- 2) Veg Pulao
- 3) Veg Dum Biryani
- 4) Peas Pulao
- 5) Chana Dal Khichdi
- 6) Jeera Basmati Rice
- 7) Chicken Pulao
- 8) Chicken Dum Biryani
- 9) Tomato Rice
- 10) Masala Basmati Rice (Dry spices)

## Breads (Minimum order QTY 10 pieces)

- 1) Tawa Roti (Home Style bread)- \$ 0.75
- 2) Missi Roti made with lentil dough \$2.00
- 3) Tandoori Roti- \$2.00
- 4) Tandoori Garlic Naan \$3.00
- 5) Plain Parantha – \$1.50
- 6) Stuffed Parantha (Aloo/Onion) - \$2.50
- 7) Tandoori Naan - \$2.25
- 8) Poori - \$1.00

## Fresh Salad (assorted)

Freshly cut salad sprinkled with Indian seasoning

## Yogurt

- 1) Dahi Vada / Bhalla
- 2) Raita (boondi / mix veg / cucumber)

## Dessert

- 1) Shahi Kheer
- 2) Shahi Halva
- 3) Fruit Custard
- 4) Seviyan (dry Vermicelli with nuts)

We are excited to cater your next event that will take you on the journey of fine Indian flavors, and exceed your expectations. For all your catering needs, feel free to contact us by emailing [delhirasoi@hotmail.com](mailto:delhirasoi@hotmail.com) or calling [\(925\) 513-7585](tel:(925)513-7585)