Catering Menu
Rasoi Caterers is one the leading caterers in New Jersey owing primarily to meticulous planning, faultless execution and an unflinching attention to detail. We believe in nothing less than perfection to ensure your event is stunningly magnificent. Over the years, this very perfection has made us one of the preferred Indian food caterers not just in New Jersey, but throughout the United States of America at various prestigious hotels including Sheraton, Marriot, Hilton, Crowne Plaza and more. We cater to locations of your choice. We are committed to help you cater the event of your dreams, a success. We understand that every event has its own flavor. We work with you step by step to ensure you celebrate your dream event with a unique flavor.

Our chefs expertly create culinary delights using highest quality ingredients that will have your guests remember the affair in the long run. The team is a dedicated concoction of well-known chefs, bartenders, managers, and a host of other specialists who won’t leave a single stone unturned to satisfy our customers. With a repertoire of different cuisines to choose from (North Indian, South Indian, Gujarati, Chinese, Italian, Middle-Eastern, Mexican), we can create exclusive, inspired menus with the flexibility and variety you desire.

Backed by unmatched service and a relentless focus on customer satisfaction, our aim is to delight our customers by giving them a once-of-a-kind dining experience. Our expertise is unmatched and today we are a name to reckon with when it comes to catering for events and weddings. Our commitment to your satisfaction is evident from the moment you call until the last guest leaves the party.
**Vegetarian Selections**

- **Aachari Aloo Kabab**  
Pickle flavored potato patties

- **Aloo Sabudana Tikki**  
Tapioca coated deep fried potato patties

- **Aloo Tikki with Channa**  
Deep fried potato patties served with spiced chickpeas

- **Assorted Mini Quiche**  
A Variety of Miniature Quiche of Cheese, Chicken and Vegetables

- **Batata Vada**  
Mashed potato patties coated with chickpea flour and deep fried

- **Bhel in Phyllo Dough Cups**  
Spiced rice crispies and lentil flour savories served in pastry cups

- **Battered Mac n Cheese Wedges**  
Baked macaroni and cheese wedges battered and deep fried

- **Breaded Broccoli and Cheddar Bites**  
Bite sized bits of cheddar covered broccoli, breaded and deep fried

- **Brie with Rasberry**  
Brie, raspberries & almond wrapped in a flaky filo dough baked golden brown

- **Cashew Nut Rolls**  
Delicately spiced potato croquettes stuffed with cashew nuts

- **Chilly Potatoes**  
Cubes of cottage cheese, onions and peppers cooked in a spicy soy sauce

- **Cocktail Dal Samosa**  
Bite sized triangular turnovers stuffed with mashed lentils

- **Cocktail Potato Samosa**  
Bite sized triangular turnovers stuffed with mashed potatoes

- **Crispy Fried Green Beans**  
Breaded green beans deep fried to a golden crust

- **Gobi Manchurian**  
Cauliflower flower batter fried and cooked in a soy based sauce

- **Golden Fried Baby Corn**  
Deep fried baby corn served with chilly garlic sauce

- **Hara Bhara Kebab**  
Deep fried patties made of Indian cheese flavored with spinach, fenugreek and cilantro

- **Haryali Paneer Tikka**  
Cubes of cottage cheese marinated in yogurt and mint sauce, lightly spiced, skewered & barbecued with onions and bell peppers.

- **Idli**  
Steamed rice cake served with sambar
**Vegetarian Selections**

**Paneer Chutney Pakora**  
Cottage cheese fritters filled with spicy mint chutney

**Paneer Masala Cutlets**  
Spiced cottage cheese patties

**Paneer Masala Fingers**  
Spiced cottage cheese fingers

**Paneer Methi Tikki**  
Cottage cheese patties flavored with fenugreek leaves

**Paneer Spinach Roll**  
Spinach and Indian cheese filled Chinese pastry wraps

**Potli Dal Samosa**  
Money bag shaped deep fried pastry pockets filled with lentils

**Potli Samosa**  
Money bag shaped deep fried pastry pockets filled with mashed potatoes and green peas

**Rasoi Pakoras Assortment**  
An assortment of Rasoi's various vegetarian fritters

**Samosa Choley**  
Triangular turnovers filled with spiced mashed potatoes and green peas served with chickpeas

**Spinach & Cheese Filo - Spanakopita**  
Tasty blend of spinach and feta cheese in filo pastry sheets

**Stuffed Bell Peppers**  
Grilled bell peppers stuffed with mashed potatoes and onions, seasoned with Indian spices

**Stuffed Chilly Pakoras**  
Fresh green chillies stuffed with a spicy mixture and deep fried

**Stuffed Mushrooms**  
Button sized mushrooms stuffed, breaded and deep fried

**Vegetable Cutlets**  
Minced vegetable patties, deep fried

**Vegetable Kebab**  
Mixed vegetables mashed, spiced, skewered & roasted in a clay oven

**Vegetable Pakoras**  
Delicately spiced onion and spinach fritters, dipped in batter and deep fried

**Veg Shammi Kabab**  
Fresh mix vegetables and chickpeas patties
**Cocktail Hors D'oeuvres (Butler Passed)**

**Non -Vegetarian Selections**

**Carver di Florencia Chicken Breast**
Moist chicken breast wrapped around spinach, onions, red peppers, roasted garlic, and toasted pine nuts, blended with cream cheese and bleu cheese

**Chicken Badami seekh**
Seasoned mince of chicken & almonds set on a skewer and char grilled

**Chicken Pakoras**
Batter fried tender pieces of chicken, served with fresh mint sauce.

**Creme Brie & Apple Chicken Breast**
Premium chicken breast stuffed with a creamy blend of Cheddar, Brie and Mozzarella cheeses, sliced apples and cranberries

**Haryali Chicken Tikka**
Succulent pieces of chicken marinated with mint sauce, grilled in the clay oven

**Lamb Kheema Samosa**
Triangular turnovers stuffed with seasoned minced lamb and green peas

**Murgh Aachari Tikka**
Mango pickle flavored chicken kebabs

**Murg Adraki Kabab**
Ginger flavored cubes of chicken cooked in a clay oven

**Murg Badami Kabab**
Seasoned chicken cubes marinated with an almond paste, set on a skewer and char grilled

**Murg Lasooni Tikka**
Garlic flavored chicken kebabs

**Murg Kheema Samosa**
Triangular turnover filled with seasoned minced chicken

**Murg Parda Kabab**
Chicken marinated with black peppers, kasoori methi, coated with eggs and char grilled

**Nawabi Chicken Tikka**
Mouth watering succulent piece of chicken marinated with sour cream and Indian spices cooked in a clay oven

**Raw Shrimp Skewer**

**Reshmi Kabab**
Mince chicken charcoal grilled in a clay oven set on a skewer

**Shahi Chicken Tikka**
Boneless, juicy chunks of chicken marinated in aromatic Indian herbs and broiled in a clay oven

**Tandoori Shrimp**
Fresh water shrimp seasoned with authentic spices & herbs, roasted in a clay oven
**Cocktail Station**

**Vegetarian Selections**

(available at additional cost):

- **Aloo Paapdi Chaat**
  Wheat crisps, chickpeas, potatoes topped with yogurt, mint and tamarind sauces and Indian spices

- **Aloo tikki with Channa**
  Potato patties served with spiced chickpeas curry

- **Bhel Puri**
  Spiced crispy puffed rice and savories served with chopped onions and tomatoes topped with mint & tamarind chutnies

- **Dahi Batata Puri**
  Bite size wheat puffs filled with spiced lentils, yogurt, spices mint & tamarind sauces garnished with sev

- **Dahi Vada Chaat**
  Lentil based savory balls smothered with fresh frothy yogurt, sprinkled with Indian spices and liberally doused with tamarind sauce

- **Dollar Uttapam**
  Thick rice & lentil pancake topped with chopped onions, tomatoes, peppers and fresh cilantro

- **Dosa**
  Crispy lentil & rice crepes (fillings available – aloo masala, spring, cheese)

- **Falafel**
  Spiced ground chickpeas served in pita bread with vegetables topped with hummus and tabini sauce

- **Fruit and Aloo Chaat**
  Assorted fruits and potato tossed with Indian spices and herbs

- **Kachori Chaat**
  Wheat puffs filled spiced lentils, yogurt, mint and tamarind sauces

- **Khasta Kachori**
  Crispy refined flour puffs with spiced lentils served with mint and tamarind sauce

- **Medu Vada**
  Crispy fried lentil savory doughnut served with sambar and chutney

- **Mexican Bhel**
  Wheat strips served with chopped onions, tomatoes, mint and tamarind sauces

- **Paneer Karhi Roll**
  Tortillas filled with shredded cottage cheese, cooked in a special blend of herbs and spices

- **Pani Puri**
  Bite size wheat puffs filled with spiced potato & lentil mixture and mint water topped with tamarind sauce
Paneer Tikka
Cubes of cottage cheese marinated in yogurt, lightly spiced, skewered & barbecued with onions and bell peppers.

Puri Bhaji
Whole wheat puffy fried bread served with seasoned potato curry

Pasta
Two varieties of sauce served with your choice of pasta (Penne, bow tie, fettucine or sea shell)

Pav Bhaji
A mélange of vegetables served with buttered buns

Samosa Choley
Triangular turnovers filled with potatoes and topped with chickpeas

Sev Batata Puri
Bite size wheat puffs filled with mashed potatoes, topped with mint and tamarind sauces.

Spring Kathi Roll
A wrap filled with a mélange of vegetables tossed in Indian herbs and spices

Tokri Chaat
Spiced chickpeas, potatoes served in a cup made from flour and deep fried, topped with mint and tamarind chutnies

Veg Kathi Roll
Julienues of vegetables blended in Indian herbs and spices, served in a tortilla wrap

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**Non-Vegetarian Selections**

(available at additional cost):

- **Chappli Kabab**
  *Ground lamb patties served on a skillet*

- **Chicken Kathi Roll**
  *Minced chicken blended in vegetables, Indian spices and herbs served in a tortilla wrap*

- **Chicken Malai Kabab**
  *Mouth watering, succulent pieces of chicken, marinated with Indian spices and almond paste cooked in the clay oven*

- **Chicken Tawa Masala**
  *Charcoal grilled chicken served on a skillet with onions and peppers*

- **Lamb Seekh Kabab**
  *A delicious combination of minced lamb with almond paste flavored with fresh herbs cooked on a low heat in the clay oven.*

- **Murgh Angaare**
  *Charcoal grilled spicy chicken tikka served on a skillet*

- **Murgh Vindaloo Kabab**
  *Chicken marinated with vinegar and Indian spices, skewered and grilled*

- **Santa Fe Southwest Chicken Eggroll**
  *Southwest inspired eggrolls with seasoned chicken, black beans, corn and cheddar cheese*

- **Mesquite Chicken Quesadilla rolls**
  *Seasoned chicken rolled in flour tortillas deep-fried and topped with Mexican cheese mix and scallions*

- **Tandoori Chicken**
  *A chicken delicately marinated over night in fresh aromatic Indian spices and herbs cooked in the clay oven*
Main Course (Select any one item from each category)

Paneer (Cottage Cheese):

Aachari Paneer
Pickle flavored cottage cheese

Kaju Paneer Capsicum
Cottage cheese with juliennes of bell peppers and cashew nuts

Malai Kofta
Soft and creamy home-made cottage cheese & potato dumplings stuffed with dry fruits cooked in a mild creamy sauce

Mutter Paneer
Curried peas cooked with home-made cottage cheese in a light sauce

Navratan Korma
Mixed vegetables and cottage cheese, with a hint of cashews and raisins, cooked in a creamy tomato sauce

Paneer Bhurji
Homemade shredded cheese sauteed with onion, green chillies, garlic, peppers, and tomato, garnished with fresh cilantro.

Paneer Kadai
Cottage cheese cubes with bell peppers and onions

Paneer Jalfrezi
Julienes of tomatoes, onions, bell peppers & garden fresh vegetables with cottage cheese

Paneer Lababdar
Cottage cheese cooked in a creamy onion gravy

Paneer Makhani
Cottage cheese in a rich tomato onion sauce with cream & butter

Paneer Methi Malai Mutter
Cubes of cottage cheese and green peas cooked in a rich sauce flavored with fenugreek leaves

Saag Paneer
Pureed garden fresh spinach cooked with homemade cheese in a cream sauce

Shaam Savera
Exotic combination of cottage and spinach dumplings cooked with Indian spices in a creamy butter sauce

Images courtesy of Ami Video and Photographers
Main Course (Select any one item from each category)

**Vegetables (select one):**

- **Aachari Aloo**
  Cubes of potatoes flavored with mango pickle

- **Aloo Baigan**
  Eggplant and potatoes cooked with herbs and spices

- **Aloo Gobi Massalam**
  Fresh cauliflower and potatoes sauteed with tomatoes and onions and seasoned with ginger, garlic, herbs and spices

- **Aloo Mutter**
  A delicious combination of potatoes and green peas cooked in a mild sauce

- **Aloo Palak**
  Finely chopped spinach with potatoes

- **Amritsari Choley**
  Chickpeas sautéed and cooked in mild spices, garnished with cilantro and tomatoes

- **Baigan Bharta**
  Baked eggplant cooked with green peas in onions, tomatoes and a variety of spices

- **Bhagare Baigan**
  Whole baby eggplants cooked in a hyderabadi style curry

- **Bhindi Masala**
  Okra cooked with Indian spices, onions, tomatoes and peppers

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- **Corn Saag**
  Finely chopped garden fresh spinach and corn cooked in a creamy sauce

- **Channa Saag**
  Fresh spinach cooked with chick peas

- **Dum Aloo**
  Scooped potatoes stuffed with vegetables and dry fruits cooked in a traditional sauce

- **Jeera Aloo**
  Cumin seed flavored potatoes

- **Khoya Kaju**
  Whole cashewnuts cooked with shredded cottage cheese in a creamy sauce garnished with herbs

- **Methi Malai Mutter**
  Green peas cooked in a creamy sauce, flavored with fenugreek leaves

- **Mix Vegetable Jalfrezi**
  Juliennes of peppers, tomatoes & onions with garden fresh vegetables

- **Mushroom Kadai**
  Mushrooms cooked with onions, tomatoes and peppers in thick gravy with Indian spices

- **Mushroom Mutter**
  Mushrooms and green peas cooked in a rich onion & tomato gravy with cream and butter
Șarson ka Saag
*Thick curry made from ground mustard leaves*

Tawa Bhaji
*Sautéed mixed vegetables served on a skillet*
**Main Course** (Select any one item from each category)

**Lentils** (select one):

- **Channa Pindi**
  *Spiced chickpeas with onions, tomatoes and chillies, garnished with cilantro*

- **Dal Makhani**
  *Black lentils cooked in butter based gravy garnished with fresh cream*

- **Dal Maharani**
  *Creamed black lentils and red kidney beans delicately cooked on a low flame*

- **Moong Dal Tadka**
  *Split green gram cooked with tempered herbs, spices and garlic*

- **Palak Dal**
  *Garden fresh finely chopped spinach cooked with split lentils*

- **Panch Dal Mela**
  *Blend of five different lentils cooked over a slow flame*

- **Punjabi Kadi**
  *A thick yoghurt based gravy – Punjabi style*

- **Rajma Masala**
  *Red Kidney beans cooked in a blend of Indian herbs and spices over a slow flame*

- **Vaghaeli Dal**
  *Simmered yellow lentils tempered with ginger, garlic and cumin*
**Main Course** (Select any one item from each category)

**CHICKEN (select one):**

- Achari Chicken
  Pickle flavored chicken cubes cooked in special Indian spices

- Balti Chicken
  Tender pieces of chicken, bell peppers and onions tossed in fresh herbs and Indian spices.

- Chicken Chettinad
  Chicken pieces with bones served in south Indian gravy

- Chicken Curry
  Chicken cooked in authentic Indian curry

- Chicken Dhansak
  Cubes of chicken marinated with Indian spices and cooked with lentils

- Chicken Dum Badam Pasanda
  Chicken cubes cooked in an almond based gravy

- Chicken Hyderabadi
  Boneless cubes of chicken served in a spicy Hyderabadi style gravy

- Chicken Jalfrezi
  Cubes of chicken with juliennes of tomatoes, onions, bell peppers & garden fresh vegetables

- Chicken Kadai
  Chicken cooked with chunks of tomatoes, onions and bell peppers

- Chicken Karela Bhaji
  Minced chicken and bitter gourd

- Chicken Kurchan
  Shredded chicken cooked with tomatoes and onions

- Chicken Makhani
  Strips of chicken cooked in a rich tomato sauce with cream & butter

- Chicken Makhmali Kofta
  Minced chicken dumplings served in saffron gravy

- Chicken Saag
  Boneless pieces of chicken cooked in fresh pureed spinach flavored with Indian herbs

- Chicken Shahi Korma
  Chicken pieces cooked in a mild sauce blended with yoghurt, cashew paste and fresh cilantro

- Chicken Tikka Masala
  Tender grilled chicken pieces cooked in a hot and spicy tomato based sauce with onions and bell peppers, flavored with fresh herbs

- Chicken Vindaloo
  Delicious combination of vinegar marinated chicken cubes and potatoes in a coconut flavored sauce

- Egg Curry
  Boiled eggs cooked in a masala sauce with spices

- Methi Chicken
  Boneless chicken cubes with fenugreek leaves

- Rasoi Chicken Special
  Chicken breast marinated in yoghurt & spices, cooked in a tomato, onion and butter sauce, garnished with hard boiled eggs.
### Main Course (Select any one item from each category)

**Lamb (select one):**

- **Kheema Mutter Masala**  
  Finely minced tender lamb cooked with green peas and onions  

- **Lamb Aachari**  
  Pickle flavored boneless lamb cubes  

- **Lamb Curry**  
  Lamb cooked in authentic Indian curry  

- **Lamb Chilli Masala**  
  Finely chopped lamb pieces cooked with a touch of vegetables in an authentic Indian spicy herbal sauce  

- **Lamb Do Piaza**  
  Boneless lamb cubes cooked with pearl onions  

- **Lamb elaichi pasanda**  
  Boneless lamb cubes served in cardamom based gravy  

- **Lamb Kadi**  
  Lamb with chunks of tomatoes, onion and bell peppers  

- **Lamb Kolhapuri**  
  Boneless lamb cubes cooked with sesame & poppy seeds and Indian herbs  

- **Lamb Korma**  
  Pieces of lamb cooked in a mild sauce of yoghurt and cashew paste  

- **Lamb Nargisi Kofta**  
  Hard boiled eggs coated with lamb in thick gravy  

- **Lamb Rogan Josh**  
  Tender juicy lamb pieces cooked in a traditional kashmiri style with Indian spices on low heat  

- **Lamb Saagwala**  
  Boneless pieces of lamb and fresh spinach pureed cooked in Indian herbs and spices  

- **Lamb Vindaloo**  
  Lamb cubes marinated in vinegar and cooked in thick gravy with baby potatoes

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Main Course (Select any one item from each category)

**Fish, Goat & Shrimp** (available at additional cost):

**Fish Kadai**
Tender pieces of fish, bell peppers and onions tossed in with fresh herbs and Indian spices

**Fish Masala**
Salmon fillet cooked with fresh herbs and spices

**Goat Curry**
Tender pieces of goat cooked in authentic Indian curry

**Goat Kadai**
Tender pieces of goat, bell peppers and onions tossed in with fresh herbs and Indian spices

**Shrimp Curry**
Shrimp cooked in authentic Indian curry

**Shrimp Masala**
Fresh water shrimp cooked in an authentic Indian sauce

**Shrimp Saag**
Fresh water shrimp cooked in fresh garden pureed spinach flavored with Indian herbs

**Shrimp Vindaloo**
Shrimp marinated with Indian spices and vinegar, cooked with potatoes on low heat
### Accompaniments

**RICE (select one):**

- **Bisi Bhele Bhaat**  
  A mélange of rice and garden fresh vegetables

- **Chamman Pulao**  
  Rice with cubes of cottage cheese topped with onions

- **Curd Rice**  
  Fine grain basmati rice cooked with yogurt flavored with tempered mustard and curry leaves

- **Kashmiri Pulao**  
  Rice with dry fruits and nuts

- **Lemon Rice**  
  Basmati rice cooked with turmeric and lemon juice

- **Peas Pulao**  
  Rice with green peas

- **Saffron Jeera Peas Pulao**  
  Saffron rice with cumin seeds and green peas

- **Saffron Pulao**  
  Rice cooked with saffron

- **Tamarind Rice**  
  Basmati rice cooked with tamarind and garnished with cilantro and peanuts

### Biryani

- **Chicken Biryani**  
  Fine grain basmati rice cooked with chicken, freshly ground herbs and a blend of aromatic spices

- **Lamb Biryani**  
  Basmati rice cooked with chunks of lamb, cooked to perfection in a blend of Indian spices and herbs

- **Vegetable Biryani**  
  Basmati rice cooked with a selection of fresh vegetables, yogurt, Indian herbs & spices

### UPGRADeS (available at an additional cost)

- **Goat Biryani**  
  Fine grain basmati rice cooked with chunky pieces of goat meat, Indian spices & herbs

- **Shrimp Biryani**  
  Fresh water shrimps cooked with basmati rice in a blend of Indian herbs and spices, garnished with fried onions
Accompaniments

**Bread** (select one):

- **Assorted Bread**
  An assortment of tandoori breads (naan, garlic naan, onion kulcha)

- **Ajwain Paratha**
  Whole wheat layered bread flavored with carom seeds

- **Aloo Paratha**
  Whole wheat bread stuffed with spiced potatoes

- **Garlic Naan**
  White flour bread flavored with garlic and fresh cilantro

- **Laccha Paratha**
  Multi layered whole wheat bread

- **Onion Kulcha**
  Whole wheat bread stuffed with seasoned onions

- **Paneer Naan**
  White flour bread stuffed with shredded Indian cheese flavored with Indian spices

- **Pudina Paratha**
  Whole wheat layered bread flavored with dried mint leaves

- **Puri**
  Fried puffy bread made from whole wheat flour

- **Rasoi Tikka Paratha**
  Whole wheat bread stuffed with shredded chicken and cooked in a clay oven

Images courtesy of Ami Video and Photographers
Complete Salad Bar

**Yogurt Preparations** (select one):

- **Boondi Raita**
  Yogurt with soft mini bread puffs & Indian seasoning

- **Dahi Gujjia/Dahi Pakori/Dahi Vada**
  Yogurt with soft lentil doughnuts

- **Dhaniya Pudina Raita**
  Yogurt with fresh cilantro and mint, spiced with Indian seasoning

- **Pineapple Raita**
  Yogurt with pineapples

- **Spinach Raita**
  Yogurt with spinach & Indian seasoning

**Salads/Pickles/Condiments**

- Carrot Pickle
- Green Chilli Pickle
- Mango Chutney
- Mango Pickle
- Mixed Greens
- Chickpeas Salad
- Pasta Salad
- Potato Salad
- Lemon Wedges
- Sliced Cucumbers
- Macaroni Salad
- Sliced Onions
- Sliced Tomatoes

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Desserts

Almond Pista Halwa
Almond and pistachio pudding garnished with nuts and raisins

Angoori Jamuns in Rabdi
Bite size cheese and flour dumplings, golden fried served in sweet condensed milk

Angoori Rasmalai
Bite size cottage cheese dumplings served in sweet condensed milk

Dudhi Halwa
Shredded squash pudding garnished with almonds

Fresh Fruit Platter
An assortment of fresh fruits served on a platter

Fresh Jalebi Station (at an additional cost)
Sweet Indian pretzels made at a live station

Fruit Custard
Diced fruits served in creamy vanilla custard

Gajjar Halwa
Shredded carrot pudding garnished with nuts and almonds

Gulab Jamun
Cheese & flour dumplings, golden fried, served in a thick sugar syrup

Jalebi
Sweet Indian pretzels

Jalebi with Rabdi
Sweet Indian pretzels served in chilled condensed milk

Kheer
Rice pudding garnished with almonds and pistachio powder

Kulfi with Falooda
Home style ice cream served topped with poppy seeds, rice vermicelli and grenadine syrup

Moong Dal Halwa
Roasted split green gram cooked delicately with milk and sugar topped with nuts

Rasgullas
Cottage cheese dumplings served in sweetened milk

Rasmalai
Cottage cheese patties served in sweet condensed milk garnished with pistachio powder

Seviyan
Vermicelli pudding with nuts and raisins

Shahi Tokra
Crispy fried bread sliced and served in sweet condensed milk garnished with chopped pistachios and sliced almonds

Bananas Foster Cheesecake Bites
Mini fried cheesecake bites with vanilla ice cream and drizzled caramel

Apple Fill Pancake
Filled with fresh apples and complimented with a cinnamon and sugar glaze

Blueberry Blintz
Thin, rolled blini, filled with blueberries, folded and then sautéed or baked
Ice Cream

Chocolate
Mango
Pistachio
Tutti Fruity
Vanilla

UPGRADES (Available at an additional cost)
Assorted Italian cookies
Assorted Pastries
Assorted Indian Mithai
Fresh Fruits with Vanilla Ice cream

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Gujarati Menu Selection
**Appetizers**

- **Dhokla**  
  *Spongy and lentil flour cake*

- **Gughra**  
  *Tiny half-moon shaped savories stuffed with a green peas coconut mixture and deep fried*

- **Kachori (lilva, corn, khasta, dal)**  
  *Whole flour fried puffs with a variety of fillings*

- **Khandvi**  
  *Thin gram flour pancakes served topped with tempered mustard seeds and grated coconut*

- **Methi na Gota**  
  *A chick pea flour savory snack flavored with fenugreek leaves*

- **Nariyal Pattice**  
  *Shallow fried cutlets made with potatoes and coconut*

- **Sev Khamni**  
  *Savory spongy cakes prepared with a blend of gram and semolina flour, garnished with sautéed mustard seeds and dried chillies*

- **Palak Methi Muthia**  
  *Golden fried gram flour dumplings flavored with spinach and fenugreek leaves*

- **Patra**  
  *Colocassia leaves dipped in a seasoned batter and deep fried*
Entrees

Aloo Ringan
Potatoes and eggplant curry

Baigan Paadi Daana
A delicious blend of eggplant and Indian beans cooked in a traditional Gujarati style

Chickpeas (Chole)
Garbanzo beans cooked and in a Gujarati sauce

Bhindi Masala
Okra spiced and cooked using traditional Gujarati spices

Dudhi Channa
Bengal gram and bottle gourd curry

Kurkure Bhindi
Okra lightly dipped in corn flour batter, coated with Indian spices & crispy fried

Potato Fry Masala
Potatoes sautéed with Gujarati spices

Ringan Bharta
Mashed eggplant cooked with Gujarati spices

Ringan Paapdi Daana
Eggplant and Indian beans cooked together flavored with Indian spices

Thiki Turiya
A spicy preparation of ridge gourd with Indian herbs and spices

Undhiyu
A mélange of potatoes, yam, eggplant and snow peas cooked in a mild curry sauce

Valor Muthiya Nu Shaak
Delicious curry made with gram flour dumplings stuffed with Indian beans

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**Lentils**

Bhindi Kadi  
*Sliced okra cooked in a thin yogurt prepared in a traditional Gujarati style*

Dal Pancharatana  
*A delicious combination of five different lentils flavored with Indian spices and herbs*

Gujarati Kadi  
*Gram flour gravy prepared with yogurt and Indian spices*

Moong Dal Tadka  
*Split green gram cooked with tempered herbs, spices and garlic*

Tuvar Dal Tadka  
*Yellow split peas prepared with Indian herbs and spices*

Udad Dal  
*Split black gram cooked with tempered herbs and spices*

**Breads**

Bhakri  
*Round flat crispy bread*

Gujarati Puri  
*Fried mini puffy bread made from whole wheat flour*

Thepla  
*Seasoned and flavored whole wheat bread*

Images courtesy of Ami Video and Photographers
Desserts

Basundi
Thick condensed milk

Carrot Kheer
A delicious pudding made with carrots, garnished with nuts

Kheer Kesari
Rice pudding deliciously flavored with saffron

Ladoo
Ball shaped Indian sweet made with sugar, flour and shortening

Lapsi
Coarse ground/broken wheat cooked with butter and sugar

Mohanthal
Gram flour fudge with a touch of cardamom flavor

Shrikhand
A thick yogurt-based sweet dessert garnished with ground nuts, cardamom, and saffron

Vedmi
Whole wheat bread filled with sweet moong dal filling
Indo-Chinese Menu Selection
**Vegetarian Selections**

- **Chilly Paneer (Dry)**  
  Cubes of cottage cheese, onions and peppers cooked in a spicy soy sauce

- **Chilly Potatoes**  
  Cubes of cottage cheese, onions and peppers cooked in a spicy soy sauce

- **Gobi Manchurian (Dry)**  
  Cauliflower flower batter fried and cooked in a soy based sauce

- **Tempura Vegetables**  
  Batter dipped, deep fried vegetables served with garlic sauce

- **Vegetable Manchurian (Dry)**  
  Batter fried shredded vegetables in spicy blend of Chinese herbs

- **Vegetable Spring Rolls**  
  Savory vegetables filled in Chinese pastry wrappers

**Non-Vegetarian Selections**

- **Chilli Chicken (Dry)**  
  Diced chicken cooked in a spicy soy sauce with onions & peppers garnished with scallions

- **Chicken Lollipops (Dry)**  
  Chicken drumsticks marinated in Indian spices and herbs, fried to perfection

- **Chicken Manchurian (Dry)**  
  Seasoned mince of chicken dumplings cooked in a Manchurian sauce

- **Chicken Spring Rolls**  
  Deep fried Chinese wraps with a savory filling of minced chicken and vegetables
Main Entrees

**Vegetarian Selections**

- Chilli Paneer (Gravy)
  *Cubes of cottage cheese, onions & peppers in a spicy soy sauce*

- Gobi Manchurian (Gravy)
  *Cauliflower flowerets batter fried and served in a spicy Manchurian sauce*

- Mix Vegetables in Hot Garlic Sauce
  *Assorted vegetables braised in fresh garlic and chili sauce*

- Vegetable Manchurian (Gravy)
  *Minced vegetable fried dumplings served in a Manchurian sauce*

**Non-Vegetarian Selections**

- Chicken Chilli (Gravy)
  *Diced chicken cooked in a spicy soy sauce with onions & peppers garnished with scallions served in spicy gravy*

- Chicken in Ginger Sauce
  *Diced chicken stir fried and cooked in a ginger flavored sauce*

- Chicken in Hot Garlic Sauce
  *Chicken braised in fresh garlic and chili sauce*

- Chilli Lamb
  *Sliced lamb finished in a delicious sauce with onions & peppers*

- Chicken in Lemon Sauce
  *Chicken julienne served in a lemon flavored sauce along with assorted vegetables*

- Chicken Manchurian (Gravy)
  *Seasoned mince of chicken dumplings served in spicy Manchurian gravy*

- Chilli Shrimp (at additional cost)
  *Seasoned shrimp, onions & peppers in a delicious sauce made with Chinese herbs*
Rice / Noodles

Egg Fried Rice
Beaten eggs stir fried with rice and assorted vegetables

Chicken Fried Rice
Strips of white chicken meat stir-fried with beans, eggs, carrots and onion in rice

Hakka Noodles
Lo-mein noodles topped with assorted vegetables and Indian spices

Masala Noodles
Noodles cooked with vegetables and Indian spices

Paneer Fried Rice
Stir fried rice with cottage cheese cubes and assorted vegetables

Shrimp Noodles
Lo-mein noodles cooked with vegetables and stir fried shrimp

Vegetable Fried Rice
Rice stir fried with Chinese cabbage, snow peas, carrots and beans

Vegetable Noodles
Noodles stir fried with shredded cabbage, beans, green onions and carrots, garnished with scallions

Images courtesy of Ami Video and Photographers
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