

*Viceroy of India*

**Catering Menu**

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## Appetizers

### Vegetarian

- Samosa
- Cocktail Samosa
- Vegetable Cutlet
- Potato Bhaja
- Mixed Pakora
- Mirchi Pakora
- Paneer Pakora
- Onion Pakora
- Bhel Puri
- Abo Papdi Chat
- Pani Puri
- Aloo Tikki
- Aloo Tikki w/channa
- Golden Fried Baby Corn
- Paneer Tikka (served on Tawa)
- Paneer Methi Tikki
- Paneer Fingers
- Paneer Saslic
- Medhu Vada (served w/ Coconut Chutney)
- Dal/Masala Vada
- Mini Uthapam (served w/ Coconut Chutney)
- Iddli (served w/ Coconut Chutney)
- Lilva Kachori
- Khaman Dhokla
- Vegetarian Spring Rolls
- Cashew Nut Rolls
- Achari Aloo Kabob
- Khasta Kachori w/Chutney
- Khasta Kachori w/Ghana
- Fresh Vegetables w/Dip

### Non-Vegetarian

- Chicken Tikka (served on Tawa)
- Reshmi Kabab
- Seekh Kabab
- Chicken Saslic
- Chicken Pakora
- Shaami Kabab
- Chicken Wings
- Tandoori Chicken
- Malai Chicken
- Achari Chicken Tikka
- Murgh Garlic Kabab
- Fish Pakora
- Keema Samosa
- Tandoori Shrimp & Lamb chops (are available at extra charge)

# Main Entrees

## Vegetarian

- Dal Makhani
- Yellow Dal Fry
- Ghana
- Dal Palak
- Punjabi Kadi Pakora
- Saag Paneer
- Veg. Jaifrazie
- Mattar Mushroom
- Eggplant Bhartha
- Aloo Palak
- Dum Aloo
- Navrattan Korma
- Baingan Dahiwala
- Tawa Vegetables
- Zeera Aloo
- Bombay Aloo

- Gobi Mattar
- Aloo Mattar
- Baingan Aloo
- Aloo Gobi Masala
- Saag w/ Baby Corn
- Saag w/ Corn Kernel
- Bhindi Masala
- Saag Mushroom
- Mirchi Ka Salan
- Bagare Baingan
- Methi Malai Corn
- Paneer Jaliraaae
- Methi Paneer
- Kadai Paneer
- Mattar Paneer
- Paneer Bhurji
- Paneer Makhni
- Mattar Makhane
- Malai Kofta

### Gujarati Dishes

- Tindora Sak
- Gujarati Dal
- Undhiu
- Gujrati Kadi
- Parvar
- Ragra Patties
- Pav Bhaji
- Khaman Dhokla
- Kala Ghana

### South Indian Dishes

- Pongal
- Avial
- Rasam
- Sambhar
- Poriyal

### Indo-Chinese Dishes

- Vegetable Manchurian
- Chili Potatoes
- Indo-Chinese Noodles
- Gobi Manchurian

## Non-Vegetarian

### Chicken

- Tandoori Chicken
- Butter Chicken
- Chicken Tikka Masala
- Chicken Curry
- Chicken Saag
- Chicken Vindaloo
- Methi Chicken
- Chili Chicken
- Kadai Chicken
- Chicken Chettinad
- Chicken Do Piazza
- Chicken Achari Masala
- Chicken Biryani

### Lamb/Goat

- Rogan Josh (Lamb Curry)
- Goat Curry
- Bhuna Ghost
- Kadhai Ghost
- Dal Ghost
- Lamb Saag
- Keema Curry
- Lamb Tikka Masala
- Lamb Vindaloo
- Lamb Dahiwala
- Lamb Biryani
- Gosht Do Piazza
- Gosht Achari Masala

### Seafood

(at extra charge)

- Tandoori Shrimp
- Fish Curry
- Shrimp Tikka Masala
- Shrimp Curry
- Lamb Chop Masala

## Rice Dishes

- Peas Pulao
- Zeera Rice
- White Steamed Rice
- Vegetable Biryani
- Kashmiri Pulao
- Saffron Rice
- Spinach Rice
- Lemon Rice
- Tamarind Rice
- Tomato Rice
- Coconut Rice
- Curd Rice
- Bissi Bella Bhat

## Breads

- Nan
- Garlic Nan
- Onion Kulcha
- Parantha
- Methi Parantha
- Podina Parantha
- Tandoori Roti
- Poori
- Bhatara

Tawa Roti (phulka) available at \$2/person extra

## Salads/Raitas

- Green Salad
- Kachumber Salad
- Kachumber Raita
- Boondi Raita
- Cucumber Raita
- Aloo Raita
- Dahi Vada
- Moong Dal Pakori Raita
- Plain Yogurt
- South Indian Raita

## Desserts

- Kheer
- Gajjar Halwa
- Gulab Jamun
- Kala Gulab Jamun
- Angoori Rabri
- Rasmalai
- Mango Kulfi
- Pista Kulfi
- Falooda Kulfi
- South Indian Paysam
- Sooji ka Halwa
- Moong Dal ka Halwa
- Kalakand
- Chum Chum
- Kaju Roll
- Kaju Katli
- Malai Sandwich
- Pista Burfi
- Almond Burfi
- Coconut Burfi
- Jalebi
- Rabri
- Fruit Cocktail w/Rabri
- Cream Cutlet
- Stuffed Gulab Jamun
- Boondi Ladoo
- Fruit Custard
- Fresh Fruit Platter (at extra charge)