APPETIZERS

SAMOSA

Vegetables & Spices wrapped in Light Pastry

KACHORI

Peas & Spices wrapped in Light Pastry

KHAMAN DHOKALA

Steamed Chickpea Batter topped with Sesame Seeds

CUTLETS

Deep Fried Spicy Potato Patties

KHANDAVI ROLL

Chickpea Batter Rolls topped with Sesame Seeds

DAHI VADA

Moist Vadas with Yogurt & Chutney

ALOO VADA

Light batter stuffed with Potato & deep fried

MUNG DAL VADA

Mung Dal with Ginger & Chili

CHANA DAL VADA

Chana Dal with Ginger & Chili

AMIRI KHAMAN

Roasted Chickpea Batter with Garlic & Sweet & Sour Sauce

PATRA

Chickpea Batter rolled in Green Leaf & Steamed

ALOO TIKI

Potato Patty with Spices

SPRING ROLL

Cabbage Carrots, & Beans rolled in Light Pastry & Deep Fried

MIXED VEGETABLE PAKORA

Vegetables covered in light batter & deep fried

METHI PAKORA

Methi Leaves mixed in Chickpea Batter & Deep Fried

ONION PAKORA

Sliced Onion dipped in Chickpea Batter & Deep fried

ALOO PAKORA

Sliced Potato dipped in Chickpea Batter and Deep Fried.

MIRCHI BHAJI

Jalapeno Peppers dipped in Chickpea Batter & Deep Fried

PAPADI LOT*

Rice Flour cooked with Spices

FAFADA

Spicy Besan Wafers

FULVADI

Chickpea Flour with Spices & deep fried

BHEL PURI*

Puffed Rice Mixed with Chutneys, Onions, Potatoes

CHAT PAPADI*

Papadi topped with Potatoes, Chutneys, Yogurt, and Sev

PANEER TIKKA (DRY)*

Cheese Cubes with Onion, Tomato, Peppers

CHUTNEY SANDWICH

Tri Layered Sandwich with Cream Cheese, Garlic Chutney and Green Chutney

VEGETABLE CURRY

ALSO AVAILABLE BY TRAY. MOST ITEMS CAN BE Made Vegan Style, or Without Onion, Garlic or Nuts upon reduest

MATAR PANEER

Fresh Cheese Cubes with Peas, Onion, & Tomato Gravy

PALAK PANEER

Fresh Cubes in Spinach Gravy

SHAHI PANEER

Fresh Cheese Cubes with Onion, Tomato & Cream Gravy

PANEER MAKHNI

Fresh Cheese Cubes in Cashew, Onion Tomato and Cream Gravy

KADHAI PANEER*

Cheese Cubes with Green Peppers, Onion & Spices

CHILLI PANEER*

Cheese Cubes and Vegetables in homemade Chinese sauce

PANEER TIKKA MASALA WITH GRAVY*

Cheese Cubes with Onion, Tomato, Peppers in Cream sauce

ALDO MATAI

Potato with Peas, Onion, & Tomato Gravy

MALAI KOFTA

Deep Fried Cheese & Spinach Dumplings with Gravy

DAM ALOO

Potato with Onion & Tomato Gravy

ALOO GOBI

Potato & Cauliflower with Onion & Tomato

BAIGAN ALOO

Eggplant & Potato with Onion Gravy ALOO BHAJI

Potato with Peas, Carrots, & Onion

JIRA ALOO

Potato with Cumin & Spices

SUKI BHAJI

Potato with Cashew & Raisins

STUFFED PEPPER

Banana Pepper stuffed with Peanut & Spices

STUFFED BAIGAN ALOO

Eggplant & Potato Stuffed with Peanut and spices

STUFFED BHINDI*

Okra stuffed with Peanut & Spices

BHINDI MASALA*

Okra cooked with Onion & Tomato

BAIGAN BHARTHA

Eggplant with Tomato & Onion

VEGETABLE JALFRAZIS

Mixed Vegetables with Onion & Spices

NAVARATAN CURRY (Punjabi)

Nine Vegetables with Cashew & Onion Gravy

NAVARATAN CURRY (South Indian)

Nine Vegetables with Coconut Gravy (No Onion)

AVIAL

Vegetable with Coconut Gravy

IINDHIY

Mixed Vegetables with Peanut & Dices with Garlic

JAIN UNDHIYA

Mixed Vegetables with Banana and Peanuts (No Garlic)

TOOR RINGAN*

Pigeon Peas with Eggplant

SPROUT MUNG

Green Mung with Spices

VAL DAL

Dry Split Bean

SPLIT MUNG DAL

Dry Yellow Split Bean

MIXED KHATOL

Four Mixed Beans with Gravy

TINNNRA*

Cooked with Peanut & Spices

GOBI MANCHURIAN*

Cauliflower in Chinese Gravy

SPINACH CORN CHEESE IN WHITE SAUCE

METHI & CORN WITH PANEER DUMPLING*

LHHUI

Garbanzo with Onion Gravy

DAL MAKHNI

Black Lentil Soup with Onion & Garlic

RAJMA

Kidney Beans with Onion & Garlic

GUJARATI CHANNA

Black Channa (No Onion)

GUJARATI DAL

Sweet & Sour Toor Dal

GUJARATI KADHI

Sweet & Sour Yogurt & Chickpea Flour

CHANNA DAL FRY

Split Chickpea with Onion

PAKORA CURRY

Yogurt & Besan with Onion Pakora

MUNG DAL

Whole Mung Soup with Onion

SAMRHAR

Toor Dal Soup with Onion

RASAM

Toor Dal Soup with Onion & Garlic

MIXED DAL FRY

Mung & Chana with Onion & Garlic

DAL MAHARANI

Five Mixed Dals with Onion & Garlic

BREAD

CHAPATI

Thin, Round Bread with Ghee

PLAIN PARATHA

Triangle Shaped Bread cooked with Oil

RHATIIRF

Large Deep Fried Leavened Bread, Made with Plain Flour

PUR

Deep Fried Leavened Bread, Made with Plain Flour

THEPALA

Spinach Flavored Bread

RICE (BASMATI)

JEERA RICE

Plain White Rice seasoned Jeera

I FMON RICE

Rice with Lemon, Peanuts & Spices

TAMARIND RICE

Rice with Tamarind, Peanuts & Spices

TOMATO RICE

Rice with Tomato & Spices

VEGETABLE PULAV

Rice with Peas, Carrots, Cashews & Cloves

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Rice with Yogurt & Cucumber

BISIBILA RICE

Rice with Sambhar, Cashews & Onion

VEGETABLE BIRYANI

Mixed Vegetables with Cashews & Spices

Important Notice Regarding FOOD ALLERGIES: Our management is unable to guarantee that these premises and meals prepared in these premises are free from ingredients containing peanuts and treenuts.



CATERING MENU

LET US TAKE CARE ALL OF YOUR CATERING NEEDS FOR ANY EVENT. WEDDINGS, RECEPTIONS, GRADUATION PARTIES, POOJA'S, OR EVEN JUST A SMALL GET TOGETHER.

CATERING CONSULTANTS:

KISHAN PATEL - 734.776.6736 | KISHAN@KRISHNACATERING.COM ILA PATEL - 734.776.5494 | ILA@KRISHNACATERING.COM

LOCATION:

29206 ORCHARD LAKE RD. FARMINGTON HILLS

OPEN: TUES-THUR 11-9PM · FRI-SAT 11-10PM · SUN 12-8PM

REGULAR PLATE

1 Appetizer with Chutney, 3 Vegetable Curries, 1 Bread, 1 Rice, 1 Sweet with Papad & Pickle 100+ \$10.50/person 51-100 \$11.00/person 31-50 \$11.50/person 15-30 \$12.50/person

CLASSIC PLATE

2 Appetizers with Chutney, 4 Vegetable Curries, 1 Bread, 1 Rice, 2 Sweets with Papad, Pickle & Riata 100+ \$13.25/person 51-100 \$13.75/person 31-50 \$14.25/person 15-30 \$14.75/person

DELUXE PLATE

3 Appetizers with Chutney, 5 Vegetable Curries, 1 Bread, 1 Rice, 2 Sweets with Papad, Pickle, Riata & Salad 100+ Guests Only \$16.25/person

TRAY PRICING

	Small Tray	Medium Tray	Large Tray
	20-25 people	30-35 people	60-70 people
Vegetables	\$45-50	\$65-\$70	\$100-\$110
Rice	\$35	\$50	\$75

A I A CARTE - ASK CATERING CONSULTANT FOR PRICING

Appetizers (Sold by the Piece or by the Pound) Desserts (Sold by the piece or by the pound) Breads (Sold by the Dozen)

CATERING SERVICES

Includes set up and refilling of buffet. Chaffing dishes, serving platters, serving bowls and serving utensils provided. Disposable products not included. Disposable Products not Included, 9 Compartment Plates and Bowls available for purchase.

Catering Service is \$1.25/guest, Minimum of \$150 Additional Charge for Appetizer Service based on event details

DELIVERY SERVICE

Based on Mileage, ask catering consultant for pricing.

MOST ITEMS CAN BE MADE "JAIN STYLE" OR VEGAN UPON REQUEST

* Items add an Additional \$.50/person

DESSERT

CRIKHAND

Thick Yogurt with Sugar & Safron

RAS MALAI

Paneer Patty in Condensed Sweet Milk

GULAR JAMUN

Deep Fried Milk Balls in Sweet Sauce

KHIR

Cooked Rice in Sweet Milk

JAI FI

Deep Fried White Flour Spirals dipped in Safron Syrup

KALAKAND

Milk Sweet

KAJU BARFI

Cashew Sweet

BADAM BARFI

Almond Sweet

TRI RANGI BARFI

Three Colored Milk Sweet

PENDA

Round Milk Sweet

HAKI

Nuts stuffed in light pastry, Deep fried and Dipped in Ghee

BUNDI LADDU

Deep Fried Besan Sweet

CHURMA LADDU

Whole Wheat Laddu topped with Poppy Seeds

KAJU PISTA ROLL

Cashew & Pistachio Sweet

BASUDI

Thickened Sweet Milk

ORANGE BASUDI

Thickened Sweet Milk Basudi with Orange Pieces

ANGOOR BASUDI

Basudi with Paneer Balls

MOHAN THAL

Besan Sweet

KOPARA PAK

Coconut Sweet

RASGULLA

Milk Balls cooked in Sugar Syrup

DILBAHAR

Deep Fried Milk Balls with a layer of Burfi

CHUM CHUM

Sweet Milk Patty with layer of Coconut

MAVA SANDWICH

Sweet Milk Patty with a layer of Burfi

PURAN PURI

Flour Patty stuffed with Sweet Dough

GAJAR HALUVA

Carrots Roasted in Ghee with Sugar & Milk

MUNG DAL HALUVA

Lentils Roasted in Ghee with Sugar & Milk

SHOOJI HALUVA

Fareena Roasted in Ghee with Sugar & Milk

DUDHI HALUVA

Long Squash Roasted in Ghee with Sugar & Milk

IICC

Mango Pulp with Fresh Mango Pieces

FADA LAPSI

Roasted Wheat Grains with Almonds and Cashews

NAVRATNA BURFI

Mix Nut Sweet

DATE ROLL

Dates with Nuts