

# APPETIZER

## 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 REQUEST

## 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

## MALAI KOFTA

Deep Fried Cheese & Spinach Dumplings with Gravy

## ALOO MATAR

Potato with Peas, Onion, & Tomato 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

## UNDHIYA

Mixed Vegetables with Peanut & Spices 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

## TINDORA\*

Cooked with Peanut & Spices

## GOBI MANCHURIAN\*

Cauliflower in Chinese Gravy

## SPINACH CORN CHEESE IN WHITE SAUCE

## METHI & CORN WITH PANEER DUMPLING\*

## CHHOLE

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

## SAMBHAR

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

ALSO AVAILABLE BY THE DOZEN

## CHAPATI

Thin, Round Bread with Ghee

## PLAIN PARATHA

Triangle Shaped Bread cooked with Oil

## BHATURE

Large Deep Fried Leavened Bread, Made with Plain Flour

## PURI

Deep Fried Leavened Bread, Made with Plain Flour

## THEPALA

Spinach Flavored Bread

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 tree nuts.

Prices Effective December 1st, 2016

# RICE [BASMATI]

ALSO AVAILABLE BY TRAY.

**JEERA RICE**  
Plain White Rice seasoned Jeera

**LEMON 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

**CURD RICE**  
Rice with Yogurt & Cucumber

**BISIBILA RICE**  
Rice with Sambhar, Cashews & Onion

**VEGETABLE BIRYANI**  
Mixed Vegetables with Cashews & Spices

## ORDERING OPTIONS

**REGULAR PLATE**  
1 Appetizer with Chutney, 3 Vegetable Curries, 1 Bread, 1 Rice, 1 Sweet with Papad & Pickle

100+	\$14.00/person
51-100	\$14.75/person
31-50	\$15.50/person
15-30	\$16.50/person

**CLASSIC PLATE**  
2 Appetizers with Chutney, 4 Vegetable Curries, 1 Bread, 1 Rice, 2 Sweets with Papad, Pickle & Riata

100+	\$17.75/person
51-100	\$18.50/person
31-50	\$19.25/person
15-30	\$20.00/person

**DELUXE PLATE**  
3 Appetizers with Chutney, 5 Vegetable Curries, 1 Bread, 1 Rice, 2 Sweets with Papad, Pickle, Riata & Salad

100+ Guests Only	\$21.50/person
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## TRAY PRICING

	Small Tray: 20-25 people	Medium Tray: 30-35 people	Large Tray: 60-70 people
Vegetables	\$70-\$80	\$90-\$100	\$140-\$165
Rice	\$50	\$70	\$100

## A LA 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, 9 compartment plates available to purchase.

Catering Service is **\$2/guest, Minimum of \$200**  
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 MARKED WITH \* WILL ADD \$.50-\$1/PERSON**

# DESSERT

**SRIKHAND**  
Thick Yogurt with Sugar & Safron

**RAS MALAI**  
Paneer Patty in Condensed Sweet Milk

**GULAB JAMUN**  
Deep Fried Milk Balls in Sweet Sauce

**KHIR**  
Cooked Rice in Sweet Milk

**JALEBI**  
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

**GHARI**  
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

**ANGDOOR 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

**RUSS**  
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

**FRUIT TRAY**  
Assorted Cut Fruits displayed on a bed of greens

**PAAN**  
Mouth Freshing Mukhvas wrapped in Betal Leaf



# KRISHNA

CATERING • RESTAURANT

## 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

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