



# CATERING MENU

Modern Fusion & Authentic Indian Cuisine

Live Chaat Stations, Indo-Chinese Stations, Tandoor Stalls

Our chefs have expertise in various cuisines.  
If you would like something outside of the menu, just ask!

Full Service Catering available!

Professional Service Staff | Experienced Bartenders  
Flatware | Linens

Ask for more details or schedule an appointment!

703.354.1812 | [contactus@IndAroma.com](mailto:contactus@IndAroma.com)



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## PASSED HORS D'OEUVRES

### Paneer Wonton

Grated paneer cooked with ginger, chili and Indian spices in wonton skin

### Masala Boulé

Phyllo cups with spicy filling:

Pav Bhaji

Paneer

Chicken

Lamb

### Masala Puffs

Flaky puff pastry stuffed with seasoned fillings:

Vegetable

Paneer Tikka

Chicken Tikka

Lamb

### Stuffed Masala Mushroom

Mushrooms stuffed with veggie Indian spice masala

### Ganderi Kabob\*\*

Spicy chicken kabob skewered on sweet sugar cane

### Pani Puri Shot\*\*

Stuffed gol gappa served on a shot glass filled with pani

### Paneer In a Blanket\*\*

Tandoori paneer wrapped in croissant dough

### **V**\* Gol Bhel\*\*

Street style bhelpuri served in Gol Gappas

### Murgh Roti-te-boti\*\*

Chicken slider on small round naan biscuit

### Lamb Roti-te-boti\*\*

Lamb slider on small round naan biscuit

### **GF** Tandoori Shrimp with Mango Salsa\*\*

Shrimp cooked in the Tandoor (clay oven) in a demi martini glass

### Hariyali Tikki\*\*

Mixed green vegetable patties

\*\* Premium items

**V** = Vegan items (with asterisk -\* must be requested)

**GF** = Gluten-free items (with asterisk -\* must be requested)





## VEGETARIAN STARTERS

- V\* Aam Palak Chaat**  
Fried baby spinach with diced mango, onion, cilantro, and mixed sauces
- V\* Bhel Puri in Cones**  
Street-style bhel puri served in bamboo cones
- V Pani Puri/Gol Gappa**  
Mini puris - chick peas, chutneys, spiced tamarind water
- V Aloo Tikki**  
Potato patty made with spiced peas
- V Assorted Vegetable Pakora**  
Battered and fried onions and vegetables
- Gobhi Manchurian**  
Battered and fried cauliflower in spicy Asian sauce
- Paneer Shashlik**  
Cubes of marinated and grilled paneer with grilled tomatoes, onions, and green peppers
- V\* Samosa Chaat**  
Samosa , onions, yogurt, cilantro, and tamarind chutney
- Paneer Pakora**  
Battered and fried paneer in authentic Indian spices
- V\* Papdi Chaat**  
Papdi, potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauce
- Vegetable Manchurian**  
Battered and fried vegetables in spicy Asian sauce
- V Vegetable Kabobs**  
Marinated and grilled vegetables served on skewers
- V Samosa**  
Crisp turnovers stuffed with potatoes & green peas
- V Hariyali Tikki**  
Potato and spinach patty

## NON-VEGETARIAN STARTERS

- GF Chicken Reshmi Kabob**  
Ground, spiced chicken cooked in the tandoor (clay oven)
- GF Chicken Tikka Kabob**  
Cubes of chicken marinated overnight in tikka sauce and cooked in the tandoor (clay oven)
- GF Murgh Malai Kabob**  
Cubes of chicken marinated in yogurt-based sauce and cooked in the tandoor (clay oven)
- GF Murgh Aachari Tikka**  
Small pieces of boneless chicken, marinated with pickles and cooked in the tandoor (clay oven)
- Chicken 65**  
Southern-style orange chicken battered, fried, and sauteed with mustard seeds and curry leaves
- Chicken Pakora**  
Battered chicken fritters
- Chicken Manchurian**  
Ground chicken dumplings in spicy Asian sauce
- Chili Chicken**  
Battered and fried boneless chicken chunks, cooked with bell peppers in sweet and spicy Asian sauce
- GF Lamb Shami Kabob**  
Small patty of minced lamb, ground chickpeas and spices
- GF Lamb Seekh Kabob**  
Ground lamb, grated onions with our house seasoning and cooked in the tandoor (clay oven)

## VEGETARIAN ENTRÉES

- V Aloo Gobhi Matar**  
Cauliflower and potatoes cooked with spices
- V Aloo Methi**  
Potatoes cooked with fenugreek leaves
- GF Dum Alu Kashmiri**  
Baby potatoes cooked in yogurt gravy and spices
- V Aloo Baingan**  
Potatoes and eggplant cooked in traditional spices
- V Aloo Bhindi**  
Potatoes and okra cooked in traditional spices
- V\*** **Aloo Chana**  
Potato and chickpeas cooked in butter, herbs, and spices
- V Bhindi Masala**  
Okra cooked with onions and spices
- V Tawa Bhindi**  
Long cut okra presented on tawa
- GF Palak Paneer**  
Spinach with Indian cheese
- V Baby Corn & Palak**  
**GF** Spinach with baby corn
- GF Matar Paneer**  
Green peas cooked in a curry with Indian cheese
- GF Shaam Savera\*\***  
*Cottage cheese balls wrapped in minced spinach and potato, served with a creamy tomato sauce*
- GF Kadhai Paneer**  
Paneer cooked in an Indian wok with cubed onions and peppers
- GF Paneer Tikka Masala**  
Paneer in tomato and onion based sauce
- GF Shahi Paneer**  
Paneer with our special cashew nut seasoning in a rich tomato-based sauce (Kashmir Style)
- GF Paneer Makhani**  
Paneer cubes in savory, creamy tomato-based sauce
- Paneer Pasanda\*\***  
*Mini triangular paneer sandwiches with a spicy stuffing served in a rich, mango-based sauce*
- V Kadhai Mushroom**  
**GF** Mushroom sauteed with cubed onion and peppers
- GF Mushroom Matar**  
Green peas and mushroom cooked in a tomato sauce
- V Mushroom Saag**  
**GF** Spinach with sauteed mushrooms
- V Makai Kumbh Masala**  
**GF** Mushroom and corn sauteed in a spicy tangy onion masala mix
- Malai Kofta**  
Croquettes of potatoes and fresh cheese simmered in a light creamy sauce
- Tawa Vegetables**  
Baby eggplant, okra fry, and masala fries
- GF Chana Dal Saag**  
Lentils in creamy spinach
- GF Dal Tadka**  
Yellow Lentils simmered with spices
- GF Dal Makhani**  
Lentils and beans gently simmered with tangy spices along with butter and cream
- V Masala Baby Eggplant**  
**GF** Baby eggplants cooked with herbs and spices
- V\*** **Baingan Bhartha**  
**GF** Eggplant with onions & tomatoes
- Kadhi Pakora**  
Fritters cooked in yogurt sauce
- V Chana Masala**  
**GF** White chickpea curry
- V Vegetable Jalfrezi**  
**GF** Julienned vegetables cooked with spices
- GF Navratan Korma**  
Garden fresh vegetables cooked in creamy sauce
- Hakka Noodles**  
Noodles stir-fried with vegetables
- Chili Paneer**  
Paneer cooked with bell peppers in a sweet and spicy gravy
- Gobhi Manchurian**  
Battered and fried cauliflower in spicy Manchurian gravy

## CHICKEN ENTREES

- GF Murgh Tikka Masala**  
Barbecued cubes of chicken cooked in creamy tomato and onion-based sauce
- GF Butter Chicken**  
Grilled boneless chicken cooked in a rich cream tomato-based sauce
- GF Chicken Vindaloo**  
Boneless chicken cooked with potatoes
- GF Chicken Saag**  
Boneless chicken cooked with fresh spinach and mustard leaves
- GF Chicken Curry**  
Boneless chicken cooked in homestyle curry
- GF Chicken Korma**  
Boneless chicken cooked with nuts, cream, and coconut milk in our fresh herbs and spices
- GF Chicken Dopiazza**  
Boneless chicken curry sauteed with onions
- GF Murgh Lababdar**  
Boneless chicken with fenugreek leaves and Indian spices
- GF Punjabi Dhaba Murgh**  
Bone-in chicken cooked in thick, spicy curry done in a Punjabi Dhaba style
- GF Kadhai Chicken**  
Chicken cooked at high heat in an Indian wok with ginger, garlic, cubed onions, and peppers
- GF Palak Chicken**  
Chicken cooked with spinach
- GF Mango Chicken**  
Chicken cooked in mango-based sauce
- GF Nilgiri Chicken**  
Chicken cooked in a green curry flavored with coriander, mint, and coconut cream
- GF Kerelan Chicken Malabar**  
Chicken cooked with spicy gravy and coconut cream
- Chili Chicken**  
Tender chunks of chicken cooked with bell peppers in spicy Asian sauce



## LAMB & GOAT ENTREES



### Goat Curry

Goat meat cooked in a spicy curry

### Nilgiri Gosht

Goat meat cooked in a green curry, flavored with coriander and coconut cream

### Saag Lamb

Boneless lamb cooked with chopped fresh spinach and traditional spices

### Lamb Curry

Boneless lamb cooked in spicy curry

### Lamb Keema Matar

Minced lamb and peas cooked with tomato and onion gravy

### Lamb Korma

Lamb cooked with mild spices in a creamy sauce

### Kadhai Lamb

Lamb cooked with fresh tomatoes, onions, ginger, garlic, green peppers, fresh herbs and spices

### Lamb Keema with Egg Curry

Minced lamb and boiled egg curry

### Lamb Seekh Kabab Masala

Minced lamb kabob with Indian spices

### Lamb Dopiaza

Boneless lamb curry with sauteed onions

### Lamb Vindaloo

Boneless lamb and potatoes cooked in a fiery vinegar-flavored sauce

### Lamb Rogan Josh

Boneless lamb cooked in a yogurt-based curry with a sprinkle of Indian spices



## SEAFOOD



### Goan Fish Curry

Pan fried fish cooked in tangy and spicy curry

### Kerelan Shrimp Malabar

Shrimp cooked in a creamy coconut aromatic sauce

### Bhagari Shrimp Curry

Shrimp cooked in Indian style curry

### Shrimp Dopiaza

Shrimp curry sauteed with onions and tomatoes



## BIRYANIS



**V\*** **Vegetable Biryani**  
Baked casserole of basmati rice with veggies

**Chicken Biryani**  
Baked casserole of basmati rice and chicken

**Goat Biryani**  
Baked casserole of basmati rice and goat

**Lamb Biryani**  
Baked casserole of basmati rice and lamb

**Lamb Sheekh Kabob Biryani**  
Baked casserole of basmati rice and lamb kabob

**Shrimp Biryani**  
Baked casserole of basmati rice and shrimp

## BREADS

**Tandoori Naan**

**Garlic Naan**

**Onion Kulcha**

**Paneer Kulcha**

**V** **Wheat Roti**

**V\*** **Plain Paratha**

**V\*** **Stuffed Paratha**

**V\*** **Puri**

**Bhatura**

## RICE SPECIALTIES **V** **GF**

**Jeera Pulao**  
Basmati rice cooked with cumin seeds

**Peas Pulao**  
Basmati rice cooked with carrots and green peas

**Tamarind Rice**  
Tangy rice cooked with tamarind and peanuts

**Lemon Rice**  
Tangy rice cooked with lemon and cashew nuts



## YOGURT

- Boondi Raita
- GF Cucumber Raita
- Dahi Bhalla
- GF Mint Raita
- GF Pineapple Raita

## SALAD GF V

- Garden Fresh Green Salad
- Onion Chili Salad
- Kachumbar Salad
- Mango Chickpea Salad

## CONDIMENTS

- Mint Sauce
- Pickles
- Tamarind Sauce
- Hot Sauce
- Mango Chutney
- Chutneys

## BEVERAGES

- Masala Chai (Tea)
- Madras Coffee
- Paan
- Mango Lassi

## DESSERTS

- Fruit Custard
- Gajar Halwa
- Gulab Jamun
- Sooji Halwa
- Kheer (Rice Pudding)
- Sevian (Vermicelli)
- Mung Dal Halwa
- Kulfi with Falooda
- Shahi Tukri
- Ras Malai

## DESSERT LOUNGE\*\*

- Chocolate Mousse Cups, Chocolate Tulips*
- Cappuccino Chocolate Cups*
- Mini Eclairs, Cannolis, Petit Fours*
- Fruit Tarts, Gajar Halwa Tarts*
- Chocolate Fountain*

## WEDDING CAKES

Soft, moist, delicious wedding cakes available in over 20 flavors including Mango, Pistachio, Cassata, Mixed Fruit, Black Forest, Chocolate and more.



## BREAKFAST OPTIONS

### Fruit Platters **V** **GF**

A selection of fresh fruit such as melon, pineapple, strawberries, bananas, kiwis, grapes and more

### Veggie Platters **V** **GF**

Platters of fresh veggies such as carrots, peppers, tomatoes, carrots, cauliflower, and broccoli

### Cheese Platters **GF**

A selection of various cubed cheeses

### Danishes & Croissants

Cheese and fruit Danishes and butter croissants

### Chai & Coffee **GF**

### Mango Shake **GF**

Light and refreshing mango shake

### Mango or Strawberry Lassi **GF**



## LIVE STATIONS

### CHAATS

Aam Palak  
Papdi Chaat  
Bhel Puri  
Samosa Chaat  
Pani Puri  
Dahi Batata Puri  
Alu Tikki Chaat

### DOSAS

Alu Masala Dosa  
Paneer Masala Dosa

### INDO-CHINESE

Gobhi Manchurian  
Chili Chicken  
Vegetable Manchurian  
Chili Paneer  
Hakka Noodles

### CREPES

Sweet and Savory

### KULFI

Mango  
Pistachio  
Lavender  
Rose

### OMELETTES

## TANDOOR SPECIALTIES

Jerk Chicken

Tandoori Chicken

Malai Chicken

Paneer Shashlik

Aachari Chicken

Hariyali Chicken

## JAIN MENU

Gobhi Manchurian

Dal Makhani

Palak & Baby Corn

Bhindi Masala

Kadhi Pakora

Tandoori Paneer

Dal Tadka

Gobhi Matar





Contact us at 703.354.1812 for an appointment!

## Catering Information

1. Kitchen staff additional
2. Number of kitchen staff needed based on menu selection and variety
3. Additional staff maybe required based on venue
4. Kitchen staff only responsible for handling food inside kitchen or preparation area. If additional service is required, please select a service package.
5. Hot boxes and refrigeration to be provided by venue
6. Trash removal fee must be paid by client, if required by venue

## Optional (For Additional Fees)

Live Tandoor with Tandoor Chef  
Live equipment for on-site cooking  
Live IndoChinese stations with Wok

*We pride ourselves on providing amazing quality food and service to our clients, and we take this standard very seriously. We understand that this is a very important occasion in your lives, and we want to help make it beautiful, memorable, and delicious.*