



CATERING MENU

(Please refer to the terms and conditions and the end of this Menu)

APPETIZERS

Sami Dil Ruba

Paneer, spinach and potato cakes flavored with fresh cilantro, ginger and spices

Shahi Samosa

Crispy fried turnovers stuffed with mixed vegetables, cashews, herbs and spices

Aloo Tikki Chat

Deep fried potato patties, topped with peas, whipped yogurt, chopped onion, tangy tamarind and fresh mint chutneys

Bhalla Papri Chat

Deep fried crunchy chips with bhallas, topped with spiced potato, chick peas, whipped yogurt and chutneys

Gobhi Manchurian

Cauliflower pieces covered with a thin layer of flour & special sauce, deep-fried

Chicken Pakora

Tender pieces of chicken covered with spiced flour batter, deep-fried

Fish Pakora

Catfish marinated overnight and deep fried, sprinkled with special spices

Crab Pattice

Goan style crab cake laced with ginger, garlic, and fresh cilantro with cocktail sauce on the side

SOUPS & SALADS

Mulligatawny Soup

A blend of lentils tempered with curry leaves, mustard seeds and chilies

Cream of Tomato

Light and creamy tomato soup flavored with oregano and served with croutons

Shiva's Royal Greens

Sautéed asparagus, cherry tomatoes, baby cucumber, and avocado on a bed of mesclun greens, topped with paneer bits and pecan, served with champagne vinaigrette dressing on side

Garden Salad

Garden fresh vegetables sliced and served with lemon on the side

A C C O M P A N I M E N T S

Shiva's Raita

Whipped yogurt with chopped onion, cucumber, potato, tomato & mint, dressed with roasted cumin & black salt

Papadum

Paper thin lentil crepes roasted in Tandoor or deep fried

F R O M T H E C L A Y O V E N (T A N D O O R S E)

V E G E T A R I A N K E B A B

Veggie Grill

Paneer, bell peppers, pineapple, cauliflower and onions marinated in spiced yogurt and char-grilled in the Tandoor

Tiranga Paneer Tikka

Paneer slices flavored individually with mint, tamarind and spiced yogurt and served over lightly sautéed onions and bell peppers

C H I C K E N K E B A B

Malai Chicken Tikka

Boneless pieces of tender tandoor-roasted chicken breast, marinated with mild spices, yogurt, and cream

Tandoori Chicken

Tandoor-roasted chicken marinated with sour cream, yogurt, ginger, garlic, and frontier spices

Reshmi Kebab

Minced chicken with blend of fresh herbs, formed around a skewer and char-grilled in Tandoor

L A M B K E B A B

Lamb Boti Kebab

Tender lamb cubes, marinated with our Chef's special spice blend with a touch of fresh mint, grilled in Tandoor

Gilafi Seekh Kebab

Soft minced lamb crusted with onion, bell pepper, cilantro and fresh mint with a touch of Cinnamon

Tandoori Mix Grill

Assortment of chicken tikka, tandoori chicken, lamb seekh kebab and lamb boti kebab

S H I V A ' S C U R R Y F A R E

V E G E T A R I A N C U R R I E S

Shahi Paneer (Chef's Signature)

Slivers of home made paneer simmered in a creamy, honey-laced tomato sauce

Kadhai Paneer

Golden fried fresh paneer fingers stir-fried with fresh tomatoes, bell peppers and onions

Malai Kofta

Spiced cheese and mixed vegetable dumplings simmered in creamy saffron sauce

Palak Paneer

Cubes of paneer cooked in spinach and herb puree tempered with cumin and garlic

Khatta Meetha Baingan (Chef's Signature)

Baby eggplants stewed in tomato gravy flavored with five-spice blend

Baingan Bharta

Tandoor roasted eggplants seasoned with tomatoes, onions, peas, herbs and lemon

Bhindi-do-Pyaza

Crispy fried okra seasoned with diced onions, tomatoes and spices

Mushroom Jalfarezi

Button mushroom and seasonal fresh vegetables, stir fried with garlic and fresh herbs

Aloo Dum Bhojpuri

Hollowed potatoes stuffed with dry fruit mix then simmered in rich gravy, garnished with slivered almonds and cream

Aloo Gobhi Matar

Cauliflower florets and potato delicately cooked with dry fruits, fresh tomato and onion sauce

Chana Peshawari

Garbanzo beans cooked in Punjabi style, served with onion and lemon

Shiva's Dal Makhani

Black lentil stewed in butter and tomato sauce with fresh herbs and spices, and garnished with cilantro leaves

Dal Laknavi

A blend of four lentils tempered with roasted garlic and spices, simmered overnight

Mutter Paneer

Paneer cubes and green peas cooked in spicy blend of onion sauce infused with fenugreek leaves

Navratan Korma

In all nine veggies, paneer, nuts and raisins, simmered in cream based sauce

Mutter Mushroom

Mushroom button and green peas cooked in spicy blend of onion sauce infused with fenugreek leaves

CHICKEN CURRIES

Butter Chicken (Chef's Signature)

Tandoor-grilled shredded chicken simmered in rich creamy, honey-laced tomato gravy

Chicken Tikka Masala

Tandoor roasted chicken breast pieces cooked in creamy tomato-onion gravy

Chicken Tariwala

Tender cuts of chicken cooked in our traditional home-style curry sauce

Goan Chicken Vindaloo

Chicken cubes and a potato stewed together in red-hot curry

L A M B C U R R I E S

Lamb Roganjosh (Chef's Signature)

Tender pieces of lamb flavored with cardamom, cloves and Kashmiri spices with a blend of onions, fresh ginger and garlic

Lamb Sali Boti

Tender cuts of lamb cooked with fresh ginger, ground spices, herbs, apricot, and coconut milk, garnished with crispy straw potatoes

Kadhai Lamb

Lamb chunks cooked in our unique Kashmiri red chilli and spicy gravy with tomato and bell peppers

Rada Meat Akbari

Minced lamb cooked with chunks of lamb in homemade special spices

Goat Masala

Bone-in tender pieces of Goat flavored with cardamom, cloves, and Spices with a blend of onions, fresh ginger and garlic

S E A F O O D C U R R I E S

Sea Food Curry (Chef's Signature)

Sea Bass and prawn curry simmered in Madrasi curry sauce, fresh coconut milk and curry leaves

Kadhai Prawn Masala

Succulent fresh prawns stir-fried with bell peppers, tomatoes, and blend of spices, with a touch of black cardamom, garnished with cilantro

S H I V A ' S B I R Y A N I S (R I C E D E L I C A C I E S)

Pulao Rice

Steamed basmati rice flavored with whole spices and saffron

Mixed Vegetable Biryani

Mixed vegetables and basmati rice cooked with whole spices, dry fruits, flavored with saffron

Dum Chicken Biryani

Aromatic basmati rice cooked with chicken and Indian spices, dum style

Dum Lamb Biryani Hyderabad

Basmati rice simmered in lamb curry laced with rose water, flavored with saffron and cardamom

Dum Prawn Biryani

Tiger prawns sautéed with saffron-flavored basmati rice and topped with caramelized onion and garlic

OVEN FRESH HOT BREADS

Shiva's Naan

Plain naan topped with mixed herbs and olive oil

Butter Naan

Indian leavened white flour bread smeared with butter

Garlic Naan

Indian leavened white flour bread smeared with garlic, cilantro and butter

Peshawari Naan

Leavened white flour bread stuffed with dry fruits and nuts

Tandoori Roti

Whole wheat flat bread baked in Tandoor

Ajwaini Lachha Parantha

Layered whole wheat bread with butter, baked in Tandoor

Poori

Deep fried whole wheat puffed bread

Stuffed Kulcha

Whole wheat bread stuffed with your choice of cauliflower, potato, onion, paneer, chicken or minced lamb

DESSERTS

Kulfi Badam Pista

Saffron infused reduced milk with Pistachio & Cardamom, served frozen

Gulab Jamun

Cheese and reduced milk balls deep fried & soaked in saffron flavored sugar syrup, served warm

Rasmalai

Fresh cottage cheese dumplings stewed in rich milk garnished with nuts, served cold

Badam Kheer

Cool rice pudding cooked with almonds

Gajar Halwa

Grated carrot cooked in reduced milk, infused with khoya, cashews nuts, and raisins, topped with almond slices

Shahi Tukra

Fried sliced bread bites topped with rabdi (reduced milk) and nuts

Kesari Bhat

Semolina toasted to light brown in ghee, cooked in saffron infused milk and topped with pineapple bites

Srikhand

Yogurt based dessert, infused with saffron, dash of nutmeg and green pistachio

Mango Cheesecake

Mango cheesecake served in bites

Caramel Custard

Vanilla flavored custard topped with seasonal fruits

Terms & Conditions for Catering and Services:

1. Make sure that any food allergy or intolerance has been noted on at the time of order placement.
2. Payment : 50% is due at the time of booking. Balance one week before the event.
3. Cancellation Refund Policy : 25% up till 72 hours of the event. 50% within 72 hours. No refund within 48 hours.
4. If Shiva's servicing staff are availed for services then they will stay at site as per agreed terms. Any extension will be granted only after manager's approval. Service staff timings are calculated including TRAVEL TIME.
5. When service staff is responsible for food set up at site, he is responsible for bringing back all left over food.
6. By signing the contract, you agree with all terms herewith. Please retain one copy for your record.