

## Vegetarian Starters

- 🌿 **Vegetable Samosa:** *Triangular filo pastry parcels filled with mixed vegetables*
- 🌿 **Paneer Samosa:** *Triangular filo pastry parcels filled with a spicy Indian style cheese*
- 🌿 **Vegetable Parcels:** *Filo pastry parcels filled with a spicy mixture of vegetables*
- 🌿 **Mixed Vegetable Cutlets:** *Lightly fried spicy vegetable cakes*
- 🌿 **Aloo Tikki and Channa Masala:** *Lightly spiced potato cakes served alongside a portion of chickpeas cooked with fresh ginger, herbs and spices*
- 🌿 **Hare Bare Kebabs:** *Spinach and fresh green vegetables marinated and cooked in Indian spices*
- 🌿 **Spring Rolls:** *Filo pastry rolls filled with spiced vegetables*
- 🌿 **Paneer Spring Rolls:** *Filo pastry rolls filled with lightly spiced Indian style cheese*
- 🌿 **Mixed Vegetable Balls:** *Spicy balls, deep-fried to a crispy batter*
- 🌿 **Onion Bhaji:** *Onions deep-fried in a spicy batter*
- 🌿 **Mixed Pakora:** *Potatoes, onions and spinach mixed in spicy batter, deep-fried*
- 🌿 **Aloo Papdi Chaat:** *Aloo Channa with Chaat Masala with yoghurt and a tamarind sauce*
- 🌿 **Paneer Tikka:** *Indian cheese cubed, marinated, cooked in tandoor*
- 🌿 **Paneer Pakora:** *Indian cheese mixed with spices and herbs then deep-fried in batter*
- 🌿 **Chilli Paneer:** *Cubes of Indian cheese, cooked in a chilli Chinese style sauce*
- 🌿 **Mogo Chips:** *Deep fried Mogo (Cassava) served crispy with seasoning*
- 🌿 **Mushroom Manchurian:** *Mushrooms cooked in a Chinese style sauce*

# PREETI CATERING PUNJABI MENU

## Non-Vegetarian Starters

- 🍃 **Sheekh Kebabs:** *Spiced mince lamb prepared in a traditional tandoor*
- 🍃 **Shami Kebabs:** *Minced lamb cutlets with spices, fried in egg batter*
- 🍃 **Reshmi Kebabs:** *Spiced mince chicken prepared in a tandoor*
- 🍃 **Chicken Tikka:** *Chicken marinated in spicy yoghurt, cooked in a tandoor oven*
- 🍃 **Lasooni Chicken:** *Chicken marinated in spinach, garlic and Indian herbs*
- 🍃 **Tandoori Chicken:** *Tender pieces of chicken marinated in fresh ground spices, on the bone*
- 🍃 **Jeera Chicken:** *Chicken made with roasted cumin seeds and ground black pepper*
- 🍃 **Malai Chicken Tikka:** *Chicken marinated in cheese and cream, cooked with Indian spices in a tandoor*
- 🍃 **Chicken Wings:** *Wings marinated in our own special sauces and prepared in a tandoor*
- 🍃 **Chicken Pakora:** *Tender pieces of chicken deep-fried in batter with spices*
- 🍃 **Fried Masala Fish:** *Codfish marinated in spices and fried in batter*
- 🍃 **Tandoori Lamb Chops:** *Lamb chops, marinated and freshly prepared in a tandoor*
- 🍃 **Meat or Chicken Samosa:** *Triangular filo pastry parcels filled with either chicken or lamb mince (Available in Large and Cocktail sizes)*

# PREETI CATERING PUNJABI MENU

## Main Course – Vegetarian

- 🌿 **Mixed Vegetables:** Assorted fresh garden vegetables cooked in medium spices
- 🌿 **Mixed Vegetable Kofta:** Minced vegetable balls served with a curry sauce
- 🌿 **Mixed Vegetable Jalfrezi:** Mixed vegetables cooked with capsicums in a masala sauce
- 🌿 **Palak Paneer:** Indian cheese cubes cooked in fresh spinach
- 🌿 **Mattar Paneer:** Home made cheese cubes cooked in onions and tomatoes with peas
- 🌿 **Paneer Jalfrezi:** Indian cheese cubes cooked with mixed capsicum and baby corn in a light masala sauce
- 🌿 **Shahi Paneer:** Indian cheese cubes with fresh green chillies in a hot and spicy curry sauce
- 🌿 **Paneer Bhurji:** Minced paneer cooked in Indian spices
- 🌿 **Sweet corn Masala:** Corn sautéed with spicy masala sauce
- 🌿 **Baingan Masala:** Fresh aubergine cooked with onions and spices
- 🌿 **Aloo Baingan:** Aubergine and Potato curry
- 🌿 **Saag Aloo:** Fresh spinach with potatoes
- 🌿 **Aloo Gobhi:** Potato and cauliflower cooked with herbs and spices
- 🌿 **Methi Gobhi:** Cauliflower cooked with fresh methi (fenugreek) and spices
- 🌿 **Bhindi Masala:** Bhindi cooked in Indian spices
- 🌿 **Bombay Aloo:** Sautéed potato in hot spices
- 🌿 **Mushroom Masala:** Button mushrooms stir fried in fresh herbs and spices
- 🌿 **Channa Masala:** Chickpeas cooked with fresh ginger, herbs and spices
- 🌿 **Tinday Masala:** Marrow vegetables cooked in a masala sauce

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- 🍃 **Rajmah:** *Red kidney bean curry*
- 🍃 **Tarka Daal:** *Lentils cooked with herbs and spices, flavoured with garlic*
- 🍃 **Daal Makhani:** *Black lentils in a rich butter cream sauce*
- 🍃 **Channa Daal:** *Split chickpeas in lentil curry*
- 🍃 **Tawa Vegetables:** *A choice of vegetables (Arbi, Bengan, Bhindi and Karela) cooked on a tawa*

### Main Course – Non-Vegetarian

*(Meat dishes can be cooked on or off the bone)*

#### Chicken Dishes

- 🍃 **Karahi Chicken:** *Cooked with tomatoes and onions with fresh herbs and spices and prepared in a traditional Indian wok*
- 🍃 **Balti Chicken:** *Chicken cooked with a mixture of ground spices*
- 🍃 **Chicken Korma:** *Mild and creamy Chicken or Authentic Style Korma*
- 🍃 **Chicken Jalfrezi:** *Tender succulent pieces of chicken cooked with capsicum*
- 🍃 **Chicken Tikka Masala:** *Boneless Chicken Tikka cooked in a mild and creamy sauce*
- 🍃 **Butter Chicken:** *Chicken cooked in a butter sauce*
- 🍃 **Tawa Chicken Keema:** *Mince chicken cooked with herbs and spices*
- 🍃 **Chicken Achari:** *Tender chicken cooked with lightly pickled ingredients*
- 🍃 **Methi Chicken:** *Chicken cooked with fresh methi (fenugreek) in a medium curry sauce*

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## Seafood Dishes

- 🍃 **Machi Masala:** *Fish curry cooked in various spices*
- 🍃 **Prawn Curry:** *Prawns of your preference cooked in a curry sauce*

## Lamb Dishes

- 🍃 **Karahi Lamb:** *Hot and Spicy lamb in a tomato and onion sauce, prepared in an Indian wok*
- 🍃 **Balti Lamb:** *Lamb cooked with a mixture of ground spices*
- 🍃 **Lamb Korma:** *Mild and creamy Lamb or spicy Authentic style Korma*
- 🍃 **Lamb Jalfrezi:** *Lamb cooked with Capsicum and onions in a spicy masala sauce*
- 🍃 **Lamb Chops Masala:** *Marinated lamb chops cooked in ground masala*
- 🍃 **Achari Gosht:** *Lamb cooked with lightly pickled ingredients*
- 🍃 **Palak Gosht:** *Spinach and lamb cooked together in a mild curry sauce*
- 🍃 **Aloo Gosht:** *Lamb with sautéed potato in hot spices*
- 🍃 **Kofta Curry:** *Meat balls in a mild sauce*
- 🍃 **Karahi Kofta Kebabs:** *Mini kebabs cooked in spices and prepared in a traditional karahi*
- 🍃 **Kofta Palak:** *Lamb meatballs cooked with fresh spinach*
- 🍃 **Keema Curry:** *Minced lamb cooked in herbs and spices*

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## Bread

- 🌿 **Tandoori Naan Bread:** *Leavened freshly baked Indian style bread made in clay oven*
- 🌿 **Tandoori Roti:** *Whole meal bread baked in a clay oven*
- 🌿 **Freshly Fried Bhatoora:** *Deep fried light puffed leavened Indian bread*
- 🌿 **Puris:** *Deep fried unleavened bread*

## Rice Dishes

- 🌿 **Plain Rice:** *Plain white boiled rice*
- 🌿 **Jeera Rice:** *Plain boiled rice with cumin seeds*
- 🌿 **Mixed vegetable rice:** *Rice cooked with mixed vegetables*

## Pilau

- 🌿 **Lamb Pilau:** *Pilau Rice cooked with lamb meat on the bone to give an authentic aroma*
- 🌿 **Chicken Pilau:** *Pilau Rice cooked with Chicken on the bone to give an authentic aroma*
- 🌿 **Pilau Rice Zafarani:** *Pilau Rice with garlic, flavoured with saffron*
- 🌿 **Mattar Pilau:** *Pilau Rice cooked with peas and cumin seeds*
- 🌿 **Channa Pilau:** *Pilau Rice cooked with channa*

## Biryani

**Basmati rice cooked with a range of fillings:**

- 🌿 **Lamb Biryani**
- 🌿 **Chicken Biryani**
- 🌿 **Vegetable Biryani**
- 🌿 **Prawn Biryani**
- 🌿 **Fish Biryani**

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## Miscellaneous

- 🌿 **Salad:** Assorted mixed salads, Iceberg lettuce, cucumbers, onions and tomatoes.

## Yoghurts

- 🌿 **Raita:** Plain Yoghurt
- 🌿 **Cucumber and Tomato Raita**
- 🌿 **Boondi Raita**
- 🌿 **Jeera Raita**
- 🌿 **Dahi Bhalla**

## Chutneys

- 🌿 **Mint Chutney**
- 🌿 **Imli Chutney**
- 🌿 **Assorted Pickles & Achaar**

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## Desserts

- 🌿 **Kulfi:** *Traditional Indian cone shaped ice cream available in various flavours, such as: Malai, Pistachio, Almond and Mango*
- 🌿 **Rasomalai:** *Creamy milk cake with a milk dressing, served cold*
- 🌿 **Angoori Rasomalai:** *Mini Rasomalai (as above)*
- 🌿 **Fresh Fruit Salad:** *Assorted fresh fruits*
- 🌿 **Ice Cream:** *Various flavours available such as: vanilla, strawberry and chocolate, served with wafers and chocolate or strawberry sauce*
- 🌿 **Kheer:** *Rice pudding with traditional Indian flavourings*
- 🌿 **Phirni:** *Semolina pudding with traditional Indian flavourings*
- 🌿 **Gajer Ka Halwa:** *Carrots cooked in cream, served hot*
- 🌿 **Zarda:** *Sweet flavoured Rice with yellow colouring*
- 🌿 **Gulab Jamun:** *Spongy milk dumplings covered in a light flavoured syrup*

## Afters

- 🌿 **Tea and Coffee**
- 🌿 **Mints**
- 🌿 **Supari**

## We also provide the following appetiser stalls:

- 🌿 **Fresh Fruit**
- 🌿 **Gol Guppa**
- 🌿 **Aloo Papdi Chaat**

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