

SAMOSA

Regular Size: \$3.25; Cocktail size: \$1.95

Potato and green peas and herbs & spices, stuffed in a pastry & deep-fried in vegetable oil

HOUSE SALAD

1/2 Pan: \$50; Full Med: \$90; Full Deep: \$130

Mixture of freshly cut cucumber, lettuce, carrots, onions, and tomatoes served with Raita.

VEG & VEGAN CURRIES

1/2 Pan: \$60; Full Med: \$110; Full Deep: \$150

Aaloo-dam: Potatoes slowly cooked with tomato sauce, herbs & spices into thick gravy.

Kabuli Chaana: Garbanzo bean curry with onion, tomato & spices.

Bhanta: Eggplant cooked with potato & herbs.

Jogi-tarkari: Curry made from assortment of mixed vegetables.

Ram-toria: Okra sautéed with potato and herbs.

Kauli: Curry made with cauliflower & potato.

Katahar: Jack-fruit buds cooked with tomato, onion, and spices.

Matar Tofu: Green peas cooked with tofu & spices

Palak Tofu: Tofu sautéed with baby spinach leaves & spices

VEG CURRIES IN CREAM

1/2 Pan: \$65; Full Med: \$120; Full Deep: \$175

Palak Paneer: Spinach cooked with paneer cheese & spices (non-vegan).

Matar Paneer: Green peas cooked with paneer cheese & spices (non-vegan)

CONDIMENTS

1/2 Pan: \$55; Full Med: \$100; Full Deep: \$140

Aaluko Achar: Spicy potato salad seasoned with banana blossom, sesame, jalapeno & spices.

Aaluko Achar: Spicy tomato condiment seasoned with jalapeno, onion, garlic, ginger, cilantro & spices.



CATERING MENU

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Pan sizes (recommended for)

Half Pan: 120 fl-oz (10-15 people)

Full Medium: 228 fl-oz (25-35 people)

Full Deep : 346 fl-oz (50-60 people)

DUMPLINGS & NOODLES

Momo: Steamed dumplings filled with a mixture of vegetables and/or ground meat, herbs, & spices (10 in each order)

Chicken: Ground chicken \$ 10.00

Meat: Pork-turkey mix \$ 10.00

Veggie: Cabbage & spinach \$ 10.00

Lamb: Ground lamb (contains MSG): \$10.00

Yak: Ground yak \$ 11.00

Chau-Chau: Wheat noodles are sautéed & pan-fried with freshly cut veggie and your choice of **chicken, tofu or veggie** as main ingredient.

1/2 Pan: \$60; Full Med: \$110; Full Deep: \$150

BREADS

Please order the breads by number. Roti & Naan can be cut into desirable number of pieces.

Naan: Made with all purpose flour, milk, water, baking soda & egg. 3.25

Poori: Made with all purpose flour & fried.
Regular size: 2.95; Buffet size: \$1.00 each.

Roti: Made with durum (atta) flour. 2.95

MEAT CURRIES IN TOMATO SAUCE

(1/2 Pan: \$70; Full Med: \$130; Full Deep: \$185)

Chicken Curry: Boneless tender pieces of thigh meat cooked in house tomato sauce with onion, ginger-garlic paste & spices

Turkey Meatball Curry: Ground turkey mixed with onion, cilantro, garlic-ginger, hand rolled into balls; baked, and cooked with house meat-ball sauce.

Goat Curry: Cut pieces of goat meat (bones included) cooked in house tomato paste and garnished with ginger, garlic and a blend of spices.

Lamb Curry: Tender pieces of boneless lamb cubes cooked in house tomato sauce, ginger, garlic, herbs and spices

MEAT CURRIES IN CREAM SAUCE

(1/2 Pan: \$75; Full Med: \$140; Full Deep: \$200)

Chicken-Tikka-Masaala: Marinated chicken breast cubes cooked in house specialty tikka sauce

Lamb-Tikka-Masaala: Marinated boneless tender lamb cubes cooked in house specialty tikka sauce

TANDOOR DISHES

(1/2 Pan: \$75; Full Med: \$140; Full Deep: \$200)

Boneless, marinated meat is cooked in intense heat in a Tandoor oven. Cooked meat is sliced into strips & tossed with onion, tomato, green pepper & spices in hot oil.

Chicken Chhoyla. Tender chicken leg meat

Pork Chhoyla. Boneless pork shoulder meat

Lamb Chhoyla. Boneless lamb leg meat.

SPICY CHICKEN

1/2 Pan: \$55; Full Med: \$100; Full Deep: \$140

WINGS: Marinated chicken wing portions are fried. Served with mint sauce.

Chilli-Chicken: Boneless chicken strips fried & sautéed with jalapeno, tomato, lime Juice & spices.

DESSERT

Kheer: Basmati rice slowly cooked in milk and seasoned with raisin, sugar, cardamom & cloves.

1/2 Pan: \$55; Full Med: \$100; Full Deep: \$140

Each curry order is complimented with free basmati rice