

THUMKA TRAY CATERING PRICES

LEGUMES

Chana Masala

Chick peas cooked with ginger, garlic, onions, tomatoes, fresh-ground herbs and spices

Dal Makhani

Lentils and kidney beans cooked with onions, tomatoes, ginger, garlic, herbs, spices and cream

Pakora Kadhi

Fritters cooked in a sauce made from yogurt & chick pea flour

Sambar

South Indian Lentil Soup

Tadka Dal

Yellow lentils cooked with onions, tomatoes, ginger, garlic, whole red peppers, cumin and mustard seeds

PANEER ENTRÉES

Kadai Paneer

Paneer cheese sautéed with bell peppers, onions and a delicious blend of spices

Mutter Paneer

Paneer cheese cubes cooked with peas in a tomato and cream based sauce

Palak Paneer

Paneer cheese cubes simmered in pureed spinach with spices and cream

Paneer Makhani

Paneer cheese cubes cooked in a mild tomato, onion and cream sauce

Paneer Tikka

Paneer cheese cubes grilled in a clay oven and served with grilled vegetables

Shahi Paneer

Paneer cheese cubes cooked in a tomato, onion, cashew and cream based sauce

VEGETABLE ENTRÉES

Aloo Gobi Masala

Potatoes and cauliflower sautéed in a thick gravy with onions, garlic, ginger and spices

Avial

Mixed vegetables cooked in a yogurt and coconut based sauce

Baghara Baingan

Whole baby eggplant cooked in a peanut, sesame seed and coconut based sauce

Baingan Bharta

Eggplant roasted, mashed and cooked with peas, cream and a blend of herbs and spices

Bhindi Masala

Okra sautéed with onions, tomatoes and a delectable blend of spices

Dum Aloo

Baby potatoes cooked in a thick tomato and cream based sauce

Malai Kofta

Potato and cheese balls cooked in an onion, tomato and cream sauce

Masala Aloo

Baby potatoes cooked with bell peppers & onions in a thick tomato and onion sauce

Navratan Koorma

Mixed vegetables and cashews cooked in an onion, cashew and cream based sauce

Pav Bhaji (Pav not included in price)

Toasted dinner rolls served with curried mashed potatoes & other vegetables

Vegetable Jalfrazie

Stir-fried vegetables cooked in a tomato based gravy with spices

Vegetable Manchurian

Mixed vegetable fritters sautéed in a celery & soy sauce

Vegetable Tikka Masala

Mixed vegetables cooked in a thick tomato and cream based sauce

Vegetable Hakka Noodles

Soft noodles sautéed with assorted diced vegetables, soy sauce & spices

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CHICKEN ENTRÉES

Butter Chicken

Marinated chicken grilled in a clay oven, then cooked in a thick onion, tomato and cream sauce

Chicken Curry

Chicken cooked in a tomato and onion sauce with a blend of spices

Chicken Koorma

Chicken cooked with cashews in an onion, cashew and cream based sauce

Chicken Tikka Masala

Marinated chicken breast grilled in a clay oven and cooked in a tomato, onion and cream based sauce

Chicken Vindaloo

Chicken cooked in a hot tomato, pepper and vinegar based sauce with potatoes

Kadai Murg

Chicken cooked with onions and peppers in a thick onion and tomato gravy

Murg Dahi Masala

Chicken cooked with yogurt and a blend of spices

Murg Dopiazza

Chicken cooked with onions, garlic, tomatoes, in a thick based sauce with potatoes sauce

Murg Hara Masala

Chicken cooked with fresh cilantro, mint, green chilies and spices

Chettinadu Pepper Chicken

Chicken cooked with onions and tomatoes in a spicy coconut, pepper and fennel seed gravy

SHRIMP ENTRÉES

Shrimp Curry

Shrimp cooked in a tomato and onion sauce with a blend of spices

Shrimp Koorma

Shrimp cooked with cashews in an onion, cashew and cream sauce

Shrimp Masala

Shrimp cooked in a thick masala with onions, ginger, garlic and tomatoes

Shrimp Vindaloo

Shrimp cooked in a hot tomato, pepper and vinegar

LAMB ENTRÉES

Gosht Dopiazza

Lamb cooked with onions, garlic, tomatoes, in a thick sauce

Gosht Rogan Josh

Lamb cooked in an onion and tomato sauce flavored with cardamom

Lamb Curry

Lamb cooked in a tomato and onion sauce with a blend of spices

Lamb Koorma

Lamb cooked with cashews in an onion, cashew and cream based sauce

Lamb Vindaloo

Lamb cooked in a hot tomato, pepper and vinegar based sauce with potatoes

Chettinadu Pepper Lamb

Lamb cooked with onions and tomatoes in a spicy coconut, pepper and fennel seed gravy

Tray Catering Prices				
Menu Item	Half Shallow	½ Deep Tray	Full shallow Tray	Full Deep Tray
Legumes	\$30.00	\$40.00	\$60.00	\$80.00
Vegetable Entrées	\$35.00	\$45.00	\$70.00	\$90.00
Paneer Entrées	\$40.00	\$50.00	\$80.00	\$100.00
Lamb Entrées	\$55.00	\$70.00	\$110.00	\$140.00
Shrimp Entrées	\$62.00	\$90.00	\$125.00	\$175.00
Tandoori Chicken	\$40.00	\$50.00	\$80.00	\$100.00
Chicken Tikka	\$50.00	\$60.00	\$100.00	\$120.00
RICE & BIRYANI				
Steamed Rice	\$17.00	\$25.00	\$35.00	\$50.00
Vegetable Pulao/Jeera Rice	\$25.00	\$30.00	\$50.00	\$60.00
Noodles	\$30.00	\$40.00	\$60.00	\$80.00
Vegetable Biryani	\$30.00	\$40.00	\$60.00	\$80.00
Chicken Biryani	\$40.00	\$60.00	\$80.00	\$120.00
Lamb Biryani	\$57.00	\$75.00	\$115.00	\$150.00
<i>Raita served with Biryani</i>	Not Available			
Appetizers: Served with appropriate sauces				
Mixed Pakora / Dahi Vada / Khaman Dhokla	\$34.00	\$45.00	\$65.00	\$85.00
Chaat Papdi	Not Available	\$50.00	\$75.00	\$95.00
Chili Paneer	\$40.00	\$50.00	\$80.00	\$100.00
Chili Chicken	\$40.00	\$50.00	\$80.00	\$100.00
Chicken Seekh Kabab	\$50.00	\$70.00	\$100.00	\$130.00
Lamb Seekh Kabab	\$60.00	\$90.00	\$120.00	\$165.00
Vegetable Samosa -\$1.00 per piece min. 25	Not Available			
Aloo Tikki / Kachori-\$0.50 per piece min. 25	Not Available			
Veg. Cutlet / Spring Rolls-\$1.00 per piece min. 25	Not Available			
Idly/Vada	Menu Price	\$1.25	\$1.10	\$0.95
<i>Served with Coconut & Tomato Chutney</i>				
Breads:				
Naan-\$2.00 per piece min. 25	Menu Price			
Paratha-\$2.00 per piece min. 25	Menu Price			
Desserts:				
Ras Malai-\$1.00 piece min.25	Menu Price			
Gulab Jamun-\$0.50 piece min.25	Menu Price			
Gaajar Halwa / Kheer	\$7.00 / lb	<i>*1 lb feeds approximately</i>		<i>5 people</i>
Accompaniments:				
Papad	\$0.50 per piece			
Raita	32 Oz. - \$10.00	64 Oz. - \$17.00	1/3 Tray - \$29.00	½ Tray - \$40.00
Kachumber	Not Available	64 Oz. - \$15.00	1/3 Tray - \$27.00	½ Tray - \$36.00
Quantity Planning Guide				
Entrées & Appetizers		Rice		Accompaniments
Shallow Half Tray – serves	12 – 15	½ shallow – serves	15 – 20	Raita Kachumber
Deep 1/2 Tray – serves	20 – 25	½ Deep Tray – serves	25 – 30	32 Oz. – serves ~ 20 N/A
Shallow Full Tray – serves	30 – 40	Full Deep Tray – serves	45 – 60	64 Oz. - serves ~ 40 ~ 25
Deep Full Tray – serves	60 – 75			
Above guidelines are estimated based on		We suggest 3/4th of a Naan per person		
menus of at least three entrées & appetizers		We suggest 1 Paratha per person		
Advanced notice for all catering orders is appreciated				
	<i>*Some items require additional notice</i>			