

STANDARD PACKAGE

The Standard Banquet/Catering Package includes any four appetizers (at least two vegetarian), and four entrées (at least two vegetarian), any two desserts from the Standard items listed below and include Basmati Rice, Naan or Roti, Raita, Salad, 2 Chutneys. The banquet package also includes sodas (such as Coke, Diet Coke, Orange Fanta and Sprite). The package can be upgraded with Premium items or expanded with Standard or Premium items.

Standard Appetizers

TOMATO RASAM

A spicy, tangy light tomato soup flavored with authentic Indian spices.

MULLIGATAWNY

An authentic South Indian soup of lentils, diced vegetables and flavored with fresh herbs.

CHICKEN SOUP

Soup with pieces of chicken with Indian herbs and spices.

COCONUT SOUP

Fresh grated coconut cooked in milk, almonds, pistachios and herbs.

VEGETABLE PAKORA

A delicious spiced combination of assorted vegetables deep fried in chickpea batter to golden perfection.

ALOO PAPRI CHAAT

A mouth watering combination of crispies, chopped potatoes and chickpeas, tossed in yogurt, topped with tamarind sauce, seasoned with Indian black salt.

BATATA WADA

Spicy deep fried potatoes with peas.

ALOO TIKKI

Deep Fried Potato Patty

PANI PURI

PAV BHAJI

IDLY

Steamed rice and lentil patties served with sambar & coconut chutney

Plain

Fired Masala Idly

MEDHU WADA

Lentil donuts served with sambar & coconut chutney

Medu Vada.

CHICKEN TANDOORI

Chicken delicately marinated in fresh aromatic spices

and herbs and tenderly cooked in traditional clay oven.

MURGH MALAI KABAB

Creamy succulent pieces of chicken marinated with ginger, garlic and almond paste cooked in a clay oven.

SEEKH KABAB

A delicacy of minced meat, flavored with fresh herbs and spices cooked in the clay oven on a skewer.

CHICKEN TIKKA

Boneless juicy pieces of chicken marinated in aromatic Indian herbs and cooked in the clay oven.

CHICKEN PAKORA

Mildly spiced boneless chicken fritters, flavored with fresh onions, garlic and ginger.

Premium Appetizers

VEGETABLE SAMOSA

Crispy, deep fried pastry, filled with potatoes and green peas flavored with fresh spices.

CHEESE PAKORA

Cheese cubes, delicately stuffed with chutney and deep fried.

(continued)

Premium Appetizers (continued)

SHRIMP PAKORA

Tender pieces of shrimp deep fried in chickpea batter.

SHRIMP TANDOORI

Jumbo shrimp marinated in ajwains flavored yogurt blended with Indian spices and cooked in a clay oven.

FISH TIKKA

Fish subtly seasoned with spices and tenderly barbecued on skewer.

FISH PAKORA

Deep Fried in chickpeas batter to golden perfection

MEAT SAMOSA

Crispy, deep-fried pastry filled with ground meat flavored with fresh spices.

Standard Entrees

MUTTER PANEER

Fresh peas and lightly fried homemade cheese cubes in a mildly spiced sauce.

ALOO GOBI MASALA

Fresh cauliflower and potatoes, cooked with onions, tomatoes and North Indian seasonings.

VEGETABLE MALAI KOFTA

Fresh minced vegetable balls cooked in a creamy sauce with nuts and herbs.

ALOO MUTTER

Fresh garden peas and potatoes in a traditional Indian style with curry sauce.

SAAG PANEER

Freshly minced spinach cooked with cottage cheese cubes in a special blend of spices.

CHANNA PINDI

Chickpeas sauteed and cooked in medium spices, garnished with potatoes and tomatoes.

CHANNA MASALA

Chickpeas sauteed and cooked in spices.

BHINDI MASALA

Onions, tomatoes and fresh okra cooked with spices.

VEGETABLE KORMA

Fresh garden vegetables delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.

PANEER MUMTAZ

Homemade cheese cubes cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream.

BAIGAN BHARTHA

Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onion, ginger and garlic.

DAL MAKHANI

Black lentils harmoniously combined with cream sauce.

DIWANE HANDI

A medley of spinach, eggplant, cauliflower, green peppers and radishes cooked in a mildly spiced sauce.

PANEER KORMA

Homemade cheese delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.

DAL TADAKA

Black/yellow lentils harmoniously combined with sauteed onions.

VEGETABLE JALFRAZI

Fresh garden vegetables cooked with bell pepper, onions and tomatoes, flavored with authentic herbs.

DOSA

Thin Rice Crepe served with sambar & coconut chutney

Plain

Filled

(continued)

Standard Entrees (continued)

UTTAPAM

Rice Pancakes with toppings served with sambar & coconut chutney.

FRIED RICE

Vegetarian

Chicken

MANCHURIAN

Vegetarian

Chicken

NOODLES

Vegetarian

Chicken

CHICKEN SAAG

Boneless pieces of chicken cooked in fresh garden spinach flavored with fresh herbs.

CHICKEN VINDALOO

Chicken cubes marinated in coconut, tomato sauce and Indian spices.

CHICKEN TIKKA MASALA

Tender boneless pieces of chicken cooked with tomatoes, bell peppers, onions & tomatoes, flavored with fresh Indian herbs.

CHILLI CHICKEN

Chinese style

Indian style

CHICKEN JALFRAZI

Pieces of chicken cooked with bell peppers, onions & tomatoes, flavored with authentic herbs.

CHICKEN MANGO

Chicken cooked with mango and mild spices sauce.

CHICKEN SHAHI KORMA

Succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.

CHICKEN MAKHANI

Tender boneless succulent pieces of chicken cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream.

CHICKEN BIRYANI

A traditionally cooked Basmati rice with chicken, Indian herbs and garnished with saffron.

VEGETABLE BIRYANI

Basmati rice cooked with fresh vegetables and saffron, sprinkled with raisins and nuts.

Premium Entrees

Goat can be substituted for lamb for items marked with asterik (*)

ROGAN JOSH

Tender juicy lamb pieces cooked in a traditional style with Indian spices.

*LAMB VINDALOO

Cubes of lamb marinated in vinegar in a coconut and tomato sauce and Indian spices.

LAMB SAAG

Lamb cooked in fresh garden spinach flavored with fresh herbs.

LAMB MUSHROOM

Pieces of boneless lamb, cooked with mushrooms and blend of fresh herbs & spices.

LAMB DO PLAZA

Selected cubes of lamb cooked with onions, tomatoes and ginger in a thick sauce with herbs and spices.

(continued)

Premium Entrees (continued)

Goat can be substituted for lamb for items marked with asterik ()*

LAMB PASANDA

Cubes of lamb simmered with a sauce of poppy seeds, cashews, almonds and herbs.

***LAMB MASALA**

Selected cubes of lamb cooked with sliced onions and tomatoes in a thick, mildly spiced sauce.

SHRIMP DO PIAZA

Large shrimp cooked in onions, tomato and ginger in a thick sauce with herbs and spices.

GOAN FISH CURRY

Fish fillets cooked in a rich cream sauce and an array of blended spices.

LAMB SHAHI KORMA

Succulent lamb pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.

FISH MASALA

Fish fillets smothered in a rich sauce and cooked with onions, bell peppers and ginger.

SHRIMP KADHI

Selected jumbo shrimp cooked with subtle spices and herbs, and finely garnished with fresh green coriander.

SHRIMP MASALA

Jumbo shrimp cooked with sliced onions and tomatoes in a thick, mildly spiced sauce.

***LAMB BIRYANI**

Succulent pieces of lamb cooked with Basmati rice over a low fire with Indian herbs.

SHRIMP BIRYANI

Tiger shrimp cooked with Basmati rice and spices, garnished with dried nuts.

Desserts

RASMALAI

Homemade cottage cheese patties in milk flavored with cardamom and garnished with pistachios.

KHER

Chilled rice pudding flavored with cardamom and garnished with pistachios.

GULAB JAMUN

Homemade soft milk balls dipped in honey syrup served warm.

MUNG HALWA

Grated lentils cooked in traditional Indian style, served warm.

GAJAR HALWA

Freshly grated carrots cooked in traditional Indian style served warm.

KULFI - Creamy Indian ice cream.

FRUIT CUSTARD

MANGO PUDDING

Premium Side Dishes

MASALA PAPADAM

Crispy lentil wafers flavored with spices.

MIXED PICKLES

Hot and spicy Indian pickles.

DAHI BHALLA

Lentil balls, topped with yogurt and tamarind sauce, garnished with fresh coriander.

Premium Breads

STUFFED NAAN - with the following:

KEEMA Minced meat with special herbs.

PANEER Cottage Cheese.

ONION

GARLIC

TANDORI PARATHA Whole wheat flour, butter and cooked in a clay oven.

LACHA Whole wheat flour multi-layered. - Stuffed with the following:

PUDDINA Mint leaves.

ALOO Spiced potatoes and onion.

STUFFED KULCHA Spiced filling, stuffed in fresh dough and cooked in a clay oven

ONION

CHICKEN

GObI

PURI

Thin deep-fried puffed bread.

BATURA

Thick deep-fried puffed bread.

Premium Beverages

MANGO LASSI

JUICES Mango, Pineapple, Orange.

TEA

COFFEE

Banquet / Catering Services

Whether you are looking for a few trays of our delicious food or a full course meal, Crown of India can help you with all your banquet/catering needs. Since 1990, we have been offering a full menu of authentic Indian dishes, prepared using ingredients of the highest quality. We offer a full catering service, on-site in our beautiful banquet rooms, or off-site at a location of your choice, for breakfast, lunch and dinner. Our staff will customize catering options, including delivery, setup and clean-up to ensure that your special event is a complete success.



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