



INDIAN CUISINE MENU

Dinner Packages:

**includes basmati rice, choice of soup or salad, flatbread, raita (yogurt sauce) and savory fruit chutney*

V - Vegetarian V+ - Vegan

Soups & Salads

Dal Soup (V+) - richly spiced lentil vegetable soup, fresh coriander

Tomato Coriander Soup (V) - velvety blend of tomato, onion, cilantro, yogurt

Spicy Corn Soup (V+) slightly thickened vegetable broth, roasted corn spiced with green chilies

Carrot Cucumber Salad with Pomegranate Dressing (V+) - sliced cucumbers, shredded carrots, cubed avocado, pomegranate seeds

Chick Pea Salad with Yogurt Dressing (V) - whole chick peas, yogurt dressing, spinach, cucumber, onion, ginger, poppadum croutons

House Salad with Honey Ginger Dressing (V+) - lettuce, spinach, orange slices, cumin roasted almonds

Tomato & Onion Salad with Mustard Seed Dressing (V+) - sliced tomatoes, shaved red onion, cabbage, cilantro, spicy dressing

Dinner Package #1: \$38/guest

Rogan Josh - braised lamb, ginger, light tomato curry

Chicken Vindaloo - diced chicken, sweet and spicy tamarind based curry

Lentil Dal - large lentils, onion, tomato, coriander

Gobi Matar - cauliflower, peas, tomato based curry sauce

Dinner Package #2: \$36/guest

Lamb Masala - cubed lamb braised in a tomato-yogurt sauce with garam masala

Chicken Makhani "Butter Chicken" - chicken breast pieces in a mildly spiced rich curry sauce

Dum Aloo - potatoes stewed with onions, coriander, tomatoes, spices

Saag Paneer - cubes of cheese, yogurt braised spinach, onions

Dinner Package #3 (vegetarian): \$30/guest

Vegetable Biryani - root vegetables, rice, cauliflower, peas, whole spices, coconut milk

Aloo Matar - small potatoes and peas stewed in a creamy ginger cumin scented curry

Bhindi Masala - okra, onions, ginger, tomato, garam masala, yogurt, dried mango

Baingan Bharta - fire roasted eggplant pureed with turmeric scented aromatic vegetables, spices

Dessert Selections:

Aam Shrikhand (V) - thickened mango yogurt topped with citrus spiced mangoes, pistachios - \$5.00

Gajar Halwa (V) - shredded carrots simmered in condensed milk with cardamom, toasted nuts - \$5.00

Gulab Jamun (V) - fried balls of dough served warm in aromatic saffron laced syrup - \$4.50

Kheer (V) - basmati rice milk pudding with sultanas, toasted coconut, almonds - \$4.00

All food and beverage sales subject to a 20% service charge and 6% Michigan sales tax. Katherine's Catering, Inc. 2016

Lyon Oaks | 52251 W Pontiac Trail • Wixom, MI 48393 | lyonoaks@katherines.com | (248) 573-7787



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Appetizers:

- Aloo Tikki (V+)** - flash fried spiced potato patties, mango chutney sauce \$26/dz
- Chicken Pakoras** - flash fried chick pea battered chicken cubes, tamarind sauce, green chile sauce \$32/dz
- Chicken Tikka Skewers** - yogurt marinated chicken and onion, spicy cucumber yogurt sauce \$36/dz
- Fish Pakoras** - curry spiced fresh Atlantic cod fried in chick pea batter, spicy mango chutney sauce \$30/dz
- Lamb Samosas** - spicy ground lamb, cashews, fresh coriander, flaky pastry, tamarind chutney \$34/dz
- Paneer Pakoras (V)** - flash fried chick pea battered cheese cubes, tamarind sauce, green chile sauce \$30/dz
- Potato & Pea Samosas (V)** - potatoes, onion, green peas, pastry, cilantro yogurt sauce \$28/dz
- Reshmi Kabab** - seasoned ground chicken skewered and grilled, cucumber & onion salad, spicy yogurt sauce \$34/dz
- Seekh Kabab** - seasoned ground lamb, skewered and grilled, sliced tomatoes. cilantro yogurt sauce \$36/dz
- Shrimp Pakoras** - shrimp, coriander garlic, ginger, chile, tomato mint chutney \$36/dz
- Vegetable Pakoras (V+)** - chick flash fried chick pea battered chick peas, diced vegetables, tamarind sauce, green chile sauce \$24/dz

A la Carte Menu:

Soups & Salads

- Dal Soup** - \$3.50
- Tomato Coriander Soup** - \$4.50
- Spicy Corn Soup** - \$4.00

- Chick Pea Salad** - \$4.50
- Carrot & Cucumber Salad** - \$4.95
- House Salad with Honey Ginger Dressing** - \$4.50
- Tomato & Onion Salad** - \$4.00

Main Dishes

- Aloo Matar** - \$4.25
- Baingan Bharta** - \$3.75
- Bhindi Masala** - \$4.00
- Butter Chicken** - \$10.50
- Chicken Vindaloo** - \$10.75
- Dum Aloo** - \$4.25
- Gobi Matar** - \$4.50
- Lamb Masala** - \$15.50
- Lentil Dal** - \$3.75
- Punjabi Fish Masala** - \$16.50
- Rogan Josh** - \$15.50
- Saag Paneer** - \$5.00
- Vegetable Biryani** - \$9.50

Sides

- Achar** - \$1.50
- Basmati Rice** - \$2.50
- Green Chile Chutney** - \$.75
- Naan Flatbread** - \$2.00
- Raita (yogurt sauce)** - \$.75
- Savory Fruit Chutney** - \$.50
- Tamarind Chutney** - \$.50

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