

PUNJAB CATERING

AUTHENTIC ASIAN CUISINE



OUR MENU



CANAPES AND STARTERS

Vegetarian & Non Vegetarian Menu



CANAPES

Vegetarian

Madras Mix
Vegetable Samosas
Madras Mix Vegetable Spring Rolls
Paneer Tikka Pakora
Tandoori Paneer Tikka
Madras Mix Vegetable Pakora
Punjab Aaloo Bahji
Punjab Onion Bahji
Fruit Cocktails On Sticks

CANAPES

Non Vegetarian

Tandoori Chicken
Chicken Tikka Cocktail
Seekh Kebabs
Spiced Chicken Kebabs
Fish Tikka Pakora
Chicken Tikka Pakora
Spicy Chicken Spring Rolls
Meat Spring Rolls

STARTERS

Vegetarian

Bombay Aaloo Tikka
Tandoori Paneer Tikka
Punjab's Aaloo Bahji
Punjab's Onion Bahji
Paneer Tikka Pakora
Madras Mix Vegetable Pakora
Punjab's Aaloo Bahji
Madras Mix Vegetable Samosas
Madras Mix Vegetable Spring Rolls
Papri Chaat
Dahai Palley
Channa Chaat
Aaloo Papri Chaat

STARTERS

Non Vegetarian

Tandoori Chicken
Tandoori Chicken Tikka
Chicken Tikka Pakora
Whole Baby Tandoori Chicken
Grilled Masala Fish
Punjab's Special Seekh Kebab
Shami Kebab
Chicken Kebab
Meat Samosas
Mix Spiced Chicken Samosas
Roast Masala Baby Lamb Legs
Malai Chicken Tikka
Malai Masala Chicken
Tandoori Meat Cocktail Tikka
Marinated Grilled Chops
Tandoori Chicken Wings

CHEFS SPECIAL

Marinated full lamb roast, stuffed with rice and tandoori masala chicken legs (Feeds up to 35 people)





MAIN COURSE CURRY DISHES

Non Vegetarian Menu



LAHORI MEAT KORMA

Sensationally spiced & rich in its sauce this dish combines aromatic Lahori ingredients to bring out an authentic Lahori flavour.

CHICKEN KORMA

A subtly spiced curry with fresh ginger and succulent cuts of chicken (on the bone) for richer flavour.

BABY LAMB KORMA

Traditional 'Mogul Kings' dish which is rich in sauce cooked with the finest cuts of baby lamb.

KARAHI MASALA CHICKEN

Chicken (on the bone) cooked in a traditional Karahi with infused traditional eastern spices.

KARAHI GOSHT

Cooked with fresh onions, ginger, tomatoes green chillies and finished off with coriander.

KARAHI MASALA CHICKEN BONELESS

Diced chicken cubed pieces cooked in a traditional Karahi with infused traditional eastern spices.

KARAHI GOSHT BONELESS

Cooked in a traditional eastern 'Black Wok' this dish uses little sauce to over emphasise the meat cutlets. Mixed with fresh onions, ginger, tomatoes green chillies and finished off with coriander.

KEEMA MUTTER

Mince of mutton mixed with spices and fresh green peas. Finished off with great smelling coriander.

KEEMA AALOO

Mince of mutton mixed with spices and cutlets of English potatoes. Great with Naan or Plain Pilau.

PALAK GOSHT

Bite size meat cooked with fresh spinach leaves. Spices added to bring out the immense taste of the spinach. Best served with warm Naan bread.

PALAK CHICKEN

Fresh spinach leaves and authentic eastern spices cooked with prime Chicken (on the bone) for greater flavour.





MAIN COURSE CURRY DISHES

Non Vegetarian Menu



PALAK KOFTA

Mince of Mutton mixed with our own spices for fuller taste before curling into small balls to be shallow fried. Finally cooked with farm fresh spinach herbs and spices.

PALAK CHICKEN

Fresh spinach leaves and authentic eastern spices cooked with prime on the bone Chicken cuts.

PUNJAB'S KOFTA CURRY

Mince of mutton married with our own special spices and cooked in a rich curry sauce.

STIR FRY CHICKEN

Small Cutlets of Chicken pieces stir fried in a huge Karahi married with onions and spices.

CHICKEN TIKKA JALFREZI

Chicken Tikka pieces marinated in our own special masala before cooked in little sauce and fresh garden peppers. Goes great with warm naan bread.

KARAHI CHICKEN JALFREZI

Using our Jalfrezi curry sauce to marinate the chicken (on bone) before cooking and adding fresh green peppers.

CHICKEN KEBAB MASALA

Our own spices added to Chicken mince for that distinctive Punjab's taste rolled into finger length kebab and cooked in a thick creamy curry sauce.

LAMB KEBAB MASALA

Our own spices added to Lamb mince for that distinctive Punjab's taste rolled into finger length kebab and cooked in a thick creamy curry sauce.

FISH MASALA CURRY

Current Fish of the week marinated over night, using either Malai or Tandoori spice mixture before being cooked in a rich curry sauce. Compliments most rice dishes.

KEEMA STUFFED BANGAN

Aubergines cut in half & stuffed with spiced lamb mince before being tied up and slowly cooked in a low heated oven. Perfect.

MIXED CHILLI CHICKEN

Chicken either on the bone or boneless cooked in little sauce mixed with fresh green chilli. A hot and spicy dish.

CHICKEN TIKKA MASALA

Chicken pieces marinated in yogurt and spices and then served in a tomato cream sauce. Perfect with rice or our warm naan bread.





MAIN COURSE CURRY DISHES

Non Vegetarian Menu



MARINATED CHICKEN KOFTA

Chicken marinated overnight with our own special recipe before being minced into small balls. These are to be shallow fried then added and cooked in their own sauce. Just mouth watering.

CHICKEN AALOO CURRY

A thinner curry sauce cooked with diced potatoes and chicken on the bone.

PUNJAB'S CHICKEN CHANAA

Our very own distinctive recipe where chicken on the bone is added to the chick peas based ingredients.
Saucy and Spicy.

CHANNA DHAAL GOSHT

Again using our own recipe of spices for that distinctive taste chick peas are cooked together with cutlets of meat.

KEEMA DHAAL

Marsh Dhaal cooked with minced mutton, garlic, onions and our own special blend of herbs & spices

EASTERN BUTTER CHICKEN

Using premium butter and specific eastern spices to form a marinade. The chicken is added overnight to soak up the paste. Once cooked this rich mouth watering dish becomes a sensational compliment with hot naan bread.

ACHARI FUSION CHICKEN

Mix pickle marinated chicken (on the bone) cooked in a creamy curry sauce for a dish which is unique and tantalising in taste.

TARKA MASALA CHICKEN

A blend of herbs and spices cooked with chicken (on the bone) then infused with fresh garlic, onions and butter.

MARINATED MEAT BHUNA

Cuts of meat (on bone) marinated in our own sauce before being cooked with tomatoes, herbs and spices.

MARINATED CHICKEN BHUNA

Like our meat bhuna we use the same marinade base for the chicken to soak up the taste before cooking in the Karahi. A thick sauce dish served well with hot naan.





MAIN COURSE CURRY DISHES

Vegetarian Menu



CHANNA CURRY

Using special madras spices & herbs this chick pea's curry will have you coming back for seconds.

CHANNA AALOO

Fresh farm potatoes cut into bite size portions added to our special Madrasi style chick pea's curry.

PALAK AALOO

We only use fresh spinach leaves mixed with herbs and spices before adding cutlets of potatoes.
Will compliment either naan or Pilau rice.

PALAK PANEER

Fresh spinach leaves cooked with our own distinctive ingredients with small paneer (vegetable cheese) cubes.
Great as a rice compliment or eaten with warm naan bread.

AALOO GOBI

A dry serving dish with potato and cauliflower cutlets cooked together with herbs and spices.

AALOO BANGAN

Another dry serving dish only this time with aubergine and potatoes. Usually eaten with naan bread.
Small orange lentil cooked with garlic, butter, herbs and spices. Compliments white boil rice. (Tarka style)

BANGAN MASALA

A dry dish which includes sliced aubergine cooked in a Karahi added with herbs and spices to boot.

MUTTER PANEER

Fresh garden peas are added to our distinctive masala (spices) cooked before paneer (vegetable cheese) is added.

AALOO MUTTER

A great tasting garden peas and potatoe curry. Can be made either with its own light or rich shurva (gravy).

MIX VEGETABLE CURRY

Our classic vegetarian curry. Simple garden vegetables mixed with our own herbs and spices before cooked to taste.

STIR FRY PANEER

Spicy cheese cubes fried in a Karahi with onions, herbs and spices, finished off with coriander. A dry dish commonly enjoyed with warm naan bread.

STIR FRY MIX VEGETABLE

Fresh garden vegetables shallow fried in a Karahi with herbs and spices. Dry dish served well on a bed of boiled white rice.





MAIN COURSE CURRY DISHES

Vegetarian Menu



CHANNA DHAAL

Chick peas lentils cooked in our traditional way using garlic and ginger.

ONION BHINDI MASALA

Okra and onions are cooked in a Karahi with more herbs and spices added to taste.

AALOO BUNA

A dry vegetarian dish with spiced up potatoes as the main ingredient. Comes in a light thick curry sauce.

MASSRA DHAAL

Small orange lentil cooked with garlic, butter, herbs and spices. Compliments white boil rice. (Tarka style)

MOONG DHAAL

Small green coloured lentil cooked with garlic, butter, herbs and spices. Compliments white boil rice.
(Tarka style)

URID DHAAL

Urid lentils form the basis for this vegetarian dish cooked in a Karahi with ginger and garlic to taste.

AALOO CURRY

Home style, with plenty of thin based gravy cooked with tomatoes, herbs, spice and potato cutlets.
Eat with rice or warm naan.

PANEER PEPPERS

A dry dish using fresh peppers mixed with our distinctive masala (spices) cooked before paneer (vegetable cheese) is added.

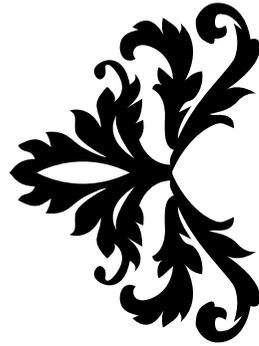
SWEETCORN MASALA

Virtually sauce-less dish where Sweetcorn is cooked in a Karahi and infused with herbs and spices before being served with warm naan bread.

PALAK SWEETCORN

This special dish uses fresh spinach leaves cooked with our own distinctive herbs and spices before adding the sweetcorn. Great as a rice compliment or eaten with warm naan bread.





RICE, BREADS SUNDRIES, DESSERTS & CONTINENTAL



MAIN COURSE RICE DISHES

Non Vegetarian

Meat Pilau Rice
Chicken Pilau Rice
Lamb Pilau Rice
Meat Biryani
Chicken Biryani
Lamb Biryani
Lahori Meat Biryani
Lahori Chicken Biryani
Lahori Lamb Biryani
Boneless Meat Biryani
Boneless Chicken Biryani
Boneless Lamb Biryani

MAIN COURSE RICE DISHES

Vegetarian

Plain Pilau Rice
Vegetable Pilau Rice
Peas Pilau Rice
Channa Pilau Rice
Plain White Rice
Plain White Rice With Peas

BREADS

Poppadoms
Naan
Rogni Naan
Sesame naan
Roti
Puri

SUNDRIES

Raita
Raita Mix
Raita Bhundi
Mint Chutney
* Plum Chutney
* Salad
* Imli Chutney
** Seasonal Items*

DESSERTS

Zarda, Matanjun, Gajar Ka Halwa, Phirni, Kheer, Suji Ka Halwa

CONTINENTAL

Chicken Chow Mein, Vegetable Chow Mein, Lamb Fried Rice, Chicken Fried Rice, Egg Fried Rice, Chicken Sweetcorn Soup,
Pasta Tuna Salad, Pasta Chicken Salad, Spaghetti Bolognese, Chicken Pasta, Lamb Pasta

PC FOODS CULINARY NEEDS

If there is something specific you are looking for which is not on our menu then please ask and we will endeavour to meet your culinary needs.
Some food may contain nuts.





MENDHI SET MENU



SET 1

Naan
Meat Korma
Palak Aaloo
Zarda

SET 2

Nan
Chicken Korma
Channa
Matanjan

SET 3

Naan
Meat Biryani
Boneless Chicken Karahi
Kheer

SET 4

Naan
Chicken Biryani
Karahi Gosht
Matanjan

SET 5

Puri
Seekh Kebab
Channa Aaloo
Suji Halwa



SILVER SET MENU



SET 1

Naan
Tandoori Chicken
Chicken Pilau
Meat Korma
Zarda

SET 2

Naan
Seekh Kebab
Meat Pilau
Chicken Korma
Phirni

SET 3

Naan
Meat Biryani
Boneless Chicken Karahi
Mix Vegetable
Kheer

SET 4

Naan
Chicken Biryani
Karahi Gosht
Channa
Matanjan

SET 5

Naan
Grill Chops
Plain Pilau
Palak Gosht
Gajer Halwa





GOLD SET MENU



SET 1

Naan
Tandoori Chicken
Seekh Kebab
Chicken Pilau
Palak Chicken
Meat Korma
Zarda

SET 2

Naan
Mix Vegetable Samosa
Seekh Kebab
Meat Biryani
Boneless Chicken Karahi
Mix Vegetable
Kheer

SET 3

Naan
Mix Vegetable Samosa
Seekh Kebab
Meat Biryani
Boneless Chicken Karahi
Mix Vegetable
Kheer

SET 4

Naan
Vegetable Spring Roll
Tandoori Chicken
Chicken Biryani
Karahi Gosht
Channa
Matanjan

SET 5

Nan
Grill Chops
Chicken Tikka
Plain Pilau
Chicken korma
Palak Gosht
Gajer Halwa



PLATINUM SET MENU



SET 1

Naan
Tandoori Chicken
Seekh Kebab
Vegetable Samosa
Chicken Pilau
Palak Chicken
Meat Korma
Aaloo Gobi
Zarda
Phirni

SET 2

Naan
Chicken Tikka
Grilled Chops
Vegetable Spring Rolls
Meat Pilau
Palak Gosht
Chicken Korma
Aaloo Buna
Phirni
Gajer Halwa

SET 3

Naan
Mix Vegetable Samosa
Seekh Kebab
Chicken Tikka
Meat Biryani
Boneless Chicken Karahi
Mix Vegetable
Keema Mutter
Kheer
Gajer Halwa

SET 4

Naan
Vegetable Spring Roll
Chicken Wings
Grilled Chops
Chicken Biryani
Karahi Gosht
Channa
Palak Kofta
Matanjan
Kheer

SET 5

Naan
Grilled Chops
Chicken Tikka
Shami Kebab
Plain Pilau
Chicken korma
Palak Gosht
Massra Dhall
Gajer Halwa
Matanjan





DIAMOND SET MENU



SET 1

Naan
Tandoori Chicken
Seekh Kebab
Vegetable Samosa
Chicken Pilau
Vegetable Biryani
Palak Chicken
Meat Korma
Aaloo Gobi
Zarda
Phirni

SET 2

Naan
Chicken Tikka
Grilled Chops
Vegetable Spring Rolls
Meat Pilau
Mutter Pilau
Palak Gosht
Chicken Korma
Aaloo Buna
Phirni
Gajer Halwa

SET 3

Naan
Mix Vegetable Samosa
Seekh Kebab
Chicken Tikka
Meat Biryani
Channa Pilau
Boneless Chicken Karahi
Mix Vegetable
Keema Mutter
Kheer
Gajer Halwa

SET 4

Naan
Vegetable Spring Roll
Chicken Wings
Grilled Chops
Chicken Biryani
Plain Pilau
Karahi Gosht
Channa
Palak Kofta
Matanjan
Kheer

SET 5

Naan
Grilled Chops
Chicken Tikka
Shami Kebab
Mutter Pilau
Meat Biryani
Chicken Korma
Palak Gosht
Massra Dhall
Gajer Halwa
Matanjan





PUNJAB CATERING

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