



Tandoor
Caterers
Often Imitated... Never Duplicated

“WE’LL HANDLE THE PARTY...YOU HANDLE THE PRAISE”

-ROAD OF THE SPICES-

HORS D’OEUVRES

VEGETARIAN

VEGETABLE SAMOSAS

Spicy Seasoned Potatoes and Peas Wrapped In Light Pastry

DAAL SAMOSAS

Delicately Spiced Dry Lentils Wrapped In Light Pastry

MIXED VEGETABLE PAKORA

A Delicious Mélange of Seasonal Vegetable Seasoned and Batter Fried

ONION BHAJA

Crisp Light Onion Fritters - A Hot Favorite

PANEER (CHEESE) PAKORA

Homemade Cheese Fingerling Seasoned and Batter Fried

VEGETABLE CUTLET

House Favorite-Vegetable Croquette

ALOO TIKIYA

The Best Curry Leaf-Flavored Potato Cake You Will Ever Eat

CAULIFLOWER PAKORA

Seasoned Cauliflower Batter Fried

HARRA BHARA KEBAB

A Kebab Made Of Seasonal Green Vegetable and Potatoes

CASHEW ROLLS

Potato Croquettes Coated With Cashew Nuts

PANEER (CHEESE) SANDWICH PAKORA

Homemade Cheese Fritters Stuffed With Spicy Mint Chutney



HORS D'OEUVRES

NON VEGETARIAN

KEEMA SAMOSA

Spicy Seasoned Mince Lamb Wrapped In Light Pastry

LAMB "GULLAR" KEBAB

Delicately Spiced Lamb Kebab with a Surprise Stuffing

CHICKEN PAKORA

Boneless Chicken Delicately Seasoned and Batter Fried

CHICKEN RESHMI KEBAB

Minced Chicken with Aromatic Herbs Wrapped Around a Skewer – A Hot Favorite

CHICKEN "MALAI KEBAB"

Boneless White Meat Chicken Marinated In Yogurt & Ginger Cooked In Tandoori Oven

CHICKEN TIKKA

Ever Popular Boneless Mildly Spiced Chicken Cooked In Tandoor

CHICKEN "BASIL" KEBAB

Boneless Chicken Mildly Spiced In Yogurt & Basil Cooked In Tandoor

Our Hot Favorite - Signature Dishes

TANDOORI "ZAFRANI – SAFFRON" SHRIMP

King Size Shrimp Marinated In Mild Spices Cooked In Clay Oven

TANDOORI FISH TIKKA

Chunks of Seasonal Fish, Marinated In an Aromatic Herb Mixture Cooked In Clay Oven

LAMB CHOPS "GURNAR"

Chefs Special Marination – Cooked In Clay Oven

**ACTION STATIONS AND SIGNATURE DISHES
ARE AVAILABLE AT ADDITIONAL COST**





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MAIN COURSE

CHICKEN SELECTION

CHICKEN TIKKA MASALA
CHICKEN CHETTINAD
CHICKEN MAKHANI
CHICKEN JALFREZI
CHICKEN ACHARI
KADHAI CHICKEN
CHICKEN KEEMA
CHICKEN KASHMIRI
TANDOORI CHICKEN
CHICKEN SAAGWALA
CHICKEN TARRI-WALI
CHICKEN -DO- PIAZZA
CHICKEN VINDALOO
CHICKEN BADAMI
CHILLY CHICKEN
CHICKEN METHI
CHICKEN RESHMI MASALA
CHICKEN DHANIWAL KORMA
CORNISH HEN WITH GREEN CHILIES

LAMB/GOAT SELECTION

CHOICE OF LAMB/GOAT

BADAMI
BHUNA
KORMA
KADHAI
VINDALOO
DO-PIAZZA
SAAGWALA
ACHARI GOSHT
CHILLY MASALA
KEEMA MATTAR
BOTI KEBAB MASALA
KASHMIRI ROGAN JOSH
NARGISI KOFTA MASALA





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SEAFOOD SELECTION (AT AN ADDITIONAL COST)

**FISH MASALA
GOANESE FISH CURRY
FISH IN MUSTARD SAUCE
SHRIMP KONJU PAPPAS
SHRIMP MASALA
SHRIMP BHUNA**

VEGETARIAN SELECTION

**PANEER MAKHANI
PANEER JALFREZI
MATTAR PANEER
KADHAI PANEER
PALAK PANEER
SHAHI PANEER
MALAI KOFTA
ZEERA ALOO
SAAG ALOO
ACHARI ALOO
ALOO GOBHI MASALA
ALOO DUM KASHMIRI
PEAS & MUSHROMM MASALA**

**METHI MATTAR MALAI
SARSON KA SAAG
DIWANI HANDI
CORN SAAG
BHINDI MASALA
KURKURI BHINDI
BAINGAN BHARTA
BAGHARE BAINGAN
NAVRATAN KORMA
CHOLE PESHAWARI
DAAL MAKHANI
TADKA YELLOW DAAL
PUNJABI KADHI PAKORA**

RICE SELECTION

**PEAS PULAO RICE
JEERA PULAO RICE
SAFFRON PULAO RICE
KASHMIRI PULAO RICE
VEGETABLE PULAO RICE
STEAMED BASMATI RICE**

***HYDERABADI BIRYANI (CHOICE OF VEG. / LAMB / CHICKEN / GOAT)
*(AT AN ADDITIONAL COST)**



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BREAD SELECTION

NAAN (PLAIN/BUTTER/GARLIC/MALAI)
KULCHA (PLAIN/ONION)
PARATHA (PLAIN / PUDINA / ALOO / AJWAIN)
TANDOORI ROTI

ACCOMPANIMENTS

Wide Variety of Raita Pickle & Salad
To Compliment the Above Selection

SYMPHONY OF DESSERTS

RASMALAI
GULAB JAMUN
GAJAR HALWA
KESARI KHEER
MOONG DAAL HALWA
DRY FRUIT HALWA
BADAM HALWA
FIRNI

FRUIT PLATTER
KULFI FALOODA
ANGOORI BASUNDI
INDIAN SWEET PLATTER
MAAL PUA (*Additional cost*)
JALEBI (*Additional cost*)
ICE-CREAM
(*ROSE/MANGO/TOOTIFRUITI*)

***** ASSORTED INDIAN MITHAI IS AVAILABLE AT AN ADDITIONAL COST *****

*****GRAND INTERNATIONAL VIENNESE DESSERT DISPLAY IS ALSO AVAILABLE AT AN ADDITIONAL COST *****

REGIONAL CUISINE SELECTION

OUR MASTER CHEFS ALSO SPECIALIZE IN THE UNDERMENTIONED CUISINES AND WOULD PREPARE IT UPON REQUEST AT AN ADDITIONAL COST

GUJRATI CUISINE
RAJASTHANI CUISINE
PUNJABI CUISINE
BENGALI CUISINE
SINDHI CUISINE
ALSO OTHER REGIONAL INDIAN CUISINE



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GUJARATI MENU SELECTION

APPETIZERS

KACHORI (LILVA, CORN, KHAUSTA, DAL)

WHOLE FLOUR FRIED PUFFS WITH A VARIETY OF FILLINGS

DHOKLA (KHAMAN/TIRANGA DHOKLA/KHATTA DHOKLA)

SPONGY AND SAVORY LENTIL FLOUR CAKE

METHI NA GOTA

A CHICK PEA FLOUR SAVORY SNACK FLAVORED WITH SUN DRIED FENUGREEK LEAVES

KHANDVI

THIN GRAM FLOUR PANCAKES SERVED TOPPED WITH TEMPERED MUSTARD SEEDS AND GRATED COCONUT

SEV KHAMNI

SAVORY SPONGY CAKES PREPARED WITH A BLEND OF GRAM AND SEMOLINA FLOUR, GARNISHED WITH SAUTÉED MUSTARD SEEDS AND CHILIES

PALAK METHI MUTHIA

GOLDEN FRIED GRAM FLOUR DUMPLINGS WITH SPINACH AND FENUGREEK FLAVOR

PATRA

COLOCASSIA LEAVES DIPPED IN A SEASONED BATTER AND FRIED GOLDEN

ENTREES

TURIYA PATRA

A COMBINATION OF RIDGE GOURD AND COLOCASIA LEAVES HERBS AND SPICES

UNDHIYU

A MÉLANGE OF POTATOES, EGGPLANT, YAM AND SNOW PEAS COOKED IN A MILD CURRY SAUCE

RINGAN BATETA NU SHAAK

A EGGPLANT, POTATO AND GREEN PEAS CURRY



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DAL DHOKLI/GUJARATI DAL/GUJARATI KADI

LENTIL CURRIES

KAJU KARELA

DISH MADE WITH BITTERGOURD COOKED WITH CASHEW NUTS AND SPICES

SUKHI BHAJI

A TRADITIONAL DRY POTATO USES GROUND PEANUTS AND SESAME SEEDS FOR A UNIQUE TASTE AND WONDERFUL TEXTURE.

MIXED KATHOD

A BLEND OF LENTILS COOKED TO PERFECTION ON SLOW FIRE

PALAK MOONG DAL

A BLEND OF SPINACH LEAVES AND GREEN LENTILS FLAVORED WITH A BLEND OF HERBS AND SPICES

VAAL

DRY LIMA BEANS

KALA CHANA

BLACK CHICK PEAS TRADITIONALLY COOKED WITH A BLEND OF HERBS

SEV TOMATO NU SHAAK

TANGY TASTE OF TOMATOES & LIGHT SWEETNESS OF JAGGERY MIXED TOGETHER & TOPPED WITH SEV

TINDORA NU SHAAK

STIR FRIED IVY GOURD COOKED WITH FRESHLY GROUND HERBS AND SPICES

BHAKRI

A ROUND FLAT CRISPY BREAD

POORI

FRIED PUFFY BREAD MADE FROM WHOLE WHEAT FLOUR

CHAPATI

UNLEAVENED FLATBREAD MADE OF WHOLE WHEAT

THEPLA

SEASONED AND FLAVORED WHOLE WHEAT FLOUR BREAD



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DESSERT

SHRIKHAND

YOGURT BASED PUDDING FLAVORED WITH SAFFRON

KOPRA PAK

A TRADITIONAL COCONUT SWEET

MOHANTHAL

GRAM FLOUR FUDGES WITH A TOUCH OF CARDAMOM FLAVOR

MOONG DAL SHEERA

A DELECTABLE SWEET DISH OF INDIA

DOODHI HALWA

A NORTH INDIAN SWEET DISH PREPARED FROM GRATED BOTTLE GOURD

BASUNDI

THICK CONDENSED MILK





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INTERNATIONAL CUISINE SELECTION

OUR TEAM OF MASTER CHEFS ALSO SPECIALIZE IN THE UNDERMENTIONED CUISINES AND WOULD PREPARE IT UPON REQUEST AT AN ADDITIONAL COST

ITALIAN SELECTION

PASTA

FUSILLI / FARFALLE / FETTUCINE / PORCINI AGNOLOTTI / PENNE
RIGATONI / SPAGHETTI / ANGEL HAIR/TRI-COLORED CHEESE/TORTELLINI SPINACH RAVIOLI / CHEESE
RAVIOLI / PEPPER LINGUINI

SAUCE

FRESH TOMATO AND BASIL / ALFREDO / BOLOGNESE / CREAMY MUSHROOM / SPAGHETTI / OLIVE
OIL & GARLIC / FRESH TOMATO SAUCE

ACCOMPANIED BY

FRESHLY GRATED PARMESAN CHEESE GARLIC ITALIAN BREAD

JAPANESE SELECTION

SUSHI AND SASHIMI

(AN ELABORATE VEGETARIAN AND NON VEGETARIAN ASSORTMENT)

TEMPURA VEGETABLES

THAI SELECTION

CHICKEN THAI CURRY..WITHOUT TEARS

VEGETABLE CURRY...THAI STYLE

PAD THAI NOODLES

(PAN FRIED THAI RICE NOODLES WITH CHICKEN, VEGETABLES AND GROUND PEANUT)

PAPAYA OR MANGO SALAD



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CHINESE SELECTION

CHICKEN IN HOT GARLIC SAUCE

(DICED CHICKEN STIR FRIED AND COOKED IN HOT GARLIC SAUCE)

CHILI CHICKEN HAKKA STYLE

(DICED CHICKEN WITH CHILI, COOKED HAKKA STYLE)

VEGETABLE OR CHICKEN MANCHURIAN

CHICKEN OR VEGETABLES HAKKA NOODLES

(A TRADITIONAL WOK FRIED HAKKA NOODLES)

MEXICAN SELECTION

VEGETARIAN & CHICKEN FAJITAS

SERVED WITH GRILLED RED & GREEN BELL PEPPERS, SAUTEED ONIONS, DICED TOMATOES, JALAPENOS, GRATED CHEDDAR & MONTEREY JACK CHEESE, SALSA, GUACAMOLE, SOUR CREAM & SOFT FLOUR TORTILLAS

QUESADILLA

GRILLED CHICKEN, VEGETABLES, SAUTEED ONIONS, DICED TOMATOES, JALAPENOS, GRATED CHEDDAR & MONTEREY JACK CHEESE, SALSA, GUACAMOLE, SOUR CREAM & SOFT FLOUR TORTILLAS WARM BLACK BEAN DIP WITH YELLOW & WHITE CORN CHIPS

MIDDLE EASTERN SELECTION

CHICKEN CHAWARMA
MARINATED LAMB KEBABS
LEMON CHICKEN KEBABS
KEFTA, STUFFED GRAPE LEAVES
FALAFEL WITH TAHINI DIP
YOUNG CUCUMBER SAUCE
TABOULEH, BABA GHANOUSH, HUMMUS & PITA BREAD





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Your Wedding Day is about making your dreams come true. That one day in your life is so special, that you will cherish it for the rest of your life. Certainly you will want such an extraordinary day to be creatively planned, exquisitely presented and masterfully executed exactly why so many brides and their families select the “Tandoor” for their wedding event. Celebrate your special day with “Tandoor”. Whether you choose to host an Intimate gathering or Magical Gala affair, we promise you a “truly special celebration”.

Personal attention and guidance which is needed to make any function truly unique is amply demonstrated and provided by Mr. Vinnie Kumar, Owner Tandoor Restaurant. Through the relationship he has built with every customer over the years. Along with his team of Experienced Professional, he will assist you in arranging every aspect of your event. Whether your function is for 100 or 3000 guests, you will experience impeccable personal service at its highest level.

At the heart of “Tandoor” hospitality lies the elegant cuisine prepared by our Master Chefs. Whether it is your fondness for Traditional Indian Cuisine or for Regional specialties such as Gujarati, Rajasthani, Hyderabad, South Indian, Indian-Chinese or others, every menu is customized to your exact need and desire. Our genius for creating innovative Indian dishes and adapting classic Indian cooking to contemporary taste has earned us wide spread acclaim and positioned us amongst the finest Caterers in New York Tristate area.

Whether you are planning a Wedding, An Engagement, Ladies Sangeet, Nikah, Anniversary, Sweet Sixteen, Baby Shower or Corporate Functions – Tandoor Restaurant promises to create a life time of beautiful memories. A pioneer, a market leader for twenty four years “Tandoor” has set the standards by which other Indian Caterers are measured.

Contact...

Tandoor Catering Specialist
(For Custom Menu please contact Vinnie Kumar)

Tandoor Restaurant

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OUR BANQUET MENU OPTION

MENU "DELUXE"

COCKTAIL HOUR

ACTION STATIONS

CHOICE OF 2 ACTION STATIONS (*LIVE*)
1 VEGETARIAN
1 NON VEGETARIAN

PASSING

CHOICE OF 6 PASSING HORS D'OUEVRES

MAIN COURSE

CHOICE OF 2 NON VEGETARIAN ENTREES
CHOICE OF 3 VEGETARIAN ENTREES
PILLAU RICE
ASSORTED BREADS
FULL SALAD BAR
RAITA
PICKLE

DESSERTS

CHOICE OF 2 DESSERTS

ADDITIONAL SELECTIONS WITH EXTRA CHARGE

- | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none">• ADDITIONAL PASSING HORS D'OUEVRE• ADDITIONAL COCKTAIL STATION• ADDITIONAL VEGETARIAN ENTREE• ADDITIONAL NON VEGETARIAN ENTREE• ADDITIONAL SEAFOOD | <ul style="list-style-type: none">• LEG OF LAMB (RAAN)• LAMB CHOP• TANDOORI SHRIMP• FISH• EXTRA DESSERTS• GRAND VIENNESE TABLE• INDIAN SWEETS |
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➤ **EXTRA CHARGE FOR FAMILY STYLE DINNER**

Additional selections are at extra charges



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MENU "PREMIUM"

COCKTAIL HOUR

ACTION STATIONS

CHOICE OF 4 ACTION STATIONS (LIVE)
2 VEGETARIAN
2 NON VEGETARIAN

PASSING

CHOICE OF 8 PASSING HORS D'OEUVRES

MAIN COURSE

CHOICE OF 3 NON VEGETARIAN ENTREES
CHOICE OF 3 VEGETARIAN ENTREES
PILLAU RICE
ASSORTED BREADS
FULL SALAD BAR
RAITA
PICKLE

DESSERTS

CHOICE OF 3 DESSERTS

ADDITIONAL SELECTIONS WITH EXTRA CHARGE

- | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none">• ADDITIONAL PASSING HORS D'OEUVRE• ADDITIONAL COCKTAIL STATION• ADDITIONAL VEGETARIAN ENTREE• ADDITIONAL NON VEGETARIAN ENTREE• ADDITIONAL SEAFOOD | <ul style="list-style-type: none">• LEG OF LAMB (RAAN)• LAMB CHOP• TANDOORI SHRIMP• FISH• EXTRA DESSERTS• GRAND VIENNESE TABLE• INDIAN SWEETS |
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➤ **EXTRA CHARGE FOR FAMILY STYLE DINNER**

Additional selections are at extra charges



MENU “SUPERIOR”

COCKTAIL HOUR

ACTION STATIONS

CHOICE OF 6 ACTION STATIONS (LIVE)
3 VEGETARIAN
3 NON VEGETARIAN

PASSING

CHOICE OF 8 PASSING HORS D’OUEVRES

MAIN COURSE

CHOICE OF 3 NON VEGETARIAN ENTREES
CHOICE OF 4 VEGETARIAN ENTREES
PILLAU RICE
ASSORTED BREADS
FULL SALAD BAR
RAITA
PICKLE

DESSERTS

CHOICE OF 4 DESSERTS

ADDITIONAL SELECTIONS WITH EXTRA CHARGE

- | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none">• ADDITIONAL PASSING HORS D’OUEVRE• ADDITIONAL COCKTAIL STATION• ADDITIONAL VEGETARIAN ENTREE• ADDITIONAL NON VEGETARIAN ENTREE• ADDITIONAL SEAFOOD | <ul style="list-style-type: none">• LEG OF LAMB (RAAN)• LAMB CHOP• TANDOORI SHRIMP• FISH• EXTRA DESSERTS• GRAND VIENNESE TABLE• INDIAN SWEETS |
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➤ **EXTRA CHARGE FOR FAMILY STYLE DINNER**

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