

Khandhani

CATERING SERVICES

One Customer : One Service
& One event at a time

Menu

BREAKFAST

Aloo Paratha ^G

Flat bread stuffed with potatoes

Aloo Methi Paratha ^G

Flat bread stuffed with potatoes and fenugreek and other ground spices

Pakora ^G

Deep fried potato and spinach in gram flour batter

Cocktail Samosa ^G

Potato and mixed vegetables filled in filo pastry, deep fried

Large Samosa ^G

Potato and mixed vegetables filled in a homemade pastry, deep fried

Paneer Spring Rolls ^G

Mixed vegetables and homemade cheese filled in filo pastry tubes, deep fried

Raita

Plain seasoned yoghurt

Channa Masala

White chick pea in a spicy curry

Mithai ^{NG}

Selection of Indian sweets

Imli Chutney

Red sauce with a mixture of spices and sweeteners

Chilly Pickle

Chillies, mango and carrots in a pickle sauce

Tea

Coffee

Sweet Lassi

Salty Lassi

N – Items may contain Nuts or Traces of Nuts

G – Denotes items containing wheat or gluten



CANAPES/APPETIZERS

Aloo Papri Chaat ^G

Potato, chick peas, yoghurt & tamarind sauce with chaat masala

Aloo Tikki Chaat ^G

Potato cutlet infused with ground spices served with plain yoghurt and imli sauce topped with chaat masala

Samosa Tikki Chaat ^G

Potato and mixed vegetables filled in a triangular filo pastry, served with plain yoghurt and imli sauce topped with chaat masala

Bhel Puri

Puffed Rice, sev, mixed potatoes, onions, chaat masala and chutney

Cashew Nuts ^N

Roasted spicy nuts

Bombay Mix ^N

Variable mixture of spicy dried ingredients, fried lentils, peanuts, chickpea flour noodles, corn, chickpeas, flaked rice, fried onion and curry leaves

Poppadoms ^G

A thin Indian crisp

Gol Guppe (Pan Puri Shots) ^G

Gol guppas stuffed with bhel puri mix served with imli and mint chutney

Onion Pakora ^G

Deep fried onion, potato and coriander in gram flour batter

Mushroom Pakora ^G

Deep fried mushroom in gram flour batter

Pattau Pakora ^G

Small pieces of aubergine deep fried in gram flour batter

Gobi Pakora ^G

Small pieces of cauliflower deep fried in gram flour batter



Paneer Pakora ^G

Small blocks of homemade cheese deep fried in gram flour batter

King Prawns Pakora ^G

Indian style king prawns marinated with spice powders and corn flour

Chips

Deep fried straight cut potatoes

Mogo Chips

Fresh Cassava peeled and cut into thick *chips*

Wonton Fusion ^G

Wonton wrapper filled with a variety of ingredients

Cheese Bites

Crispy coated cheese bites

Cocktail Spring Rolls ^G

Mixed vegetables filled in filo pastry tubes, deep fried

Chinese Spring Roll ^G

Beansprouts and ground spices filled in a filo pastry

Fruit Display

A display of a selection of fresh fruits

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STARTERS

VEG

Cocktail Paneer Samosa ^G

Homemade cheese filled in a triangular filo pastry, deep fried

Cocktail Vegetable Samosa ^G

Potato and mixed vegetables filled in a triangular filo pastry, deep fried

Large Samosa ^G

Potato and mixed vegetables filled in a homemade pastry, deep fried

Methi Aloo Tikki ^G

Peas and potato fritters, mildly spiced

Paneer Spring Rolls ^G

Mixed vegetables and homemade cheese filled in filo pastry tubes, deep fried

Vegetable Kebabs

Mixed vegetable in potato rolls

Vegetable noodles ^G

Stir fry vegetables mixed with noodles in a chilli sauce

Teriyaki vegetable noodles ^G

Stir fry vegetables mixed with noodles in a teriyaki sauce

Channa Masala

White chick pea in a spicy curry

Aloo Chole

Potato and white chick pea in a spicy curry

Chilli Paneer

Cubes of homemade cheese stir fried with mixed peppers in red sauce

Masala Chips

Deep fried straight cut potatoes dusted with chaat masala

Chilli Chips

Straight cut potatoes covered in a chilli sauce

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Chilli Mogo*

Fresh Cassava stir fried with mixed peppers in red sauce

Veg Manchurian

Veg Manchurian balls in a red sauce

Veg Mutton Masala*

Vegetable mutton pieces in a rich spicy Punjabi sauce

Garlic Chilli Mushrooms*

Stir fried mushrooms, with chilli and garlic



STARTERS

NON VEG

Cocktail Meat Samosa ^G

Minced lamb filled in a triangular filo pastry, deep fried

Large Meat Samosa ^G

Minced lamb filled in a homemade pastry, deep fried

Meat Spring Rolls ^G

Minced lamb filled in filo pastry tubes, deep fried

Achhari Chicken Tikka ^G

Tender pieces of chicken, marinated in flour and spices

Tandoori Chicken Tikka ^G

Boneless chicken marinated in a tandoori paste, slowly cooked

Jeera Chicken

Boneless chicken pieces infused with jeera

Chilli Chicken

Tender pieces of chicken stir fried with mixed peppers in red sauce

Malai Chicken*

Chicken pieces marinated in chillis, garlic, lemon and cream

Tandoori Chicken Drumsticks*

Chicken legs, marinated in a tandoori paste

Fish Pakora ^G

Fish marinated in special Punjabi spices and fried

Chilli Fish ^G

Strips of coated fish in a sauce with mixed peppers and onions

Masala Chops*

Lamb Chops coated on a thick sauce

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Sheekh Kebab

Baby lamb mince kebabs cooked with fresh coriander, and exotic herbs, finished in the pan

Chilli Kebab

Baby lamb mince kebabs cooked with fresh coriander, and exotic herbs, finished in the pan with a spicy sauce



MAIN COURSE

VEG

Paneer Bhurji ^{N*}

Scrambled homemade cheese with mixed peppers

Shahi Paneer ^N

Scrambled homemade cheese with mixed peppers

Aloo Matar

Cut potato, with fresh garden peas in a thick sauce

Matar Paneer

Cubes of homemade cottage cheese cooked with fresh garden peas in a thick curry

Aloo Palak

Cut potatoes, cooked with spinach in a fiery sauce

Palak Paneer

Cubes of homemade cottage cheese, cooked with spinach in a fiery recipe

Bombay Aloo

Baby potatoes cooked in a rich thick sauce

Mixed Vegetable

Variety of mixed vegetable and peppers cooked in a thick sauce

Malai Kofta

Marrow & coriander in a vegetarian curry

Tinda Masala

Indian sliced round gourd with dry spices in a curry

Aloo Baingan

Potato and aubergine curry

Aloo Gobi

Potato and cauliflower curry

Bhindi Dopiyaza*

Okra cooked in a traditional Punjabi recipe with cumin and onions

Tarka Daal

Mixture of Black lentils in a fine onion and cumin tempering



Rajma Ki Daal

Kidney bean and a mixture of black lentils curry

Daal Makhani

Black lentils spiced with ginger and garnished with fresh cream

Chole Daal

Chickpea lentil cooked in a Punjabi tomato-onion masala

Mixed Vegetable Pilau

Peas, cumin seed and vegetables made in long grain Basmati rice

Jeera Pilau

Jeera cooked with Basmati rice

Vegetable Biryani

Mixed vegetables cooked with basmati rice infused with ground spices

Shahi Raita

Yoghurt with onions, cucumber and tomatoes mixed with ground spices

Cucumber Raita

Plain yoghurt with spices and cucumber

Bhoondi Raita

Yoghurt containing sweetened chick pea flour and ground spices

Bhalla Dahi

Yoghurt with spices and little balls made from spices and minced vegetables

Dhanya Naan ^G

Bread, sprinkled with fresh coriander

Bhatura ^G

Deep fried Bread

Tava Roti ^G

Chapatti baked on a hot plate

Puri ^G

Wheat fried bread

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MAIN COURSE

NON VEG

Karahi Chicken

Boneless chicken in a traditional Punjabi sauce

Butter Chicken

Boneless tandoori chicken in spicy creamy sauce

Palak Chicken

Boneless chicken in a spinach fiery curry

Lamb Rogan Josh

Spicy lamb curry in a traditional thick spicy sauce

Fish Curry

Traditional fish curry cooked in thick spicy sauce

Masala Prawn*

Prawn masala in an onion a tomato sauce

Keema Peas

Minced lamb cooked with onions and Peas

Chicken Keema

Minced chicken cooked with herbs and spices

Chicken Biryani

Boneless chicken pieces cooked with Basmati rice infused with ground spices

Lamb Biryani

Lamb pieces cooked with Basmati rice infused with ground spices

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EXTRA SERVICES

Fruit Display

A display of a selection of fresh fruits

Orange Juice Stand

Freshly prepared orange juice

Chocolate Fountain ^N

Melted chocolate dripping with portions of fruit and sweet dipping goodies

Gol Guppa ^G

Gol guppas stuffed with bhel puri mix served with imli and mint chutney

Variety of Chaat ^G

Selection of chaat masala

DRINKS

Champagne Reception

Tea

Coffee

Variety of Juices

Variety of Soft Drinks

Lassi

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