

# Benares

INDIAN RESTAURANT & CATERERS

## BANQUET MENU

### COCKTAIL HORS D'OEUVRÉS

#### VEGETARIAN:

**Achari Aloo Kebab**

Mango Pickle Flavored Potato Patty

**Aloo Sabudana Tikki**

Tapioca Coated Deep Fried Potato Patty

**Assorted Vegetable Pakora**

Assorted Vegetable Fritters

**Bhel in Phyllo Dough Cups**

Spiced Rice Crispies Served in Phyllo Dough Cups

**Bhey Kofta**

Lotus Root Patty

**Cashew Nut Rolls**

Potato Croquettes coated with Cashew Nuts

**Falafel**

Spiced Ground Chickpea Croquettes Served with Humus

**Golden Fried Baby Corn**

Deep Fried Baby Corn Served with Garlic Sauce

**Medu Vada**

Crispy Lentil Doughnut

**Paneer Chutney Pakora**

Cheese Fritters Filled with Spicy Mint Chutney

**Paneer Masala Cutlets**

Spiced Cottage Cheese Patty (In a Heart Shape)

**Paneer Masala Fingers**

Spice Cottage Cheese Fingers

**Paneer Methi Tikki**

Cottage Cheese and Fenugreek Leaf Patty

**Paneer Sabudana Tikki**

Fried Cottage Cheese Patty Coated with Tapioca

**Paneer Shaslik**

Cottage Cheese, Tomato, Onion & Bell Pepper on a Cocktail Skewer

**Potli Dal Samosa**

Moneybag Shaped Fried Pastry Pocket Filled with Lentils

**Silver Dollar Idli**

Cocktail Size, Thick, Rice Pancakes

**Silver Dollar Masala Idli**

Cocktail Size, Thick, Plain Rice Pancakes with Authentic Spices

**Silver Dollar Uttapam**

Cocktail Size, Indian Pancakes with Onions & Tomatoes

**Spanakopita**

Savory Pie Filled with Spinach & Cheese

**Stuffed Breaded Mushrooms**

Breaded Mushrooms Filled with a Creamy Sauce

**Stuffed Chili Poppers**

Jalapeno Peppers filled with Cheddar Cheese

**Surti Kebab**

Vermicelli Coated Deep Fried Potato Croquettes

**Tempura Vegetables**

Batter Dipped & Deep Fried Vegetables Served with Garlic Sauce

**Til Kebab**

Sesame Seed Coated Potato Patty

**Vegetable Cutlets**

Mixed Vegetable Patties

**Vegetable Kebab**

Mixed Vegetable Fritters served on a Cocktail Skewer

**Vegetable Manchurian**

Batter Fired Cauliflower in a Spicy Blend of Chinese Herbs

**Vegetable Samosa**

Fried Triangular Pastry Pocket filled with Potatoes & Green Peas

**Vegetable Shammi Kebab**

Fresh Mixed Vegetables & Chickpea Patty

**Vegetable Spring Rolls**

Savory Filling of Vegetables in paper-thin Chinese Pastry Wrapper

**Vegetable Triangle**

Pieces of Pita Filled with Humus & Topped with Roasted Tomatoes

## COCKTAIL HORS D'OEUVRÉS

### NON-VEGETARIAN:

#### **Boti Kebab Lamb**

Kebab Marinated Overnight in Yogurt

#### **Chicken 65**

Extra Spicy South Indian Chicken Kebab

#### **Chicken Manchurian**

Batter Fried Chicken in a Spicy Blend of Chinese Herbs

#### **Chicken Spring Rolls**

Savory Filling of Chicken in a Paper-thin Chinese Pastry Wrapper

#### **Chili Chicken**

Chicken Flavored with Chinese Chili Sauce

#### **Drums of Heaven**

Batter Fried Chicken Wings

#### **Gillafi Kebab**

Onion Coated Minced Lamb Cooked on a Skewer

#### **Kadak Kebab**

Minced Chicken Kebab Cooked in a Clay Oven and Deep Fried

#### **Lamb Keema Samosa**

Fried Triangular Pastry Pocket Filled with Minced Lamb

#### **Lamb Shashlik**

Lamb, Tomato, Onion & Bell Pepper Served on a Cocktail Skewer

#### **Maachli Koliwada**

Tapioca Coated Fried Fish

#### **Malai Kebab**

Saffron Flavored Chicken Kebab Cooked in a Clay Oven

#### **Murgh Achari Tikki**

Mango Pickle Flavored Chicken Kebab

#### **Murgh Adraki Kebab**

Ginger Flavored Chicken Kebab Cooked in a Clay Oven

#### **Murgh Angaare**

Spicy Chicken Kebab Cooked in a Clay Oven

#### **Murgh Hariyali**

Chicken Kebab Coated with a Blend of Green Herbs

#### **Murgh Kali Mirch**

Cracked Black Pepper Coated Chicken Kebab

#### **Murgh Kastoori Kebab**

Minced Chicken Kebab Flavored with Kashmiri Spices

#### **Murgh Keema Samosa**

Fried Triangular Pastry Filled with Minced Chicken

#### **Murgh Lasooni Tikki**

Garlic Flavored Chicken Kebab

#### **Murgh Mottia**

Tapioca Coated Fried Chicken Fritters

#### **Murgh Pakora**

Chicken Fritters

#### **Murgh Shashlik**

Chicken, Tomato, Onion & Bell Pepper Served on a Cocktail Skewer

#### **Murgh Tikka**

Yogurt Marinated Chicken Kebab Cooked in a Clay Oven

#### **Noorani Kebab**

Minced Chicken & Lamb Cooked on a Skewer in a Clay Oven

#### **Reshmi Kebab**

Minced Chicken on a Cocktail Skewer Cooked in a Clay Oven

#### **Sheekh Kebab**

Minced Lamb Cooked on a Skewer in a Clay Oven

#### **Shrimp Toast**

Toast Slices Topped with Ground Shrimp & Sesame

#### **Tandoori Salmon**

Filets of Salmon Cooked in a Clay Oven



## COCKTAIL STATIONS

### VEGETARIAN:

**Aloo Chaat Papdi with Dahiwada**

Wheat Crispies, Chickpeas & Potatoes Served with Yogurt

**Aloo Tikki with Channa**

Potato Patty Served with Spiced Chickpeas

**Channa Chaurasia**

Spiced Chickpea Patty Topped with Diced Tomatoes & Onions

**Dosa Station**

Crispy Lentil & Rice Crepes Filled with Potatoes

**Fruit & Aloo Chaat**

Assorted Fruits & Potato Tossed with Herbs & Spices

**Katori Chaat**

Large Wheat Puffs Filled with Chickpeas, What Crispies & Yogurt

**Leaf Wrap Station**

Lettuce Cups Topped with Chopped Vegetables with Sauces on the Side

**Moong Dal Chilla**

Crispy Lentil Crepes Served with Date Chutney

**Paneer Kathi Kebab**

Cottage Cheese Wrap – AKA Bombay Frankie

**Paneer Methi Tikki**

Fenugreek Leaf & Cottage Cheese Patty Served with Date Chutney

**Paneer Palak Tikki**

Cottage Cheese & Spinach Patty Served with Date & Walnut Chutney

**Paneer Tikki Masala**

Cottage Cheese, Tomatoes & Onions, Freshly Mixed to Taste

**Pani Pouri & Sev Batata Puri**

Bite Sized Wheat Puffs Filled with Tamarind Water or Yogurt

**Pasta Station**

2 Choice of Pasta, 2 Choices of Sauce with Condiments on the Side

**Pav Bhaji**

A Blend of Vegetables Served with Bread

**Raj Kachori Chaat**

Crushed Crispy Wheat Puffs Served with Potatoes, Chickpeas & Yogurt

**Samosa Chat with Channa**

Fried Triangular Pastry Filled with Potatoes & Topped with Chickpeas

**Uttapam Station**

Indian Pancakes Topped with Tomatoes & Onions

### NON-VEGETARIAN:

**Chapli Kebab**

Ground Lamb Patty Served in a Skillet

**Murgh Adraki**

Ginger Flavored Chicken Kebab Served in a Skillet

**Murgh Angaare**

Extra Spicy Chicken Kebab Served in a Skillet

**Murgh Hariyali Kebab**

Chicken Kebab Coated with a Blend of Green Herbs Served in a Skillet

**Murgh Kathi Kebab**

Indian Chicken Wrap – AKA Bombay Frankie

**Murgh Lasooni Kebab**

Garlic Flavored Chicken Kebab Served in a Skillet

**Murgh Tawa Masala**

Chicken Kebab Marinated in Yogurt & Served in a Skillet

**Sheekh Kebab**

Minced Lamb Cooked on a Skewer in a Clay Oven , Served in a Skillet

\*\*\*SPECIALTY STATIONS ARE AVAILABLE UPON REQUEST\*\*\*



## COMPLETE SALAD BAR

### YOGURT PREPARATION:

**Baingan Raita**

Yogurt with Eggplant & Indian Seasoning

**Bhindi Raita**

Yogurt with Deep Fried Okra, Onions & Indian Seasonings

**Boondi Raita**

Yogurt with Soft Mini Bread Puffs & Indian Seasoning

**Dahi Bhalla**

Yogurt with Soft Lentil Doughnuts

**Dahi Gujja**

Yogurt & Lentil Dumplings Stuffed with Nuts

**Dahi Pakori**

Yogurt with Mint Lentil Dumplings

**Pineapple Raita**

Yogurt with Pineapple & Walnuts

**South Indian Raita**

Yogurt with Tomatoes, Onions & South Indian Spices

**Spinach Raita**

Yogurt with Spinach & Indian Seasoning

**Tomato, Onion, Cucumber Raita**

Yogurt with Tomatoes, Onions, Cucumbers & Indian Seasonings

### SALADS, PICKLES & CONDIMENTS:

**Carrot Pickle****Kachumber Salad****Carrot Salad****Lemon****Chickpea Salad****Macaroni Salad****Cucumbers****Mango Chutney****Fried Chilies****Mango Pickles****Green Chili Pickles****Mixed Greens****Green Chilies****Potato Salad****Green Salad****Raw Sliced Onions**

\*\*\*PRE-PLATED SALAD COURSES ARE AVAILABLE AT AN ADDITIONAL COST\*\*\*

## MAIN COURSE:

### CHICKEN:

#### **Murgh Achari**

Mango Pickled Flavored Chicken Cubes

#### **Murgh Balti**

Chicken Cubes Flavored with Maharashtrian Spices

#### **Murgh Channa**

Boneless Chicken Cubes Served with Chickpeas

#### **Murgh Chettinad**

Chicken Pieces with Bones Served in South Indian Gravy

#### **Murgh Dhabba**

Homemade Style Chicken in a Light Gravy

#### **Murgh Do Piazza**

Pearl Onions Served with Boneless Chicken Cubes

#### **Murgh Dum Badam Pasanda**

Chicken Cubes Cooked in an Almond Based Gravy

#### **Murgh Elaichi**

Boneless Chicken Cubes Served in a Cardamom Based Gravy

#### **Murgh Hyderabadi**

Boneless Chicken Cubes Served in Spicy South Indian Gravy

#### **Murgh Jalfrezi**

Boneless Chicken with Julienne Tomatoes, Onions & Bell Peppers

#### **Murgh Kadai**

Chicken Cooked with Chunks of Tomatoes, Onions & Bell Peppers

#### **Murgh Kali Mirch**

Boneless Chicken Cubes Served in Cracked Pepper Gravy

#### **Murgh Karele Ki Bhajji**

Minced Chicken & Bitter Gourd

#### **Murgh Kashmiri**

Boneless Chicken Cubes Served in Saffron Based Gravy

#### **Murgh Keema**

Minced Chicken Cooked in Authentic Indian Spices

#### **Murgh Khurchan**

Shredded Chicken Cooked with Tomatoes & Onions

#### **Murgh Mahkani**

Chicken Cooked in a Rich Tomato Sauce with Cream & Butter

#### **Murgh Makhmal-E-Zafrani**

Boneless Chicken Breasts Marinated in Saffron & Yogurt

#### **Murgh Makhmali Kofta**

Minced Chicken Roundels Served in Saffron Gravy

#### **Murgh Methi**

Boneless Chicken Cubes with Fenugreek Leaves

#### **Murgh Saag**

Boneless Chicken Cubes with Spinach

#### **Murgh Shahi Korma**

Boneless Chicken Cubed Cooked in Creamy Gravy

#### **Murgh Tandoori**

Chicken Marinated in Yogurt & Cooked in a Clay Oven

#### **Murgh Tikka Masala**

Creamy Filled Boneless Chicken in a Velvety Sauce

#### **Murgh Vindaloo**

Potatoes & Boneless Chicken Cubes in Spicy Gravy

## LAMB & GOAT:

### **Baby Goat Masala**

Baby Goat Pieces Cooked in a Light Gravy

### **Dum Ka Gosht Korma**

Boneless Lamb Marinated in Yogurt & Cooked to Perfection

### **Gosht Achari**

Mango Pickle Flavored Boneless Lamb Cubes

### **Gosht Badami**

Boneless Lamb Cubes Cooked in an Almond Based Gravy

### **Gosht Chili Masala**

Minced Lamb & Bone-In Lamb Cooked Together

### **Gosht Dal**

Boneless Lamb Cubes Cooked with Lentils

### **Gosht Do Piazza**

Pearl Onions Served with Boneless Lamb Cubes

### **Gosht Kadai**

Lamb Cooked with Chunks of Tomatoes, Onions & Bell peppers

### **Gosht Elaichi Pasanda**

Boneless Lamb Cubes Served in Cardamom Based Gravy

### **Gosht Keema Mattar**

Minced Lamb Cooked with Snow Peas

### **Gosht Khara Masala**

Boneless Lamb Cubes Cooked with Cracked Pepper

### **Gosht Nargisi Kofta**

Hard Boiled Eggs Coated with Lamb in Thick Gravy

### **Gosht Saag**

Boneless Lamb Cubes Cooked with Finely Chopped Spinach

### **Gosht Vindaloo (Spicy)**

Potatoes & Boneless Lamb Cubes in Spicy Gravy

### **Hara Keema Masala**

Minced Lamb Flavored with a Blend of Green Herbs

### **Rogan Josh**

Boneless Lamb Cooked with Its Own Juices in a Light Gravy

*\*\*\*LEG OF LAMB (CARVING STATION) AVAILABLE AT ADDITIONAL COST\*\*\**

*\*\*\*FISH & SHRIMP AT AN ADDITIONAL AT AN ADDITIONAL COST\*\*\**

## PANEER:

### **Achari Paneer**

Mango Pickled Flavored Cottage Cheese

### **Kadai Paneer**

Cottage Cheese with Chunks of Tomatoes, Onions & Bell Peppers

### **Kofta Dil Kush**

Fruit & Cottage Cheese Dumplings in Creamy Sauce

### **Malai Kofta**

Cottage Cheese Dumplings in Creamy Sauce

### **Mattar Paneer**

Green peas Cottage Cheese Cubes

### **Palak Paneer**

Spinach & Cottage Cheese Cubes

### **Paneer Bhujia with Mattar**

Ground Homemade Cottage Cheese with Green Peas

### **Paneer Capsicum Masala**

Cottage Cheese Cubes Cooked with Green Bell Pepper

### **Paneer Kali Mirch**

Cracked Pepper Flavored Cottage Cheese

### **Paneer Jalfrezi**

Julienne Tomatoes, Onions & Bell Peppers with Cottage Cheese

### **Paneer Kaju Phool Makhana**

Cashew Nut & Stone Flower Served with Cottage Cheese Cubes

### **Paneer Korma**

Cottage Cheese Cooked with Yogurt in Creamy Sauce

### **Paneer Mahkani**

Cottage Cheese in Rich Tomato Sauce with Cream & Butter

### **Paneer Methi**

Fenugreek Leaves with Cottage Cheese Cubes

### **Paneer Subzi Tak-A-Tak**

Mixed Vegetables & Cottage Cheese Cubes

### **Sham Savera**

Spinach & Cottage Cheese Dumplings in Butter Based Gravy

## VEGETABLES:

### **Achhari Baingan**

Whole Baby Eggplant Flavored with Mango Pickle

### **Aloo Baingan**

Eggplant & Potatoes

### **Aloo Dahiwala**

Potatoes Cooked in a Yogurt Based Gravy

### **Aloo Palak Bhaji**

Finely Chopped Spinach with Potatoes

### **Bagare Baingan**

Whole Baby Eggplant in a Hyderabadi Style Curry

### **Baingan Bhartha**

Eggplant Concasse Cooked with Green Peas

### **Bharvan Mirch**

Stuffed Banana Peppers with Choice of Cottage Cheese or Vegetables

### **Bhindi Masala**

Spiced Okra Cooked with Onions

### **Dum Aloo Kashmiri**

Scooped Potatoes Filled with Dry Fruits & Nuts in a Creamy Sauce

### **Dum Aloo Masala**

Steamed Potatoes in a Creamy Sauce

### **Gobhi Aloo Mattar**

Cauliflower, Potatoes & Green Peas Cooked on a Slow Flame

### **Gobhi Massallam**

Whole Head of Cauliflower Cooked in a Clay Oven

### **Gujrati Bhindi**

Spiced Okra Topped with Flour

### **Gujrati Kadi**

A Thin Yogurt Based Gravy – Gujrati Style

### **Jerra Aloo**

Cumin Seed Flavored Potatoes

### **Kurkuri Bhindi**

Okra Lightly Dipped in Corn Flour Batter & Crispy Fried

### **Makkai Kumbh Masala**

Baby Corn & Mushrooms Cooked in Creamy Sauce

### **Methi Aloo**

Fenugreek Leaf Flavored Potatoes

### **Methi Malai Mattar**

Fenugreek Leaves & Green Peas Cooked in Creamy Sauce

### **Mushroom Mattar**

Mushrooms & Green Peas Cooked in a Light Sauce

### **Pahari Aloo**

Steamed Baby Potatoes Cooked with Authentic Spices

### **Punjabi Kadi**

A Thick Yogurt Based Gravy – Punjabi Style

### **Sarson Ka Saag**

Thick Curry Made From Ground Mustard Leaves

### **Spinach Kofta**

Finely Chopped Spinach Roundels Served in a Mustard Leaf Curry

### **Spinach Kofta in Mahkani Sauce**

Finely Chopped Spinach Roundels Served in a Butter Based Curry

### **Spinach Kofta in Punjabi Kadi**

Finely Chopped Spinach Roundels Served in a Yogurt Curry

### **Stuffed Baingan Masala**

Whole Baby Eggplant Slit Flour and Stuffed with Indian Spices

### **Vegetable Bhel (On Tawa)**

Choice of Two Vegetables & 1 Accompaniment (On a Skillet)

### **Vegetable Jalfrezi**

Julienne Tomatoes, Onions & Bell Peppers with Mixed Vegetables

### **Vegetables Subzi Tak-A-Tak**

Mixed Vegetables Served on a Skillet

## LENTILS & CHICKPEAS:

### **Aloo Channa**

Potatoes & Spiced Chickpeas

### **Balti Dal**

Blend of Three Lentils

### **Channa Pindi**

Spiced Chickpeas & Onions

### **Dal Mahkani**

Black Lentils Cooked in Butter Based Gravy

### **Dal Saag**

Split Lentils with Spinach

### **Kala Channa**

Black Chickpeas

### **Lobhiah Mushroom**

Black-Eyed Beans Cooked with Mushrooms

### **Punj Ratni Dal**

Blend of Five Lentils Cooked on a Low Flame

### **Rajmah**

Red Kidney Beans Cooked on a Low Flame

## ACCOMPANIMENTS:

### RICE:

#### **Chamman Pullao**

Rice with Cubes of Cottage Cheese topped with Onions

#### **Kashmiri Pullao**

Rice with Dry Fruits & Nuts

#### **Patiala Pullao**

Rice with Black Chickpeas, Green Peas & Cubes of Cottage Cheese

#### **Peas Pullao**

Rice with Green Peas

#### **Saffron Jeera Peas Pullao**

Saffron Rice with Cumin Seeds & Green Peas

#### **Saffron Pullao**

Saffron Rice

#### **Tiranga Pullao**

Saffron Rice with Green Peas & Carrots

#### **Vegetable Pullao**

Rice Cooked with Mixed Vegetables

### BREADS:

#### **Assorted Breads**

Assorted Tandoori Breads (Naan, Lachha, Parantha)

#### **Makki Ki Roti**

Flat Corn Bread

#### **Roomali Roti**

Paper-Thin Bread

#### **Tawa Rotis**

Assorted Handmade Breads (Parantha, Phulkas)

### DESSERTS:

#### **Angoori Jamun**

Mini Deep-Fried Roundel of Cottage Cheese & Flour in Sweetened Syrup

#### **Angoori Jamun in Rabri**

Mini Deep-Fried Roundel of Cottage Cheese & Flour in Condensed Milk

#### **Badam Halwa**

Ground Almonds Cooked in Milk & Sweetened Syrup & Served Warm

#### **Chenna Kheer**

Mini Roundels of Cream Cheese Served in Condensed Milk

#### **Doodhi Halwa**

Green Pumpkin Cooked with Sweetened Milk & Served Warm

#### **Fresh Fruit Salad**

Assorted Seasonal Fruit Salad

#### **Gajjar Halwa**

Freshly Grated Carrots Cooked with Sweetened Milk & Served Warm

#### **Gulab Jamun**

Deep-Fried Roundel of Cottage Cheese & Flour in Sweetened Syrup

#### **Ice Cream**

Choice of Two Ice Creams (Mango, Vanilla, Kesar/Pista, etc)

#### **Kulfi**

Flavored Indian Ice Cream Made From Concentrated Milk

#### **Moong Dal Halwa**

Lentil Cooked with Sweetened Milk & Served Warm

#### **Rasgulla**

Roundels of Creamed Cheese in Sweetened Syrup

#### **Rasmalai**

Cream Cheese Patty Served in Condensed Milk

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

*\*\*\*INTERNATIONAL VIENNESE DESSERT DISPLAY (INCLUDING: INDIAN MITHAI, FRENCH & ITALIAN CAKES & PASTRIES, CHOCOLATE DIPPED STRAWBERRIES, AND BAKLAVA) IS AVAILABLE AT AN ADDITIONAL COST\*\*\**