

Spice Street Catering Menu

Half pan serves up to 8-10 people and Full pan serves up to 15-20 people when serving at least one appetizer and three main courses.

Starting Point

Fish Pakora GF

Tilapia fillets coated in a chickpea flour batter and deep-fried.

Full Pan: \$120.00 Half Pan: \$65.00

Bhathi Wali Wings GF

Tandoori chicken wings.

Full Pan: \$120.00 Half Pan: \$65.00

Lasooni Gobi VG GF

Crispy cauliflower florets tossed in a flavorful garlic-infused sauce.

Full Pan: \$70.00 Half Pan: \$40.00

Alu Samosa VG

Pastry stuffed with spiced potatoes.

Full Pan: \$75.00 Half Pan: \$40.00

Aamwala Jinga GF

Shrimp cooked in a tangy mango-based sauce with aromatic spices.

Full Pan: \$190.00 Half Pan: \$100.00

Vegetable Pakora VG GF

Fritters made with spinach, onions, and potatoes.

Full Pan: \$70.00 Half Pan: \$40.00

Chicken Cafreal GF

Chicken marinated with green chilies and aromatic spices, cooked to perfection.

Full Pan: \$120.00 Half Pan: \$65.00

Ragda Patties VG GF

Potato patties topped with chickpeas.

Full Pan: \$70.00 Half Pan: \$40.00

Vashno Manchurian VG GF

Cabbage and peas dumplings in tangy and sweet sauce.

Full Pan: \$70.00 Half Pan: \$40.00

Curries

Chicken Madraas GF

Tender chicken cooked in a spicy and tangy coconut-based curry.

Full Pan: \$140.00 Half Pan: \$75.00

Fish Curry GF

Tilapia simmered in a flavorful gravy infused with aromatic spices.

Full Pan: \$170.00 Half Pan: \$95.00

Kadhai Chicken GF

Chicken cooked with bell peppers, onions, tomatoes, and aromatic spices.

Full Pan: \$140.00 Half Pan: \$75.00

Lamb Methiwala GF

Lamb cooked with fenugreek leaves and a blend of aromatic spices.

Full Pan: \$180.00 Half Pan: \$95.00

Butter Chicken GF

Chicken simmered in a rich and creamy tomato-based sauce.

Full Pan: \$140.00 Half Pan: \$75.00

Chicken Curry GF

Traditional chicken curry.

Full Pan: \$140.00 Half Pan: \$75.00

Chicken Tikka Masala GF

Tender chicken tikka cooked in a rich and creamy tomato-based sauce.

Full Pan: \$140.00 Half Pan: \$75.00

Chicken Korma GF

Chicken cooked in a luxurious blend of creamy cashew-based sauce with aromatic spices.
(contains cashews)

Full Pan: \$140.00 Half Pan: \$75.00

Chicken Vindaloo (Spicy) GF

Chicken cooked in spicy red sauce.

Full Pan: \$140.00 Half Pan: \$75.00

Vegetable Korma GF

Vegetables cooked in a creamy, aromatic cashew-based sauce with delicate spices.
(contains cashew)

Full Pan: \$120.00 Half Pan: \$65.00

Lamb Curry GF

Lamb cooked in a flavorful blend of spices.

Full Pan: \$180.00 Half Pan: \$95.00

Lamb Korma GF

Lamb cooked in a luxurious blend of creamy cashew-based sauce with aromatic spices.

Full Pan: \$180.00 Half Pan: \$95.00

Lamb Vindaloo GF

Lamb cooked in spicy red sauce.

Full Pan: \$180.00 Half Pan: \$95.00

Salmon Aawadi Korma GF

Salmon cooked in a rich and creamy sauce. (contains cashews)

Full Pan: \$220.00 Half Pan: \$120.00

Shrimp Coconut Masala GF

Shrimp cooked in a creamy coconut-based sauce with aromatic spices.

Full Pan: \$190.00 Half Pan: \$100.00

Shrimp Jalfrezy GF

Shrimp cooked with onion and bell peppers.

Full Pan: \$190.00 Half Pan: \$100.00

Murg Kajjuwala GF

Chicken cooked with cashews, cream, and aromatic spices.

Full Pan: \$140.00 Half Pan: \$75.00

Breads

Tandoori Roti

Full Pan: \$40.00

Plain Naan

Pan of Plain Naan (12 pcs)

Full Pan: \$30.00

Garlic Naan

Pan of Garlic Naan (12 pcs)

Full Pan: \$40.00

Vegetarian Dishes

Daal Makhani GF

Creamy black lentils simmered with tomatoes, cream, and aromatic spices.

Full Pan: \$120.00 Half Pan: \$65.00

Mushroom Methi Malai GF

Mushrooms and fenugreek leaves simmered in a creamy and aromatic gravy.

Full Pan: \$120.00 Half Pan: \$65.00

Palak Paneer GF

Fresh spinach cooked with cheese in a flavorful blend of spices.

Full Pan: \$120.00 Half Pan: \$65.00

Shahi Paneer GF

Creamy cottage cheese cubes cooked in a luscious gravy.

Full Pan: \$120.00 Half Pan: \$65.00

Vegan

Palak Channa GF

Spinach and chickpeas simmered in a blend of aromatic spices.

Full Pan: \$120.00 Half Pan: \$65.00

Alu Gobi GF

Deliciously spiced potatoes and cauliflower cooked to perfection.

Full Pan: \$120.00 Half Pan: \$65.00

Mushroom Curry GF

Mushrooms cooked in curry sauce.

Full Pan: \$120.00 Half Pan: \$65.00

Masoor Daal GF

Yellow Lentils

Full Pan: \$120.00 Half Pan: \$65.00

Palak Tofu GF

Full Pan: \$120.00 Half Pan: \$65.00

Alu Palak GF

Spinach and potatoes cooked with mild spices.

Full Pan: \$120.00 Half Pan: \$65.00

Vegetable Masala GF

Vegetables cooked in a fragrant blend of spices.

Full Pan: \$120.00 Half Pan: \$65.00

Bhindi Masala GF

Okra delicately spiced and sautéed to perfection.

Full Pan: \$120.00 Half Pan: \$65.00

Channa Masala GF

Chickpeas cooked in a traditional blend of spices.

Full Pan: \$120.00 Half Pan: \$65.00

Mughalai Tandoori Dishes

Kalimirch Tikka GF

Chicken marinated in a blend of black pepper and yogurt.

Full Pan: \$150.00 Half Pan: \$80.00

Lamb Seekh Kabobs GF

Spiced ground lamb molded onto skewers and cooked in the clay oven.

Full Pan: \$170.00 Half Pan: \$95.00

Basil Infused Salmon GF

Salmon fillet infused with aromatic basil.

Full Pan: \$220.00 Half Pan: \$95.00

Rice Dishes

Chicken Biryani GF

Full Pan: \$140.00 Half Pan: \$75.00

Lamb Biryani GF

Full Pan: \$180.00 Half Pan: \$95.00

Plain Basmati Rice GF

Full Pan: \$40.00 Half Pan: \$20.00

Shrimp Biryani GF

Full Pan: \$190.00 Half Pan: \$100.00

Vegetable Biryani VG GF

Full Pan: \$120.00 Half Pan: \$65.00

Desserts

Gulab Jamun

Milk balls soaked in fragrant sugar syrup.

Full Pan \$120.00 Half Pan \$65.00

Kheer GF

Traditional Indian rice pudding. (contains pistachio)

Full Pan \$70.00 Half Pan \$40.00