AUTHENTIC INDIAN CUISINE FOR YOUR EVENT!

(267) 825-0302

catering@tiffin.com

Or call your favorite tiffin location

Most orders require minimum 72-hour notice

Party Trays to Go

Choose from any item on our menu. Each tray holds one item. The number of people each tray will serve will vary based on total quantity of food being served.

Small trays serve approximately 8-12 people (2.5 qt or 80 oz or 5 lb.)

Large trays serve approximately 20-24 people (6.5 qt or 208 oz or 10-13 lbs.)

How much food do you need?

- For appetizers, guests generally eat about 4-6 pieces
- For entrees, plan on 6-8 oz per person
- Big eaters may take larger than average servings
- The more options you add, the less you need of each. People like to sample everything so will take less of each item
- Order more of the popular items and less of everything else. Appetizers are always popular

APPETIZERS		
Vegetable Samosa (priced per piece)	$2.25 ea	
Onion bhaji (priced per piece)	$1.40 ea	
	SM	**LG**
Vegetable appetizers	$75	$140
Paneer appetizers	$85	$150
Chicken	$100	$180
Fish	$100	$180
Lamb	$130	$240
Salmon/Shrimp	$130	$240
ENTREES	**SM**	**LG**
Vegetable	$80	$140
Paneer	$90	$160
Chicken	$100	$180
Fish	$110	$195
Lamb	$130	$250
Salmon/Shrimp	$140	$260
BREAD (priced by the piece)		
Classic, Roti	$2.75 ea	
Garlic, onion, chili, laccha	$3.75 ea	
Cheese, peshawari	$4.75 ea	
RICE		
Basmati rice	$50	$70
Flavored rice	$55	$80
DAL	$70	$120
DESSERT	$70	$120
SALAD	$35	$70
RAITA	$3/8 oz portion	
CHUTNEY	$3/8 oz portion	

Vegetarian Appetizers

*Requires 72-hour notice depending on quantity

Vegetable Samosa
Crispy turnover stuffed with potatoes and peas

Samosa Chaat
Chopped samosa, red onion, chickpeas, yogurt, mint and tamarind chutney

Onion Bhaji
Onion and spinach fritters

Aloo Tikki*
Potato and pea cutlet

Paneer Pakora
Cottage cheese and mint chutney fritter

Vegetable Pakora
Mixed vegetable fritters

Aloo Papri Chaat
Potato and chickpeas with mint and tamarind chutney and yogurt

Paneer Shashlik
Cottage cheese, tomato, onion, and bell pepper on a skewer

Dahi Bhalla*
Lentil dumplings with yogurt, roasted cumin, mint and tamarind chutneys

Vegetable Manchurian
Batter fried vegetables in a spicy Asian sauce

Cauliflower Manchurian
Crispy cauliflower in a spicy Asian sauce

Cauliflower Bezule
Crispy cauliflower in a coconut and curry leaf sauce

Non-Vegetarian Appetizers

*Requires 72-hour notice depending on quantity

Chicken

Chicken Samosa*
Crispy turnover stuffed with minced chicken and spices

Chicken 65
Chicken breast with a blend of multiple spices

Lasooni Tikka
Chicken breast with garlic marinade

Tandoori Chicken
Traditional tandoori roasted chicken

Chicken Tikka
Traditional chicken tikka

Mirch Chicken Tikka
Chicken breast in green chili marinade

Reshmi Kebab*
Minced chicken kebab with ginger and garlic

Chicken Manchurian
Chicken breast cubes in a spicy Asian sauce

Malai Kebab
Chicken tikka with sour cream and cream cheese marinade

Chicken Pakora
Batter fried chicken fritters

Lamb

Boti Kebab
Lamb leg cubes marinated with spiced yogurt

Seekh Kebab*
Minced lamb with onion, ginger, and spices

Lamb Shashlik
Lamb, tomato, onion, and bell pepper

Fish

Fish Pakora
Batter fried fish fritter

Fish Kali Mirch
Tilapia with crushed peppercorn, batter fried

Vegetarian Main Courses

Add mixed vegetables or paneer* to any of tiffin's authentic curry sauces

traditional curry
makhani
korma
kerala pepper
vindaloo
mango
tikka masala
saag
chettinad
kadai
biryani

*Tofu may be substituted with advance notice

Chana Masala
Chickpeas cooked with fresh tomatoes and onions

Gobhi Mattar
Cauliflower and peas sautéed with tomatoes, onion, and spices

Goan Vegetable Curry
Goan style mixed vegetable curry

Kaju Matar Paneer
Paneer and peas in a flavorful gravy

Khumb Matar Paneer
Cottage cheese, mushroom, and peas in a mildly spiced sauce

Baingan Bharta
Roasted eggplant, tempered with spice blend

Achari Aloo
Diced potatoes sautéed with tomatoes, onions, and pickling spices

Aloo Gobhi
Cauliflower, potato and tomato stewed with cumin and coriander

Gobhi Masaledar
Cauliflower florets in a tomato and onion sauce

Matar Methi Malai
Green peas in creamy spinach sauce

Malai Kofta
Cottage cheese dumplings in a creamy sauce

Paneer Jalfrezi
Cottage cheese with julienned peppers and onions in a thick sauce

Non-Vegetarian Main Courses

Add chicken, lamb*, shrimp*, tilapia* or salmon* to any of our authentic curry sauces

traditional curry
makhani (butter)
korma
kerala pepper
vindaloo
mango
tikka masala
saag
chettinad
kadai
biryani

*$3 additional/person

Chicken

Chicken Madras
Chicken breast cooked in spicy South Indian gravy

Butter Chicken
Chicken cooked in rich tomato sauce with butter

Chicken Tikka Masala
Boneless chicken breast in hearty tomato onion sauce

Chicken Jalfrezi
Chicken, tomatoes, onions, and bell peppers

Dhaba Chicken
Homestyle chicken curry

Chicken Chetinad
Boneless chicken breast in coconut milk sauce

Lamb

Lamb Madras
Lamb leg cubes cooked in spicy South Indian gravy

Lamb Roganjosh
Lamb leg cubes cooked in light gravy

Fish

Kerala Fish Curry
Fish cooked in coconut and curry leaf sauce

Goan Fish Curry
Fish cooked with coriander, cumin, red chili and tamarind

Dal

Rajmah
Red kidney beans cooked on a low flame

Dal Saag
Split lentils with spinach

Dal Makhani
Black lentils cooked in butter gravy

Yellow Dal with Garlic Tadka
Yellow lentils slow fired and finished with tempered herbs and spices

Aloo Chana
Potatoes and spiced chickpeas

Bread

Classic Naan
White flour bread

Lachha Paratha
Layered wheat flour

Tandoori Roti
Whole wheat flour bread

Onion Naan
White flour bread with red onion and chat masala

Garlic Naan
White flour bread with garlic and cilantro

Cheese Kulcha
White flour bread filled with mozzarella, garlic and onion seed

Chili Naan
White flour bread with scallions and green chili or habanero

Peshawari Naan
White flour bread filled with almond, pistachio, coconut and cashew

Rice

Traditional Basmati
Aromatic rice from India

Saffron Pullao
Rice cooked with saffron

Saffron Jeera Peas Pullao
Saffron rice with cumin seeds and green peas

Vegetable Pullao
Rice cooked with mixed vegetables

Chamman Pullao
Rice with cubes of cottage cheese topped with onions

Peas Pullao
Rice with green peas

Salad, Pickles, Condiments

Carrot Salad
Mixed Green Salad
Onion, Chilis & Lemon
Kachumber Salad
Cucumber

Mango Pickle
Mango Chutney
Tamarind Chutney
Mint Cilantro Chutney
Onion Chutney

Yogurt/Raita

Boondi Raita
Yogurt with soft mini bread puffs and Indian seasoning

Tomato, Onion, Cucumber Raita
Yogurt with tomatoes, onions, cucumbers, and Indian seasoning

Traditional Raita
Onion, carrot, cucumber and black salt

Dessert

*Requires 72-hour notice depending on quantity

Gajjar Halwa*
Freshly grated carrots cooked with sweetened milk

Rasmalai
Creamed cheese patty in sweetened condensed milk

Rice Pudding (Kheer)
Cooked rice, milk and sugar

Gulab Jamun
Hot milk flour dumplings in rose flavored syrup

ADDITIONAL FEES

SERVER	$300 event manager $200/person for events up to 6 hours then $20/hour Time is counted from arrival to departure
CHAFING DISH	$20/each
OTHER EQUIPMENT/SUPPLIES	You will be charged the cost of any supplies purchased for your event plus our costs including administration and supplies required by our staff for your event.
SET UP FEE	Based on event size
DELIVERY FEE	Based on distance

ALLERGY/DIETARY INFORMATION

All food prepared in our restaurants is in a shared environment which could cause exposure to known food allergens. This includes but is not limited to, peanuts, tree nuts, soy, wheat, eggs, gluten, fish, shellfish and milk. Even if tiffin does not use some of these items, some ingredients may come from a facility that processes these items.

Please notify us of any dietary needs or restrictions when requesting your menu, however we may not be able to accommodate all dietary needs.