

Catering Packages

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All packages are served with mint-cilantro chutney, tamarind chutney, and raita



Green Feast 14

Vegetarian

1 Veg Appetizer

2 Veg Main Course

1 Dal

1 Bread

1 Dessert

Basmati Rice



All That Glitters Is Gold 18

Non-Vegetarian

2 Veg Appetizer

1 Non-Veg Appetizer

2 Veg Main Course

1 Non-Veg Main Course

1 Dal

1 Bread

1 Dessert

Basmati Rice



Serving It Up On A

Silver Platter 16

Non-Vegetarian

1 Veg Appetizer

1 Non-Veg Appetizer

2 Veg Main Course

1 Non-Veg Main Course

1 Bread

1 Dessert

Basmati Rice



You're Going Platinum! 20

Non-Vegetarian

2 Veg Appetizer

2 Non-Veg Appetizer

2 Veg Main Course

2 Non-Veg Main Course

1 Dal

2 Breads

1 Dessert

Basmati Rice

- Prices listed are per person, and do not include local sales tax
- Minimum of 20 people required to place a catering order
- For lamb, fish, and shrimp dishes, prices increase by \$3
- Prices subject to change without notice

- Server fee: \$125
- Set-up fee (plate, silverware, napkin, and water glass): \$5.25
- Chaffing dishes fee: \$175
- Delivery fee: Based upon distance from Tiffin location

Menu Selections

Vegetarian Appetizers

Vegetable Samosa

Crispy turnover stuffed with potatoes and peas

Onion Bhaji

Onion and spinach fritters

Vegetable Pakora

Mixed vegetable fritters

Potli Samosa

Mini vegetable samosa

Spinach Samosa

Crispy turnover stuffed with spinach and cheese

Aloo Papri Chaat

Potatoes and chickpeas with yogurt and tamarind chutney

Eggplant Chaat

Thinly sliced baby eggplant with red onion, mint and tamarind chutneys, and yogurt

Spinach Kebab

Spinach and cheese cutlet

Dahi Bhalla

Lentil dumplings with yogurt, roasted cumin, mint and tamarind chutneys

Cashew Roll

Cashew and potato cutlet

Cauliflower Manchurian

Crispy cauliflower in a spicy Chinese sauce

Vegetable Patty

Mixed vegetable patty

Aloo Tikki

Potato and pea cutlet

Bombay Bhel

Crispy rice puffs tossed with onions and chutney

Paneer Cutlet

Cottage cheese cutlet

Achari Mushroom

BBQ mushroom marinated in pickling spices

Aloo Gobhi Tikki

Cauliflower, potato, and pea patty

Paneer Pakora

Cottage cheese and mint chutney fritter

Paneer Shashlik

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

Tandoori Vegetables

BBQ mixed vegetables marinated in special sauce blend

Mirchi Pakora

Long hot pepper fritter

Vegetable Manchurian

Batter fried vegetables in a spicy Chinese sauce

Cauliflower Bezule

Crispy cauliflower in a coconut and curry leaf sauce

Aloo Makkai Kebab

Baby corn and potato patty

Bhel Phyllo Cups

Spiced crispy rice and lentil savories served in pastry cup

Aloo Boonda

Batter dipped spiced potato rounds

Baby Corn Cutlet

Seasonal baby corn patty

Vegetable Spring Rolls

Crispy baby spinach, plum tomatoes, yogurt, and chutneys

Chili Mushroom

Pan cooked mushrooms with peppers, onions, and spices

Non-Vegetarian Appetizers

Chicken

Lasooni Tikka

Chicken tikka with garlic marinade

Chicken Tikka

Traditional chicken tikka

Mirch Chicken Tikka

Chicken tikka with green chili marinade

Badami Tikka

Chicken tikka with almond flavored marinade

Reshmi Kebab

Minced chicken kebab with ginger and garlic

Malai Kebab

Chicken tikka with sour cream and cream cheese marinade

Tandoori Chicken Wings

BBQ spicy chicken wings

Vegetable Cutlets

Spiced mixed vegetable croquettes

Aloo Sabudana Tikki

Potato patty covered with tapioca

Fried Idli

Cocktail sized spiced rice cakes

Pav Bhaji

Spicy blend of vegetables and tomatoes, served with buttered Indian bread

Tandoori Chicken

Traditional BBQ chicken

Chicken 65

Chicken breast cooked with a blend of 65 spices

Chicken Tikka Spring Roll

Crispy roll with diced BBQ chicken breast

Chicken Pakora

Batter fried chicken fritters

Chicken Lollipop

Tandoori chicken wings partially deboned

Poppy Seed Tikka

BBQ chicken breast with poppy seed marinade

Chicken Almond Seekh Kebab

Minced chicken kebab with almonds

Chicken Kali Mirch Tikka

BBQ chicken breast cubes with a special black pepper marinade

Chicken Achari Tikka

BBQ chicken breast marinated with pickling spices

Chicken Manchurian

Chicken breast cubes in a spicy Chinese sauce

Chicken Spring Rolls

Crispy rolls with spiced chicken breast

Chicken Angaar

Spicy BBQ chicken breast cubes

Chicken Keema Samosa

Crispy turnover stuffed with minced chicken

Chicken Tikka Samosa

Crispy turnover stuffed with chicken tikka

Lamb

Seekh Kebab

Minced lamb with onion, ginger, and spices

Boti Kebab

Lamb leg cubes marinated with spiced yogurt

Shammi Kebab

Lamb and lentil cutlet

Achari Lamb

BBQ lamb leg cubes marinated with pickling spices

Lamb Shashlik

Lamb, tomato, onion, and bell pepper served on a cocktail skewer

Noorani Kebab

Minced chicken and lamb cooked on a skewer

Lamb Puffs

Flaky puff pastry stuffed with lamb filling

Fish

Amristsari Machi

Punjabi style fried tilapia

Fish Pakora

Batter fried fish fritter

Fish Kali Mirch

Tilapia with crushed peppercorn, batter fried

Fish Fingers

Crispy fresh cut fish filet

Fish Manchurian

Fish filet cooked with spicy Chinese sauce

Lamb Samosa

Crispy turnover stuffed with minced lamb and peas

Lamb Chapli Kebab

Medium spiced lamb patty, cooked on a flat griddle

Vegetarian Main Courses

Chana Masala

Chickpeas cooked with fresh tomatoes and onions

Palak Ke Kofte

Finely chopped spinach rounds served in a mustard leaf sauce

Bhagare Baingan

Crispy turnover stuffed with chicken tikka

Kashmiri Dum Aloo

Scooped potatoes filled with dried fruits and nuts in a creamy sauce

Goan Vegetable Curry

Goan style mixed vegetable curry

Mattar Malai Methi

Green peas in a creamy spinach sauce

Khumb Mattar Paneer

Cottage cheese, mushroom, and peas in a mildly spiced sauce

Bhindi Masala

Fresh cut okra tossed with onions, tomatoes, and spices

Achari Aloo

Diced potatoes sautéed with tomatoes, onions, and pickling spices

Dal Triveni

Blend of three lentils, tempered with cumin seeds and chili

Gohbi Masaledar

Cauliflower florets in a tomato and onion sauce

Paneer Malai Methi

Cottage cheese cubes in a fenugreek flavored sauce

Paneer Kesari Masala

Cottage cheese cubes in a saffron flavored sauce

Gohbi Mattar

Cauliflower and peas sautéed with tomatoes, onion, and spices

Baingan Bharta

Roasted eggplant, tempered with spice blend

Shahi Paneer

Cottage cheese cubes in a creamy tomato sauce

Gohbi Masaledar

Cauliflower florets in a tomato-onion sauce

Paneer Korma

Cottage cheese cubes in a cashew based sauce

Dhaba Paneer

Cottage cheese cubes in a traditional tomato-onion sauce

Paneer Capsicum Masala

Cottage cheese cubes and green peppers sautéed with tomatoes and onions

Paneer Jalfrezi

Cottage cheese with julienned peppers and onions in a thick sauce

Paneer Lababdar

Cottage cheese cubes in creamy onion gravy flavored with ginger, garlic, and coriander

Kadai Paneer

Cottage cheese cubes with chunks of tomatoes, onions, and bell peppers

Paneer Makhani

Cottage cheese cubes in a rich tomato sauce with cream and butter

Paneer Tikka Masala

Cottage cheese cubes in tomato and onion sauce

Chili Paneer

Cottage cheese cubes sautéed in a garlic, onion, and scallion sauce

Mattar Paneer

Cottage cheese cubes and peas

Navrattan Curry

Mixed vegetable curry in cashew based sauce

Malai Kofta

Cottage cheese dumplings in a creamy sauce

Non-Vegetarian Main Courses

Chicken

Chicken Tikka Masala

BBQ chicken breast cubes in creamy tomato and onion sauce

Chicken Jalfrezi

Chicken, tomatoes, onions, and bell peppers

Butter Chicken

Chicken cooked in rich tomato sauce with butter

Chicken Do Piazza

Chicken cubes cooked with pearl onions

Mango Chicken

Chicken cooked in mango-flavored sauce

Chicken Vindaloo

Chicken breast, red chili, black peppercorn

Chicken Manchurian

Chicken breast cooked in spicy Chinese sauce

Aloo Gobhi

Cauliflower and potato with tomatoes, onions, and spices

Subz Naryalwala

Mixed vegetables in coconut sauce

Saag Paneer

Cottage cheese cubes in creamy spinach

Saag Mushroom

Button mushrooms in creamy spinach

Black Pepper Chicken

Chicken breast in a cracked black pepper sauce

Chicken Kohlapuri

Chicken breast and chilies cooked Maharashtrian style

Dhaba Chicken

Home style chicken curry

Chicken Badam Pasanda

Chicken breast in almond based sauce

Chicken Lababdar

Chicken breast in creamy onion gravy flavored with ginger, garlic, and coriander

Kadai Chicken

Chicken cooked with chunks of tomatoes, onions, and bell peppers

Chicken Saag

Chicken breast in creamy spinach sauce

Chicken Chettinad

Chicken breast with coconut milk and chettinad spice mix

Chicken Madras

Chicken breast cooked in spicy South Indian gravy

Chicken Korma

Chicken breast in cashew based sauce

Lamb

Bhuna Lamb

Lamb leg cubes sautéed in a ginger and tomato sauce

Lamb Pasanda

Lamb leg cubes cooked in cardamom based gravy

Lamb Nargisi Kofta

Hard-boiled eggs coated with minced lamb in mildly spiced gravy

Lamb Chili Masala

Lamb leg cubes cooked with split whole green chilies

Lamb Madras

Lamb leg cubes cooked in spicy South Indian gravy

Lamb Chettinad

Lamb leg cubes, coconut milk and chettinad spice mix

Lamb Roganjosh

Lamb leg cubes cooked with its own juices in light gravy

Kadai Lamb

Lamb leg cubes cooked with chunks of tomatoes, onions, and bell peppers

Lamb Tikka Masala

BBQ lamb leg cubes in creamy tomato and onion sauce

Mint Chicken

Chicken breast tossed with fresh mint and spices

Chicken Hari Mirch

Chicken breast in spicy green chili sauce

Lamb Saag

Lamb leg cubes in creamy spinach

Lamb Vindaloo

Lamb leg cubes and potatoes in spicy gravy

Lamb Korma

Lamb leg cubes cooked in cashew based sauce

Lamb Kali Mirch

Lamb leg cubes cooked in cracked black pepper sauce

Fish

Bengali Fish Curry

Fish cooked in mustard sauce

Kerala Fish Curry

Fish cooked in coconut and curry leaf sauce

Meen Moilee Curry

Fish cooked with coconut oil, coconut milk, onions, chilies, and turmeric

Goan Fish Curry

Fish cooked with coriander seed, cumin, red chili, and tamarind

Malabar Meen Curry

Fish steaks marinated in red chili paste, turmeric, and lemon juice and pan-fried

Dal

Punj Ratni Dal

Lentils with tomatoes, onions, and spices

Rajmah

Red kidney beans cooked on a low flame

Lobhiah Mushroom

Black-eyed beans cooked with mushrooms

Dal Makhani

Black lentils cooked in butter based gravy

Aloo Chana

Potatoes and spiced chickpeas

Kala Chana

Black chickpeas

Dal Saag

Split lentils with spinach

Yellow Dal with Garlic Tadka

Yellow lentils slow fired and finished with tempered herbs and spices

Punjabi Kadi

Thick yogurt based gravy, Punjabi style

Gujarati Kadi

Thin yogurt based gravy, Gujarati style

Breads

Naans

White flour based tandoori bread, various styles

Rotis

Wheat flour based tandoori bread, various styles

Roomali Rotis

Thin flatbread, Hyderabad style

Makki Ki Rotis

Flat corn bread

Rice

Patiala Pullao

Rice with black chickpeas and cubes of cottage cheese

Saffron Jeera Peas Pullao

Saffron rice with cumin seeds and green peas

Chamman Pullao

Rice with cubes of cottage cheese topped with onions

Kashmiri Pullao

Rice with dried fruits and nuts

Saffron Pullao

Rice cooked with saffron

Vegetable Pullao

Rice cooked with mixed vegetables

Tiranga Pullao

Saffron rice with green peas and carrots

Peas Pullao

Rice with green peas

Salads/Pickles/Condiments

| | | | |
|---------------------------|--------------------------|----------------------|--------------------------|
| Mango Pickle | Macaroni Salad | Carrot Salad | Raw Sliced Onions |
| Green Chili Pickle | Mixed Green Salad | Fried Chilies | ...and many more! |
| Carrot Pickle | Tossed Salad | Green Chilies | |
| Mango Chutney | Kachumber Salad | Lemon | |
| Potato Salad | Chickpeas | Cucumbers | |

Yogurt Preparation

Boondi Raita

Yogurt with soft mini bread puffs and Indian seasoning

Spinach Raita

Yogurt with spinach and Indian seasoning

Pineapple Raita

Yogurt with pineapple and walnuts

South Indian Raita

Yogurt with tomatoes, onions, and South Indian spices

Tomato, Onion, Cucumber Raita

Yogurt with tomatoes, onions, cucumbers, and Indian seasoning

Dahi Bhalla

Yogurt and lentil dumplings stuffed with nuts

Dahi Pakora

Yogurt with mini lentil dumplings

Desserts

Kulfi

Flavored Indian ice cream made from concentrated milk

Fresh Fruit Salad

Assorted seasonal fruits

Moong Dal Halwa

Lentils cooked with sweetened milk

Bada Halwa

Ground almonds cooked in milk and syrup

Gajjar Halwa

Freshly grated carrots cooked with sweetened milk

Rasmalai

Creamed cheese patty served in condensed milk

Cheena Kheer

Mini roundels of creamed cheese in milk

Rasgulla

Roundels of creamed cheese in syrup

Gulab Jamun

Deep-fried roundel of cheese and flour in syrup

Angoori Jamun

Mini gulab jamun