



# BRINGING AUTHENTIC INDIAN CUISINE TO YOU!

CALL TIFFIN AT **(215) 922-1297** OR  
 EMAIL US AT **CATERING@TIFFIN.COM**  
 TO RESERVE YOUR EVENT DATE

## CATERING PACKAGES

All catering packages served with  
 Mint Cilantro Chutney, Tamarind Chutney and Raita  
 (Package price includes food only, pick-up only)

**\$12**

**GREEN FEAST**

- 1 Veg Appetizer
- 2 Veg Main Course
- 1 Dal
- 1 Bread
- 1 Dessert
- Basmati Rice

**\$14**

**SILVER PLATTER**

- 1 Veg Appetizer
- 1 Non-Veg Appetizer
- 2 Veg Main Course
- 1 Non-Veg Main Course
- 1 Bread
- 1 Dessert
- Basmati Rice

**\$16**

**GOLDEN SPICE**

- 2 Veg Appetizer
- 1 Non-Veg Appetizer
- 2 Veg Main Course
- 1 Non-Veg Main Course
- 1 Dal
- 1 Bread
- 1 Dessert
- Basmati Rice

**\$18**

**TAJ MAHAL**

- 2 Veg Appetizer
- 2 Non-Veg Appetizer
- 2 Veg Main Course
- 2 Non-Veg Main Course
- 1 Dal
- 2 Bread
- 1 Dessert
- Basmati Rice

## PARTY TRAYS TO GO

Small trays serve approximately 16-20 people  
 Large trays serve approximately 40-45 people  
 Choose from any item on the menu.

APPETIZERS	S	L
Vegetarian .....	\$50	\$85
Chicken .....	\$65	\$115
Fish .....	\$70	\$120
Lamb .....	\$80	\$135
<b>MAIN COURSES</b>		
Vegetarian .....	\$55	\$100
Chicken .....	\$70	\$130
Fish .....	\$75	\$140
Lamb .....	\$50	\$150
<b>BREAD</b> .....		
	\$35	\$60
<b>RICE/PULLAO</b> .....		
	\$35	\$60
<b>DESSERTS</b> .....		
	\$45	\$80

## ADD-ONS

SERVER .....	\$175
SET UP FEE .....	\$5.25/SETTING
<small>(PLATE, SILVERWARE, NAPKIN, WATER GLASS)</small>	
CHAFING DISH .....	\$20/EA
DELIVERY FEE .....	BASED ON DISTANCE

### THE FINE PRINT

PRICES LISTED ARE PER PERSON AND ARE FOR FOOD ONLY AND DO NOT INCLUDE LOCAL SALES TAX, DELIVERY, SET-UP OR EQUIPMENT. 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.

# 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

# 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

### Tandoori Chicken

Traditional BBQ chicken

### Chicken 65

Chicken breast 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 Spring Rolls

Crispy rolls with spiced chicken breast

### Chicken Angaar

Spicy BBQ chicken breast cubes

### Chicken Manchurian

Chicken breast cubes in a spicy Chinese sauce

### Chicken Achari Tikka

BBQ chicken breast marinated with pickling spices

### Chicken Keema Samosa

Crispy turnover stuffed with minced chicken

### Chicken Tikka Samosa

Crispy turnover stuffed with chicken tikka

## 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

### 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

### 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 Masedar**

Cauliflower florets in a tomato and onion sauce

### **Paneer Malai Methi**

Cottage cheese cubes in a fenugreek flavored sauce

### **Paneer Tikka Masala**

Cottage cheese cubes in tomato and onion 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 Masedar**

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

# 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

### Chicken Saag

Chicken breast in creamy spinach sauce

### 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 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

### Mint Chicken

Chicken breast tossed with fresh mint and spices

### Chicken Hari Mirch

Chicken breast in spicy green chili 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 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

### 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 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

### Malabar Meen Curry

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

### 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

## BREADS & SIDES

### 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, Gujrati style

### 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

### 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

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## SALADS, PICKLES & CONDIMENTS

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<b>Mango Pickle</b>	<b>Carrot Pickle</b>	<b>Lemon</b>
<b>Macaroni Salad</b>	<b>Tossed Salad</b>	<b>Potato Salad</b>
<b>Carrot Salad</b>	<b>Green Chilies</b>	<b>Chickpeas</b>
<b>Green Chili Pickle</b>	<b>Mango Chutney</b>	<b>Cucumbers</b>
<b>Mixed Green Salad</b>	<b>Kachumber Salad</b>	<b>Raw Sliced Onions &amp; More!</b>
<b>Fried Chilies</b>		

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## YOGURT PREPERATION

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<b>Boondi Raita</b> Yogurt with soft mini bread puffs and Indian seasoning	<b>South Indian Raita</b> Yogurt with tomatoes, onions, and South Indian spices	<b>Dahi Bhalla</b> Yogurt and lentil dumplings stuffed with nuts
<b>Spinach Raita</b> Yogurt with spinach and Indian seasoning	<b>Tomato, Onion, Cucumber Raita</b> Yogurt with tomatoes, onions, cucumbers, and Indian seasoning	<b>Dahi Pakora</b> Yogurt with mini lentil dumplings
<b>Pineapple Raita</b> Yogurt with pineapple and walnuts		

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## DESSERT

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<b>Kulfi</b> Flavored Indian ice cream made from concentrated milk	<b>Gajjar Halwa</b> Freshly grated carrots cooked with sweetened milk	<b>Rasgulla</b> Roundels of creamed cheese in syrup
<b>Fresh Fruit Salad</b> Assorted seasonal fruits	<b>Rasmalai</b> Creamed cheese patty served in condensed milk	<b>Gulab Jamun</b> Deep-fried roundel of cheese and flour in syrup
<b>Moong Dal Halwa</b> Lentils cooked with sweetened milk	<b>Cheena Kheer</b> Mini roundels of creamed cheese in milk	<b>Angoori Jamun</b> Mini gulab jamun
<b>Bada Halwa</b> Ground almonds cooked in milk and syrup		