



Indian Event Menus

NORTHERN INDIAN · PUNJABI · HYDERABADI

*One combined menu for your celebration.
Repeats removed. Pricing is prepared as a private proposal.*

INSIDE

How a buffet is built
Shooters, salads, breads
Appetizers · Tandoor & kebab
Vegetarian & meat entrées
Rice, biryani · Desserts



HOW A BUFFET IS BUILT

This is the standard event formula. Additional selections can be added. Your sales manager will quote the package and any extras.

- 1 Shooter**
Choice of one
- 2 Appetizers**
Two selections
- 3 Entrées**
Two selections — one vegetarian, one meat or seafood
- 4 Specialty rice**
One selection
- 5 Bread**
Naan, roti, poori, or paratha
- 6 Dessert**
One selection

Achar, papad, and chutney are served with the meal. Live stations, extra proteins, and dessert displays are available on request.



RED DOT CUISINE

INDIAN EVENT MENUS

Houston, Texas

Northern Indian · Punjabi · Hyderabadi

SHOOTERS

- Elaichi
- Mango
- Rose
- Khus
- Chikoo
- Sugarcane juice
- Tomato water
- Kokum

SALADS & ACCOMPANIMENTS

- Achar, papad & chutney
- Boondi raita
- Pineapple raita
- Fruit chaat
- Kachumber
- Mixed green salad

BREADS

- Butter naan
- Plain naan
- Roti / chapati
- Poori
- Paratha



APPETIZERS

VEGETARIAN

- Sev puri
- Bhel puri
- Dahi batata puri
- Papri chaat
- Cholley chaat
- Samosas
- Onion pakora
- Mixed vegetable pakoras
- Vegetable cutlets
- Harre bharre kababs
- Dahi vada
- Dahi ke kabab
- Ragda pattice
- Aloo tikki
- Paneer tikka
- Paneer chutney pakora
- Spring rolls

MEAT, SEAFOOD & TANDOOR

Chicken chili, Manchurian, or Szechuan may be served as a starter or an entrée.

- Aajoo-bajoo
- Chicken 65
- Chicken tikka
- Chicken Afghani kabab
- Boti kabab
- Seekh kabab
- Behari kebab
- Reshmi kebab
- Tandoori shrimp
- Fish Amritsari
- Fish tikka
- Lahori fish
- Chutney wali macchi
- Chicken chili / Manchurian / Szechuan



VEGETARIAN ENTRÉES

- Saag paneer / palak paneer
- Chana masala
- Aloo gobhi
- Mutter paneer
- Paneer butter masala
- Methi malai mutter
- Navrattan korma
- Dal makhani
- Yellow dal
- Bhareli bhindi
- Bhindi masala
- Cauliflower Manchurian
- Vegetable korma
- Mushroom mutter
- Baingan bharta
- Begare baingan
- Kadhi pakora
- Sindhi kadhi
- Malai kofta
- Tawa vegetable fry
- Vegetable jalfrezi
- Paneer bhurji
- Balti aloo
- Mirchi ka salan



MEAT & SEAFOOD ENTRÉES

CHICKEN

- Butter chicken
- Chicken tikka masala
- Chicken korma
- Chicken Afghani
- Chicken Balti
- Karahi chicken
- Methi chicken
- Achari chicken
- Chicken pasanda
- Chicken hara masala

MUTTON, LAMB & BEEF

- Mutton rogan josh
- Mutton korma
- Mutton Kolhapuri
- Achari gosht
- Balti gosht
- Karahi gosht
- Shahi gosht
- Lamb chukka
- Nihari
- Beef pasanda

SEAFOOD

- Goan shrimp curry
- Mumbai ka shrimp



RICE & BIRYANI

VEGETARIAN

- Vegetable pulav
- Vegetable biryani
- Lemon rice
- Jeera saffron rice
- Fried rice

MEAT & SEAFOOD

- Chicken biryani
- Lamb / mutton biryani
- Shrimp biryani
- Sindhi biryani
- Hyderabadi biryani
- Mutton pulao
- Afghani pulao

DESSERTS

- Rasmalai
- Gulab jamun
- Carrot halwa with pista kulfi
- Kheer
- Firni
- Sevaiyan ka zarda



Your event, your menu.

*A sales manager will prepare a private proposal
for your date, guest count, and service style.*

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