



CATERING · HOUSTON · 281-235-3626 · REDDOTCUISINE.COM · @RED_DOT_CUISINE

Indo-Chinese Catering Menu

Manchurian · Szechuan · Hakka

No beef. No pork. V = vegetarian

VEGETARIAN STARTERS

Gobi Manchurian V

Cauliflower florets, ginger-garlic, chili-soy. Dry or gravy.

Vegetable Manchurian V

Crisp mixed-veg dumplings in a glossy chili-soy gravy.

Chili Paneer V

Wok-tossed paneer, onion, bell pepper, Indo-Chinese chili sauce.

Szechuan Paneer V

Toasted Szechuan chili, garlic, and white pepper heat.

Honey Chili Potato V

Crisp potato, honey-chili glaze, spring onion, sesame.

Veg Spring Rolls V

Cabbage, carrot, and glass noodle rolls with chili dip.

Crispy Corn Salt & Pepper V

Flash-fried corn, green chili, garlic, cilantro.

Chili Baby Corn V

Baby corn and peppers in a hot garlic sauce.

CHICKEN & SEAFOOD STARTERS

Chicken Manchurian

The house classic. Boneless chicken, dry or gravy.

Chili Chicken

Wok-charred chicken, onion, pepper, Indo-Chinese chili.

Szechuan Chicken

Red chili, garlic, and Szechuan peppercorn heat.

Dragon Chicken

Crisp strips in a sticky red chili-garlic glaze.

Chicken Lollipops

Frenched wings, Szechuan dip, toasted sesame.

Chili Shrimp

Gulf shrimp, peppers, and a hot garlic chili toss.

Szechuan Shrimp

Shrimp in toasted chili-garlic Szechuan sauce.

Fish Manchurian

White fish dumplings, ginger-chili gravy.

SOUPS

Manchow Soup

Dark soy, garlic, mixed veg or chicken, fried noodle crown.

Hot & Sour Soup

Chili-vinegar broth, mushroom, bamboo, egg optional.

Sweet Corn Soup

Creamed corn, mild ginger. Veg or chicken.

Szechuan Soup

A hotter, chili-forward broth. Veg, chicken, or shrimp.



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Family-style trays · Live wok stations · Spice to the room

MAINS · GRAVY FOR THE TABLE

Chicken Manchurian Gravy

Family-style wok gravy for rice or Hakka noodles.

Szechuan Chicken Gravy

Numbing chili heat, garlic, and spring onion.

Chili Chicken Gravy

The banquet staple. Spice level to the room.

Kung Pao Chicken

Cashew, dried chili, and a light sweet-heat sauce.

Shrimp in Garlic Sauce

Gulf shrimp, ginger, celery, and a clear garlic glaze.

Fish in Szechuan Sauce

White fish, toasted chili, garlic, and white pepper.

Veg Manchurian Gravy V

Dumplings in chili-soy gravy for the vegetarian table.

Paneer in Garlic Sauce V

Cottage cheese, peppers, and a light garlic wok sauce.

Szechuan Mixed Vegetables V

Broccoli, mushroom, baby corn, carrot, Szechuan chili.

American Chopsuey

Crisp noodles, sweet-tangy gravy. Veg or chicken.

RICE & NOODLES

Hakka Noodles

Wok-tossed. Veg, egg, chicken, or shrimp.

Szechuan Noodles

Chili-garlic Hakka noodles. Veg, chicken, or shrimp.

Singapore Noodles

Curry-scented rice noodles. Veg or shrimp. No pork.

Veg / Chicken Fried Rice

Classic wok rice, spring onion, light soy.

Szechuan Fried Rice

Chili-garlic fried rice. Veg, chicken, or shrimp.

Combination Fried Rice

Chicken and shrimp, no pork, no beef.

Catering notes

- This menu has no beef and no pork.
- Spice is set to the room: mild, medium, Szechuan-hot, or mixed trays.
- Starters, mains, and noodles are packed family-style or run as a live wok station.
- Pair with Red Dot's North Indian and Hyderabad trays, or run as a full Indo-Chinese station.
- To book: 281-235-3626 · aj@reddotcuisine.com · reddotcuisine.com · [@red_dot_cuisine](https://www.instagram.com/red_dot_cuisine)