

PARADISE INDIAN CUISINE - PARTY MENU (75+people)

APPETIZERS

VEGETARIAN:

1. Pakora – Spinach, Onion, Mix Veg.
2. Samosa.
3. Aloo Tikki.
4. Cut Mirchi.
5. Mirchi Bhaji.
6. Veg Manchuria.
7. Gobi Manchuria.
8. Medhu Vada.
9. Masala Vada.
10. Dahi Vada.
11. Idly.
12. Mini Uthappam.
13. Chili Panner.
14. Panner Tikka.
15. Chat - Aloo Tikki.
16. Chat - Bhel Puri.
17. Chat - Papdi Chat.

18. Chat - Samosa Chat.
19. Pani Poori (Gup Chup).

NON VEGETARIAN:

20. Chicken 65.
21. Chicken Chat Phat.
22. Chilli Chicken.

FISH:

23. Appolo Fish.
24. Fish Amruthsari.
25. Fish Fry.

TANDOORI:

26. Chicken Tikka.
27. Shish Kebob.
28. Tandoori Chicken.
- ★★★ 29. Tandoori Shrimp.

ENTRE (MAIN COURSE)

VEGETARIAN:

30. Aloo Capsicum.
31. Aloo Gobi.
32. Aloo Mutter.
33. Aloo Palak.
34. Aloo Kurma.
35. Jeera Aloo.
36. Bhindi (Okra) Fry ("Andhra Special").
37. Bendi (Okra) Pakodi fry.
38. Bhindi (Okra) Masala.
39. Chama Gadda Fry.
40. Karela Fry.
41. DAL (Mango/ Tomato/ Spinach/ long squash).
42. Dal Tadka.
43. Dondakaya Fry.
44. Dondi Pakodi.
45. Guthi Vankai.

46. Vankaya Pakodi.
47. Vegetable Kurma (south).
48. Mixed Vegetable Curry.
49. Dal Makhani.
50. Dum Ka Aloo.
51. Kadai Pakodi.
52. Rasma Curry.
53. Chana Masala.
54. Malai Kofta.
55. Mirchi Ka Salon.
56. Navarathan Kurma.
57. Kadai Panner.
58. Palak Panner.
59. Panner Butter Masala.
60. Panner Tikka Masala.
61. Mutter Panner.
62. Vegetable Jalfrezi.

NON VEGETARIAN:

- 63. Andhra Chicken Curry(with bone)
- 64. Chicken Curry(bone less)
- 65. Chicken Fry (South Style)
- 66. Chicken Chettinadu.
- 67. Chicken Tikka Masala.
- 68. Butter Chicken.
- 69. Kadai Chicken.
- 70. Chicken Jalfrezi.
- 71. Chicken Kurma.
- 72. Chicken Saag.
- 73. Chicken Shahi Kurma.
- 74. Chicken Vindalu.
- 75. Methi Chicken(optional)

FISH & SHRIMP(small shrimp size 70/90):

- ★ 76. Chepala Pulusu.
- ★ 77. Fish Curry.
- ★★★ 78. Shrimp Curry.
- ★★★ 79. Shrimp Fry.

★★ GOAT & ★★★ LAMB:

- 80. Goat Curry.
- 81. Goat Pepper Fry.
- 82. Kadai Lamb.
- 83. Lamb Curry.
- 84. Lamb Rogan Gosh.
- 85. Lamb Vindalu.
- 86. Madras Lamb Curry.

RICE & NOODLES

FRIED RICE:

- 87. Veg Fried Rice.
- 88. Chilli Garlic Fried Rice.
- 89. Egg Fried Rice.
- 90. Manchuria Fried Rice.
- 91. Panner Fried Rice.
- 92. Chicken Fried Rice.

PULAV:

- 93. Peas Pulav.
- 94. Veg Pulav.

BIRYANI:

- 95. DUM KA BIRYANI (Veg, Chicken, Goat).

NOODLES:

- 96. Chilli Garlic Noodles.
- 97. Hakka Noodles.

OTHERS:

- 98. Pongal.
- 99. Puluhora (Lemon , Tamorind).
- 100. Curd Rice.
- 101. White Rice.
- 102. Jeera Rice.

BREADS

- 103. Naan/Butter Naan/Garlic Naan.
- 104. Papadam.

DESSERTS

- 105. Double Ka Metha.
- 106. Fruit Custard.
- 107. Ghajar ka Halwa.
- 108. Gulabi Jamun.
- 109. Ice Creams (Vanilla/Chocolate).
- 110. Kesari(Rava/Pineapple).
- 111. Mango Flan.
- 112. Rasamalai.
- 113. Rice Kheer.
- 114. Semiya Payasam.

Notes:

- ★ \$1 Extra per person
- ★★ \$1.5 Extra per person
- ★★★ \$2 Extra per person

Paradise Indian Cuisine

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