

## Bombay Grill Catering Banquet Menu

From the diverse regions of India's subcontinent, we offer classic preparations — from the tandoori kebabs and flatbreads, to the chile based curries of North India.

### Vegetarian Selections (select any 3)

#### Assorted Vegetable Pakora

Assorted vegetable fritters

#### Vegetable Samosa

Fried triangular turnovers filled with potatoes and green peas

#### Potli Dal Samosa

Moneybag shaped fried pastry pocketfilled with lentils

#### Stuffed Chilli Poppers

Jalapeño peppers filled with cheddar cheese

#### Vegetable Cutlets

Mixed vegetable patties

#### Vegetable Kebab

Mixed vegetable croquettes served on a cocktail skewer

#### Cashewnut Rolls

Potato croquettes coated with cashew nuts

#### Surti Kebab

Vermicelli coated deep fried potato croquettes

#### Til Kebab

Sesame seed coated potato patties

#### Aloo Sabudana Tikki

Tapioca coated deep fried potato patties

#### Achari Aloo Kebab

Mango pickle flavored potato patties

#### Bhel in Phyllo Dough Cups

Spiced crispy rice and lentil flour savories served in pastry cups

#### Vegetable Shammi Kebab

Fresh mixed vegetable and chickpea patties

#### Paneer Spinach Roll

Spinach and cheese filled bite size wraps

#### Paneer Shaslik

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

#### Paneer Chutney Pakora

Cheese fritters filled with spicy mint chutney

#### Paneer Masala Cutlets

Spiced cottage cheese patties (heart shaped)

#### Paneer Masala Fingers

Spiced cottage cheese fingers

#### Paneer Methi Tikki

Cottage cheese patties flavored with fenugreek leaves

#### Paneer Sabudana Tikki

Fried cottage cheese patties coated with tapioca

#### Vegetable Spring Rolls

Chinese wraps with savory filling of vegetables

#### Tempura Vegetables

Batter dipped and deep fried vegetables served with garlic sauce

#### Vegetable Manchurian

Batter fried vegetable oodles in a spicy blend of Chinese herbs

#### Gobhi Manchurian

Cauliflower florets, batter fried done in a spicy Chinese sauce

#### Golden Fried Baby Corn

Deep fried baby corn served with chilli garlic sauce

#### Spanakopita

Savory pie filled with spinach and cheese

#### Stuffed Breaded Mushrooms

Bread mushrooms filled with a creamy sauce

## Bombay Grill Catering For Your Special Events

Specializing in tandoor and Indian curries, a menu has been created that combines vibrant spices such as black pepper, cloves and cinnamon with chillies, ginger, and herbs, anchored by rice, lentils and flatbreads.

### Non-Vegetarian Selections

(Select any three items for cocktails)

#### Chicken Tikka

Boneless chicken marinated in yogurt and spices char grilled

#### Chicken Til Tikka

Boneless chicken coated with sesame and char grilled

#### Chicken Ganoora

A tangy char grilled chicken

#### Chicken Parda Kebab

Chicken marinated in black pepper, Kasoori methi, coated with eggs and char grilled

#### Chicken Vindaloo Tikka

A spicy char grilled chicken marinated with Goan spices

#### Chicken Badami Seekh

Seasoned mince of chicken & almonds, set on a skewer & char grilled

#### Chicken Ambi Kebab

Boneless chicken marinated in mango pulp and spices & char grilled

#### Reshmi Kebab

Mince chicken charcoal grilled in a clay oven set on a skewer

#### Chicken Adraki Kebab

Ginger flavored chicken kebab cooked in a clay oven

#### Chicken Spring Rolls

Chinese wraps filled with seasoned chicken and vegetables

#### Chicken Angaare

Spicy chicken kebab cooked in a clay oven

#### Chicken Pakora

Chicken fritters

#### Chicken Lasooni Tikka

Garlic flavored chicken kebab

#### Chicken Keema Samosa

Fried triangular pastry filled with seasoned minced chicken

#### Drums of Heaven

Batter fried chicken wings

#### Chicken Mottia

Tapioca coated fried chicken fritters

#### Shrimp Toast

Toast slices topped with ground shrimp and sesame

#### Fish Koliwada

Tapioca coated fried fish

#### Tandoori Salmon

Fillets of salmon cooked in a clay oven

#### Noorani Kebab

Minced chicken and lamb cooked on a skewer in a clay oven

#### Lamb Keema Samosa

Fried triangular pastry pocket filled with minced lamb

#### Boti Kebab

Lamb kebab marinated overnight in yogurt and charcoal grilled

#### Sheekh Kebab

Minced lamb cooked on a skewer in a clay oven

#### Gillafi Kebab

Onion and bell pepper coated minced lamb cooked on a skewer

#### Lamb Shaslik

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

#### Chicken Kali Mirch

Cracked black pepper coated chicken kebab

#### Chicken Tikka

Yogurt marinated char grilled chicken

#### Malai Kebab

Saffron and cheese flavored char grilled chicken

#### Chicken Shaslik

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

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### Non-Vegetarian Selections Cont'd

(Select any three items for cocktails)

#### Chicken Hariyali

Chicken kebab coated with a blend of green herbs

#### Chicken Achari Tikka

Mango pickle flavored chicken kebab

#### Chicken Kastoori Kebab

Minced chicken kebab flavored with kashmiri spices

#### Kadak Kebab

Minced chicken cooked in a clay oven and deep fried

#### Chicken 65

Extra spicy south indian fried chicken

#### Chilli Chicken

Chicken flavored with chinese chilli sauce

#### Chicken Manchurian

Batter fried chicken oodles in a spicy blend of Chinese herbs

## Cocktail Stations

### Vegetarian Selections

#### Aloo Tikki with Channa

Potato patties served with spiced chickpeas curry

#### Samosa Chat with Channa

Fried triangular turnovers filled with potatoes and topped with chickpeas

#### Raj Kachori Chaat

Crispy wheat puffs filled with potatoes, chickpeas, yogurt and spices

#### Pani Puri and Sev Batata Puri

Bite size wheat puff filled with tamarind water or yogurt

## Cocktail Stations Cont'd

### Vegetarian Selections Cont'd

#### Aloo Chaat Papdi with Dahi Wada

Wheat crispies, chickpeas and potatoes served topped with yogurt

#### Fruit and Aloo Chaat

Assorted fruits and potato tossed with herbs and spices

#### Moong Dal Chilla

Crispy lentil flour crepes served with date chutney

#### Channa Chaurasia

Spiced chickpeas turnover topped with diced tomatoes and onions

#### Paneer Methi Tikki

Cottage cheese patties flavored with fenugreek leaves  
(Available at an additional cost)

#### Paneer Kathi Kebab

Indian cottage cheese wrap  
(also known as Bombay Frankie)

#### Paneer Palak Tikki

Cottage cheese and spinach patties

#### Paneer Tikki Masala

Cottage cheese, tomatoes and onions freshly mixed to taste

#### Pav Bhaji

A melange of vegetables served with special buttered bread

#### Pasta Station

A choice of two type of pastas and sauces with condiments on side

## Cocktail Stations Cont'd Main Course Cont'd

### Vegetarian Selections Cont'd

#### Chicken Tawa Masala

Charcoal grilled chicken served on a skillet with onions and peppers

#### Chicken Angaare

Charcoal grilled spicy chicken tikka served on a skillet

#### Chicken Hariyali Kebab

Chicken kebab coated with a blend of green herbs on a skillet

#### Chicken Lasooni Kebab

Garlic flavored chicken kebab served on a skillet

#### Chicken Adraki

Ginger flavored chicken kebab served on a skillet

#### Sheekh Kebab

Minced lamb cooked on a skewer in a clay oven

#### Chappli Kebab

Ground lamb patties served on a skillet

## Main Course

(Select any one item from each section)

### Chicken

#### Chicken Tikka Masala

Creamy grilled boneless chicken in a velvety sauce

#### Chicken Chettinad

Chicken pieces with bones served in South Indian gravy

#### Chicken Jalfrezi

Boneless chicken with juliennes of tomatoes, onions and bell peppers

#### Chicken Elaichi

Boneless chicken cubes served in a cardamom based gravy

#### Chicken Saagwala

Boneless chicken cubes with spinach

(Select any one item from each section)

### Chicken Cont'd

#### Chicken Methi

Boneless chicken cubes with fenugreek leaves

#### Chicken Keema

Minced chicken cooked in authentic Indian spices

#### Chicken Makhmali Kofta

Minced chicken roundels served in saffron gravy

#### Chicken Dhabba

Homemade style chicken in a light gravy

#### Chicken Kadai

Chicken cooked with chunks of tomatoes, onions and bell peppers

#### Chicken Makhani

Chicken cooked in a rich tomato sauce with cream and butter

#### Chicken Vindaloo

Potatoes and boneless chicken cubes in spicy gravy

#### Chicken Tandoori

Chicken marinated in yogurt and cooked in a clay oven

#### Chicken Shahi Korma

Boneless chicken cubes cooked in creamy gravy

#### Chicken Do Piazza

Boneless chicken cubes cooked with pearl onions

#### Chicken Channa

Boneless chicken cubes served with chickpeas

#### Chicken Balti

Boneless chicken cooked with fresh herbs and spices

#### Chicken Achari

Mango pickle flavored chicken cubes

#### Chicken Kali Mirch

Boneless chicken cubes served in cracked pepper gravy

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### Main Course Cont'd

(Select any one item from each section)

#### Chicken Cont'd

##### Chicken Dum Badam Pasanda

Chicken cubes cooked in an almond based gravy

##### Chicken Curry

Tender chicken pieces cooked in a moderately spicy sauce with exotic herbs.

##### Chicken Ceylon

Boneless chicken cooked with fresh garlic, ginger and bell peppers in a fresh, spicy onion gravy.

##### Chicken Bhuna

Pan broiled chicken with browned onions and tomatoes, cooked to perfection.

##### Chicken Roganjosh

Lean cubes of chicken cooked in a medium hot gravy with a blend of fragrant spices and herbs.

##### Chicken Kali Mirch

Boneless chicken cubes served in cracked pepper gravy

#### Lamb & Goat

(Select any one item from each category)

\*\*\*Leg of lamb (carving station) available at an additional cost\*\*\*

##### Lamb Elaichi Pasanda

Boneless lamb cubes served in cardamom based gravy

##### Lamb Vindaloo (spicy)

Potatoes and boneless lamb cubes in spicy gravy

##### Lamb Nargisi Kofta

Hard boiled eggs coated with minced lamb cooked in thick gravy

##### Lamb Keema Mattar

Minced lamb cooked with green peas

#### Lamb & Goat Cont'd

##### Lamb Khara Masala

Boneless lamb cubes cooked with cracked pepper

##### Lamb Do Piazza

Pearl onions served with boneless lamb cubes

##### Lamb Achari

Mango pickle flavored boneless lamb cubes

##### Lamb Badami

Boneless lamb cubes cooked in an almondbased gravy

##### Lamb Kadai

Lamb cooked with chunks of tomatoes, onions and bell peppers

##### Lamb Saag

Boneless lamb cubes cooked with finely chopped spinach

##### Lamb Dal

Boneless lamb cubes cooked with lentils

##### Lamb Chilli Masala

Lamb cooked with slit whole green chillis

##### Lamb Rogan Josh

Boneless lamb cooked with its own juices in light gravy

##### Dum Ka Lamb Korma

Boneless lamb marinated in yogurt and cooked to perfection

##### Baby Goat Masala

Baby goat pieces cooked in light gravy

##### Goat Curry

Minced goat made with onion, garlic, ginger with exotic herbs and spices.

##### Goat Vindaloo

Goat cooked in a fiery, red curry sauce; a specialty of Goa

##### Lamb Korma

Selected pieces of lamb cooked in a cream sauce with mild and aromatic spices.

##### Spinach Lamb

Lean cubes of lamb cooked with creamy spinach gravy.

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### Main Course Cont'd

#### Seafood

\*\*\*Fish and shrimp at an additional cost\*\*\*

##### Kerala Fish Curry

Darnes of fish cooked in a coconut gravy flavored with curry leaves

##### Meen Moilee Curry

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

##### Goan Fish Curry

Fish darnes cooked with coriander seed, cumin, red chilli and tamarind

##### Malabar Meen Curry

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

##### Shrimp Bhuna

Pan broiled shrimp with browned onions and tomatoes, cooked to perfection

##### Shrimp Curry

White shrimp cooked in a hot onion and mustard sauce.

##### Shrimp Malai

A delicious preparation of shrimp in traditional Indian sauce.

#### Paneer

##### Paneer Tikka Masala

Barbecue cottage cheese morsels cooked in an aromatic and deliciously zesty sauce.

##### Paneer Capsicum Masala

Cottage cheese cubes cooked with green bell pepper

##### Paneer Methi

Fenugreek leaves with cottage cheese cubes

##### Paneer Bhujia with Mattar

Ground homemade cottage cheese with green peas

#### Paneer Cont'd

##### Paneer Kali Mirch

Cracked pepper flavored cottage cheese

##### Paneer Korma

Cottage cheese cooked with yogurt in creamy sauce

##### Paneer Jalfrezi

Juliennes of tomatoes, onions and bell peppers with cottage cheese

##### Paneer Makhani

Cottage cheese in rich tomato sauce with cream and butter

##### Saag Paneer

Spinach and cottage cheese cubes

##### Achhari Paneer

Mango pickle flavored cottage cheese

##### Malai Kofta

Cottage cheese dumplings in creamy sauce

##### Kadai Paneer

Cottage cheese with chunks of tomatoes, onions and bell peppers

##### Mattar Paneer

Green peas and cottage cheese cubes

##### Paneer Kandhari

Cubes of cottage cheese, onions and peppers in a tangy and spicy tomato sauce

##### Paneer Chicken Saagwala

Boneless chicken cubes with spinach

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### Main Course Cont'd

(Select any one item from each section)

#### Vegetables & Lentils

##### Makkai Kumbh Masala

Baby corn and mushrooms cooked in creamy sauce

##### Bharvan Mirch

Stuffed banana peppers with choice of cottage cheese or vegetables

##### Methi Malai Mattar

Fenugreek leaves and green peas cooked in creamy sauce

##### Mushroom Mattar

Mushrooms and green peas cooked in a light sauce

##### Vegetable Jalfrezi

Juliennes of tomatoes, onions and bell peppers with mixed vegetables

##### Sarson Ka Saag

Thick curry made from ground mustard leaves

##### Dum Aloo Kashmiri

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

##### Dum Aloo Masala

Steamed potatoes in a creamy sauce

##### Mixed Vegetables

Light curry sauce with garden fresh vegetables and exotic spices

##### Aloo Palak Bhaji

Finely chopped spinach with potatoes

##### Jeera Aloo

Cumin seed flavored potatoes

##### Methi Aloo

Fenugreek leaves flavored potatoes

#### Vegetables & Lentils Cont'd

##### Aloo Baingan

Eggplant and potatoes

##### Aloo Dahiwala

Potatoes cooked in a yogurt based gravy

##### Aloo Gobi

Potatoes with cauliflower in a mild sauce.

##### Aloo Mutter

Fresh green peas cooked with potatoes in a curry sauce.

##### Navrattan Korma

Mixture of nine fresh garden vegetables in a blend of mild spices in a cream sauce.

##### Malai Kofta

Croquettes of minced vegetables and cottage cheese in a light creamy sauce.

##### Spinach Kofta in Makhani Sauce

Finely chopped spinach roundels served in butter based curry

##### Spinach Kofta in Punjabi Kadi

Finely chopped spinach roundels served in a yogurt curry

##### Gobhi Aloo Mattar

Cauliflower, potatoes and green peas cooked on a slow flame

##### Bhindi Masala

Spiced okra cooked with onions

##### Gujrati Bhindi

Spiced okra topped with flour

##### Kurkuri Bhindi

Okra lightly dipped in corn flour batter and crispy fried

##### Baingan Bhartha

Eggplant concasse cooked with green peas

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### Main Course Cont'd

(Select any one item from each section)

#### Vegetables & Lentils Cont'd

##### Achari Baingan

Whole baby eggplant flavored with mango pickle

##### Bagare Baingan

Whole baby eggplant in a hyderabadi style curry

##### Gujrati Kadi

A thin yogurt based gravy---Gujrati style

##### Punjabi Kadi

A thick yogurt based gravy---Punjabi style

##### Punj Ratni Dal

Blend of five lentils cooked on a low flame

##### Rajmah

Red kidney beans cooked on a low flame

##### Daal Indian Tadka

Creamed lentils with aromatic spices and Indian tadka.

##### Channa Pindi

Spiced chickpeas and onions

##### Aloo Channa

Potatoes and spiced chickpeas

##### Kala Channa

Black chickpeas

##### Channa Masala

Garbanzo peas cooked with onions, tomatoes, spices in a tamarind sauce.

##### Dal Saag

Split lentils with spinach

##### Baldi Dal

Blend of three lentils gravy

#### Pullao Specialties

(Select any one item)

##### Patiala Pullao

Rice with black chickpeas and cubes of cottage cheese

##### Saffron Jeera Peas Pullao

Saffron rice with cumin seeds and green peas

##### Kashmiri Pullao

Rice with dry fruits and nuts

##### Saffron Pullao

Rice cooked with Saffron

##### Vegetable Pullao

Rice cooked with mixed vegetables

##### Tiranga Pullao

Saffron rice with green peas & carrots

##### Peas Pullao

Rice with green peas

#### Biryani's

(Select any one item)

##### Shrimp Biryani.

Long grained saffron rice cooked with shrimp, and exotic herbs and spices.

##### Chicken Biryani

Long grained saffron rice, flavored with saffron and cooked with succulent pieces of chicken, lightly spiced.

##### Lamb Biryani.

A princely Maghlai dish of lamb cubes marinated in yogurt and garam masala, then steamed with saffron rice.

##### Goat Biryani

A princely Mughlai dish of goat cubes marinated in yogurt and garam masala, then steamed with saffron rice.

##### Vegetable Biryani

Basmati rice cooked with garden vegetables, spices and yogurt

##### Saffron Basmati Rice

Naturally fragrant grain basmati rice from the foothills of the Himalayas.

\*\*\*Biryani's is available at an additional cost\*\*\*

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Banquet Menu**

*From the diverse regions of India's subcontinent, we offer classic preparations — from the tandoori kebabs and flatbreads, to the chile based curries of North India.*

**Main Course Cont'd**

*(Select any one item from each section)*

**Yogart Preparations**

*\*\*Pre-plated salad courses are available at an additional cost\*\**

**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*

**Baingan Raita**

*Yogurt with eggplant and Indian seasoning*

**Bhindi Raita**

*Yogurt with deep fried okra, onions and Indian seasoning*

**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 with soft lentil doughnuts*

**Dahi Gujja**

*Yogurt and lentil dumplings stuffed with nuts*

**Dahi Pakori**

*Yogurt with mini lentil dumplings*

**Desserts**

*(select any two items)*

*\*\*\*Assorted Indian mithai is available at an additional cost\*\*\**

*\*\*\*International Viennese Dessert display*

*(Including: Indian mithai (from Mohanlal S. Mithaiwala Mumbai), French and Italian cakes and pastries, chocolate dipped strawberries and baklava) available at an additional cost\*\*\**

**Ice-cream**

*Choice of two Ice-Creams (Mango, Vanilla, Kesar/Pista, etc.)*

**Kulfi**

*Flavored Indian Ice-Cream made from concentrated milk*

**Fresh Fruit Salad**

*Assorted seasonal fruit salad*

**Moong Dal Halwa**

*Lentil cooked with sweetened milk and served warm*

**Badam Halwa**

*Ground almonds cooked in milk and sweetened syrup and served warm*

**Doodhi Halwa**

*Green pumpkin cooked with sweetened milk and served warm*

**Gajjar Halwa**

*Freshly grated carrots cooked with sweetened milk and served warm*

**Rasmalai**

*Creamed cheese patty served in condensed milk*

**Rasgulla**

*Roundels of creamed cheese in sweetened syrup*

**Gulab Jamun**

*Deep-fried roundel of cottage cheese and flour in sweetened syrup*

**Angoori Jamun In Rabri**

*Mini deep-fried roundel of cottage cheese and flour in condensed milk*

**Badami Kheer**

*Rice pudding.*

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For Your Special Events**

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**Main Course Cont'd**

*(Select any one item )*

**Breads**

**Assorted Breads**

*Assorted tandoori breads (Naan, Lachha Paratha)*

**Tawa Rotis**

*Assorted handmade breads (Paratha, Phulkas)*

**Salads/Pickles/Condiments**

*and many more...*

**Mango Pickle**

**Green Chilli Pickle**

**Carrot Pickle**

**Mango Chutney**

**Potato Salad**

**Chickpeas Salad**

**Mixed Greens**

**Kachumber Salad**

**Carrot Salad**

**Macaroni Salad**

**Fried Chillies**

**Green Chillies**

**Lemon**

**Green Salad**

**Cucumbers**

**Raw Sliced Onions**

**Contact Bombay Grill Today**

**Bombay Grill Indian Cuisine**

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**Website: [www.bombaygrilltx.com](http://www.bombaygrilltx.com)**

**Bombay Grill Thanks You**

**For choosing us!**

Bombay Grill would like to thank you for choosing us to cater your special event. We are proud to serve our clients and offer the very best selections to ensure that your guests enjoy the most flavorful and fresh Indian cuisine. Contact us today and we will help you coordinate your event and arrange your catering. From our family to yours, we want to show our appreciation by offering the very best quality service and foods

*Jay Patel*

**Jay Patel (Owner)**