

OUR STORY

We are a one-of-a kind catering company that allows you to cater whatever you heart desires. You dream it, We cater it!

We use fresh ingredients and prepare all of our food from scratch. We provide event catering services from a get-together at home to weddings all over tri-state area.



Masala
CATERING CO.

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Masala



CATERING CO.

You Dream It. We Cater It.



www.MasalaCateringCo.com

INDIAN



Live Station Available



Pass Around

Vegetarian Options

Raj Kachori
Veg/Paneer Pakora
Veg Samosa
Samosa Chaat
Aloo Tiki Chaat
Papdi Chaat
Bhel Puri
Pav Bhaji

Chicken

Chicken Tikka Kachori
Chicken Tikka Samosa

Lamb

Stuffed Lamb Raan

Tandoori Aloo
Masala Corn
Dabeli
Pani Puri w/ or
w/o Vodka
Bombay Sandwich
Assorted Paneer
Mirchi Paneer

Jeera Chicken
Assorted Kebabs

Lamb Chops

Mini Uttupam
Medu Veda
Lilva Kachori
Khasta Kachori
Idli Sambar
Masala Papad
Lasuni Gobi
Vada Pav

Assorted Chicken



INDO-CHINESE

Vegetarian Options

Thai Wonton
Gobi Manchurian
Paneer Manchurian
Chinese Bhel
Manchurian Roll

Chicken

Chicken Teriyaki
Skewers
Chicken Teriyaki Roll

Seafood

Chili Garlic Shrimp

Chili Paneer Roll
Chili Paneer
Fried Rice
Hakka Noodles
Pad Thai Noodles

Chicken Lollipop
Chicken 65
Sriracha Wings

Shrimp 65

Schezwan Noodles
Chili Garlic Noodles
Paneer Spring Rolls
Paneer Egg Rolls
Schezwan Paneer

Chili Chicken Roll
Chili Chicken
Chicken Manchurian



INDO-FUSION

Vegetarian Options

Paratha Bites
Dosa Waffles
Dosa Quesadillas
Stuffed Kebabs
Paneer Nuggets
Mexican Pani Puri
Paneer Slider

Chicken

Chicken Tikka Wings
Boneless Makhani Wings

Seafood

Fried Masala Calamari

Paneer Quesadilla
Masala Deviled Eggs
Paneer Sticks
Naan Pizza
Pastry Chaat
Chole Hummus
Masala Zucchini Tots

Chicken Tikka
Quesadillas

Masala Fish Sticks

Masala Broccoli
Cheddar Bites
Jalapeño Popper w/
Minced Paneer
Sloppy Indo (Pav
Bhaji w/ Cheese)
Masala Fries

Chicken Tikka
Sliders

Shrimp Pakora

TEX-MEX



Live Station Available



Pass Around

Vegetarian Options

Tortilla Bites
Mini Tacos
Mexican Pani Puri
Mini Mexican pizza
Nacho Bites
Mexican Pin Wheels
Empanadas

Chicken

Chipotle Chicken
Samosas

Queso
Jalapeño Popper
w/ Minced Paneer
Guacamole on
Edible Spoon
Salsa
Paneer Quesadilla

Chicken Tikka
Quesadilla

Mini Crunch Wraps
Taquitos
Mexican Street Corn
Mexican Bhel
Chipotle Pasta
Veg. Samosas
Enchiladas

Chicken Empanadas
Mexican Kebabs

ITALIAN

Vegetarian Options

Alfredo Bites
Mac & Cheese Bites
Bagel Bites
Stuffed Mushrooms
Stuffed Eggplant
Bruschetta

Chicken

Lemon Chk. Skewers

Seafood

Garlic Shrimp

Garlic Knots
Mozzarella Sticks
Mini Caprese
Mini Calzones
Stuffed Eggplant
Skewers

Chk. Parm Slider

Fried Calamari



Masala Stuffed
Mushrooms
Garlic Bread
Eggplant Parm Bites
Methi Garlic Knots
Pasta

Chk. Parm Nuggets

AMERICAN INSPIRED

Vegetarian Options

Potato Wedges
Mac & Cheese Bites
Cheese Board
Onion Rings

Non-Vegetarian

Chicken Strips
Chicken Nuggets
Popcorn Chicken
Buffalo Chicken Sliders

Pull Apart Breads
Mozzarella Sticks
Deviled Eggs
Broccoli Cheddar Bites

BBQ Chicken Sliders
Variety of Wings
Fries (chili cheese,
bacon & cheese)

Fries (garlic parm)
Grilled Cheese &
Tomato Soup
Shooter

Frito Pies
Bacon Wrapped
Jalapeno Poppers
Shrimp (varieties)

MIDDLE EASTERN

Vegetarian Options

Hummus
Chole Hummus

Non Vegetarian

Middle Eastern Chicken

Falafel Roll
Falafel Sliders

Mini NY Style Platters

Falafel Balls w/
Tahini Sauce

Falafel Stuffed Chk.

KATI ROLLS (Appetizers or Entrées)

Vegetarian Options

Achari Paneer Roll

Indian cottage cheese cooked with spicy pickle sauce

Paneer Tikka Roll

Indian cottage cheese cooked in tikka sauce

Paneer Keema Roll

Diced cottage cheese cooked in tikka sauce

Chili Paneer Roll

Indian cottage cheese, onions, chili garlic chutney

Veggie Manchurian Roll

Vegetable dumpling cooked in soy, onion, and chili garlic chutney

Aloo Masala Roll

Mixed spicy potatoes

Chicken

Chicken Tikka Roll

Juicy chicken cubes cooked in tikka spice

Chicken Keema Roll

Ground chicken cooked with Indian spice

Achari Chicken Roll

Juicy chicken cooked with spicy pickle sauce

Unda Chicken Roll

Egg omelette with juicy pieces of chicken

Chicken Manchurian Roll

Juicy chicken dumpling cubes cooked in soy, onion, and chili garlic chutney

Chicken Sholay Roll

Skewered chicken marinated in a flavorful blend of spices

Beef & Lamb

Beef Tikka Rolle

Tender beef cooked in tikka sauce

Cheese Steak Roll

Beef, mozzarella cheese, pepper & onion

Unda Aloo Roll

Mixed spicy potatoes with egg

Aloo Tiki Roll

Potato patties with onions, green & tamarind chutney

Kati Veggie Roll

Spiced carrots, lima beans, green beans, green peas & corn

Falafel Roll

Batter fired chickpea fritters with onions, white sauce, mint chutney

Samosa Roll

Potato stuffed pastries with onions, mint & tamarind chutney

Teriyaki Chicken Roll

Juicy chicken cubes smothered in Teriyaki sauce

Buffalo Chicken Roll

Juicy chicken cubes smothered in Buffalo sauce

Popcorn Chicken Roll

Masala popcorn chicken, lettuce, tomato, onion & white sauce

Chili Chicken Roll

Juicy chicken, onions, chili garlic chutney



Lamb Achari Roll

Tender lamb cooked with spicy pickle sauce

Lamb Tikka Roll

Tender lamb cooked with tikka sauce

KEBABS (Appetizers)

Vegetarian Options

Veggie Seekh

Vegetable medley mince mixed with chopped onions and selected masala shaped onto skewers and grilled to perfection in our clay oven tandoor

Chicken

Malai Chicken

White chicken cubes marinated in a creamy spiced yogurt marinade and baked in our clay oven tandoor

Hariyali Chicken

Green chicken cubes rubbed with paste made with cilantro, mint, and spices baked in our clay oven tandoor

Reshmi Chicken

Chicken cubes marinated in a juicy mixture of curd, cream, cashew nuts and spices grilled in our clay oven tandoor

Chicken Seekh

Chicken mince mixed with chopped onions and selected masala shaped onto skewers and grilled to perfection in our clay oven tandoor

Lamb

Lamb Seekh

Minced lamb marinated in spices, onions, cilantro & cooked in a tandoor

Lamb Boti

Leg of lamb marinated with spiced yogurt, coriander, garlic and char cooked in our clay oven tandoor

Reshmi Veggie

Vegetable medley blend marinated with a juicy mixture of curd, cream, cashew nuts and spices grilled in our clay oven tandoor

Chicken Tikka

Cubes of fresh chicken breast in special marinade of tikka masala char cooked in our clay oven tandoor

Chicken Achari

Boneless chicken prepared in a spicy pickle sauce char cooked in our clay oven tandoor

Sholay Chicken

Skewered chicken marinated in a flavorful blend of spices

Tandoori Chicken

Chicken drumsticks marinated in yogurt and seasoned with special tandoori masala skewered and char cooked in our clay oven tandoor



Lamb Chops

Succulent lamb chops marinated in spices and char cooked in our clay oven tandoor

Lamb Shaslik

Grilled spiced lamb with bell peppers, onion, tomato, served on skewers over a bed of pea pulao rice



PLATTERS (Entrées)

Vegetarian Options

Veggie 'N Rice

Falafel 'N Rice

Chole 'N Rice

Aloo 'N Rice

Paneer 'N Rice

Non-Vegetarian Options

Chicken 'N Rice

Chicken Keema 'N Rice

Chicken Tikka

Buffalo Chicken

Cheese Steak

Chicken Biryani

Mixed Platter

Lamb Biryani

Lamb 'N Rice

Goat Biryani

Chilli Chicken 'N'

Fried Rice

Kati Rolls can be served as dinner, pass-around or as a live station.

All Platters can be made into a Build Your Own Station.
Kebabs can be served as dinner, pass-around or as a live station.

ENTREES

Vegetarian Options

Baingan Bharta

Whole eggplant, baked over an open flame, mashed and seasoned with herbs & sautéed onions

Chole Bhature

Chick peas cooked with freshly ground spices in traditional North Indian style

Malai Kofta

Mixed vegetable & cottage cheese dumplings cooked in a mild butter, tomato, and cream onion gravy

Dal Makhani

Black lentils slow cooked with tomato, garlic, and special spices

Paneer Makhani

Home made cheese cubes cooked in butter and tomato sauce

Palak Paneer

Fresh spinach and cubed cottage cheese cooked with fresh Indian herbs & spices

Paneer Tikka Masala

Indian cottage cheese prepared with bell peppers and onions in a tomato sauce

Mutter Aloo

Green peas and potatoes in a delicately spiced mild sauce

Lamb

Lamb Vindaloo

Tender marinated Australian boneless lamb legs char grilled in our tandoor clay oven, tossed in our fresh garlicky cream sauce w/ Indian herbs & spices cooked w/ potatoes

Lamb Tikka Masala

Tender Australian boneless lamb leg pieces char grilled in our tandoor clay oven and tossed in our tomato onion based cream sauce with fresh herbs, spices over onions & bell peppers

Lamb Curry

Traditional Indian curry lamb cooked w/ fresh herbs and spices

Bhindi Okra

Tender okra spiced and sautéed with onions & tomatoes

Mutter Paneer

Green peas and cottage cheese in a delicately spiced mild sauce

Aloo Gobhi

Potatoes and cauliflower cooked with ginger, tomato & spices

Mutter Mushroom Masala

Green peas with sliced mushrooms simmered in a tomato based sauce

Veggie Jalfrezi

Vegetable stir fry medley cooked with Indian spices in a tomato based gravy

Navratan Korma

Nine garden fresh vegetables, grated homemade cottage cheese together with fruits simmered in a creamy sauce

Paneer Kadai

Homemade cottage cheese cooked with fresh herbs simmered with onions, bell peppers, and tomatoes



Lamb Saagwala

Boneless lamb steeped with spinach and ginger in cream sauce

Lamb Kadhai

Traditional boneless lamb cooked in kashmiri sauce with tomatoes, green peppers and crushed ginger and garlic in a karahi

Lamb Korma

Australian boneless pieces of lamb marinated in almond paste with a blend of herbs

Lamb Roganjosh

Lean chunks of lamb cooked in a rich almond sauce with a blend of spices

ENTREES (Continued...)

Chicken Options

Chicken Tikka Masala

Tender boneless chicken pieces grilled in our tandoor clay oven in our homemade tomato onion based cream sauce with fresh herbs, spices over onions & bell peppers

Chicken Curry

Traditional Indian curry chicken cooked w/ fresh herbs and spices

Chicken Makhani

Boneless chicken marinated in fresh herbs & spices char grilled in our tandoor clay oven, sautéed in our homemade fresh tomato, onion based creamy fenugreek sauce

Methi Garlic chicken

Tender chicken chunks cooked with assorted spices and fresh methi (fenugreek) leaves, & Garlic.

Chicken Shahi Korma

Tender chunks of chicken char grilled in our tandoor clay oven and tossed in our mildly spiced herby cream sauce

Chicken Lasooni

Tender chicken chunks cooked with assorted spices and fresh Garlic.

Seafood Options

Shrimp Curry

Shrimp cooked in onion spiced sauce with fresh herbs and spices

Shrimp Makhani

Shrimp marinated in fresh herbs & spices grilled in our tandoor clay oven, sautéed in our homemade fresh tomato, onion based creamy fenugreek sauce

Shrimp Mushroom Masala

Spiced shrimp cooked with peas and sliced mushrooms simmered in a tomato based sauce

International

Stuffed Mexican Mirchi

Chicken Parmigiana

Fajita Pasta

Southwest Pasta

Chimichanga

Mexican Pizza

Lemon Chicken

Mac & Queso

Stuffed Chicken

Herb Chicken

Spaghetti & Meatballs

Eggplant Parmigiana

Chicken Kashmiri

Tender boneless pieces cooked with onion, cinnamon, herbs and spices in a yogurt based sauce

Chicken Mango Curry

Tender boneless chicken cooked with onion, red pepper, ginger, garlic & diced mango melted into a creamy mango puree

Chicken Mushroom Masala

Chicken pieces char grilled in our tandoor clay oven in our homemade tomato onion based cream sauce with sautéed mushrooms

Chicken Kofta Curry

Chicken kofta balls cooked in a rich spiced tomato sauce.

Chicken Saagwala

Tender chicken grilled with fresh spinach based creamy sauce with ground spices

Chicken Vindaloo

Chicken char grilled in our tandoor clay oven tossed in our homemade fresh garlic cream sauce with Indian herbs & spices cooked with potatoes

Shrimp Nargisi

Prawns cooked with eggs in a special creamy coconut based sauce with fresh Indian herbs & spices

Masala Crab

Crab tossed in tomato onion based cream sauce with fresh herbs, spices over onions & bell peppers

Chili Crab

Crab in a semi-thick, sweet and savory tomato and chili based sauce

Enchilada

Stuffed Shells

Bakes Ziti

Chicken Marsala

Lasagna

Calzones

SIDES

Breads

Plain Naan
Butter Naan
Garlic Naan
Chili Garlic Naan
Cheese Naan
Chili Cheese Naan
Kulcha Naan

Paneer Tikka Naan
Paneer Keema Naan
Masala Naan
Aloo Garlic Paratha
Aloo Chili Paratha
Methi Paratha
Aloo Paratha

Onion/ Paneer Kulcha
Rumali Roti
Puri
Puran Puri
Chicken Tikka Naan
Chicken Keema Naan
Masala Paratha

Rice

Plain Basmati
Jeera
Veg Biryani
Paneer Biryani
Fried Rice

Cilantro Lime Rice
Cajun
Spanish Rice
Chili Corn Rice
Masala Rice

Brown Rice
Chicken Biryani
Shrimp Biryani
Lamb Biryani
Goat Biryani

Beverages

Mango Lassi
Thumbs Up
Limca
Fanta

Sweet Lassi
Salt Lassi
Mango Juice
Rose Water

Pineapple Juice
Fresh Fruit Punch
Masala Chai
Iced Masala Chai

Desserts

Ras Malai

Homemade fresh cheese patties in sweetened milk served cold with pistachios

Gulab Jamun

Deep fried cottage cheese balls drenched in honey syrup

Gajar Halwa

Grated carrots cooked in milk and garnished with raisins and nuts

Mango Firni

Creamy mango pudding with pistachio

Kheer

Rice pudding flavored with cardamom, raisins, & nuts

Kulfi (Any flavor)

Homemade Indian ice cream flavored with your option of flavor (Examples: Mango, Strawberry, Snickers, etc.)

Shrikhand

Indian yogurt based custard

Coconut Burfi

Milk & Coconut based sweet



BUILD YOUR OWN \$20/Per Person

Not sure what your guests like? No problem. Choose a cuisine style and let them choose what they want!

We will provide all the elements for your guests to put together their choice of Protein, Sides and Sauces.

Ask about our Live Station services where we send our chefs to prepare and assemble plates for your guests.

On the right you can see an example of our **Tex-Mex Build Your Own Station**.

Table tents and tray labels will be provided.



Choose Cuisine

INDIAN

Choose Type

- Bowl
- Kati Roll

Choose 2 Proteins

- Chicken
- Beef
- Paneer
- Lamb
- Aloo

Choose Sides

- Biryani (Bowl)
- Plain Rice (Bowl)

Veggies

- Fresh assorted cut Vegetables

Choose 2 Sauces

- White Sauce
- Hot Sauce
- Green Chutney
- Makhani Sauce
- Raita

TEX-MEX

Choose Type

- Bowl
- Burrito
- Nachos

Choose 2 Proteins

- Chicken
- Beef
- Paneer
- Shrimp

Choose Sides

- Cheese
- Beans
- Rice (Bowl & Burrito)

Veggies

- Fresh assorted cut Vegetables

Choose 2 Sauces

- Salsa
- Queso
- Guacamole
- Southwest Sauce
- Hot Sauce

MIDDLE EASTERN

Choose Type

- NY Style Platter
- Gyro Wrap

Choose 2 Proteins

- Falafel
- Chicken
- Lamb

Choose Sides

- Rice
- Pita

Veggies

- Fresh assorted cut Vegetables

Choose 2 Sauces

- White Sauce
- Hot Sauce
- Tahini
- Tzatziki
- Hummus

ITALIAN

Choose Type

- Pasta

Choose 2 Proteins

- Chicken
- Beef
- Shrimp

Choose Sides

- Mozzarella Cheese
- Ricotta Cheese
- Side of Garlic Bread

Veggies

- Fresh assorted cut Vegetables

Choose 2 Sauces

- Mariana Sauce
- Spice Marinara
- Garlic Sauce
- Alfredo Sauce
- Pesto Sauce

PRE-BUILT PACKAGES

For parties of 20 or more.

Package A

- ### Package B

- ### Package C

- ## NOTES

Use the section below to help organize your order.

Entrées

Sides

PRE-BUILT PACKAGES

Package A

- ### Package B

- ### Package C

- NOTES

PRE-BUILT PACKAGES

Package A

- ## Package B

- ## Package C

- Notes/Comments

Create Your Own Package /Per Person

Custom Package

- Do you want to do a “**Build Your Own**” station?

Yes No If Yes, which cuisine?