AHAAR CATERING PACKAGES

North Indian Kitchen | Tandoor | Dum Biryani | By-the-Piece Selections

Choose a complete North Indian catering package, select your dishes, then add individually priced appetizers, breads, desserts or beverages.

V Vegetarian | VG Vegan | GF Gluten-Free | DF Dairy-Free | NF Nut-Free | ⋆ AHAAR Signature

Complete North Indian Catering Packages

Prices are per guest. Package selections come from the North Indian Kitchen. Individual trays are available in the separate AHAAR Catering Tray Menu.

Package	Per Guest	Minimum	Included
Family Gathering	$18.95 Veg $20.95 Chicken	15 guests	1 appetizer | 2 mains | 1 dal | rice | naan | salad | chutneys | dessert
Celebration	$23.95 Veg $25.95 Chicken	20 guests	2 appetizers | 3 mains | 1 dal | premium rice | 1.5 breads | dessert | raita | salad | chutneys
Signature Celebration	$28.95 Veg $30.95 Chicken	25 guests	2 appetizers | 1 tandoor selection | 3 mains | 1 dal | biryani | assorted breads | dessert | accompaniments

Corporate and Individual Meals

Selection	Price	Includes
Vegetarian Meal Box	$15.95	1 vegetarian entree, basmati rice, naan, kachumber and chutney
Chicken Meal Box	$17.95	1 chicken entree, basmati rice, naan, kachumber and chutney
Lamb or Goat Meal Box	$20.95	1 lamb or goat entree, basmati rice, naan, kachumber and chutney
Dessert Addition	+$2.50	Gulab jamun, kheer or seasonal dessert

Meal boxes require a minimum of 10 of each selection. Individual packaging is included.

Package Details and Upgrades

Family Gathering

- Vegetarian: choose 2 vegetarian main courses plus 1 dal.
- With Chicken: choose 1 chicken and 1 vegetarian main course plus 1 dal.
- Includes steamed aged basmati rice, 1 naan per guest, kachumber salad, mint-cilantro chutney, tamarind-date chutney and 1 dessert.

Celebration

- Vegetarian: choose 3 vegetarian main courses plus 1 dal.
- With Chicken: choose up to 2 chicken main courses; complete the remaining choice with a vegetarian main course, plus 1 dal.
- Includes jeera-ajwain rice or matar pulao, 1.5 breads per guest, cucumber-mint raita, kachumber salad, chutneys and 1 dessert.

Signature Celebration

- Choose 2 appetizers, including 1 signature selection, and 1 tandoor or kebab selection.
- Choose 3 main courses plus 1 dal. Chicken package may include up to 2 chicken main courses.
- Includes vegetable or chicken dum biryani, assorted breads, dessert, raita, salad, pickles and chutneys.

Package Upgrade	Additional Price
Replace chicken with lamb or goat	+$4.00 per guest
Replace chicken with fish or shrimp	+$6.00 per guest
Extra vegetarian main course	+$2.00 per guest
Extra chicken main course	+$3.00 per guest
Extra lamb, goat or seafood main course	+$5.00 per guest
Vegetable dum biryani in place of package rice	+$2.00 per guest
Chicken dum biryani in place of package rice	+$3.00 per guest
Lamb or goat dum biryani in place of package rice	+$5.00 per guest
Additional dessert	+$2.00 per guest

Appetizer Selections

Category	Choose From
Classic Vegetarian	Vegetable Samosa | Mixed Vegetable Pakora | Palak Paneer Pakora | Achari Soya Chaap
Classic Chicken	Old Delhi Fried Chicken

Category	Choose From
Signature Vegetarian	Kashmiri Nadru Kebab Sliders | Dahi Kebab | Ajwaini Paneer Tikka | Hariyali Paneer Tikka
Signature Non-Vegetarian	Lasooni Chicken Tikka | Nilgiri Hariyali Tikka | Methi Malai Murg Tikka | Lamb Seekh Kebab | Amritsari Fish Fry

Main Course Selections

Selections are subject to availability and the package level chosen.

Vegetarian Main Course	Description
⋆ **AHAAR Makhani Paneer**	Paneer in cashew-enriched tomato makhani sauce
Tandoori Paneer Tikka Masala	Tandoor-roasted paneer with peppers in onion-tomato masala
Slow-Simmered Garlic Palak Paneer	Paneer in velvety spinach with toasted garlic
Paneer Mutter Bhurji	Crumbled paneer with sweet peas, tomato and garam masala
Cashew-Crusted Malai Kofta	Paneer-potato dumplings in cashew-cardamom sauce
Paneer Khurchan	Tawa-seared paneer with peppers, onion and tomato
Delhi Bazaar Butter Chaap	Soya chaap in tomato makhani sauce
Crispy Bhindi Masala	Okra with onion, cumin and amchur
Smoky Baingan Bharta	Fire-roasted eggplant with ginger and mustard oil
Dhaba Aloo Gobi	Potatoes and cauliflower with cumin, ginger and turmeric
Heritage Navratan Korma	Seasonal vegetables in a mild cream sauce

Dal and Chickpeas	Description
⋆ **24-Hour Dal Makhani**	Black lentils and kidney beans slow-simmered with butter and cream
Garlic Dal Tadka	Yellow lentils tempered with toasted garlic, cumin and red chilies
Punjabi Chana Masala	Chickpeas with tomato, black cardamom, cumin and amchur

Chicken Main Course	Description
⋆ **AHAAR Butter Chicken**	Char-grilled chicken in cashew-enriched tomato makhani sauce
Dilli Chicken Tikka Masala	Tandoori chicken in robust tomato-onion masala

Chicken Main Course	Description
Shahi Murgh Korma	Chicken in yogurt, cashew and almond gravy
Punjabi Kadai Murgh	Chicken with roasted coriander, onion, tomato and peppers
Old Delhi Dhaba Chicken Curry	Rustic onion-tomato curry with robust North Indian spices
Saag Murgh	Chicken with spinach, garlic and kasuri methi
Goan Chicken Vindaloo	Tangy vinegar, garlic and dried-chili curry
⋆ AHAAR Rara Chicken	Chicken with seasoned minced chicken in onion-tomato masala

Heritage Lamb Goat and Seafood

Lamb and Goat	Description
Kashmiri Rogan Josh	Boneless lamb with Kashmiri chili, ginger and fennel
Punjabi Kadai Lamb	Boneless lamb with coriander, peppers, onion and tomato
Saag-E-Lamb	Lamb in spinach and mustard-green puree
Meerut-Style Goat Curry	Bone-in goat in rustic onion-tomato broth
Chettinad Goat Pepper Curry	Goat with roasted coconut, curry leaves and black pepper
Bhuna Gosht	Bone-in goat in concentrated tomato and aromatic-spice gravy
⋆ AHAAR Rara Gosht	Lamb and seasoned minced lamb in rich onion-tomato masala

Seafood	Description
Goan Coconut Fish Curry	Fish in coconut, tamarind and coastal spices
Smoked Fish Tikka Masala	Tandoor-charred fish in tomato-onion masala
Malabar Coconut Shrimp	Jumbo shrimp with coconut, mustard seeds and curry leaves
Tawa Masala Shrimp	Jumbo shrimp with peppers, onion, coriander and garlic

Rice Biryani and Bread Selections

Category	Selections
Package Rice	Steamed aged basmati | Jeera and ajwain rice | Matar pulao | Garden vegetable pulao

Category	Selections
Dum Biryani	Vegetable | Saffron paneer | Egg | Old Delhi chicken | Boneless chicken | Lamb | Goat | Jumbo shrimp
Tandoor Breads	Artisan naan | Garlic-cilantro naan | Tandoori roti | Mint pudina roti | Lachha paratha | Onion kulcha

Desserts

Choose from Gulab Jamun, Rasmalai, Kheer, Gajar Halwa or a rotating seasonal dessert. Dessert availability may vary for large orders.

Portion Guide

Appetizer choices generally include 1 samosa or 3 bite-size pieces per guest. Dessert includes 2 gulab jamun, 2 rasmalai pieces or one 4 oz serving of kheer or halwa. Main courses are portioned as part of the complete meal for the confirmed guest count.

By-the-Piece Selections

Selection	Each	Minimum
Vegetable Samosa	$2.25	12 pieces
Kashmiri Nadru Kebab Slider	$3.50	12 pieces
Dahi Kebab	$3.25	12 pieces
Ajwaini or Hariyali Paneer Tikka	$2.25	24 pieces per style
Lasooni, Hariyali or Methi Malai Chicken Tikka	$2.75	24 pieces per style
Lucknowi Lamb Seekh Kebab	$4.50	12 kebabs
Saffron Tandoori Jumbo Shrimp	$3.75	24 pieces

Breads Desserts and Beverages

Bread	Each
Buttered Pav - Minimum 12	$1.50
Traditional Tandoori Roti	$2.75
Artisan Naan	$3.25
Garlic and Cilantro Naan	$3.75
Mint Pudina Roti	$3.25

Bread	Each
Lachha Paratha	$4.00
Old Delhi Onion Kulcha	$4.50
Amritsari Aloo Kulcha	$4.50
Three-Cheese Naan	$5.50
Punjabi Lamb Keema Naan	$6.50

Dessert	Price	Portion
Gulab Jamun	$2.00	1 piece
Rasmalai	$2.25	1 piece with sweetened milk
Kheer	$3.25	4 oz serving
Gajar Halwa	$3.25	4 oz serving

Beverage	Price	Portion
Mango Lassi	$6.00	10 oz individual
Masala Chaas	$5.00	10 oz individual
Thums Up or Limca	$4.00	Bottled
House Masala Chai	$36.00	Serves approximately 12
Fresh-Brewed Coffee	$32.00	Serves approximately 12

AHAAR Catering Experiences

Food pricing is shown below. Attendants, equipment and venue requirements are quoted separately.

Experience	Starting Price	Details
Tandoor and Kebab Display	$12.95 V / $14.95 Chicken	Minimum 25 guests; lamb and seafood upgrades available
Chai and Dessert Table	$6.95 per guest	Minimum 25 guests

Ordering and Service Information

How to Order

- Share the event date and time, guest count, package selections, spice preference, pickup or delivery needs and any dietary requirements.
- Standard orders require at least 72 hours notice. Orders for 50 or more guests should be placed at least 7 days in advance.
- Final menu, guest count and all charges are confirmed in writing before preparation begins.

Pickup Delivery and Setup

- Pickup is the base service and is included.
- Delivery requires a $300 minimum food order and begins at $40, based on distance and timing.
- Buffet setup, warming equipment, disposable tableware, service staff, chefs and attendants are quoted separately.
- Staffed events may include a service charge shown clearly on the final proposal.

Large and Staffed Events

- A deposit may be required for orders of 50 or more guests, customized menus, equipment rentals or staffed service.
- Final guest counts for major events are due 5 business days before the event unless otherwise stated in the proposal.
- Venue access, loading, kitchen use, fire restrictions and cleanup requirements must be confirmed before staffed or chef-attended service is accepted.

Allergies and Dietary Needs

Please inform AHAAR management of allergies and dietary restrictions before ordering. Dishes may contain or contact milk, wheat, nuts, eggs, soy, fish, shellfish or other allergens. Gluten-free designations describe ingredients but do not guarantee an allergen-free preparation environment.

Pricing Notes

- Prices exclude applicable taxes and may change before a written order is confirmed.
- Additional selections from the AHAAR North Indian Kitchen and Street and Wok menus may be available with advance notice, minimum quantities and chef approval. Customized items are quoted separately.
- Alcoholic beverage catering is available only when permitted by licensing, venue rules and service arrangements.