AHAAR CATERING TRAY MENU

North Indian Kitchen | Street and Wok | Tandoor | Dum Biryani

Build your catering menu with individually priced quarter, half and full trays from AHAAR North Indian Kitchen and Street and Wok.

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

North Indian Tray Menu

Tray estimates assume each dish is served as part of a complete meal with several selections.

Tray Size	Approximate Servings
Quarter Tray	8-10 guests
Half Tray	15-20 guests
Full Tray	35-40 guests

North Indian Appetizer Trays

Selection	Quarter	Half	Full
Mixed Vegetable Pakora	$40	$70	$130
Palak Paneer Pakora	$45	$80	$150
Achari Soya Chaap	$45	$80	$150
Old Delhi Fried Chicken	$45	$80	$150
Amritsari Fish Fry	$65	$120	$230

Vegetarian Dal and Chicken Trays

Vegetarian Main Courses

Selection	Quarter	Half	Full
Dhaba Aloo Gobi	$40	$70	$130
Smoky Baingan Bharta	$40	$75	$140
Punjabi Chana Masala	$40	$75	$140

Selection	Quarter	Half	Full
Crispy Bhindi Masala	$40	$70	$130
Heritage Navratan Korma	$45	$85	$160
Delhi Bazaar Butter Chaap	$45	$85	$165
⋆ AHAAR Makhani Paneer	$50	$90	$170
Tandoori Paneer Tikka Masala	$50	$90	$170
Garlic Palak Paneer	$45	$80	$150
Paneer Mutter Bhurji	$50	$90	$170
Cashew-Crusted Malai Kofta	$50	$90	$170
Paneer Khurchan	$50	$90	$170

Dal and Chickpeas

Selection	Quarter	Half	Full
Garlic Dal Tadka	$40	$70	$130
Punjabi Chana Masala	$40	$75	$140
⋆ 24-Hour Dal Makhani	$45	$80	$150

Chicken Main Courses

Selection	Quarter	Half	Full
⋆ AHAAR Butter Chicken	$50	$90	$170
Dilli Chicken Tikka Masala	$50	$90	$170
Punjabi Kadai Murgh	$50	$90	$170
Old Delhi Dhaba Chicken Curry	$50	$90	$170
Saag Murgh	$50	$90	$170
Goan Chicken Vindaloo	$50	$90	$170
Shahi Murgh Korma	$55	$100	$185

Selection	Quarter	Half	Full
⋆ AHAAR Rara Chicken	$55	$100	$185

Lamb Goat Seafood Rice and Biryani Trays

Lamb and Goat

Selection	Quarter	Half	Full
Kashmiri Rogan Josh	$60	$105	$200
Punjabi Kadai Lamb	$60	$105	$200
Saag-E-Lamb	$60	$105	$200
Meerut-Style Goat Curry	$60	$105	$200
Chettinad Goat Pepper Curry	$60	$105	$200
Bhuna Gosht	$60	$105	$200
⋆ AHAAR Rara Gosht	$65	$115	$220

Seafood

Selection	Quarter	Half	Full
Goan Coconut Fish Curry	$65	$120	$230
Smoked Fish Tikka Masala	$65	$120	$230
Malabar Coconut Shrimp	$70	$135	$260
Tawa Masala Shrimp	$70	$135	$260

Rice and Pulao

Selection	Quarter	Half	Full
Steamed Aged Basmati Rice	$25	$45	$85
Jeera and Ajwain Rice	$25	$50	$95
Matar Pulao	$30	$55	$105
Garden Vegetable Pulao	$30	$60	$115

Selection	Quarter	Half	Full
Lemon Mustard Rice	$30	$60	$115
Kashmiri Fruit and Nut Pulao	$40	$75	$145

Dum Biryani

Selection	Quarter	Half	Full
Vegetable Dum Biryani	$40	$75	$140
Saffron Paneer Dum Biryani	$45	$85	$160
Roasted Masala Egg Biryani	$40	$80	$150
Old Delhi Chicken Dum Biryani	$50	$90	$170
Boneless Chicken Dum Biryani	$55	$100	$185
Heritage Lamb or Goat Dum Biryani	$55	$100	$190
Malabar Jumbo Shrimp Biryani	$70	$135	$260

Street and Wok Tray Menu

Street and Wok dishes are individually priced trays and are not package selections or substitutions.

Street and Wok Selections

Selection	Quarter	Half	Full
Pav Bhaji - Bhaji Only	$30	$55	$110
Pav Bhaji with Buttered Pav	$40 / 20 pav	$75 / 40 pav	$150 / 80 pav
Crispy Gobi Manchurian	$40	$75	$140
Chili Paneer	$45	$80	$150
Tangra Paneer	$45	$80	$150
Crispy Chili Chicken	$45	$80	$150
Tangra Black Pepper Chicken	$50	$90	$170

Selection	Quarter	Half	Full
Chili Fish Manchurian	$65	$120	$230
Kolkata Tangra Fish	$65	$120	$230
Chili Garlic Shrimp	$70	$135	$260
Tangra Garlic Pepper Shrimp	$70	$135	$260

Wok Rice and Noodles

Selection or Upgrade	Quarter	Half	Full
Vegetable Fried Rice - Schezwan or Chili Garlic	$40	$70	$130
Vegetable Noodles - Hakka or Schezwan	$40	$70	$130
Protein Upgrades	Chicken +$10 Shrimp/Mixed +$20	Chicken +$20 Shrimp/Mixed +$35	Chicken +$40 Shrimp/Mixed +$70

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
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

Ordering and Service Information

How to Order

- Share the event date and time, guest count, tray 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.
- Tray serving estimates depend on the dish, guest appetite and the number of other selections served.
- Street and Wok trays are priced separately and are not included as North Indian package selections or substitutions.
- Crispy, fried and wok dishes are best enjoyed shortly after preparation. Sauce may be packed separately when recommended for travel.
- 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.

AHAAR INDIAN KITCHEN + BAR

25 S Roselle Road | Schaumburg, Illinois 60193