



Indian & Chinese Selections

Appetizers - Vegetarian Hors d'oeuvres

Veg Pakoras

Asst of vegetable fritters

Vegetable Samosas

Spiced potatoes n green peas wrapped in a thin crust pyramid pastry and deep Fried

Vermicelli Cheese Kabab

Roasted vermicelli coated cheese stuffed Vegetable patties

Hara Bara Kabab

Green vegetable patties

Kothambir Wadi

Cilantro & jalapenos vegetable pattice

Hara Till Roll

Green vegetable roll coated with till seeds

Veg Cutlet

Mix vegetables & potatoes patties

Aloo Tikki

Flavored potatoes patties

Veg Cashew Nut Rolls

Cashew nut coated vegetable roll patties

Chili Pakora

Battered fried finger hot

Lilva Kachori

Stuffed pigeon peas crust pastry

Vegetable Cocktail Samosa

Mini bites of green peas crust pastries.

Cheese Paneer Finger

Seasoned Cottage cheese & jack cheese finger patties

Rajwadi Tikki

Semolina coated flavored potatoes patties

Jalapeno Satey

Stuffed jalapeno wedges served on stick

Paneer Methi Tikki

Fenugreek leaves & cottage cheese patties

Paneer Kathi Rolls

Barbequed grated cottage cheese sautéed with onions, peppers, herbs and spices and stuffed in thin handkerchief bread.

Veg Kathi Kabab

Spicy potatoes sautéed with onions, peppers, herbs and spices and stuffed in thin handkerchief

Vegetable Shami Kabab

Chic peas & vegetable patties

Dhokla

Fermented batter of rice & split chickpeas steamed & tempered with chilies, mustard

Paneer 65

Battered fried spicy cottage cheese cubes tossed with mustard, whole red chilies & curry leaves.

Masala Paneer Cutlet

Floured cottage cheese patties



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Paneer Tikka

Cubes of Fresh cottage cheese marinated in red spiced yogurt and cooked in a charcoal oven

Haryali Paneer Tikka

Cilantro & jalapeno chilies marinated cottage cheese cubes cooked in charcoal oven

Tandoori Malai Paneer Tikka

Cubes of cottage cheese marinated in a combination of mild & aromatic spices with cream, and cooked over charcoal

Paneer Mushroom Shaslik

Herbed yogurt marinated stuffed mushroom & cottage cheese cooked in charcoal oven.

Veg Sheekh Kabab

Minced garden vegetables mix with authentic herbs & spices rolled over skewer & cooked to perfection in clay oven.

Makai Motia Sheekh

Minced cottage cheese mixed with corn kernels & spices skewered & grilled over a charcoal oven.

Tandoor Stuffed Mushroom

Button mushrooms stuffed with herbed cottage cheese & grilled over a charcoal oven.

Chat Appetizer's

Bhulpuri

Rice crispie's tossed with onions, tomatoes, chilies & tangy sauces

Sev Batata Puri

Mumbai (Bombay City) specialty chat

Papdi Chat

Crisp poories topped with potato, sprouts, chutney, yogurt and sev.

Pani Poori

Fried puff-pastry balls filled with spiced mashed potato, spiced water, and tamarind juice

Ragda Pattice

Spicy potatoes patties served with chic peas, savory sauces, yogurt and sev.

Samosa Chat

Spicy potatoes & green peas thin crust potatoes pastries served with chic peas, savory sauces, yogurt & sev

Tokri Chat

Small filo baskets filled with rice crispy, savories & tangy sauces.

Dahi Wada

Soft flavored Lentil dumplings served in spicy yogurt



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Veg Spring Rolls

A blend of fresh cabbage, carrots, and onions with a hint of seasoning, wrapped in a deliciously flaky and crispy spring wrap.

Chilly Cut Corn

Tempura fried baby corn tossed with onions, peppers, chilies & light soy sauce.

Salt N Pepper Mushroom

Tempura fried button mushroom tossed with black pepper sauce.

Chilly Paneer

Cubes of fried cottage cheese tossed with onions, peppers, chilies & light soy sauce

Veg. Manchurian

Golden fried vegetable dumplings tossed with onions, peppers, soy & chili garlic sauce

Cauliflower Manchurian

Tempura fried cauliflower florets tossed with onions, peppers, soy & chili garlic sauce.

Schezwan style crispy vegetables

Tempura fried crispy golden vegetables served in authentic Schezwan sauce.



Non-Vegetarian

Chicken 65

Seasoned deep fried chicken cubes tossed with yogurt, spices, curry leaves, mustard & whole red chilies

Lemon Pepper Chicken

Seasoned deep fried chicken cubes tempered with yogurt, zest of lemon, crushed black pepper & curry leaves

Chicken Pakoras

Spicy battered fried chicken strips serve with lemon wedges & bermuda red onions & cilantro.

Chicken Kathi Rolls

Barbequed chicken tikka shredded sautéed with onions, peppers, herbs and spices and stuffed in thin handkerchief

Shammi Kabab

Minced lamb & Chick peas patties

Shrimp Koliwada

Spicy battered fried shrimp

Fish Amritsari

Mouth watering fried fish prepared with lot of spices is a popular street food of Amritsar.

Sheekh Kabab

Minced Lamb with spices & ginger, garlic, cilantro, mint and grilled on skewers.

Boti Kabab

Lamb cubes marinated with yogurt n spices Grilled on charcoal oven.

Murg Mughlai

Charcoal cooked chicken cubes pan tossed with onion, peppers & spices.

Murg Tikka

Boneless pieces of chicken marinated in Red yogurt sauce & spices & cooked in a charcoal oven.

Tandoori Chicken

Spring chicken marinated in red Indian spices and yogurt and cooked in charcoal oven

Chicken Chap

Spicy yogurt marinated butterflied Chicken drumsticks cooked in charcoal oven

Reshmi Kabab

Minced chicken seasoned with chopped ginger onions & spices rolled over a skewer & barbequed

Haryali Murg Tikka

Cubes of chicken marinated in mint green yogurt sauce & cooked in a charcoal oven

Murg Malai Kabab

Cubes of chicken marinated in mild herbed yogurt & cooked in a charcoal oven

Kasturi Kabab

Boneless chicken cubes marinated in mild yellow sauce & cooked in a charcoal oven

Adrahi Murg

Boneless chicken cubes marinated in ginger spicy yogurt sauce & cooked in a charcoal oven

Hazari Chicken

Cream cheese & yogurt marinated chicken cubes with Indian spices cooked in charcoal oven.

Chicken Tangdi Kabab

Chicken drumsticks marinated with chef special hazari yogurt sauce cooked in charcoal oven.

Angare Chicken

Spicy preparation of boneless chicken cubes from charcoal oven.

Mahi Tikka

Boneless pieces of seasonal fish marinated in North Indian herbs and spices and cooked in a charcoal oven

Tandori Shrimp

Shrimp marinated in a authentic spiced yogurt and herbs cooked in a charcoal oven

Lamb Chops

A delicacy of marinated rack of lamb in a authentic herbs and spices marination and barbequed



Note: Sea Food & Lamb chops will be Charged Extra.

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From Wok

Chilly Chicken

Tempura fried chicken cubes tossed with onions, pepper, ginger & soy sauce.

Chicken Lolipop

Butterfly chicken wings tempura fried tossed with onions, pepper, ginger, garlic & soy sauce

Sugarcane chicken lollipop

Minced chicken mix with chopped ginger, garlic, cilantro, onions & peppers skewered on sugarcane sticks grilled on hot plate.

Chicken Spring Rolls

A blend of shredded chicken strips, fresh cabbage, carrots, with a hint of seasoning, wrapped in a deliciously flaky and crispy spring wrap

Sesame Chicken

Chicken cubes, marinate with vinegar, dark soy sauce, sesame oil, chili paste, and garlic fried & tossed with onion, peppers & green onions.

Black Pepper Chicken

Chicken strips tempura fried tossed with chili paste, crushed black peppers, onion, peppers & green onions.

Crispy Schezwan Chicken

Chicken cubes crispy fried & tossed with red chili sauce, garlic, vinegar, soy sauce, onions & green onions

Garlic Shrimp

Tempura fried shrimp tossed with garlic, chili paste, onion, peppers & green onions

Chili-Garlic Fish

Tempura fried seasonal fish tossed with red chili paste, garlic, soy, vinegar, onions, peppers & green onions



Note: Sea food & lamb chops will be charged extra.

Entree • Non-Vegetarian

Murg Tikka Masala

Cubes of boneless barbeque chicken cooked in red tomatoes sauce finished with butter & fresh cream.

Murg Vandaloo

Goan Treat, A pickle preparation of boneless Chicken mix with diced potatoes and thick brown chili-vinegar sauce

Murg Curry

Boneless chicken cooked in fresh onions ginger garlic tomatoes herbs and spices

Murg Korma

A north Indian chicken delicacy in creamy flavored sauce.

Kadhai Murg

Chicken cooked in onions, green peppers & tomatoes brown gravy.

Chicken Chentinadu

South Indian origin spiced boneless chicken cooked with a mixture of fresh herbs, spices thick sauce

Murg Do Pyaza

Chicken cooked with cubes of onions, green peppers, red chilies sauce.

Murg Patiala

A real Punjabi home style chicken preparation in thick brown sauce.

Murg Wajid Ali

Chef's signature chicken preparation, chicken breast stuffed with spinach minced chicken & spices grilled and served in special sauce.

Murg Kollapuri

Chicken cooked in coconut, garlic, red chilies & brown sauce.

Lasooni Murg

Garlic flavored chicken preparation in white sauce.

Murg Badam Pasanda

A rich preparation of chicken with yogurt, cream, and ground almonds combine wonderfully with the spices to make a medium hot dish

Shah Murg

North Indian style chicken preparation.

Achari Murg

A pickled flavored chicken preparation.

Murg Nilgiri Korma

Chicken cooked in cilantro, jalapeno peppers rich sauce.

Murg Saagwala

Chicken cooked in spinach sauce.

Murg Tak-A-Tak

Minced chicken cooked with onion & tomatoes brown gravy.

Chicken Malabari

Kerala style spicy chicken curry.

Kerala Pepper Chicken

Crushed black pepper chicken preparation.

Handi Goat

Goat cooked in onion & tomatoes brown gravy.

Goat Patiala

Punjabi home style goat preparation in thick brown sauce.

Goat Do Pyaza

Goat cooked with cubes of onions, green peppers, red chilies sauce

Achari Goat

A pickled flavored goat preparation.

Haryali Goat

Goat cooked in cilantro, spinach, jalapeno, green chilies gravy.

Kadhai Goat

Goat cooked in onions, green peppers & tomatoes brown gravy serve on tawa.

Tawa Goat Masala

Goat cooked in semi thick brown gravy & spices

Dal Goat

Split chickpeas lentil & goat preparation

Lamb Rogan Gosh

Kashmiri lamb preparation

Lamb Do Pyaza

Lamb cooked with cubes of onions, green peppers, red chilies sauce



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Lamb Vindaloo

Goan Treat, A pickle preparation of boneless lamb mix with diced potatoes and thick brown chili-vinegar sauce

Kadhai Lamb

Lamb cooked in onions, green peppers & tomatoes brown gravy.

Haryali Lamb

Lamb cooked in cilantro, spinach, jalapeno, green chilies gravy.

Achari Lamb

A pickled flavored lamb preparation.

Tawa Lamb Masala

Lamb cooked in semi thick brown gravy & spices serve on tawa.

Kheema Hydrabadi

A royal Hydrabadi treat. Minced lamb cooked with tossed green peas and Hyderabad's herbs and spices

Goan Shrimp Curry

A Spicy preparation of shrimp with coconut, whole red chilies, garlic from goa

Tawa Shrimp Masala

Shrimp cooked with onions, peppers, red chilies in thick sauce.

Fish Curry

Fish cooked in onion & tomatoes brown gravy.

Malabar Fish Curry

Kerala style fish preparation.

From Wok

Chilly Chicken Gravy

Tempura fried chicken cubes tossed with onions, pepper and ginger, scallions & soy gravy.

Chicken Hong-Kong

Fried chicken cubes tossed in spicy red chilli & soy sauce.

Ginger Chicken

Chicken cooked with honey, soy sauce, garlic, and ginger

Chicken In Black Pepper Sauce

Chicken cooked with roasted crushed black pepper & soy seasoning.

Szechwan Style Chicken

Chicken tossed with red chili sauce, garlic, vinegar, soy sauce, onions & scallions.

Chicken Manchurian

Chicken cooked in chopped ginger, garlic, onions, scallions, soy & red chili sauce.

Thai Basil Chicken

Thailand style chicken preparation with basil.

Schezwan Lamb

Lamb cooked in schezwan sauce.

Schezwan Shrimp

Tempura fried shrimp cooked in schezwan sauce.

Fillet Talapia In Garlic Sauce

Fish sauteed with onions, peppers, garlic & soy seasoning.



Note: Sea food & lamb dishes will be charged extra.

Deewan Banquet And Catering

Accompaniments

Papad

Fried or grilled thin crisp chickpeas wafer

Pickle

Spicy home made spiced mangoes and vegetables

Cucumber Raita

Yogurt mixed with grated cucumber seasoned with salt pepper and cilantro

Pineapple Raita

Yogurt mixed with grated cooked pineapple seasoned with salt pepper, green chilies and cilantro

Boondi Raita

Tiny size Chickpeas flour dumplings mixed with seasoned yogurt, cilantro, green chilies.

Spinach Raita

Garden green spinach tossed with spices mix with seasoned yogurt.

Green Salad

Garden fresh sliced onions tomatoes and cucumbers, lettuce seasoned with salt pepper lemon juice and cilantro

Pasta Salad

Boiled pasta tossed with vegetables & seasonings

Beans Salad

Red beans, chickpeas tossed with onions, peppers, cilantro, green chilies, lemon juice & seasoning.

Potato Salad

Cubes of boiled potatoes tossed with mayonnaise dressing & dill leaves.

Chickpeas Salad

Boiled chickpeas tossed with onions, peppers, cilantro, green chilies lemon juice & seasoning.

Kakdi Kochambir

Small cubes of cucumbers, onions, tomatoes, green chilies, cilantro, lemon juice tempered with curry leaves, mustard seeds.

Breads

Naan

A refined flour flat bread preparation from charcoal oven.

Roti

A whole wheat flour bread preparation from charcoal oven.

Amritsari- Paratha's (Aloo & Gobi)

Stuffed whole wheat flour bread preparation with seasoned potatoes or seasoned cauliflower.

Kulchas (Panner & Onion)

Seasoned cottage cheese or seasoned onion stuffed refined flour bread.

Assortment of Breads

Assortments of naan, roti, paratha's & kulchas.



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Entree • Vegetarian

Kurkuri Bhindi

Battered fried crispy okra

Bhindi Masala

Okra cooked with diced onions, tomatoes & spices

Jeera Alu

A dry preparation of diced potatoes with cumin flavor.

Aloo Madras

A south Indian style potato preparation with mustard seeds & curry leaves

Acharai Aloo

Potato cooked with onions, tomatoes & mango pickle.

Aloo Mutter

Green peas & potato curry.

Aloo Wadi

Potatoes cooked with spices & black gram nuggets

Dum Aloo Kashmiri

Stuffed grilled potatoes served in rich Kashmiri sauce.

Aloo Gobi

A dry preparation of cauliflower & potatoes with julliens of ginger & green chilies

Palak Aloo

Sauteed spinach cooked with diced potatoes & spices.

Baingan Bhartha

Barbequed egg plant cooked with fresh onions ginger garlic coriander green peas & tomatoes seasoned with herbs and spices.

Tawa Vegetables (Bhindi / Baingan Masala)

Dry vegetables serve on tawa

Khatte Baingan

Eggplant served in onion, tomatoes & yogurt semi dry sauce.

Ringan Saak

A Gujrati style eggplant & fresh pigeon peas preparation.

Mirchi ka Salan

Curried chili peppers, is a popular chili and peanut curry of Hyderabad

Bagare Baingan

Eggplant cooked in coconut & peanut sauce from Hyderabad.

Mushroom Hara Daniya

Button Mushroom cooked in chopped cilantro, onions & spices.

Veg Kolhapuri

A milange of mix vegetables like carrots, peas, beans, cauliflower & potatoes cooked in spicy sauce.

Veg Makhanwala

A Milange of mix vegetables like carrots, peas, beans, cauliflower & potatoes cooked in tomatoes, butter & cream sauce.

Veg Rajbhog

A Milange of mix vegetables like carrots, peas, beans, cauliflower & potatoes cooked in Mumbai style rich sauce.

Kadhai Vegetable

A semi dry preparation of vegetables in onion, tomatoes, green peppers crushed coriander & red chilies



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Navratan Korma

A mélange of vegetable cooked in a mild sauce

Cabbage Foogath

Shredded cabbage steamed with spices & coconut & tempered with curry leaves, whole red chilies & mustard seeds

Mushroom Mutter Masala

Button mushroom & green peas semi dry curry.

Achari Mushroom

A pickled flavored dry mushroom preparation.

Achari Corn

Baby corn tossed in pickled flavor sauce.

Palak Paneer

Fresh steamed chopped spinach and cubes of cottage cheese cooked with garlic ginger onions tomatoes herbs & spices.

Methi Mutter Malai

Freshly chopped fenugreek, grated cottage cheese & green peas cooked in a mild creamy sauce

Sarsoan Ka Saag

North Indian preparation of chopped fenugreek & spinach seasoned with special north Indian spices

Makai Mutter Makhana

Corn kernals, green peas, fox nuts, grated cottage cheese cooked in rich cream sauce.

Paneer Makhani

Cottage cheese cubes cooked in rich tomato & cream sauce.

Kadhai Paneer

A semi dry preparation of cottage cheese cubes in onion, tomatoes, green peppers crushed coriander & red chilies

Mutter Paneer

Cottage cheese cooked with green peas in rich tomato sauce.

Shahi Paneer Korma

Cubes of cottage cheese cooked in rich cashewnut, cream & butter sauce.

Lasooni Paneer

Cubes of cottage cheese cooked with garlic and a mild white sauce seasoned with white pepper and cilantro.

Malai Kofta

Cottage cheese dumpling cooked in a medium spiced thick sauce

Shyam Savera

Spinach dumplings cooked in rich cream sauce.

Punjabi Kadhi

Tantalizingly sour dahi kadhi prepared with gram flour, curd and delicious onion pakora's

Dal Makhani

Black lentils cooked over night on a very slow fire flavored with butter, cream, tomatoes and spices

Yellow Dal Tadka

Yellow lentils cooked and finished with tempering of chopped onions, tomatoes, ginger garlic & butter.

Channa Dal Palak

A blend of Bengal gram & sauteed spinach with tempering of onions, tomatoes, garlic & butter.



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Rajma Masala

Kidney beans in rich Punjabi onion, tomatoes sauce.

Channa Masala

Chick peas cooked with onions, tomatoes, green chilies & garam masala.

Dal Pancharatan

Milange of five lentils cooked in rich tomatoes sauce & Butter

From Wok

Veg Manchurian Gravy

Deep fried soy seasoned minced vegetable dumplings cooked in a gravy made with oriental sauces

Sweet N Sour Veg

A crisp combination of stir fry vegetables serve with tomato, vinegar & soy sauce.

Chilli Paneer Gravy

Cubes of tempura fried cottage cheese serve in oriental soy, vinegar sauce.

Cauliflower In Chili Sauce

Tempura fried cauliflower florets serve in special oriental sauce.

Chili Tofu

Tempura fried tofu serve in special oriental sauce.

Thai Green Vegetable Curry

Mélange of mix vegetables serve in coconut, basil base sauce.

Rice & Biryani

Basmati Chawal

An aromatic long grain rice preparation.

Zafrani Pulav

Saffron flavor basmati rice.

Jeera Pulav

Basmati rice tempered with cumin.

Veg Pulav

Basmati rice cooked with Mélange of vegetables.

Lemon Rice

Rice cooked with zest of lemon & tempered with mustard seeds, curry leaves.

Veg Biryani

Basmati rice cooked with curried vegetables, fried onions, mint n cilantro for flavor.

Dum Biryani Hydrabadi - (Chicken, Lamb, Goat)

A Delicious Awhad-Nizam Dum style preparation of rice with flavor of mint, fried onions, cilantro & spices with option of chicken or goat or lamb.

Shrimp Biryani

Rice cooked with Jambo Shrimps & spices.



Deewan

Banquet And Catering

From Wok

Vegetable Fried rice

A Stir fry rice preparation with vegetables & oriental sauces.

Vegetable Thai Fried rice

Jasmine rice stir fry with vegetables & chives & basil.

Fried Rice (Egg/Chicken)

A Stir fry rice preparation with chicken or egg & oriental sauces.

Vegetables Hakka Noodles

Pan fried oriental rice noodles cooked with julliens of vegetables.
(Note: can be made with option of egg or chicken as per request)

Desserts

Rasmalai

A Bengali Delicacy..Flattened balls of the Indian cottage cheese are cooked in sugar syrup and dunked in sweetened thick condensed milk

Gulab Jamun

Deep fried balls made of milk powder, flour, butter and cream or milk, and then soaked in sugar

Gajar Halwa

Freshly grated carrots cooked in milk, sugar, khoya, and ghee.

Kheer (Rice/ Vermicelli)

A Rice or vermicelli pudding flavored with dry fruit, saffron & cardamom.

Rasgulla

Cottage cheese dumpling cooked in light sugar syrup serve at room temperature.

Sheera Rabdi

Sweet Semolina dumpling serve in condense milk

Banana Shrikhand

A strained yogurt & sugar mix thoroughly in bowl & flavored with banana slices, cardamom, saffron & pistacheonut.

Malpua Rabdi

Fried fluffy pancakes dipped in sugar syrup and served with sweetened thickened milk

Shahi Tukda

Deep fried brown bread dipped in sugar syrup & served with sweetened thickened milk.

Ice Creams

(Mango* Vanilla* Pistacheonuts*
Falooda Kulfi* Pan kulfi* Malai Kulfi...
All Seasonal Flavour).

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Your warm welcome and cheerful exit is **Deewan's** glory.



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