

TREATS CATERING MENU

<u>IDLI</u>			
25 Plain Idli. (Min. 100 pcs)	-	-	\$10 (40 cents per idli.)
25 Idli combo.	+32 ounce sambhar	+ 12 ounce coconut chutney	\$20 (80 cents per Idli.)
50 Idli combo.	+ 2*32 ounce Sambhar	+ 2* 12 ounce coconut chutney	\$40 (80 cents per Idli.)
100 combo.	+ 4*32 ounce Sambhar	+ 4* 12 ounce coconut chutney	\$80 (80 cents per Idli.)

<u>MEDHU VADA - URID</u>		
Medu Vada	Only vada no chutney included	\$0.75 cents each.
10 Vada combo.	+ 8 ounce coconut chutney	\$10 (\$1 per vada)
50 Vada combo.	+ 1.25 ltr coconut chutney	\$50 (\$1 per vada)
100 Vada combo.	+ 2.5 ltr coconut chutney	\$100 (\$1 per vada)
Masala vada/ Dal vada	-	\$0.50 cents each.

<u>SAMBHAR AND CHUTNEYS</u>		
Sambhar	16 ounce (half litre approx.)	\$5
	32 ounce (one litre approx.)	\$10
Coconut chutney (Mild/spicy/ coriander)	16 ounce (half litre approx.)	\$5
	32 ounce (one litre approx.)	\$10
Tomato chutney	16 ounce (half litre approx.)	\$6
	32 ounce (one litre approx.)	\$12

FOR ORDERS : 437-776-2927

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<u>APPETIZERS</u>		
Medu Vada - Urid	(Only vada)	\$0.80 cents ea.
Dal vada / Masala vada / Dil leaf	(Only vada)	3 for \$2.
Aloo bonda / Batata vada / Mysore bonda(potato)		\$1.25 each.
Mangalore Bhaji- Maida/ Kohli Bhaji (Maida) / Bonda		\$0.75 cents each.
Kara kolukattai		\$1 each.
Dahi vada		\$1.50 each.
Sambhar vada / Rasam Vada / Bonda soup		\$1.25 each.
Vegetable spring roll.		5 pcs for \$2
Dabeli / Vada pav		\$2.75 each.
Mini-Aloo Tikki / Cashew Tikki / Corn malai Tikki		2 pcs / \$1
Vegetable Cutlet		\$1.25 each.
Chilli bhajji - Mirchi bhajia		\$1.25 each.
Vegtable pakoda - Panjabi style		\$6.99 / pound
Mix veg pakoda - South indian		\$8.99/ pound
Onion pakoda / Spinach (keeraï)	Regular \$8.99/ lb	Special \$9.99/ lb
Paneer Tikka shashlik		\$1.99 each
Bombay sandwich - cold		\$1.99 each
Veg lollypop potato/ Soy chop.		\$1.50 each.
Cut Mirch		\$1 each.
Gobi 65		\$7.99 / pound
Paneer 65		\$11.99/ pound
Dhokla	Per pound.	\$6 / pound.

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<u>INDO CHINESE</u>			
	Half Tray	Medium Tray	Full Tray
Manchurian Dry- Gobi / Baby corn / Veg ball (+5)	\$50	\$75	\$100
Chilli- Gobi / Idli / Paneer (+\$10)	\$50	\$75	\$100
Veg Hakka Noodles / Veg fried rice	\$40	\$60	\$80
Masala Podi Idli / Pepper Idli	\$40	\$60	\$80

<u>TIFFIN / VARIETY RICE</u>			
	Half Tray	Med. Tray	Full Tray
Rava Uppma/ Rava Kichdi, Semiya Uppma / Kichdi, Ven Pongal Mylapore podi Idli, Aval uppma.	\$45	\$65	\$90
Plain Rice- Ponni/basmati/ Sona masoori	\$35	\$50	\$70
Variety Rice - Lemon, Tamarind (puliogare), Coconut, Pepper, Tomato, Curd rice(Baglabath), Gongura Rice.	\$40	\$60	\$80
Butter rice, Ghee rice, Jeera rice, Peas pulao, Veg pulao, Kashmiri, Sambhar rice (Bisibelabath), Eggplant Rice(Vangibath)	\$45	\$65	\$90
Biryani- Vegetable, Mushroom, Hyderabadhi, Brinji, Paneer peas pulao.	\$50	\$75	\$100
Kanchipuram Idli	\$0.65 cents each (Min. 25 nos.)		
Mix vegetable oothappam	\$1 each.		

<u>BREADS</u>

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Phulka / Tava roti	\$0.75 cents each
Chapatti	\$0.75 cents each
Lacha parotta / Malabar parotta	\$1 each
Poori Large	\$1.25 each

<u>SWEETS</u>			
	Half Tray	Med Tray	Full Tray.
Rava Kesari (Sooji ka halwa) - Regular, Pineapple, Fruit.	\$45	\$65	\$90
Sweet Pongal	\$50	\$75	\$100
Fruit custard	50	75	100
Fresh fruit salad	40	60	80
Srikand	50	75	100
Carrot Halwa	\$9 / pound		
Ashoka halwa.	\$10 / pound.		
Gulab Jamoon	\$ 0.75 cents / pc		
Rasmalai	\$1 / pc		
Tiramisu / chocolate mousse in cups	\$2.99/ cup		
Dessert cups -(Rasmalai, Strawberry, Gulab jamoon.)	\$3.99/ cup		
Sweet kolukattai	\$1 / pc		
Payasam- (semiya, sabudhana, javarisi, Moongdal)	\$12/ 32 ounce		

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DRINKS	RAITA	SALAD	THOGAYAL \$6
Masala Tea / Chai \$1.25	Boondi Raita	Kachumber salad	Paruppu Thogayal
Madras Filter coffee \$1.75	Veg Raita	Koshambari Salad	Sorakai Thogayal
Lassi- Sweet / Mango /Salt \$1.99	Plain yogurt	Garden Green salad	Pudina Thogayal
Rose milk \$1.50	Aloo raita	Mix Bean salad	Malli Thogayal
Paan - Available.	Mint Raita	Aloo Channa Salad	Karuvepillai Thogayal
	Pineapple / Mix fruit Raita	Coleslaw	Eggplant Thogayal

PORIYAL / STIR FRY - \$10 / 32 OUNCE			
Paruppu Usili- Beans	Kovaikai / thondakaya poriyal	Vendaikai fry/ Oakra fry	Aloo Gobi Baingan
Carrot & peas poriyal	Kovaikai / thondakaya fry	Potato peas poriyal	Aloo Jeera / Varuval
Avarai poriyal (Lima beans)	Tindora Cashew poriyal + \$1	Cabbage peas poriyal	Potato podiums
Thalitcha Sundal	Plantain Varuval	Kerala potato poriyal	Baby potato fry+ \$2
Kadamba poriyal	Beetroot poriyal	Spicy potato poriyal	Poori masala.

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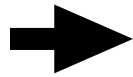
SAMBHAR, RASAM& CURRIES - \$ 9 / 32 OUNCE

Tiffin Sambhar	Veg korma	Gutti Vengaya kura	Tomato Rasam
Kalyana Sambhar	Idli korma	Kerala Aviyal	Pineapple rasam
Arachivitta Sambhar	More Kuzhambu (Kadi)- Okra, pakoda	Paneer chettinaud korma + \$2	Mysore Rasam
Madras Vada curry	Puli kuzhambu- Okra, Eggplant, Mochai.	Kadai Paneer + \$2	Vethalai rasam
Gotsu	Kaara Kuzhambu	Chettinaud veg curry	Lemon Rasam
Tadka wali dal	Vatha Kuzhambu-sundaikai, manathakkali.	Ennai Katharikai	Iyer veetu rasam
Dal palak	Erissary	Paneer Jalfrezi	Rajma masala
Channa masala / Choley	Veg Jalfrezi	Kadai Vegetable	Dal Makhani
Kumbakonam Kadappa			
Kootu - Keerai(Spinach), Pudalangai (Snake guard), Sorakai(squash), Parangi kai(Yellow Pumkin), Cabbage, Kadamba kootu (Mix vegetable) , Chow chow (Chayote), Ridge guard (Peer kangai) , Pancharatna. Kootu.			

- ☒ All dishes are Home Made and Vegetarian
- ☒ Customisation can be made to accommodate your event and requirements.
- ☒ Our dishes are prepared with the highest-grade ingredients available in the market and homemade custom spices.

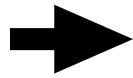


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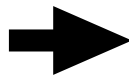
**SIZE : HALF SHALLOW
TRAY**

SERVES : 10-15 PEOPLE



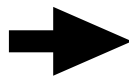
SIZE : HALF TRAY

SERVES : 15-30 PEOPLE



SIZE : MEDIUM TRAY

SERVES : 30-45 PEOPLE



SIZE : FULL TRAY

SERVES : 45-60 PEOPLE