



# **Salt on the Pier catering menu** **(Indian Style food)**

**To enquire email**

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**Minimum order of 20 people**

**In This Menu:**

- Indian Starters
- Indian Vegetarian Mains
- Indo-Chinese Vegetarian Mains
- Indian Non-veg Mains
- Chinese style main
- Bread
- Dessert

**Pricing-**

**Each starter \$4 per person**

**Each main \$6 per person**

**Each dessert \$4 per person**

**Starters-**

- Onion pakora



- Pakora



- Vada



- Samosa



- Onion Bhaji





## Vegetarian Mains

- Sambar

*“Sambar is a lentil-based vegetable stew, cooked with pigeon pea and tamarind broth”*



- Rasam

*“Rasam is a spicy South Indian soup-like dish. It is usually served as a side dish with rice”*



- Dal makhani

*“A relatively modern variation of traditional lentil dishes, it is made with urad dal and other pulses, and includes butter and cream”*



- Palak Paneer

*“Paneer cooked in a thick paste made from puréed spinach”*



- Kadai Paneer

*“Indian Cottage Cheese and bell peppers are cooked in freshly ground spicy masala”*



- Chickpea curry

*“Chickpeas cooked in a Indian style gravy”*



- Pulau Rice



- Manchurian

*“Veg Manchurian is a tasty Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce.”*



- Vegetarian Fried Rice



## Non-Veg mains

- Kadai chicken

*“Kadai Chicken (Chicken Karahi Curry) is a delicious Indian chicken curry where chicken is cooked with freshly ground spices.”*



- Chettinad Chicken

*“South India's most popular chicken dish cooked in chettinad masalas.”*



- Chicken/Lamb Biryani

*“Fragrant rice cooked with spices and your choice of chicken, lamb meat or vegetarian served with homemade raita”*



- Lamb/Beef Rogan Josh

*“Rogan josh is an aromatic curried meat dish originating from Kashmir.”*



- Butter Chicken

*“Creamy sweet chicken curry”*



- Chicken Chops

*“Chicken coated in masala and species and fried”*

- Chilli Chicken

*“An Indo-Chinese fusion of chicken coated in chili and spices and fried.”*





- Lamb Saag

*“Soft and succulent pieces of lamb in the mildly spiced spinach gravy”*



- Chicken Fried Rice

*“Chinese style fried rice with veggies and chicken.”*



## Breads-

- Paratha

“Handmade paratha bread to accompany any curry”



## Desserts-

- Flavored cheesecake

- Payasam

“usually made by boiling milk, sugar or jaggery, and rice,”



