# LIVE BBQ



## Minimum 50 Guest

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Per person **\$50** \_\_\_\_

(which includes food, grill, and services)

#### Food

- + 1 Standard Rice Entree
- + 1 Standard Curry
- + 3 Grilled Entrees
- + 1 Bread
- + 3 Condiments

### Equipment

- + Charcoal Pit
- + Remote Kitchen Set Up

### Labor

- + 2 Catering Cooks
- + 1 Food Handler





\*Delivery and set up are a separate price and it varies based on location.

# **BUFFET MENU**

#### **STANDARD RICE ENTREE**

- Channa Pulao
- Chicken Frontier Rice
- Chicken Sindhi Biryani
- Chicken Yakhni Pulao.
- Green Peas Pilaf
- Jeera Rice
- Kabuli Pulao
- Plain Basmati Rice
- Veal Memoni Biryani
- Veal Yakhni Pulao
- Vegetable Pulao

#### **STANDARD CURRY**

- Beef Nlhari
- Beef Haleem
- Beef Dum Ka Qeema
- Chicken Peshawarri Karrahi
- Chicken Dehli Korma
- Chicken Makhni
- Chicken Sixty Five
- Chicken Handi
- Chicken Frontier
- Chicken Coconut Curry
- Veal Bhuna Gosht
- Veal Peshawarri Karrahi
- Veal Dehli Korma
- Veal Aachar Gosht
- Lamb Karrahi

#### **GRILLED ENTREES**

- Beef Bihari Kabab
- Beef Gola Kabab
- Beef Seekh Kabab
- Chicken Bihari Kabab
- Chicken Bihari Tikka
- Chicken Boti
- Chicken Malai Boti
- Chicken Mango Habanero
- Chicken Seekh Kabab
- Chicken Tikka
- Chicken Turkish Kabab
- Paneer Tikka



#### CONDIMENTS

- Appricot Chatnee
- Baba Ghanoujh
- Bagary Began
- Barbecue Chatnee
- Cilantro Chatnee
- Dahi Ki Chatnee
- Dynamite Sauce
- Gajar Aachar
- Hummus
- Kachumber
- Mirch Ka Salan
- Raita
- Sweet Chili Sauce
- Tamarind Chatnee

#### BREAD

- Assorted Naan
- Garlic Naan
- Puri Paratha
- Sheermal
- Taftan
- Tandoori Naan

