

# Catering Menu

Let Tandoor cater your next event to your home or office. We'll do all the work so you can have all the fun. Our professional staff will assist you with all of your catering needs.



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## Host your party or event with us!

Contact our Director of Private Events Faraz Sardharia  
[Faraz@tandoorchicago.com](mailto:Faraz@tandoorchicago.com) or 847.522.1077 (direct line)

*We serve 100% Zabihah Halal Meat.*

## Hot D'oevres

	Half	Full
* Chaat Fries.....	30	60
<i>One of our fusion creations, these curly fries are mixed with a special blend of Indian spices and seasonings.</i>		
* Vegetarian Samosa.....	30	60
<i>Light, flaky pastry stuffed with a mixture of potatoes, peas, and savory seasonings.</i>		
* Beef Samosa.....	35	70
<i>Delightfully seasoned minced ground beef encased in a crispy, golden brown pastry.</i>		
Papadum Platter.....	20	40
<i>Thin, lightly toasted lentil wafers.</i>		
Chicken Spring Roll Platter.....	35	70
<i>Fresh pastry with boneless chicken, and mixed vegetables.</i>		
Chicken Pakora Platter.....	40	80
<i>Crispy and flavorful pieces of tandoori chicken fried in a special homemade batter.</i>		
Vegetarian Pakora Platter.....	40	80
<i>Onions, jalapeños &amp; potatoes marinated in our homemade batter and fried.</i>		
Shrimp Pakora Platter.....	50	100
<i>Shrimp dipped in chickpea batter and fried.</i>		
Paneer Pakora.....	50	100
<i>Paneer cheese fried in our chickpea batter.</i>		
Aloo Masala.....	50	100
<i>Mashed potatoes seasoned with a distinctive blend of spices and herbs, topped with peas and served with a side of our homemade tikka masala, a rich and creamy tomato sauce.</i>		
Masala Ceviche.....	75	150
<i>Served with side of Papadum chips.</i>		

## Vegetarian Treasures

	Half	Full
* ♻️ Chana Masala.....	60	120
<i>One of the most popular Indian meals. Our Chana Masala is made up of chickpeas, onions, &amp; tomatoes, sautéed with an assortment of herbs &amp; spices.</i>		
* ♻️ Mutter Paneer Tikkah Masala.....	60	120
<i>Our signature rich, creamy Tikka sauce with pieces of fresh green peas &amp; paneer cheese.</i>		
♻️ 🍌 Baghara Baigan.....	60	120
<i>Garden fresh eggplants stewed with sesame seeds, tomatoes, and slender bits of onion, and made rich with coconut milk and our exotic blend of spices.</i>		
* ♻️ Palak Paneer.....	60	120
<i>Indian style cheese &amp; the freshest cut spinach slow roasted in rich creamy sauce.</i>		
♻️ Mixed Vegetables.....	60	120
<i>A medley of fresh potatoes, broccoli, cauliflower, green peas, carrots, corn, and scallions stewed together with an assortment of exotic spices.</i>		
♻️ Okra.....	55	110
<i>Fresh cut okra cooked with onions and spices in a yogurt based sauce.</i>		
♻️ Daal.....	60	120
<i>Considered a poor man's food, but found on every table. Our Daal contains a variety of spices and lentils stewed together for a unique flavor combination.</i>		

\* Chef's Recommendations   ♻️ Vegetarian   🍌 Spicy

Half Tray serves 10-15 • Full Tray serves 20-25

## Biryani's

	Half	Full
* Chicken Biryani.....	65	130
<i>Traditional homemade oven baked rice includes layers of spices, saffron and boneless chicken.</i>		
* Lamb Biryani.....	70	140
<i>Chunks of boneless lamb slowly roasted with layers of spices and and rice.</i>		
Shrimp Biryani.....	65	130
<i>Oven roasted shrimp baked rice within a blend of exotic spices, onions and tomatoes.</i>		
Beef Biryani.....	65	130
<i>Traditional homemade oven baked rice includes layers of spices, saffron and boneless beef.</i>		
* ♻️ Vegetarian Biryani.....	60	120
<i>Broccoli, cauliflower, peas, corn, carrots and rice baked with flavorful homemade spices and sauteed in our Tamarind sauce.</i>		
Chili Chicken Biryani.....	65	130
<i>Boneless spicy dark meat chicken and rice baked together with layers of exotic spices.</i>		
Combo Biryani.....	80	160
<i>Fresh riced baked with our boneless chicken, boneless lamb &amp; succulent shrimp.</i>		

## Karhai Signature Sensations

	Half	Full
* Chicken Tikka Masala.....	75	150
<i>Boneless white meat baked in the tandoor enveloped in our homemade buttery cream sauce. Our take on the classic butter chicken.</i>		
* 🍌 Beef Nehari.....	80	160
<i>A house specialty, Nehari is known for its rich texture and varied spice. Cuts of sirloin beef slowly cooked in a savory homemade sauce and garnished with jalapeños and ginger.</i>		
* Lamb Karhai.....	80	160
<i>Tender cuts of lamb stewed in our satisfying onion and pepper based sauce.</i>		
Chicken Karhai.....	75	150
<i>Boneless chicken stewed in our satisfying onion and pepper based sauce.</i>		
* Chicken Saag.....	80	160
<i>Boneless chicken stewed in our home made spinach, tomato &amp; onion based sauce.</i>		
Frontier Chicken.....	80	160
<i>Boneless chicken thigh marinated in yogurt, fresh squeezed lemons &amp; a blend of our special spices, sautéed with onions, tomatoes &amp; green peppers on a griddle.</i>		
* Lamb Tikka Masala.....	80	160
<i>Boneless cuts of lamb baked in the Tandoor oven and marinated in our homemade buttery cream sauce.</i>		
Lamb Saag.....	80	160
<i>Tender cuts of Lamb stewed in homemade spinach, tomato &amp; onion based sauce.</i>		
Shrimp Tikka Masala.....	80	160
<i>Seasoned shrimp bathed in our homemade buttery cream sauce.</i>		
Beef Tikka Masala.....	80	160
<i>Boneless tender beef baked in the tandoor, then enveloped in our homemade buttery cream sauce.</i>		
Fish Tikka Masala.....	80	160
<i>Fresh baked Mahi Mahi stewed in our homemade buttery cream sauce.</i>		



# Catering Menu

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## Tandoor Entrees

All Tandoor Entrees are marinated 24 hours & cooked only after you order to ensure they arrive succulent & juicy, as barbecue should be.

	<i>Half</i>	<i>Full</i>
* Tandoor Mix Grill Platter.....	100.....	200
<i>A house specialty. This adventurous combination platter allows you to sample our Tandoori Chicken Boti, Shrimp Tandoori, and Seekh Kabob. Served with a side of our rich Tikka Masala Sauce.</i>		
* Assorted Mix Grill Platter.....	100.....	200
<i>A combination of Lamb Boti Kabob, Kafta Kabob, and Murg Malai. Served with a side of our rich Tikka Masala Sauce.</i>		
Tandoori Chicken.....	Chicken Legs....75.....	150
	Whole Chicken...100.....	200
<i>Chicken marinated in our spices, slow roasted in our traditional clay oven then charbroiled to perfection.</i>		
* Tandoori Chicken Boti.....	75.....	150
<i>Succulent pieces of boneless chicken marinated in our spices and slow roasted in the tandoor then charbroiled. A house specialty.</i>		
* Tandoori Lamb Boti Kabob.....	80.....	160
<i>Tender, boneless cuts of lamb slow roasted in the tandoor.</i>		
Shrimp Tandoori .....	80.....	160
<i>Luscious shrimp slow roasted in the tandoor.</i>		
Tandoori Beef Boti Kabob.....	80.....	160
<i>Chunks of boneless, tender beef, marinated in a blend of our house spices, and slow roasted in the tandoor.</i>		
▼ Paneer Tandoori.....	80.....	160
<i>Cuts of fresh paneer cheese &amp; an assortment of seasonal vegetables baked in tandoor.</i>		
* Seekh Kabob.....	80 .....	160
<i>Freshly minced ground beef mixed with our special blend of house spices, then charbroiled on a skewer in the tandoor for a delicious smoked flavor.</i>		
Chicken Kabob.....	80 .....	160
<i>Flavorful, minced chicken charbroiled on a skewer in the tandoor.</i>		
Murg Malai.....	75.....	150
<i>Boneless chicken breast marinated in a mixture of our special spices and cream, then slow roasted in the tandoor.</i>		
Tandoori Fish .....	80.....	160
<i>Flaky Mahi Mahi marinated in our house blend and baked in the tandoor.</i>		
▼ Tandoori Aloo.....	75.....	150
<i>Fresh potatoes &amp; vegetables marinated in our house spices &amp; cooked in the tandoor</i>		

## Desserts

* Homemade Mango Cheesecake	
Choose from 12, 14, or 16 cut slices.....	70
<i>Homemade mango cheesecake made with a ginger cookie crust. Topped with whipped cream and garnished with pistachios.</i>	
* Homemade Chocolate Fudge Cake	
Choose from 12, 14, or 16 cut slices.....	70
Gulab Jamun Platter	25 pieces.....50
Homemade mini doughnuts soaked	50 pieces.....100
in an aromatic rose scented syrup.	100 pieces.....175

Kulfi.....\$70 per gallon

Choose from :  
Pistachio • Falooda • Mango

Kheer Platter.....65  
Homemade rice pudding.

We serve 100% Zabiha Halal Meat.

## Fusion Specialties

Designed by Faraz, all our fusion entrees are famous dishes from different culinary traditions with an innovative approach. Each original meal in this section has been combined with a variety of ingredients and spices from India and Pakistan.

	<i>Half</i>	<i>Full</i>
* Penne Tikka Masala.....	100.....	200
<i>Penne pasta sauteed in our homemade buttery cream sauce topped with your choice of tandoori chicken or tandoori shrimp. Served with a side of garlic naan.</i>		
Chicken Fajitas.....	90.....	180
<i>Spiced chicken cooked with onions, green peppers &amp; fresh squeezed lemons. Served with naan and our tamarind and cilantro chutneys.</i>		
* Beef Steak Fajitas.....	100.....	200
<i>Spiced beef cooked with onions, green peppers &amp; fresh squeezed lemons. Served with naan and our tamarind and cilantro chutneys.</i>		
Kafta Kabob.....	80.....	160
<i>A blast from the past, Fattoush made this famous! A traditional Lebanese entrée featuring ground beef, parsley, onions, and cayenne mixed together and slow roasted in the tandoor.</i>		
* Cajun Tandoori Chicken Boti.....	80.....	160
<i>Boneless white meat rubbed with fierce spices and a dairy free marinade baked in the tandoor. Dairy Free.</i>		
* Tandoor Char Burger Sliders.....	80.....	160
<i>Deliciously seasoned burger cooked on the grill.</i>		
Tamarind Wings.....	18pcs...45	36pcs...80
		72pcs...150

## Breads

	<i>Half</i>	<i>Full</i>
* Naan.....	25.....	50
<i>A leavened, oven-baked flatbread.</i>		
* Garlic Naan.....	30.....	60
<i>Chunks of garlic cooked within our famous oven baked flatbread.</i>		
Paneer Cheese Naan .....	30.....	60
<i>Melted paneer cheese in an oven baked naan.</i>		
Keema Naan.....	35.....	70
<i>A layer of our spiced ground beef within our oven baked bread.</i>		
Onion Kulcha.....	30.....	60
<i>Onions in our special oven baked flatbread.</i>		
Chill Naan.....	30.....	60
<i>Jalapeños cooked within our oven baked bread.</i>		
Tandoori Roti .....	30.....	60
<i>Whole wheat bread baked cooked in the tandoor oven.</i>		
Chapathi.....	30.....	60
<i>Whole wheat flour flatbread cooked on the tava.</i>		
Paratha.....	30.....	60
<i>Whole wheat bread cooked on an indian iron wok tava with a hint of butter.</i>		
Aloo Paratha.....	35.....	70
<i>Buttery whole wheat bread stuffed with spiced potatoes and peas.</i>		

## Salads

	<i>Half</i>	<i>Full</i>
Kachumber Salad.....	40.....	80
<i>Romaine lettuce, cucumber, tomatoes and lemon slices.</i>		
Tandoori Chicken Salad.....	60.....	120
<i>Romaine lettuce, tomatoes, cucumbers, red onions and sliced lemons topped with our boneless chicken cooked in the tandoor.</i>		
Seekh Kabob Salad.....	60.....	120
<i>Romaine lettuce, tomatoes, cucumbers, red onions and sliced lemons topped with seekh kabob cooked in the tandoor.</i>		
Tandoori Shrimp Salad.....	60.....	120
<i>Romaine lettuce, tomatoes, cucumbers, red onions and sliced lemons topped with shrimp cooked in the tandoor.</i>		