



Catering Services

- Shalimar Catering Menu
- Catered Food By-the-Tray
- Special Notes



Reserve a Table

Shalimar Restaurant

307 S. Main, Ann Arbor, MI 48104
 tel. 734-663-1500
 fax. 734-929-9129



Catering Menu *(for off-site venues)*

Shalimar Restaurant - - the name you have trusted for years to cater your special parties - whether it is for 50 people or 500 people. We can cater at major hotels and event halls.

For your special party needs, we also have a party room at shalimar on main street for about 50 people. you can host your special parties at Shalimar Restaurant.

For more information, Call:
Mona Patel Cell: **810-241-2717**
 Email: mona.patel21@yahoo.com
Shivi Raj Cell: **201-673-0467**
 Email: shivi_raj@yahoo.com



Visit www.rubysimpressions.com for high quality desserts! Ruby's Wide Range of Sweets and Desserts are ideal for any and all parties and occasions. Perfect for when you are hosting a party, wedding, or special occasion and are looking for unique and creative sweets to impress your guest.

SHALIMAR CATERING MENU - for off-site venues

Shalimar is pleased to present our Catering Menu for off-site events. We are happy to cater to hotels and event halls for parties of any size.



PRINT CATERING MENU

CATERING MENU PACKAGE#1 \$13.50	CATERING MENU PACKAGE#2 \$17.99
1 Veg Appetizer 2 Vegetarian Entrees 1 Non Veg Entree Rice Dessert Accompanied with Naan, Raita and Achar	1 Veg Appetizer 1 Non Veg Appetizer 2 Vegetarian Entrees 2 Non Vegetarian Entrees 1 Non Veg Entree 1 Rice 2 Desserts Accompanied with Naan, Raita Papad, and Achar
CATERING MENU PACKAGE #3 \$20.99	
2 Veg Appetizer 1 Non Veg Appetizer	

3 Vegetarian Entrees
 2 Non Vegetarian Entrees
 1 Rice
 2 Desserts
 Accompanied with Rice, Naan, Raita, Achar and Papad

Choice of Appetizers, Entrees, Legumes and Desserts as listed below. Any recipes can be customized.

VEGETARIAN APPETIZERS	NON VEG APPETIZERS
Mixed Pakoras Cheese Pakoras Chilli Pakoras Vegetable Spring Roll Vegetable Samosa Vegetable Cutlet Paneer Kathi Rolls** Onion Bhaji Aloo Tiki Aloo Vada Papri Chat Bhel Puri Gobi Manchurian Sesame Gobi (Dry) Chili Paneer Stuffed Mushroom** Batata Vada Corn Spinach Fritters Lasooni Gobi Golden Fried Mushroom* Vegetable Seekh Kebab * Goli Bhajji Moong Dal Fritters Golden Fried Babycorn* Cheese Corn Balls* Corn Mushroom Shammi Kebab— Labor Hara Bhara Kebab—Labor Cut Mirchi Malai Paneer Tikka Palak Chaat Veg. Manchurian Green Peas Fritters Dhokla	Chicken Pakora Fish Pakora** Sesame Chicken Finger Chicken Spring Roll Meat Samosa Reshmi Kebabs Chicken Kathi Rolls** Seekh Kebabs Chicken Tikka Shami Kebab** Chicken Chat Chicken Manchurian (dry) Sesame Chicken Finger Chili Chicken Stuffed Tagri Kebabs** Chicken Fritters Chicken Shammi Kebab—Labor Chicken Cutlets Fish Cutlets* Golden Fried Shrimp* Crab Kebab**Labor Shrimp Seekh Kebab***Labor Fish Kohliwada* Tandoori Salmon Tikka** Chicken & Cheese Balls
SOUPS	
Minestrone Soup Mulligutwany Soup Veg Sweet Corn Hot & Sour Tomato Soup Broccoli Cream Soup Cream Of Mushroom Chicken Clear Soup Chicken Munchow Sweet Corn Chicken Soup Cream of Chicken Soup	
VEGETARIAN ENTREES	NON VEG ENTREES (can be made with Chicken/Lamb/Seafood)
Malayee Kofta Palak Kofta Vegetable Kofta Matar Paneer Paneer Makhni	Nargisi Kofta ShahJahani Kofta Chicken Tikka Masala Chicken Curry Chicken Makhni

Karahi Paneer	Karahi Chicken
Palak Paneer	Chicken Palak
Shahi Paneer	Shahi Chicken Korma
Matar Aloo	Chicken Madras
Aloo Gobi	Chicken Shalimar
Gobi Manchurian	Chicken Manchurian
Nargisi Aloo	Chicken Lababdar-Methi
Dumm Aloo	Chicken Kofta
Achari Aloo	Chicken Achari
Navrattan Curry	Lamb Curry
Baigan Bartha	Lamb Rogan Josh
Punjabi Baigan Masala	Lamb Palak
Bhindi Masala	Lamb Masala
Stuffed Peppers	Lamb Hyderabad
Pakora Curry	Lamb Shahi Korma
Bagarey Baingan	Chicken/Lamb DoPyaza
Vegetable Do Pyaza	Chicken/Lamb Balti
Balti Vegetables	Fish Curry**
Channa Pindi	Fish Began Bahar**
Dal Makhni	Goan Fish**
Dal Tarka	Fish Masala**
Dal Panchrattan	Fish Achar**
Undhaya	Bengali Kasundi Masala
Vada Sambar	Nilgiri Masala
Idli Sambar	Chettinaad
Veg. Jalfrezi	Zakuti Goan Style(Only Chicken/Lamb)
Methi Malai Mutter	Thai Curry—red or green
Veg. Kohlapuri	Rajasthani Laal Mass(Lamb or Goat)
Veg.Chettinad	Dhansak(Lamb/Chicken Only)
Paneer Khurchan	Haleem(Lamb Only)*
Carribbean Beans	Salli Boti(Only Lamb)
Veg.Thai Curry	Kashmiri Masala
Veg Goan Masala	Manchurian Bombay Style
Pav Bhaji	Szechuan
Soya Bean Masala	Pepper Masala
Rajmah Masala	Nihari(Lamb or Chicken Only)*Labor
Kadhi Pakoda	Keema Mutter(Lamb or Chicken)
Sautee Beans in Onion & Chilli Sauce	Cashew Curry**
Hara Dhaniya Veg Masala	Moilee Sauce
Veg Kaju Curry**	Hara Dhaniya Masala
Veg Dahiwala	Chicken Curry with Bone In
Green Mango Dal	Gongura Mutton(Goat Only)
Goan Dal	Szechuan Fried Rice
Kashmiri Dum Aloo	Singapore Fried Rice
Dal Bukhara	Combination Rice
Dal Kabila	Hakka Noodles
Gobi Mussallam**	All Pastas
Veg Keema Masala	
Gujarati Dal	
Undhiyo	
Gujarati Kadi	
Gujarati Khichdi	
Sev Tomato Shaak	
Apricot Kofta	
Tomato Pepper Masala	
Spinach Kofta with Paneer/Feta	
Cheese/Riccota Cheese	
All Kind of Pastas	
Kashmiri Pulao	
Coconut Rice	
Lemon Rice	
Tamarind Rice	
Spinach Rice	
All Dum Biryanis	

TANDOORI VEGETARIAN ENTREES	TANDOORI MEAT ENTREES
Paneer Tikka Paneer Tikka Achari Gobi Gulnar Vegetable Seekh Kebabs	Tandoori Chicken Malayee Chicken Tikka Chicken Nawabi Mulayam Seekh Kebab Fish Tikka** Tandoori Shrimp***
LEGUMES	DESSERTS
Dal Makhni Dal Tarka Dal Panchratan Channa Masala Kidney Beans Masala Sambar	Ras Malayee Gulab Jaman Kala Gulab Jaman Rice Pudding Mango Ice Cream Pista Ice Cream Gajjar Halwa Ras Gulla Stuffed Gulab Jaman Coconut Gulab Jaman Caramel Flan Mango Custard Kulfi with Falooda** Moong Dal Halwa** Strawberry Mousse Berry Mousse Kiwi Mousse Strawberry Kulfi Thandai Rabdi Mango Firni Doodhi Halwa** Kesar Baundi Mango Halwa

SERVICE FOR PARTIES
Shalimar offers at an additional charge: Service Persons Chaffing Stands, Sternoes and Serving Utensils Live Tandoori Oven Cooking Live Dosa Preparation Delivery

CATERED FOOD BY THE TRAY

Shalimar is pleased to present Catered Food By-the-Tray for off-site events.
 Food By-the-Tray is available alone or in addition to By-the-Person Menus

MEAT ENTREE	VEGETABLE ENTREE
FULL TRAY 155.00 chicken / 220.00 lamb (Serves 50 to 60 guests)	FULL TRAY 105.00 (Serves 50 to 60 guests)
HALF TRAY 95.00 chicken / 125.00 lamb (Serves 30 to 35 guests)	HALF TRAY 80.00 (Serves 30 to 35 guests)
1/3 TRAY 65.00 chicken / 75.00 lamb (Serves 10 to 15 guests)	1/3 TRAY 50.00 (Serves 10 to 15 guests)
MEAT BIRYANI (served with Raita)	VEGETABLE BIRYANI (served with Raita)
FULL TRAY 190.00 chicken / 220.00 lamb (Serves 40 to 50 guests)	FULL TRAY 165.00 (Serves 40 to 50 guests)
HALF TRAY 95.00 chicken / 115.00 lamb (Serves 25 to 30 guests)	HALF TRAY 80.00 (Serves 25 to 30 guests)

1/3 TRAY 65.00 chicken / 75.00 lamb (Serves 10 guests)	1/3 TRAY 50.00 (Serves 10 guests)
BASMATI RICE	PANEER ENTREES
FULL TRAY 50.00 (Serves 40 to 50 guests)	FULL TRAY 120.00 (Serves 40 to 50 guests)
HALF TRAY 25.00 (Serves 25 to 30 guests)	HALF TRAY 95.00 (Serves 25 to 30 guests)
1/3 TRAY 15.00 (Serves 10 to 15 guests)	1/3 TRAY 65.00 (Serves 10 to 15 guests)

SPECIAL NOTES

- FULL SOUTH INDIAN MENU and FULL INDIAN-CHINESE MENU IS AVAILABLE NOW FOR CATERING.
- A PARTY WITH SEPARATE STALLS IS POSSIBLE AND PRICE IS BASED ON NUMBER OF ITEMS AND NUMBER OF STALLS SET UP.
- LIVE TANDOORI COOKING AND LIVE DOSA PREPARATION IS ALSO AVAILABLE AT ADDITIONAL CHARGE.
- DELIVERY AT ADDITIONAL CHARGE BASED ON LOCATION.