



NARULA'S AUTHENTIC INDIAN CUISINE

Catering Menu

Silver Package

3 MAIN COURSE: (1 Non Veg / 2 Veg or 3 Vegetarian)
SIDES: Naan, Rice, Raita, Salad and Dessert

Golden Package

2 APPETIZERS: (1 Non Veg / 1 Veg or 2 Vegetarian)
3 MAIN COURSE: (1 Non Veg / 2 Veg or 3 Vegetarian)
SIDES: Naan, Rice, Raita, Salad and Dessert

Diamond Package

3 APPETIZERS: (1 Non Veg / 2 Veg or 3 Vegetarian)
4 MAIN COURSE: (2 Non Veg / 2 Veg or 4 Vegetarian)
SIDES: Naan, Rice, Raita, Salad and Dessert

Platinum Package

4 APPETIZERS: (2 Non Veg / 2 Veg or 4 Vegetarian)
4 MAIN COURSE: (2 Non Veg / 2 Veg or 4 Vegetarian)
SIDES: Naan, Rice, Raita, Salad and Dessert



Vegetarian

- Aloo Tikki
- Cocktail Samosa
- Spring Rolls
- Veg Pakora
- Veg Noodle
- Veg Manchurian Gravy
- Paneer Tikka
- Chili Paneer
- Chilli Soya Chaap
- Gobi 65
- Chili Paneer Dry
- Tandoori Soya Chaap

APPETIZERS

Non-Vegetarian

- Fish Pakora
- Chicken Pakora
- Chicken 65
- Tandoori Chicken
- Chicken Manchurian
- Chili Chicken
- Chicken Tikka
- Chicken Haryali
- Reshmi Kebab

Vegetarian

- Aloo Gobi
- Bhindi Do Pyaza
- Mix Veg
- Baingan Bhartha
- Paneer Tikka Masala
- Palak Paneer
- Shahi Paneer
- Kadhai Paneer
- Matar Paneer
- Soya Masala Chaap
- Malai Kofta
- Methi Malai Matar
- Navrattan Korma
- Chana Masala
- Dal Makhni
- Dal Tadka

MAINS

Non-Vegetarian

- Chicken Tikka Masala
- Butter Chicken
- Palak Chicken
- Karahi Chicken
- Chicken Curry
- Chicken Vindaloo
- Methi Malai Chicken
- Chicken Korma
- Achari Chicken
- Lamb Rogan Josh
- Karahi Lamb
- Lamb Vindaloo
- Lamb Korma
- Lamb Curry

Naan

Plain, Butter, Garlic, Masala

Rice

Plain, Jeera, Pulao

Raita

- Plain
- Cucumber
- Boondi
- Pineapple

Salad

Garden, Onion

DESSERTS

- Gulab Jamun
- Ras Malai
- Gajar Halwa
- Moong Dal Halwa
- Sponge Ras Gulla