

"A trusted name in food quality & luxury dining"

CATERING MENU



About us

"PATIALA INDIAN GRILL, NEW YORK" LOCATED IN THE HEART OF PENN STATION. WE ARE NOT ONLY SUCCESSFUL IN DINE-IN AUTHENTIC INDIAN FOOD BUT ALSO SPECIALIZED IN CORPORATE EVENTS, CATERING & PARTIES.

Details

PLACING YOUR ORDER

ORDER ON-LINE OR CONTACT US AT INFO@PATIALANYC.COM. YOU CAN ALSO SPEAK TO US BY PHONE (917) 600-2929.

DIETARY RESTRICTIONS AND FOOD ALLERGIES

FOR DIETARY RESTRICTIONS PLEASE SPECIFY IN ADVANCE.

SET-UP

ALL CATERINGS ARE SERVED WITH DISPOSABLE NAPKINS, PLATES, CUTLERIES, MOUTH FRESHNERS, SERVING SPOONS, SERVING TONGS.

SPECIAL EVENT

AS A FULL-SERVICE CATERING, WE PROVIDE EVERYTHING FROM STAFFING, BAR SERVICE, RENTAL EQUIPMENT, DÉCOR, AND ANYTHING YOU NEED TO MAKE YOUR EVENT A SPECIAL OCCASION ARE AVAILABLE FOR PROFESSIONAL SERVICE WITH EXTRA CHARGES.

ADMINISTRATIVE FEE

Pre-Tax and Pre-Gratuity, Delivery Charges as applicable. This charge is not gratuity and will not be distributed as gratuity.

ALL PARTY TRAYS ARE SERVED AS FOLLOWS:

Half trays: serving 8 – 10 people Large trays: serving 15-20 people

NOTE – "JAIN MENU IS AVAILABLE ON REQUEST"



APPETIZERS	DESCRIPTION	HALF TRAY	FULL TRAY
COCKTAIL SAMOSA REGULAR SAMOSA	Pastry turnovers stuffed with potatoes, peas, cumin, and spices. Served with tamarind & mint sauce.	\$69.95	\$139.95
GOBI 65	Florets of cauliflower marinated and fried.	\$74.95	\$114.95
Kurkuri Bhindi	Crispy okra with lime chaat masala	\$74.95	\$114.95
Onion Bhajia	Onion fritters	\$74.95	\$114.95
PANEER PAKORA	Indian Cheese fritter.	\$84.95	\$124.95
Chili Panner	Soft Indian cheese caremalized with onion, peppers, and scallion.	\$84.95	\$124.95
LASONI GOBI	Cauliflower caremalized with onion, peppers, and scallion.	\$74.95	\$114.95
CHILI TOFU	Tofu caremalized with onion, peppers, and scallion.	\$74.95	\$114.95
LAMB PEPPER FRY	Lamb cubes sauted with black pepper, ginger & garlic paste, and curry leaves / topped with fresh grated coconut.	\$114.95	\$194.95
FISH 65	Spicy deep-fried fish dish. Special Patiala marination.	\$94.95	\$174.95
CHICKEN 65	Deep-fried chicken bites with ginger, garlic, and red chilies. Patiala signature	\$84.95	\$124.95
CHILI CHICKEN	Deep-fried chicken with onion and green chili. Caramalized spices.	\$84.95	\$150.95

PATIALA CHAAT	DESCRIPTION	HALF TRAY	FULL TRAY
BHEL PURI	Puffed rice snack with tangy chutneys.	\$54.95	\$84.95
Pani Puri	Hollow puris with spicy tamarind water/ chick peas Chutneys	\$54.95	\$84.95
Samosa Chaat	Crispy crushed samosas topped with chutneys. Chick peas & yoghurt.	\$54.95	\$84.95
DELHI KI PAPDI CHAAT	Crispy dough wafers with toppings & yoghurt.	\$54.95	\$84.95
ALOO TIKKI CHAAT	Spiced potato patties with chutneys. Yoghurt & spicy chickpeas.	\$54.95	\$84.95



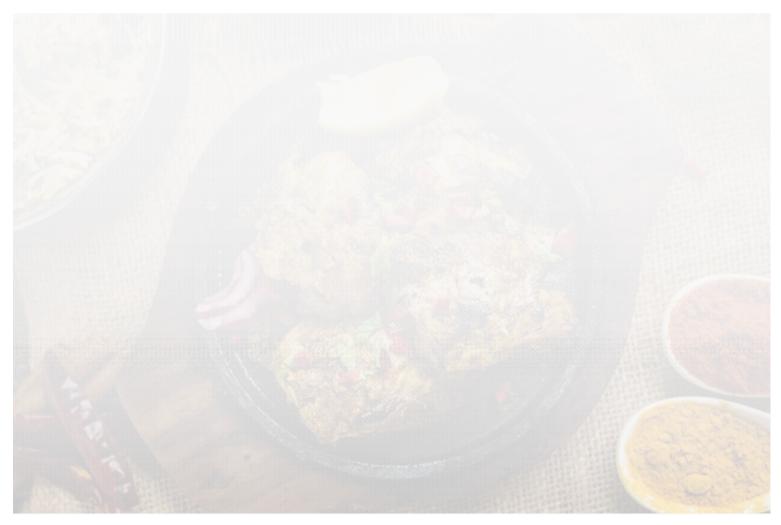


APPETIZERS TANDOORI	DESCRIPTION	HALF TRAY	FULL TRAY
LAMB SEEKH KEBAB	Skewered and grilled minced lamb kebabs	\$90.95	\$160.95
MURGH SEEKH KEBAB	Grilled minced chicken skewers.	\$75.95	\$140.95
MURGH TANDOORI	Yogurt-marinated barbequed chicken. Bone –in.	\$90.95	\$160.95
MURGH MALAI KEBAB	Creamy barbequed chicken bites.	\$80.95	\$160.95
PATIALA MURGH TIKKA	Chicken tikka with Patiala touch.	\$95.95	\$170.95
CHICKEN TIKKA	Grilled, spiced boneless chicken. Barbequed.	\$89.95	\$160.95
ADRAK KE LAMB CHOPS	Ginger-marinated lamb chops.	\$120.95	\$264.95
AJWAINI MACHI TIKKA	Carom seeds-flavored fish tikka	\$94.95	\$174.95
ANARI MACHI TIKKA	Pomegranate-infused fish tikka.	\$94.95	\$174.95
TANDOORI JHINGA	Tandoor-grilled prawns.	\$110.95	\$220.95
PATIALA MUSHROOM KEBAB	Barbequed Patiala-inspired mushroom kebab.	\$89.95	\$140.95
GALAUTI KEBAB	ground mutton seadoned with fine herbs & spices, loaded with fresh cream and pure ghee	\$90.95	\$175.95

CHICKEN ENTREES	DESCRIPTION	HALF TRAY	FULL TRAY
CHICKEN TIKKA MASALA	Chicken tikka with tomato-cream & makhani sauce.	\$90.95	\$170.95
CHICKEN VINDALOO	Chicken with potatoes and onions in a spicy vinegar sauce.	\$85.95	\$150.95
KADHAI MURGH	Chicken with peppers, onion, and gravy.	\$85.95	\$150.95
MURGH KURMA	Chicken with saffron and gravy. Cashew Sauce.	\$90.95	\$150.95
MURGH SAAG	Chicken with spinach, cream, and spices.	\$85.95	\$150.95
CHICKEN CHUTNEYWALA	Chicken with creamy mint chutney and mango.	\$90.95	\$150.95
CHICKEN CHETTINAD	Chicken with black pepper, coconut gravy, and curry leaves.	\$90.95	\$150.95
BUTTER CHICKEN	boneless grilled chicken cooked in original tomao cream and butter sauce, bell pepper, onion.	\$95.95	\$180.95
CHICKEN KALI MIRCH	COOKED CHICKEN WITH HOME SPICES, CRUSHED BLACK PEPPER, CREAMY GRAVY	\$85.95	\$150.95
CHICKEN CURRY	home style boneless chicken curry.	\$90.95	\$150.95



LAMB ENTREES	DESCRIPTION	HALF TRAY	FULL TRAY
LAMB SAAG	Lamb with spinach, cream, and spices.	\$110.95	\$220.95
ROGAN JOSH	Lamb curry with yogurt and coriander.	\$110.95	\$220.95
LAMB MADRAS	Lamb curry with coconut, dry red chilies, and curry leaves.	\$110.95	\$220.95
LAMB VINDALOO	Lamb with potatoes and onions in a spicy vinegar sauce.	\$110.95	\$220.95
LAMB MAKHANI	Lamb with creamy makhani gravy.	\$110.95	\$220.95
LAMB KURMA	Lamb with saffron and cahew gravy.	\$110.95	\$220.95
PATIALA LAMB CURRY	Lamb curry prepared in the robust & aromatic spices	\$110.95	\$220.95
KADAHI LAMB	tender looked boneless lamb. tomato, onion gravy with bell pepper, onion.	\$110.95	\$220.95





MUTTON BABY GOAT BONE IN ENTRESS	DESCRIPTION	HALF TRAY	FULL TRAY
PATIALA MUTTON CURRY	HOME STYLE BABY GOAT MEAT WITH PATIALA SPICES.	\$115.95	\$225.95
KEEMA MUTTAR	BABY GOAT MINCED MEAT , GREEN PEAS, GINGER, GARLIC, GROUND SPICES	\$115.95	\$225.95
MUTTON KADAHI	CUBES OF BABY GOAT MEAT, TOMATO, ONION, GARLIC, BELL PEPPER, ONION.	\$115.95	\$225.95
MUTTON CHETINAD	BABY GOAT MEAT, COCONUT CURRY, DRY RED CHILLIES/ CURRY LEAVES/ CRUSHED BLACK PEPPER.	\$115.95	\$225.95
MUTTON VINDALOO	baby goat meat in tangy fiery sauce.	\$115.95	\$225.95
MUTTON MAKHANI	BABY GOAT MEAT - COOKED IN ORIGINAL CREAMY MAKHANI GRAVY.	\$120.95	\$230.95

VEGETARIAN ENTREES	DESCRIPTION	HALF TRAY	FULL TRAY
VEGETABLE TIKKA MASALA	assorted vegetable, tikka cooked, creamy makhani gravy.	\$85.95	\$155.95
PANEER LABABDAR	GRILLED COTTAGE CHEESE, ONION, BELL PEPPER, TRADITIONAL TOMATO GRAVY, CASHEW NUT SAUCE.	\$85.95	\$155.95
PALAK PANEER	Soft Indian cheese with spinach, cream, and spices.	\$85.95	\$155.95
BROCCOLI KURMA	Broccoli with saffron-cream sauce. Cashew Gravy.	\$85.95	\$155.95
MATTAR PANEER	Soft Indian cheese with green peas in tomato sauce.	\$85.95	\$155.95
Daal Makhani	Black lentils with butter.	\$80.95	\$140.95
SARSON KA SAAG	Spinach & mustard greens with ghee and green chilies	\$85.95	\$155.95
Paneer Makhani	Soft Indian cheese with tomato gravy	\$90.95	\$150.95
Malai Kofta	Vegetable croquettes in creamy onion and tomato sauce with cashew gravy.	\$80.95	\$150.95
TOFU MAKHANI	Tofu in tomato & creamy gravy.	\$80.95	\$150.95
Paneer Bhurji	Soft Indian grated cheese with onions and peppers.	\$80.95	\$150.95
Punjabi Kadhi	Onion fritters with yogurt gravy.	\$80.95	\$150.95
Navaratan Chettinad	Vegetables & soft Indian cheese in coconut pepper sauce.	\$80.95	\$150.95
PANEER KALI MIRCH	GRILLED COTTAGE CHEESE. COOKED IN HOME SPICES, CRUSHED BLACK PEPPER. RICH CREAMY GRAVY.	\$85.95	\$165.95
KADHAI PANEER	Spiced paneer stir-fried with bell peppers and onions.	\$80.95	\$140.95
PALAK KOFTA	mix reg, chopped spinach & paneer dumpling cooked in yoghurt & creamy gravy. cashew nut sauce.	\$85.95	\$165.95

VEGAN ENTREES	DESCRIPTION	HALF TRAY	FULL TRAY
Vegan Aloo Gobi	Potatoes and cauliflower with spices.	\$90.95	\$140.95
VEGAN SUBZ PANCHMAEL	Assorted vegetables with garlic, onions, and tomato masala.	\$90.95	\$140.95
VEGAN CHANA MASALA	CHICKPEAS WITH TOMATO GRAVY	\$80.95	\$130.95



VEGAN ENTREES	DESCRIPTION	HALF TRAY	FULL TRAY
VEGAN ACHARI ALOO	Pickled potatoes with onion masala	\$80.95	\$130.95
VEGAN BAIGAN PATIALA	Stir-fried eggplant with onion and ginger masala.	\$80.95	\$130.95
Vegan Baigan Ka Bharta	Eggplant baked in a clay oven mashed with onion and ginger masala	\$80.95	\$130.95
VEGAN ALOO PALAK	Potatoes with pureed spinach.	\$80.95	\$130.95
VEGAN ALOO MUTTER	Potatoes with peas and ginger & Patiala spices.	\$80.95	\$130.95
VEGAN BHUNI GOBI MATTAR	Cauliflower & green peas with ginger & Indian spices.	\$80.95	\$130.95
VEGAN BHINDI MASALA	Wok-tossed okra with onions and peppers.	\$80.95	\$130.95
VEGAN DAAL TADKA	Split yellow lentils with onions and spices.	\$80.95	\$130.95
Vegan Rajma	Curried kidney beans with herbs.	\$80.95	\$130.95
VEGAN SABJI SAAG	Vegetables with spinach and spices.	\$80.95	\$130.95
VEGAN TOFU SAAG	Tofu with spinach and spices	\$80.95	\$130.95
Vegan Chana Saag	Chickpeas with spinach and spices.	\$80.95	\$130.95
VEGAN KADHAI TOFU	Tofu with peppers and onion gravy.	\$90.95	\$150.95
LANGAR WALI DAL	five different lentils preparation, ginger, garlic, home spices.	\$90.95	\$140.95
JEERA ALOO	pan sauteed potato, cumin seed, black pepper.	\$90.95	\$130.95
TOFU CHETTINAD	MIX VEGETABLE, FRESH TOFU, FRESH COCONUT SAUCE, BLACK PEPPER.	\$90.95	\$140.95

PATIALA ROYAL DUM BIRYANI	DESCRIPTION	HALF TRAY	FULL TRAY
VEGETABLE BIRYANI	Fine extra long grain Indian Zafrani rice, cooked with vegetables along with traditional Indian spices.	\$80.95	\$140.95
CHICKEN BIRYANI/BONELESS	Fine extra long grain Indian Zafrani rice, cooked with Chicken along with traditional Indian spices.	\$95.95	\$156.95
Lamb Biryani/ Boneless	Fine extra long grain Indian Zafrani rice, cooked with lamb meat along with traditional Indian spices.	\$105.95	\$210.95
MUTTON BIRYANI (BONE-IN BABY GOAT)	Fine extra long grain Indian Zafrani rice, cooked with baby Goat meat along with traditional Indian spices	\$110.95	\$220.95
Seafood Biryani	Fine extra long grain Indian Zafrani rice, cooked with seafood along with traditional Indian spices.	\$120.95	\$250.95
Fish Biryani	Fine extra long grain Indian Zafrani rice, cooked with Fish along with traditional Indian spices.	\$110.95	\$215.95
Prawn Biryani	Fine extra long grain Indian Zafrani rice, cooked with Prawns along with traditional Indian spices	\$120.95	\$250.95
Paneer Biryani	Fine extra long grain Indian Zafrani rice, cooked with Paneer along with traditional Indian spices.	\$90.95	\$150.95
EGG BIRYANI	fine extra long grain indian zafreni rice, cooked with hard boiled egg, with traditional indian spices.	\$90.95	\$140.95
JEERA GHEE RICE	Aromatic Long grain rice with cumin seeds & curry leaves	\$75.95	\$120.95
KEEMA PULAO	MINCED LAMB COOKED WITH HOME MADE SPICES/ STEAMED AROMATIC LONG GRAIN RICE	\$95.95	\$150.95
BASMATI RICE	Steamed Aromatic long grain rice	\$55.95	\$110.95
LEMON RICE	Lemon Rice Lemon flavored rice	\$70.95	\$130.95
Hyderabad Zafrani Pulao	Rice with saffron infused milk & blend with tempered nuts & dry fruit, loaded with sliced Almonds/cashew nuts/golden raisins. Contains nuts	\$90.95	\$150.95

BREAD – OVEN BAKED (NO EGGS)	DESCRIPTION	HALF TRAY	FULL TRAY
GARLIC NAAN	Leavened flatbread with garlic.	\$75.95	\$130.95
Butter Naan	Leavened flatbread with butter.	\$64.95	\$120.95
Makki Ki Roti	Unleavened flatbread. Maize flour.	\$80.95	\$140.95
MINT PARATHA	Flaky, buttery flatbread with mint.	\$74.95	\$140.95
Naan	Leavened flatbread baked in a clay oven.	\$60.95	\$110.95
Lacha Paratha	Flaky, buttery flatbread. Whole Wheat	\$64.95	\$130.95
CHEESE & RAISIN NAAN	Leavened flatbread with cheese and raisins.	\$75.95	\$150.95
CHEESE NAAN	Leavened flatbread with cheese.	\$70.95	\$150.95
CHILI GARLIC NAAN	Leavened flatbread with chili and garlic	\$75.95	\$150.95
Broccoli & Cheese Naan	Leavened flatbread with broccoli and cheese.	\$70.95	\$150.95
TANDOORI ROTI	Unleavened flatbread. Whole wheat.	\$54.95	\$120.95
BUTTER ROTI	Grilled, unleavened flatbread with butter. whole wheat	\$74.95	\$125.95
ALOO PARATHA	Flaky flatbread stuffed with potatoes. Whole Wheat.	\$74.95	\$130.95
ONION KULCHA	Leavened flatbread stuffed with fried spiced onions.	\$64.95	\$125.95
Paneer Kulcha	Leavened flatbread stuffed with soft Indian cheese	\$74.95	\$140.95
KEEMA/ LAMB KULCHA	Leavened flatbread with spiced minced lamb filling.	\$84.95	\$140.95
CHICKEN KULCHA	Leavened flatbread with spiced minced chicken filling.	\$74.95	\$140.95

Bread – Oven Baked (no eggs)	DESCRIPTION	HALF TRAY	FULL TRAY
GOBI KA PARATHA	whole wheat flaky butter flatbread - fine chopped Cauliflower Stuffing	\$75.95	\$130.95
PANEER PARATHA	WHOLE WHEAT FLAKY BUTTERY BRED - SPICED GRATED COTTAGE CHEESE.	\$64.95	\$120.95

SIDES	DESCRIPTION	HALF TRAY	FULL TRAY
KACHUMBER RAITA	Yogurt with grated carrot cucumber and Patiala spices.	\$34.95	\$64.95
BOONDI RAITA	Yogurt with fried gram flour balls. Grated carrot & cucumber	\$39.95	\$69.95
MANGO CHUTNEY	Sweet and tangy condiment made with ripe mangoes and spices.	\$50.95	\$95.95
PATIALA SALAD	With cucumber, onion, carrot, black olives and lemon.	\$55.95	\$100.95
SPICY PICKLE	PICKLED VEGETABLES OR FRUITS INFUSED WITH FIERY SPICES FOR A ZESTY KICK	\$34.95	\$64.95
Papadam	Crispy lentil wafers.	\$45.95	\$80.95



DESSERTS	DESCRIPTION	HALF TRAY	FULL TRAY
RASMALAI	Milk patties with cardamom. Contains nuts	\$90.95	\$150.95
Gulab Jamun	Soft and spongy milk dumplings soaked in sweet syrup, a popular Indian dessert.	\$90.95	\$150.95
Patiala Kheer	Creamy and fragrant rice pudding, likely prepared in the Patiala style.	\$70.95	\$125.95
Gajar Ka Halwa	Dense carrot pudding with cashews and saffron.	\$90.95	\$150.95
Jalebi Garam doodh	A funnel cake like treat made by piping spirals of fermented batter/ sugar syrup.	\$124.95	\$224.95
Shahi Tukda	Crisp bread toast in sugar syrup, rabdi sweet milk/topped with dried rose petals.	\$124.95	\$224.95
Patiala Kulfi	Frozen creamy dessert w.Fusion of Pistachios 7 zafrani flavor.	\$94.95	\$184.95
ICE CREAM – BUTTER SCOTCH	Butter scotch flavored Ice cream.	\$94.95	\$184.95
ICE CREAM - VANILLA	Vanilla flavored Ice cream.	\$94.95	\$184.95
ICE CREAM - CHOCOLATE	Chocolate flavored Ice cream	\$94.95	\$184.95



BEVERAGES	DESCRIPTION	8-10 GUEST	15-20 GUEST
MANGO LASSI	A mango-yogurt drink.	\$74.95	\$149.95
SWEET LASSI	A sweet yogurt drink.	\$74.95	\$149.95
SALT LASSI	A yogurt drink with salt, mint, and cumin.	\$74.95	\$149.95
CAN SODA	Assorted Individual Sodas	\$35.95	\$70.95
SPARKLING WATER		\$74.95	\$149.95
BOTTLED WATER		\$24.95	\$54.95
MASALA CHAI	A spiced Indian tea made with black tea, milk, and a blend of aromatic spices.	\$75.95	\$140.95
BLACK TEA	Strong and robust tea made from fully oxidized tea leaves.	\$65.95	\$120.95
LEMONADE	Refreshing drink made from squeezed lemons, sugar, and water.	\$75.95	\$140.95
GREEN TEA	Light and antioxidant-rich tea made from minimally processed tea leaves.	\$65.95	\$120.95
ICED TEA	Chilled tea served over ice, often flavored with lemon or sweetened to taste.	\$65.95	\$120.95



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