

EVENT CATERING MENU

Choose one item from each of the following underlying categories.

APPETIZERS (CHOOSE ONE)

VEGETABLE PAKORA

Gram flour coated golden fritters from an assortment of vegetables served with chutney.

VEGETABLE SAMOSA

Deep fried triangle pastry stuffed with potatoes, green peas, fresh herbs and spices.

MASALA ALOO

Spicy and flavorful potatoes cooked with aromatic spices, offer perfect blend of heat and tang.

VEGETABLE EGG ROLL

Crispy golden pastry filled with a delicious mix of seasoned vegetables and egg, lightly spiced for a perfect balance of flavor.

DAHI BARAY

Soft lentil fritters soaked in creamy, chilled yogurt, garnished with tangy chutney, aromatic spices, and a sprinkle of fresh herbs.

CHOLAY ALOO CHAAT

A vibrant mix of chickpeas and potatoes tossed in tangy tamarind chutney, zesty spices, and a hint of lemon.

CHICKEN PAKORA

Tender chicken pieces coated in a spiced gram flour batter, deep-fried to golden perfection.

USMANIA RICE ENTREES (CHOOSE ONE)

BIRYANI

A fragrant blend of basmati rice with aromatic spices, cooked with chicken, mutton, or vegetable.

VEG PULAO, MUTTON PULAO OR CHICKEN PULAO

A rice dish made of an aesthetic blend of veg/mutton/chicken and aromatic spices.

FRONTIER CHICKEN RICE

Boneless pieces of chicken marinated with yogurt and spices over with basmati rice.

GRILLED TANDOORI ENTREES

(CLAY OVEN) (CHOOSE ONE)

MALAI CHICKEN

Tender pieces of boneless chicken marinated in fresh cream and other homemade spices, cooked on a grill.

CHICKEN BOTI

Boneless chicken marinated overnight in a blend of a yogurt, ginger and garlic masterfully basted and barbecued over charcoal (Usmania Favorite).

SEEKH KEBOB (BEEF OR CHICKEN)

Fine minced ground beef/chicken with delectable spices made into sausage like shapes and charcoaled on a skewer.

CHAPLI KEBOB (BEEF OR CHICKEN)

A patty of ground beef/chicken marinated in difference spices and grilled.

FRONTIER CHICKEN

Tender boneless chicken marinated with green chillies, ginger, yogurt and grilled.

RESHMI KEBOB

Tender boneless chicken marinated in a creamy, aromatic sauce and then cooked over charcoal on a skewer.

BIHARI CHICKEN

Succulent pieces of chicken marinated in a blend of spices, grilled to perfection over charcoal.

BIHARI KEBOB

Finely minced beef mixed with egg and select spices, shaped into succulent sausages over charcoal on skewers.

BALACHI TIKKA

Tender pieces of marinated chicken are expertly grilled to perfection, and infused with a blend of spices.

CHICKEN TIKKA BOTI

Boneless pieces of chicken marinated in a rich blend of spices then grilled over charcoal.

GRILL FISH

Tender fish marinated in lemon juice, spices, and herbs then grilled to perfection on the grill.

CURRY SPECIALTIES (CHOOSE ONE)

PESHAWARI CHICKEN

Made with special blend of spices cooked in an open wok.

KARAHI GOSHT

Tender meat pieces cooked in an open wok with tomatoes, touch of ginger and green chillies.

KARAHI CHICKEN

Tender chicken pieces cooked in an open wok with tomatoes, touch of ginger and green chillies.

MUTTON QUORMA

A very popular mughlai cuisine prepared with mutton, fried onion and yogurt.

CHICKEN QUORMA

A very popular mughlai cuisine prepared with chicken, fried onions and yogurt.

BUTTER CHICKEN

Boneless chicken sauteed in heavy cream and curry sauce.

NIHARI

Special dish of pakistan and our speciality, chunk of beef mixed with spicy curry cooked overnight.

MATKA GOSHT

Mutton cooked with house blend spices. (Usmania Favorite)

HALEEM

Chunk of beef cooked overnight with lentils and blend of mixed spices.

VEGETARIAN ENTREES (CHOOSE ONE)

ALOO PALAK

A mild dish curried spinach with potatoes and mixed spices.

ALOO GOBHI

A mild dish with various spices mixed with potatoes and cauliflower.

MIXED VEGETABLES

A dish of fresh vegetables cooked in traditional spices to retain all individual ingredients.

FRY DAAL

Lentils fried with onions & garlic with a hint of spices.

BHINDI (OKRA) MASALA

Okra cooked with tomatoes, garlic, ginger and spices.

DAL PALAK

A wholesome blend of lentils and fresh spinach, slow-cooked with aromatic spices.

ALOO BAINGAN

A delicious combination of tender eggplant and potatoes, cooked with a rich blend of spices.

MIRCHI KA SALAN

Salan curry is made with green chillies simmered in a rich, nutty gravy of peanuts and sesame seeds mostly served with biryani.

CHOLE

A hearty dish made with tender chickpeas simmered in a rich, spiced tomato gravy.

BHAGARAY BAINGAN

Eggplants cooked in a tangy and spicy tamarind sauce, infused with aromatic spices.

DESSERTS (CHOOSE ONE)

KHEER

A traditional rice pudding cooked in sweetened milk, flavored cardamom, and topped with nuts.

RABRI

Made with boiling milk, jaggery, and nuts, it is served chilled.

GULAB JAMUN

Spongy and syrup milky balls soaked in rose-scented syrup.

RASMALAI

Delicate cheese patties soaked in sweet, creamy milk and garnished with nuts for a rich finish.

GAJAR KA HALWA

Made with grated carrots, milk, sugar, and flavored with cardamom, topped with nuts.

LOKI HALWA RABRI

A dessert featuring grated bottle gourd cooked with milk and sugar, served with rich, creamy rabri.

DOODH DULARI

A traditional sweet treat made with creamy milk, sugar, and a mix of nuts.

ADD ON

Paratha	\$2.00
Appetizer	\$2.00
Grill	\$2.00
Chicken Curry	\$3.00
Beef.....	\$3.00
Lamb Curry	\$4.00
Dessert	\$3.00
Sheermal	\$2.00

*Above menu served with tandoori
Naan, Salad, Raita and Chutney

CHINESE CATERING MENU

MENU-1

Shrimp Egg Roll

Chicken Corn Soup

Any Chicken Entree

Any Beef Entree

Jumbo Shrimp Fried Rice

MENU-2

Chicken Egg Roll

Chicken Corn Soup

Any Chicken Entree

Any Beef Entree

Chicken Fried Rice

MENU-3

Vegetable Egg Roll

Any Chicken Entree

Any Beef Entree

Vegetable Fried Rice

*Delivery and Service not included
*Prices are subject to change without notice



Exceptional
EVENT CATERING



**OUT OF STATE
CATERING AVAILABLE**

FOR ORDER PLACEMENT & DETAILS

 (773) 262 1900

Noor Mohammad | (847) 529-7699

Imran Ahmed | (773) 739-7502

 2244 W.Devon Ave, Chicago,IL 60659