

# Catering menu

## APPETISER

VEGETARIAN	SMALL	MEDIUM	LARGE
<i>Mix pakora</i>	80	110	150
<i>Punjabi samosa</i>	80	110	150
<i>Dal kachori</i>	80	110	150
<i>Cashew roll</i>	80	110	150
<i>Beetroot Cutlet</i>	80	110	150
<i>Paneer Tikka</i>	85	120	160
<i>Paneer fingers</i>	85	120	160
<i>Chilli paneer</i>	85	120	160
<i>Gobi Manchurian</i>	80	110	150
NON-VEGETARIAN	SMALL	MEDIUM	LARGE
<i>Lasooni kebab</i>	90	130	170
<i>lamb seekh kebab</i>	95	140	180
<i>chicken seekh kebab</i>	90	130	170
<i>Murg malai</i>	90	130	170
<i>Achari chicken Tikka</i>	90	130	170
<i>Saar Tandoori Chicken</i>	90	130	170
<i>Lamb chops (\$9 per piece)</i>	<i>Priced as per piece ordered</i>		
SEAFOOD	SMALL	MEDIUM	LARGE
<i>Salmon Tikka</i>	110	170	230
<i>Amritsari Fish</i>	100	160	210
<i>Tandoori Tiger Shrimp</i>	110	170	230
<i>Prawn Balchao</i>	100	160	210

## ENTREE

VEGETARIAN	SMALL	MEDIUM	LARGE
<i>Jeera Aloo</i>	80	140	185
<i>Aloo Gobhi</i>	80	140	185
<i>Bindi Masala</i>	80	140	185
<i>Baingan Bharta</i>	80	140	185
<i>Punjabi Kadhi</i>	80	140	185
<i>Chana Masala</i>	80	140	185
<i>Sarson ka Saag</i>	80	140	185
<i>Dal Tadka</i>	80	140	185
<i>Dal Makhani</i>	85	155	195
<i>Methi Mutter Malai</i>	85	155	195
<i>Malai Kofta</i>	85	155	195
<i>Lotus Root Kofta</i>	85	155	195
<i>Saag Paneer</i>	85	155	195
<i>PaneerMakhani</i>	85	155	195
<i>Paneer Burji</i>			
LAMB /GOAT	SMALL	MEDIUM	LARGE
<i>Lamb Bhuna</i>	100	170	240
<i>Lamb Roganjosh</i>	100	170	240
<i>Lamb Curry</i>	100	170	240
<i>Lamb Vindaloo</i>	100	170	240
<i>Lamb Korma</i>	100	170	240
<i>Lamb Saag</i>	100	170	240

## ENTREE

CHICKEN	SMALL	MEDIUM	LARGE
<i>Saar Special : Delhi ka Butter Chicken</i>	90	150	220
<i>Chicken tikka Masala</i>	90	150	220
<i>Kadhai Chicken</i>	90	150	220
<i>Cochin BlackPepper Chicken</i>	90	150	220
<i>Chicken Korma</i>	90	150	220
<i>Chicken Vindaloo</i>	90	150	220
<i>Chicken Tariwala</i>	90	150	220

SEAFOOD	SMALL	MEDIUM	LARGE
<i>Goan Shrimp Curry</i>	120	190	260
<i>Goan Fish curry</i>	120	190	260
<i>Shrimp Bhuna</i>	120	190	260

## SAAR SPECIAL BIRYANI

<i>Vegetable Biryani</i>	70	115	160
<i>Jackfruit Biryani</i>	70	115	160
<i>Chicken Biryani</i>	80	125	170
<i>Lamb / Goat Biryani</i>	90	150	190
<i>Shrimp Biryani</i>	120	170	220
<i>Basmati Rice ( plain )</i>	45	60	80
<i>Jeera Ghee Rice</i>	55	70	90

## BREADS

	SMALL	MEDIUM	LARGE
<i>Mix Bread tray</i>	45	60	90
<i>Tandoori Roti</i>	45	60	90
<i>Naan</i>	45	60	90
<i>Garlic Naan</i>	45	60	90
<i>Laccha Paratha</i>	45	60	90
<i>Makki ki Roti</i>	45	60	90

## DESSERTS

	SMALL	MEDIUM	LARGE
<i>Gulab Jamun</i>	50	95	120
<i>Rasmalai</i>	50	95	120
<i>Gajar ka Halwa</i>	50	95	120
<i>Moong Dal ka Halwa</i>	50	95	120
<i>Rice Pudding</i>	50	95	120

## SIDES

	SMALL	MEDIUM	LARGE
<i>Raita plain</i>	30	50	70
<i>Cucumber Raita</i>	35	55	75
<i>Boondi Raita</i>	35	55	75
<i>Mango chutney</i>	45	65	95
<i>Saar special salad</i> <i>(lettuce, tomato, onion, cucumber, chilli)</i>	45	75	100
<i>Pickled vegetables</i>	35	55	75
<i>Papadam</i>	40	60	90

## BEVERAGES

8-10 GUESTS | 15-20 GUESTS

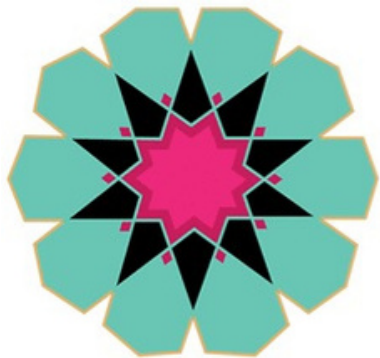
<i>Mango lassi</i>	50	110
<i>Sweet lassi</i>	50	110
<i>Salt lassi</i>	50	110
<i>Can soda</i>	30	60
<i>Sparkling water</i>	50	110
<i>Still water</i>	50	110
<i>Masala chai</i>	50	110

Further questions and help ...

please visit us online at [saarnyc.com](http://saarnyc.com) /

email us at [saarmanagementnyc@gmail.com](mailto:saarmanagementnyc@gmail.com)

or contact us at Mr. Avtar Singh (516)244-5785



SAAR  
INDIAN CUISINE & BAR