

SOUPS

	HALF	FULL
Sweet corn soup w/ crispy corn (veg chicken)	60 70	110 120
Manchow soup w/ crispy noodle (veg chicken)	60 70	110 120
Hot & sour soup w/ fried wonton strips (veg chicken)	60 70	110 120
Tamatar dhaniya shorba	60	70
Murgh dhaniya shorba	70	85

INDO-CHINESE APPETIZERS

Cauliflower manchurian (dry gravy)	75 85	140 150
Veg manchurian (dry gravy)	75 85	140 150
Chili paneer (dry gravy)	75 85	140 150
Chili tofu (dry gravy)	75 85	140 150
Chili mushroom (dry gravy)	75 85	140 150
Chili basil eggplant	75	110
Veg spring roll	50 (50 pcs)	95 (100 pcs)
Chicken spring roll	55 (50 pcs)	105 (100 pcs)
Chili chicken (dry gravy)	85 95	150 170
Chili fish (dry gravy)	95 105	170 190
Chili shrimp (dry gravy)	105 115	190 200

INDO-CHINESE MAIN COURSE

Hakka noodles (veg egg chicken)	70 80 90	125 135 155
Schezwan noodles (veg egg chicken)	70 80 90	125 135 155
Fried rice (veg egg chicken)	70 80 90	125 135 155
Schezwan fried rice (veg egg chicken)	70 80 90	125 135 155

INDIAN APPETIZERS

	HALF	FULL
Tandoori (gobhi broccoli aloo mushroom falh mixed veg)	75	140
Paneer tikka (adraki malai pudina)	85	150
65 (paneer cauliflower chicken)	75	140
Samosa (veg keema)	2.5 ea. 3.5 ea.	2.5 ea. 3.5 ea.
Hara bhara kebab	2 ea.	
Makai pudina tikki	2 ea.	2 ea.
Seekh kebab (veg chicken lamb)	80 85 90	140 150 160
Shammi kebab (veg chicken lamb)	2.5 ea. 3 ea. 3.5 ea.	2.5 ea. 3 ea. 3.5 ea.
Tandoori chicken	85	160
Chicken tikka (lehsuni malai hariyali)	85	160
Amritsari fish	95	160
Tandoori shrimps	95	160
Coriander shrimps	95	160

CHAAT

	HALF	FULL
Aloo tikki	2 ea.	2 ea.
Dahi bhalle	75	140
Aloo papdi chaat	75	140
Vada pao	4.5 ea.	4.5 ea.
Mirchi vade	2.75 ea.	2.75 ea.
Onion kachori	2.75 ea.	2.75 ea.
Moong dal kachori	2.75 ea.	2.75 ea.

BREADS

	EACH
Tandoori roti	2.5
Lachha paratha	3
Pudina paratha	3
Roomali roti	4
Plain naan	2.5
Butter naan	3
Garlic naan	3
Bullet naan	3
Nimbu naan	3
Tawa paratha	3

MAIN COURSE

	HALF	FULL
Paneer (makhni palak lababdar methi malai matar shahi)	95	180
Kofta (malai veg)	95	180
Navratan korma	95	180
Veg jalfrezi	95	180
Matar mushroom	95	180
Aloo gobhi adraki	95	180
Bhindi do pyaza	95	180
Kashmiri dum aloo	95	180
Aloo matar methi malai	95	180
Dal makhni	85	170
Dal tadka	85	170
Rajma	85	170
Punjabi cholley	85	170
Chicken (butter tikka masala changezi palak kadhai methi malai lababdar)	115	220
Mutton (roganjosh laal maas palak)	130	250
Fish curry (goan malwani moilee)	130	250

ACCOMPANIMENTS

	HALF
Raita (cucumber / onion mint / burhani / boondi)	55
Plain yogurt	50
Green salad	35
Kachumber salad	35
Bhutte ki churi	35
Assorted papad	35

RICE

	HALF	FULL
Awadhi biryani (veg chicken mutton)	85 95 105	150 / 170 / 190
Kolkata biryani (veg chicken mutton)	85 95 105	150 170 190
Hyderabadi biryani (veg chicken mutton)	85 95 105	150 170 190
Onion cumin pulao	55	90
Veg pulao	65	100
Matar pulao	65	100
Jeera rice	55	90
Steamed basmati rice	45	70

DESSERTS

	HALF	FULL
Gulab jamun		\$1.75 per piece
Rasmalai		\$2.5 per piece
Rasgulla		\$1.5 per piece
Gulab kheer	75	140
Chenna payasam	75	140
Phirni	75	140
Mango phirni	75	140
Basundi	75	140
Badam halwa	90	160
Kesari bhaat	80	150

LIVE COUNTERS

Pav bhaji	200 per tray + 250 service charge
Misal pao	200 per tray + 250 service charge
Keema pav	250 per tray + 250 service charge
Egg kathi roll	8 per roll + 250 service charge
Veg kathi roll	10 per roll + 250 service charge
Paneer kathi roll	12 per roll + 250 service charge
Potato kathi roll	9 per roll + 250 service charge
Chicken tikka kathi roll	14 per roll + 250 service charge
Chicken seekh kathi roll	14 per roll + 250 service charge
Mutton seekh kathi roll	15 per roll + 250 service charge

Service charge for upto 2.5 hours of service. Price includes labor charges, disposable silverware, plates, small bowls & table setup. Additional 1 hour : \$100 per counter. All prices mentioned below caters between 50-100 people.

Delivery fee upto 10 trays (Deliveries more than 10 trays are subject to an additional charge)
75 (inner loop houston) | 100 (outer loop houston) | 150 (suburbs)

TERMS & CONDITIONS

- The clearance of the leftover & trash after conclusion of the event is host's responsibility.
- We do not provide any silverware, plateware, serviceware & napkins, other than live counters
- Fuel for chaffing dishes & live counters will be provided by the host with gas lighter.
- Cold holding & hot holding facility & replenishment of the food trays will be provided by the host at the venue.
- Wire chaffer stands have to be returned by the host within 24 hours, otherwise a penalty of \$10 per stand will be charged to the card on file.
- All food items must be consumed within 2 and a half hours from pickup.
- If the event is open air, host is responsible for rain/dust/insects protection. For live counter, host is responsible to provide tent.

T R A Y S

by

Musaafer



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Musaafer offers an extensive
menu, convenience & signature
quality at approachable prices

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