

APPETIZERS

Passed Appetizers

\$3.75 to \$6.00 / Per Person

Servings are 1.5 Per Person

Sesame Pot Stickers	\$3.75
Veggie Egg Rolls	\$3.75
Spring Rolls	\$4.50
Chicken Egg Rolls	\$4.20
Fruit Skewers	\$3.75
Fruit Salad	\$3.75
Charcuterie Cups	\$4.50
Petite Quiche - Lorraine	\$4.50
Petite Quiche - Broccoli Cheddar	\$4.50
Petite Quiche - Tomato Basil	\$4.50
Smoked Brisket Sliders	\$4.50
Chicken & Waffles	\$6.00
Grilled Cheese Shots w/ Tomato Bisque	\$3.75
Ceviche Shooters	\$6.00
Beef Empanadas	\$3.75
Tomato Bruschetta	\$3.75
Herb Stuffed Mushrooms	\$3.75
Turkey Meatballs	\$3.75
Caprese Skewers w/ Balsamic Reduction	\$4.50
Bacon Wrapped Shrimp	\$6.00
Crab Cakes. Citrus Cilantro Aioli	\$6.00
Tuscan Steak Skewers	\$6.00
Falafels	\$4.50

ITALIAN

Starting at \$35.00 Per Person

Choose 1 salad, 1 entree, and 2 sides

SALADS

Radicchio Caesar

Garden

PASTA ENTREES

Chicken Parmesan (+\$2)

Lemon Pepper Chicken. Herb Veloute

Chicken Piccata

Asiago Chicken Penne

Spaghetti and Meatballs

Baked Penne. Italian Sausage

Shrimp Fettuccine Alfredo

Blackened Chicken Primavera

Asiago Porcini Stuffed Chicken (+\$2)

ENTREES

Bolognese Lasagna

Cheese Lasagna

Vegetable Primavera Lasagna

Chicken Marsala

Seared Salmon. Lemon Beurre Blanc (+\$6)

Prosciutto, Feta Stuffed Chicken. Lemon Caper Sauce (+\$4)

6oz Filet Mignon. Gorgonzola Butter (+\$8)

SIDES

Rosemary Roasted Potatoes

Pasta Salad. House Vinaigrette

Vegetable Melange

Sautéed Green Beans

Asparagus and Red Peppers (+\$4)

Creamed Spinach and Artichoke Hearts (+\$4)

MEDITERRANEAN

Starting at \$35.00 Per Person

Choose 1 salad, 1 entree, and 2 sides

SALADS

Mediterranean. Feta Vinaigrette

Garden

Couscous Salad

Spinach Salad. Bacon and Onion Vinaigrette (+\$3)

ENTREES

Beef Moussaka. Bechamel Sauce

Chicken, Eggplant and Tomato Stew. Saffron Rice

Falafels. Pita Bread and Fresh Veggies

6oz Grilled Rib-eye Steak w/ Brandy and Thyme Demi-glaze; 6oz (+\$12) 8oz (+15)

Beef and Chicken Kebab Station (+\$11)

SIDES

Basmati Rice

Grilled Seasonal Vegetables

Red Bell Peppers and Onion Couscous

Sautéed Green Beans and Onion

Hummus, Roasted Eggplant & Tomatoes

EXTRAS

Attended Falafel Station (+\$9)

Spanakopita Appetizer (+\$3)

Grape Leaf Dolmas (+\$3)

MEXICAN

Starting at \$35.00 Per Person

Choose 1 salad, 1 entree, and 2 sides

SALADS

Black Bean Corn Salad. Bell Pepper Vinaigrette
Garden

Jalapeno Cole Slaw

Fajita Salad. Honey Lime Vinaigrette (+\$3)

Spinach Salad. Bacon and Onion Vinaigrette (+\$2)

ENTREES

Chicken Enchiladas. Creme Fraiche

Cheese Enchiladas. Chili Sauce

Beef Enchiladas. Chili Sauce

Smoked Duck Enchiladas (+\$10)

Monterrey Chicken Breast. Tomato and Avocado Relish

Chili Rubbed Chicken. Poblano Coulis

Grilled Chipotle Chicken. Mango Pico

Barbacoa Tacos

Chipotle Carnitas Tacos. Mango Pico

Poblano and Cheddar Stuffed Smoked Chicken (+\$3)

Shrimp Veracruz. Grilled Vegetables (+\$6)

SIDES

Southwest Rice

Grilled Squash and Peppers

Borracho Beans

Green Chili Cheese Grits

Elotes

Jalapeno Cheddar Scalloped Potatoes (+\$2)

EXTRA

Attended Street Taco Station (+\$7)

SOUTHERN COMFORT

Starting at \$35.00 Per Person

Choose 1 salad, 1 entree, and 2 sides

SALADS

Potato Salad

Garden

Caesar Salad

Spinach Salad. Bacon and Onion Vinaigrette (+\$3)

ENTREES

Chicken and Dumplings

Smoked Ham. Brown Sugar Glaze

Smoked Turkey. Cranberry Sauce

Turkey and Smothered Gravy

Classic Meatloaf

Pot Roast and Veggies

Fried Catfish

Shrimp Etouffee over White Rice

Chicken and Sausage Jambalaya

Chicken and Sausage Gumbo

Seafood Gumbo (+\$8)

Grilled Rib-eye. Brandy and Thyme Demi-glaze (+\$9)

Baby Back Ribs (+\$6)

SIDES

Creamy Mac & Cheese

Grilled Veggies

Sautéed Green Beans w/ Bacon and Onion

Red Skin Mashed Potatoes w/ Gravy

Whipped Garlic Potatoes

Red Beans & Rice

Dirty Rice

Jalapeno Cheddar Scalloped Potatoes (+\$2)

EXTRAS

Mac & Cheese Bar w/ assorted toppings (+\$6)

Herb Prime Rib Carving Station (+\$24)

Frito Chili Pie Station (+\$5)

TEXAS BBQ

Starting at \$40.00 Per Person

Choose 1 salad, 1 entree, and 2 sides

SALADS

Potato Salad

Chipotle Ranch Garden

Jalapeno Cole Slaw

Fajita Salad. Honey Lime Vinaigrette (+\$2)

Spinach Salad. Bacon and Onion Vinaigrette (+\$3)

ENTREES

Smoked Chicken Quarters

Smoked Chicken Breast

Honey Mustard Chicken Quarters

Smoked Turkey Breast

Smoked Ham. Brown Sugar Glaze

Chopped Beef Brisket (+\$5)

Baby Back Ribs (+\$6)

Chili Rubbed Filet Mignon. Tomato Demi-glaze (+\$14)

SIDES

Creamy Mac & Cheese

Grilled Veggies

Red Skin Mashed Potatoes and Gravy

Baked Beans

Bacon and Onion Green Beans (+\$1)

EXTRAS

Mac & Cheese Bar w/ assorted toppings (+\$6)

Frito Chili Pie Station (+\$5)

PAN ASIAN

Starting at \$35.00 Per Person

Choose 1 salad, 1 entree, and 2 sides

SALADS

Asian Slaw. Ginger Peanut Dressing

Spinach and Arugula. Honey Lime Vinaigrette (+\$2)

Spinach Salad. Yuzu Vinaigrette (+\$3)

ENTREES

Korean BBQ Beef

Broccoli Beef. Ginger Soy Sauce

Teriyaki Chicken

Red Curry Chicken

Orange Chicken

Shrimp and Steak Fried Rice

Ginger Soy Glazed Salmon (+\$3)

Rib-eye (+\$6)

Braised Short Ribs (+\$7)

SIDES

Vegetable Fried Rice

Lo Mein

Stir Fried Vegetables

White Rice

Basmati Rice

Vegetable Melange (+\$1)

FRENCH

Starting at \$55.00 Per Person

Choose 2 appetizers, 1 entree, and 2 sides

OR

Starting at \$75.00 Per Person

Choose 3 appetizers, 2 entrees, and 2 sides

APPETIZERS

Roasted Bone Marrow (+\$5)

Escargot

Seared Foie Gras (+\$7)

Mussels

Steak Tartare

ENTREES

Seared Diver Scallops

6oz Prime Filet Mignon

Braised Beef Short Rib "Boeuf Bourguignon"

Salmon

Lobster Thermidor (+\$12)

Coq Au Vin Braised Chicken

Snapper. Lemon Beurre Blanc

Duck Confit

Beef Wellington

Ratatouille

SIDES

Morrell Mushroom

Wild Mushroom Medley

Herb Mushroom Soup

French Onion Soup

Asparagus w/ Hollandaise

Scalloped Potatoes

Nicoise Salad

Duchess Potatoes

French Glazed Carrots

Lyonnais Potatoes

Haricots Verts Amandine

French Peas

Traditional French Broccoli Gratin

Creamed Leeks

PERSIAN

Starting at \$35.00 Per Person

NINE COURSE MEAL

Shirazi Salad

Must O Khian

Chicken Kabob

Beef Kabob

Gormch Sabzi (Beef with Herb Stew)

Ghaimh Bademjoon (Beef with Eggplant)

Lamb Shank with Dill Rice (+\$3 Per Person)

Salmon Kabob (+\$5 Per Person)

Barg Kabob (+\$5 Per Person)

KIDS MENU

Menu For Kids 13 Years Old and Under Starting at \$25.00/Per Child

Includes 1 choice of entree and 2 sides

SALADS (+3)

Caesar
Spring
Butcher
Berry
Mexican

ENTREES

Chicken Tenders
Grilled Chicken Breast
Mini Beef Sliders
Chicken Nuggets
Beef Meatballs
Hot Dogs
Pigs in a Blanket
Mini Corn Dogs
Pizza (Cheese, Pepperoni, Sausage, Meat Lovers, Supreme)
Lasagna (Roasted Vegetable, Beef, Chicken Alfredo)
Chicken Wings (+\$2)
Coconut Shrimp (+\$3)

SIDES

Steamed Broccoli	Corn
Sautéed Green Beans	Spaghetti with San Marzano Marinara
Vegetable Melange	Penne Alfredo
Steamed or Roasted Carrots	Mozzarella Sticks
Creamy Macaroni and Cheese	Fresh Fruit
Mashed Potatoes	Celery and Carrot Sticks
French Fries	Berry Flavored Apple Sauce
Sweet Potato Fries	Tater Tots

DESSERTS

Cinnamon Apple Cobbler (+\$5)

Peach Crumble w/ Vanilla Cream Sauce (+\$5)

Banana Pudding (+\$5)

Bread Pudding w/ Bourbon Sauce (+\$6)

German Chocolate Cake Trifle (+\$6)

Crepe Brulee w/ Fresh Fruit (+\$8)

Strawberry Cheesecake w/ Fresh Berries (+\$8)

Italian Cream Cake (+\$8)

Sesame Coconut Rice Pudding and Berries (+\$5)

Mango Custard. Berries in Puff Pastry (+\$6)

Apple Cake with Cinnamon Creme Anglaise (+\$8)

Triple Layer Chocolate Cake. Butter-cream Frosting (+\$8)

HOT PLATES



Individually packaged hot and fresh lunch entrees priced at \$12.99

All entrees come with a cookie

CAJUN BOILED SHRIMP (+\$2 Per Person)

Gulf shrimp boiled in Cajun seasoning, served with corn and a potato

LASAGNA

Beef: Marinara, ricotta, and mozzarella cheese with roasted vegetables and bread

Vegetable: Cream sauce, and cheese blend with roasted vegetables and bread

BAKED PENNE WITH MEATBALLS

Sausage and beef marinara meatballs with cheese. Served with vegetables and bread

ENCHILADAS

Beef: 2 red chili sauce enchiladas with spanish-cilantro rice and beans

Chicken: 2 sour cream sauce enchiladas with spanish-cilantro rice and beans

Cheese and Veggie: 2 red chili sauce enchiladas with spanish-cilantro rice and beans

SOUTHWESTERN CHICKEN BREAST

Grilled chicken with pepper-jack cheese and tomato & avocado relish served with rice, grilled squash, and peppers

CLASSIC MEATLOAF

Brown-sugar glazed beef meatloaf served with roasted potatoes and veggies

HERB-ROASTED CHICKEN

Served with roasted potatoes and veggies

BRUSCHETTA CHICKEN BREAST

Mozzarella topped grilled chicken and tomato bruschetta in a balsamic vinegar reduction, served with roasted potatoes and veggies

PAN-ASIAN STIR-FRY

Choice of chicken or beef, sautéed with veggies and served on lo mein noodles

SZECHUAN CHICKEN

Side of jasmine or fried rice, with chives topped vegetable medley

ADD ONS

Gourmet Cake Cups (+\$4.99 per cake)

(Lemon, Thyme, Chocolate, Cookies&Cream, Red Velvet, or Classic Vanilla)

Hummus with Toasted Pita (Feeds 10 - \$35)

(Red Pepper, Pesto, or Classic)

Spinach and Artichoke Dip (Feeds 10 - \$30)

Chips, Salsa, and Guacamole (Feeds 10 - \$30)

Seven Layer Dip with Tortilla Chips (Feeds 10 - \$37.50)

Seasonal Fruit with Strawberry Creme Dip (Feeds 10 - \$35)

Refreshment Gallons

Sweet Tea: \$5 Unsweetened Tea: \$4 Lemonade: \$4

BOXED LUNCHES



Starting Prices at \$15.00

Choice of sandwich on white or wheat- or make it into a wrap.

Each sandwich comes with lettuce, tomato, onions, and a pickle. **Side of pasta salad, chips, or cookie is \$1.50 each**

SMOKED CHICKEN SALAD

TUNA SALAD

HAM & CHEESE

TURKEY & SWISS

HUMMUS, SPINACH & MIXED VEGGIES

NEW YORK ITALIAN

ROAST BEEF & CHEESE (+\$2)

CHOPPED BBQ BRISKET (+\$3)

BBQ PULLED PORK (+\$2)

BOXED SALAD

Starting Prices at \$8.99

Grilled Chicken +\$2

Grilled Shrimp +\$3

Grilled Salmon +\$5

Steak +\$5

CAESAR SALAD

Parmesan cheese, croutons, and Caesar dressing

SPINACH SALAD

Feta cheese, dried cranberries, candied pecans, and balsamic dressing

HOUSE SALAD

Carrots, onions, tomatoes, cheese, bacon, croutons, and ranch dressing

SOUTHWESTERN SALAD

Black beans, corn, pico, and jalapeno ranch dressing

SEASONAL SALAD

Ingredients depending on the fresh produce at the time

EXECUTIVE

Starting at \$50.00 Per Person

SALADS

Heirloom Tomato Salad

Radish. Basil Oil. Dill. Cucumber. Balsamic

Caesar Salad

Romaine. Cured Egg. Lemon Preserve

Charred Citrus Salad

Grapefruit. Orange. Frissee/Arugula

Beet Salad

Beets. Goat Cheese. Candied Pecans. Lemon Yogurt

Caprese

Tomato. Fried Basil. Mozzarella. White Balsamic

STARTERS

Beef Tartare

Garlic & Lemon Aoli. Cherry Peppers. Shallot. Sour Dough Crisp

Zucchini Flower

Ricotta. Pickled Fresno. Ponzu Glaze

Salmon Tartare

Cucumber. Dill. Fried Garlic. Beet Puree

Ceviche

Shrimp. White Fish. Mango. Red Onion (Served in Martini Glass)

SEAFOOD

Lobster Risotto

Lemon. Caper Cream. Parmesan

Shrimp and Grits

Chipotle. Lime. Green Onion

Scallops

Beet Risotto. Orange Lemon Citrus. Chives. Goat Cheese

Salmon

Golden Beet Puree. Edamame. Asparagus

BEEF & CHICKEN

Airline Chicken

Spicy Carrot Puree. Haystack Potatoes. Broccolini

Crusted Tenderloin

Port Shallots. Fingerling Chips. Shitake

Rib-eye

"Loaded" Pot Puree. Wilted Greens. Chili Oil

Flank Steak

Carrot Confit. Shallots. Celery Root Puree

INDEPENDENT SCHOOL DISTRICT

Starting at \$30.00 Per Person

Choose 1 salad, 1 entree, 1 side, and 1 dessert

SALAD

Garden (Choice of ranch or vinaigrette)

ENTREES

Beef Lasagna

Penne Pasta (Choice of red or white sauce)

Chicken Piccata (Side of penne +\$3 per person)

Street Tacos (Choice of 2 chicken or beef tacos, with a side of rice or beans)

SIDES

Veggie Medley

Roasted Potatoes

Garlic Mashed Potatoes

Cream Corn

DESSERT

Brownie

Assorted Cookies

EXTRAS

Dinner Roll (+\$1)

ETHIOPIAN

Starting at \$25.00 Per Person

All items come on the buffet with a specific pairing system

STARTER

Additional \$5.00 Per Person

Lentil Sambusa

ENTREES

Doro wot. Slow cooked chicken stew with boiled eggs

Alicha. Onion, legumes and ginger, based beef stew

Gomen. Stewed down collard greens

Fasolia. Green beans and carrot

Shiro wot/ Shiro be kibbe. Legumes stew or green Salad

Key wat. Tomato based beef stew

Ayib. Fresh soft cheese crumbs made 2 ways

Kitfo. Spicy filet mignon / beef tartare (+\$5)

Enjera /Injera. Fermented flat bread

Seasoned Rice

Lasagna

ALCOHOL

Teg/ Tej. Traditional alcoholic honey wine (+\$15 per bottle 750ml)

Alcohol cocktail Asa tibs. Spicy fish chunks (+\$10 Per Person)

NIGERIAN

Starting at \$25.00 Per Person

Some food items vary region to region

STARTERS

Additional \$10.00

Choose one of the following options

Option One. (Small chops plate, mini puff puff, spicy gizzards, mini meat pie, chi chin, and malt drink)

Option Two. (Moin moin, scotch egg, fish spring roll, and malt drink)

ENTREES

Choose seven of the following options

Assorted meat may vary by season and market cost -smoked turkey, fish, bush meat, beef, goat, chicken

Party Jollof

Fried rice with shrimp or white rice

Spicy red stew with assorted meat

Goat or beef (+\$5 for both)

Chicken or Fried fish (+\$3 for both)

Fufu/ Pounded yam

Dodo/ Fried ripe plantain

Porridge

Egusi w/ assorted meat

Okra soup or Ogbono soup (cow leg, tripe, beef)

ALCOHOL ABSORBERS

Additional \$15.00 Per Person

Suya skewers

Goat pepper soup

Fish pepper soup

(Malt drink by the bottle is available for +\$5 Per Person, 2 bottles each)

HALAL

Starting at \$35.00 Per Person

Choose one of the following packages



PACKAGE A

Appetizer

Veggie Samosa / Cocktail

Main Course

Chicken Biryani / Chicken Pulao
Chicken Karahi / Chicken Korma
Chicken or Beef Seekh Kabab / Chicken Boti
Bhindi Masala / Tarka Daal
Naan
Salad, Raita, and Chutney

Dessert

Kheer
Gajar Halwa
Loki Halwa
Daal Halwa

PACKAGE B

Appetizer

Veggie Samosa / Cocktail

Main Course

Goat Biryani / Goat Pulao
Chicken Karahi / Chicken Korma
Chicken or Beef Seekh Kabab / Chicken Boti
Bhindi Masala / Tarka Daal
Naan
Salad, Raita, and Chutney

Dessert

Kheer
Gajar Halwa
Loki Halwa
Daal Halwa

PACKAGE C

Appetizer

Veggie Samosa / Cocktail
Veggie Spring Roll / Chicken 65

Main Course

Goat Biryani / Goat Pulao
Chicken Karahi / Chicken Korma
Chicken or Beef Seekh Kabab / Chicken Boti
Bhindi Masala / Tarka Daal
Gola Kabab / Beef Bihari Kabab
Paneer Naan
Salad, Raita, and Chutney

Dessert

Kheer
Gajar Halwa
Loki Halwa
Daal Halwa

PACKAGE D

Appetizer

Veggie Samosa / Cocktail
Veggie Spring Roll / Chicken 65

Main Course

Goat Biryani / Goat Pulao
Chicken Karahi / Chicken Korma
Chicken or Beef Seekh Kabab / Chicken Boti
Bhindi Masala / Tarka Daal / Mirch Ka Salan
Bagaray Baigan
Gola Kabab / Beef Bihari Kabab
Naan
Salad, Raita, and Chutney

Dessert

Kheer
Gajar Halwa
Loki Halwa
Daal Halwa

Drink

Doud Patti Chai

SOUTH ASIAN

Starting at \$50.00 Per Person

Choose 1 appetizer, 2 entrees, 1 rice item, 1 bread item, and 1 dessert
OR

Starting at \$55.00 Per Person

Choose 2 appetizers, 2 entrees, 1 rice item, 1 bread item, and 1 dessert

Starting at \$60.00 Per Person

Choose 2 appetizers, 3 entrees, 2 rice items, 1 bread item, and 2 desserts
OR

Starting at \$65.00 Per Person

Choose 3 appetizers, 3 entrees, 2 rice items, 2 bread items, and 2 desserts

APPETIZERS

Pepper Chicken Fry	Malai Tikka Kabab
Chicken 65	Hariyali Chicken
Chili Chicken	Mutton Chops
Spicy Chicken Fry	Mutton Roast
Andhra Chicken Fry	Pepper Mutton Fry
Chicken Pakodi	Chicken Cutlet
Curry Leaf Chicken	Chicken Puff
Chicken Manchuria	Shrimp Fry
Tandoori Chicken	Shrimp 65
Chicken Tikka Kabob	Chili Shrimp
Chicken Cutlet	Apollo Fish
Chicken Puff	Fish Fry
Shrimp Fry	Fish 65
Shrimp 65	
Chili Shrimp	

VEGGIE APPETIZERS

Veg Manchuria	Veg Puff
Gobi Manchuria	Paneer Puff
Baby Corn Manchuria	Veg Cutlet
Chili Paneer	Onion Samosa
Paneer 65	Paneer Manchuria
Gobi 65	Mushroom Manchuria
Chili Gobi	
Chili Mushroom	
Paneer Tikka Kabab	
Onion Pakoda	
Samosa	
Mirchi Bajji	
Cut Mirchi	
Punugulu	
Masala Vada	

VEGETABLE CURRIES

Bhendi Masala	Paneer Butter Masala
Aloo Gobi	Paneer Tikka Masala
Navaratan Kurma	Palak Paneer
Mix Veg Curry	Mushroom Paneer
Malai Kofta	Methi Paneer
Dal Makhani	Shahi Paneer
Rajma Masala	Spinach/Palak/Saag Paneer
Yellow Dal Tadka	Mutter Paneer
Okra Fry	Kadai Paneer
Tindora Fry	Baigan Bhartha
Chana Masala	Bagara Baigan
Chana Palak	

NON-VEGETABLE CURRIES

Chicken/Mutton - Bone,	Gongura
Boneless, kheema	Ulavacharu
Shrimp, Fish, Egg	Pepper
Andhra	Korma
Hyderabad	Masala
Chettinadu	Chicken Tikka Masala
Palak/Spinach/Saag	Butter Chicken
Methi	
Kadai	
Chettinadu	
Karai Kudi	
Kheema	

SOUTH ASIAN

Starting at \$50.00 Per Person

Choose 1 appetizer, 2 entrees, 1 rice item, 1 bread item, and 1 dessert
OR

Starting at \$55.00 Per Person

Choose 2 appetizers, 2 entrees, 1 rice item, 1 bread item, and 1 dessert

Starting at \$60.00 Per Person

Choose 2 appetizers, 3 entrees, 2 rice items, 1 bread item, and 2 desserts
OR

Starting at \$65.00 Per Person

Choose 3 appetizers, 3 entrees, 2 rice items, 2 bread items, and 2 desserts

INDO CHINESE

Egg Drop Soup
Hot and Soup
Original Fried Rice/ Noodles
Street Fried Rice/ Noodles
Schezwan Fried Rice/ Noodles
Burnt Garlic Fried Rice/ Noodles
Chili Garlic Fried Rice/ Noodles
Singapore Fried Rice/ Noodles

BREAD ITEMS

Tandoori Roti
Butter Naan
Garlic Naan
Chili Naan
Chapathi
Poori
Paratha

BIRYANIS/PULAVS

Vegetable Dum Biryani	Mutton Biryani
Paneer Biryani / Pulav	Shrimp Biryani
Vegetable Pulav	Fish Biryani
Vijayawada Special Biryani/Pulav	Chicken Pulav
Egg Biryani/Pulav	Kheema Chicken Pulav
Chicken Dum Biryani	Gongura Chicken Pulav
Chettinadu Chicken Biryani	Ulavacharu Chicken
Kheema Chicken Biryani	Pulav
Gongura Chicken Biryani	Chicken 65 Pulav
Ulavacharu Chicken Biryani	Chicken Fry Pulav
Chinta Chiguru Chicken Biryani	Shrimp Pulav
Vijayawada. Chicken Biryani	Fish Pulav
Chicken 65 Biryani	Mutton Pulav
Chicken Fry Biryani	Boneless Mutton Pulav
Mutton Dum Biryani	Gongura Mutton Pulav
Kheema Mutton Biryani	Ulavacharu Mutton
Gongura Mutton Biryani	Pulav
Ulavacharu Mutton Biryani	Mutton Kheema Pulav
Vijayawada Special	

DESSERTS

Rasmalai
Gulab Jamun
Rasgulla
Kala jamun
Rabdi
Double ka Meetha
Qurbani ka Meetha