

BOMBAY KITCHEN

AUTHENTIC INDIAN CUISINE • CATERING MENU

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APPETIZERS & TANDOORI STARTERS

Vegetable Samosas **V**

Crisp spiced potato & pea pastry with mint & tamarind chutneys.

Vegetable Pakora / Onion Bhaji **V • GF**

Golden fritters tossed in seasoned chickpea flour and ajwain herbs.

Chicken Pakora **GF**

Tender chicken strips seasoned in gram flour spices, fried crisp.

Tandoori Chicken Kabob Tikka **GF**

Boneless chicken marinated in spiced yogurt and char-grilled in clay oven.

Paneer Tikka / Soya Chaap **VEG**

Marinated cubes or soy protein char-grilled with bell peppers and onions.

VEGETARIAN & VEGAN SPECIALTIES

Saag Paneer **VEG**

Cottage cheese cubes simmered in spiced creamed garden spinach.

Shahi Paneer / Paneer Tikka Masala **VEG**

Paneer gently simmered in a velvety, aromatic tomato-cashew cream gravy.

Malai Kofta **VEG**

Handcrafted vegetable & cheese croquettes in rich cashew cream sauce.

Channa Masala • Punjabi Daal **V • GF**

Slow-braised chickpeas or simmered savory lentils with cumin & cilantro.

Aloo Gobi • Baingan Bharta **V • GF**

Spiced cauliflower & potatoes, or smoky fire-roasted mashed eggplant.

Coconut Tofu Curry **V • GF**

Organic tofu stewed in velvety spiced coconut milk and turmeric sauce.

BIRYANI & FRAGRANT RICE

Chicken Dum Biryani / Lamb Biryani

Aged Basmati layered with slow-cooked meats, saffron, fried onions & cashews.

Vegetable Biryani **VEG / V**

Fragrant basmati cooked with fresh garden vegetables, mint, and spices.

Steamed Saffron Basmati Rice **V • GF**

Long-grain aromatic basmati infused with whole cardamom & cumin seeds.

CHICKEN & LAMB CURRIES

Chicken Tikka Masala **POPULAR**

Charcoal-grilled chicken breast in rich creamy tomato and bell pepper sauce.

Butter Chicken (Murgh Makhani)

Tender chicken in silky butter, cashew-nut paste, and mild tomato gravy.

Chicken Coconut Korma

Tender chicken simmered in coconut milk, gentle spices, and toasted nuts.

Chicken Saag / Chicken Vindaloo

Slow-cooked in seasoned puréed spinach, or tangy fiery Goan chili sauce.

Lamb Rogan Josh **CHEF SPECIAL**

Tender lamb braised with caramelized onions, yogurt, and Kashmiri paprika.

Dhaba Lamb / Lamb Tikka Masala

Rustic homestyle thick onion-tomato curry or creamy masala reduction.

FRESH TANDOORI BREADS & SIDES

Plain Naan: Classic clay-oven flatbread

Garlic Naan: Fresh minced garlic & butter

Tandoori Roti: Whole wheat flatbread

Peshawari Naan: Coconut, raisins & cashews

Cucumber Raita: Cooling cumin yogurt

Chutneys: Tamarind, Mint & Spicy Mango

POPULAR CATERING PACKAGES



The Executive Corporate Buffet

Starter: Veg Samosas with Trio Chutneys

Entrées: Chicken Tikka Masala + Channa Masala (V)

Sides: Saffron Basmati Rice + Fresh Garlic Naan

Dessert: Gulab Jamun (Warm cardamom syrup dumplings)



The Grand Royal Feast

Starters: Tandoori Chicken Tikka + Veg Pakora Sampler

Entrées: Butter Chicken + Lamb Rogan Josh + Saag Paneer

Rice & Breads: Chicken or Veg Biryani + Garlic & Plain Naan

Dessert: Traditional Saffron Kheer (Rice Pudding)

DESSERTS & REFRESHMENTS

Gulab Jamun • Saffron Rice Kheer • Mango Kulfi

Traditional sweet dumplings, slow-simmered basmati pudding, or mango ice cream.

Mango Lassi • Masala Spiced Chai

Sweet mango yogurt smoothie or freshly brewed cardamom ginger milk tea.

Catering Sizing: Half Trays (serves 10–12) • Full Trays (serves 20–25) • Custom spice levels: Mild, Medium, Hot, Extra Hot.

Halal Meat, Vegan (V), Vegetarian (VEG) & Gluten-Free (GF) selections available upon request.

Please place catering orders 24–48 hours in advance • Chafing dishes & serving utensils available upon request.