

Chicago Curry House
899 S Plymouth Ct
Chicago Illinois 60605
312-362-9999
chicurryhouse@gmail.com
CATERING MENU

Small Tray (2-9/16’): Recommended for 8+ ppl
Medium Tray (2-3/16’’): Recommended for 20+ ppl
Large Tray (3-3/8’’): Recommended for 45+ ppl

(These are estimates, not exact figures. All estimates depend on quantity and variety of items ordered)

Vegetarian Catering Package

\$19.95 Per Person / Minimum 20 Persons

Choose from the following:

Accompaniments:

Choose One From:

- **Roasted Papad**
- **House Salad**
- **Bombay Bhel Poori**
- **Samosa Chaat**
- **Paapadi Chaat**
- **Aloo Chaat**
- **Aloo Ko Achar**

Appetizer:

Choose One From:

- **Veg Samosa**
- **Veg Pakora**
- **Onion Bhaji**
- **Bombay Bhel Poori**

- **Paneer Chilli**
- **Aloo Chilli**

Vegetable Entree:

Choose Two From:

- **Palak Paneer**
- **Mutter Paneer**
- **Veggie Korma**
- **Malai Kofta**
- **Paneer Butter Masala (Paneer Makhani)**
- **Paneer Tikka Masala**
- **Veggie Vindaloo**
- **Baigan Bharta (Egg Plant)**
- **Saag Aloo**
- **Saag Chana**
- **Chana Masala**

Nepali Entree:

Choose Two From (VEGAN):

- **Aloo Ra Simi Ko Tarkari**
- **Aloo Tama Bodi**
- **Bhuteko Kauli**
- **Jeera Aloo**
- **Veg Noodles**

Rice Dish:

Choose One From:

- **Steamed Basmati Rice**
- **Jeera Rice**
- **Mutter Pulav**

Tandoori Bread:

Choose Two From:

- **Butter Naan**
- **Garlic Naan**
- **Chilli Naan**
- **Onion Kulcha**
- **Roti**

Desserts:

Choose One From:

- **Mango Pudding (Chef Recommended)**
- **Kheer**
- **Gulab Jamun**
- **Gajar Ka Halawa**

ALLERGY NOTICE:

Before placing your order, please inform us if a person in your party has a food allergy”

All orders will be subject to a 10% delivery charge and a separate service fee.

Non-Vegetarian Catering Package

\$19.95 Per Person / Minimum 20 Persons

Choose from the following:

Accompaniments:

Choose One From:

- **Roasted Papad**
- **House Salad**
- **Bombay Bhel Poori**
- **Samosa Chaat**
- **Paapadi Chaat**
- **Aloo Chaat**
- **Aloo Ko Achar**

Appetizer:

Choose One From:

- **Veg Samosa**
- **Chicken Samosa**
- **Lamb Samosa**
- **Veg Pakora**
- **Onion Bhaji**
- **Bombay Bhel Poori**
- **Chicken Chilli**
- **Aloo Chilli**

Non-Vegetarian Entree:

Choose Two From:

- **Butter Chicken**
- **Chicken Tikka Masala**
- **Chicken Korma**
- **Chicken Vindaloo**
- **Goat Curry**
- **Goat Chilli Masala**
- **Lamb Vindaloo**
- **Lamb Korma**
- **Tandoori Chicken**

Vegetable Entree:

Choose One From:

- **Palak Paneer**
- **Mutter Paneer**
- **Veggie Korma**
- **Malai Kofta**
- **Paneer Butter Masala (Paneer Makhani)**
- **Paneer Tikka Masala**
- **Veggie Vindaloo**
- **Baigan Bharta (Egg Plant)**
- **Saag Aloo**
- **Saag Chana**
- **Chana Masala**

Nepali Entree:

Choose One From:

- **Aloo Ra Simi Ko Tarkari**
- **Aloo Tama Bodi**
- **Bhuteko Kauli**
- **Jeera Aloo**
- **Veg Noodles**

Rice Dish:

Choose One From:

- **Steamed Basmati Rice**
- **Jeera Rice**
- **Mutter Pulav**

Tandoori Bread:

Choose Two From:

- **Butter Naan**
- **Garlic Naan**
- **Chilli Naan**
- **Onion Kulcha**
- **Roti**

Desserts:

Choose One From:

- **Mango Pudding (Chef Recommended)**
- **Kheer**
- **Gulab Jamun**
- **Gajar Ka Halawa**

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Salad/Condiments

House Salad

Fresh cucumbers, carrots, onions, lettuce, and seasonal vegetables served with house dressing.

Half Tray 45 Medium-Large Tray 65 Deep-Large Tray 95

Aloo Ko Achar - (*Vegan*) (Potato Salad) from the Nepalese menu

Cubed boiled potatoes mixed with thinly sliced carrots, cucumbers, green peas, green chilies, cilantro, toasted brown sesame seeds, herbs, and spices.

Half Tray 65 Medium-Large Tray 95 Deep Large Tray 130

Mix Raita

9

16oz Chilled yogurt mixed with tomatoes, cucumbers, and carrots, and garnished with cilantro.

Sd. Green Chutney

9

16oz of our house cilantro, mint chutney

Sd. Tamarind Chutney

9

16oz of our sweet tamarind chutney

Fried Green Chillies

15

7in Round Container

Mango Chilli Pickle 10

16oz of our sweet tamarind chutney

Mango Sweet Chutney 10

16oz of our sweet tamarind chutney

Chopped Onion Lemon Chilli

7" Round Container 10 9" Round Container 20

Roasted or fried Papadum (Vegan)

Thin, crispy pieces of roasted/fried lentil chips.

Half Tray (\$25) Medium-Large Tray (\$45) Deep-Large Tray (\$65)

Chaat Specialities

Papadi Chaat (Vegan)

Crispy fried dough with potatoes and chickpeas mixed with chaat masala, chopped cucumbers, onion, cilantro, green paper, and then mixed with sweet and sour chutneys..

Half Tray (\$45) Medium-Large Tray (\$75) Deep Large Tray (\$110)

Aloo Chaat (Ask For Vegan)

Boiled potatoes, mixed with chaat masala, chopped cucumbers, onion, cilantro, and green papers, and then mixed with sweet and sour chutneys.

Half Tray (\$45) Medium-Large Tray (\$65) Deep Large Tray (\$90)

Bombay Bhel Poori *(Ask For Vegan)*

Puffed rice mixed with a selection of condiments including sweet tamarind, mint sauce,

Half Tray (\$55)

Medium-Large Tray (\$75)

Deep Large Tray (\$120)

Appetizer

Chef's Special Vegetable Platter

Mixed tray of, Onion Bhaji, Vegetable Pakora, Cheese Pakora, Chilli Pakoras.

Medium-Large Tray (\$95)

Deep Large Tray (\$145)

Chef's Special Tandoori Platter

Chef's special assortment of tandoori meats tray including Tandoori chicken, Chicken tikka, and Lamb seekh kabab.

Medium-Large Tray (\$125)

Deep Large Tray (\$165)

Mo:Mo Nepalese

Steamed or fried Nepalese dumplings, with your choice of filling, mixed with a blend of aromatic spices. Served with a special tomato chutney with a mixture of spices.

Per order - 16.95

Vegetable Steamed Mo:Mo - (9 pcs)

Vegetable Fried Mo:Mo - (9 pcs)

Chicken Steamed Mo: Mo - (9 pcs)

Chicken Fried Mo:Mo - (9 pcs)

Chow Mein: Nepalese style

Stir-fried noodles, with your choice of toppings, mixed with a blend of spices.

Half tray (\$65) , Medium-Large Tray (\$95) Deep Large Tray (\$145)

Vegetable Chow Mein *(Ask For Vegan)*

Chicken Chow Mein

Shrimp Chow Mein

Half tray (\$95) , Medium-large Tray \$145 Deep Large Tray \$175)

Choila: Nepalese style

Nepalese barbeque prepared on a cast iron grill, with your choice of boneless meat, marinated in garlic, ginger, and a mixture of Himalayan spices.

Chicken Choila

Half tray (\$75) , Medium-Large Tray (\$115) Deep Large Tray (\$165)

Lamb Choila

Half tray (\$95) , Medium-Large Tray (\$145) Deep Large Tray (\$185)

Pakoras :

Choice of topping mixed with spiced garbanzo flour & deep-fried in vegetable oil. Served with house special tamarind and mint/cilantro chutney.

Onion Bhaji Pakora *(Ask For Vegan)*

Half Tray (\$55) Medium-Large Tray (\$75) Deep Large Tray (\$115)

Mixed Vegetable Pakora *((Ask For Vegan)*

Half Tray (\$55) Medium-Large Tray (\$75) Deep Large Tray (\$115)

Chicken Pakora

Half Tray (\$75) Medium-Large Tray (\$125) Deep Large Tray (\$165)

Paneer (*Cheese*) Pakora

Half Tray (\$85) Medium-Large Tray (\$125) Deep Large Tray (\$175)

Chicken 65

Half Tray (\$75) Medium-Large Tray (\$135) Deep Large Tray (\$165)

Samosa :

Cone pastry stuffed with a blend of herbs and spices, mixed with your choice of topping and deep-fried in vegetable oil. Served with house special tamarind and mint/ cilantro chutney.

Vegetable Samosa (1pc) (*Ask For Vegan*) **(\$3.00)**

Green peas and potatoes

Chicken Samosa (1pc) **(\$3.50)**

Lamb Samosa (1pc) **(\$3.50)**

Chilli Specialties :

*Your choice of topping sautéed with onions, bell peppers, red chillies, curry leaves, Sichuan pepper, & cilantro. **(Spicy!)***

Shrimp Chilli

Half Tray (\$85) Medium-Large Tray (\$155) Deep Large Tray (\$185)

Chicken Chilli

Half Tray (\$75) Medium-Large Tray (\$115) Deep Large Tray (\$145)

Paneer Chilli (Indian cheese)

Half Tray (\$85) Medium-Large Tray (\$135) Deep Large Tray (\$155)

Aloo Chilli (*Potatoes*) (*Ask For Vegan*)

Half Tray (\$55)

Medium-Large Tray (\$75)

Deep Large Tray (\$115)

Lamb Chilli

Half Tray (\$95)

Medium-Large Tray (\$145)

Deep Large Tray (\$185)

Vegetarian Curries

Half Tray (\$65)

Medium-Large Tray (\$105)

Deep Large Tray (\$135)

Mutter Paneer

Fresh, homemade paneer cooked with green peas, tomatoes, onion, ginger-garlic paste & cream sauce.

Palak Paneer (*Saag paneer*)

Delicately spiced creamed spinach cooked with fresh, homemade paneer.

Aloo Ra Seemi Ko Tarkari (*Ask For Vegan*)

Fresh potatoes cooked to perfection with green beans and mild Nepalese spices along with ginger tomatoes & fresh herbs.

Aloo Tama Bodi (*Ask For Vegan*)

Combination of potatoes, Bamboo shoots & black-eyed beans cooked with Himalayan spices.

Tadka Daal (*Tadka style*) (*Ask For Vegan*)

Yellow lentils cooked in a traditional Nepalese wok with onion, ginger, garlic, & tomatoes.

Half Tray (\$45)

Medium-Large Tray (\$75)

Deep Large Tray (\$115)

Veggie Makhani

Makhani is an Indian word meaning "with butter". Therefore this is a dish cooked in a rich creamy sauce made with butter or ghee, onions, tomatoes, mild spices

Veggie Vindaloo (Spicy!) (Ask For Vegan)

A highly seasoned and spicy curry made with mixed vegetables cooked in a sauce of vinegar, red chilies, garlic, and spices.

Aloo Mutter

Green peas and potatoes cooked with tomatoes, onion, and ginger-garlic paste

Saag Chana (Ask For Vegan)

Fresh spinach cooked with chickpeas and spices.

Dal Makhani

Whole black lentils simmered and tempered with ginger, tomatoes, and herbs.

Half Tray (\$45) Medium-Large Tray (\$75) Deep Large Tray (\$115)

Aloo Gobhi (Ask For Vegan)

Fresh cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger.

Chana Masala (Ask For Vegan)

Delicious chickpeas cooked in an exotic blend of North Indian spices.

Baigan Bharta (Ask For Vegan)

Fresh eggplant roasted in a clay tandoor oven then smashed and marinated in a rich blend of Mughlai spices and finally cooked over a low heat cream sauce to draw the richness of the spices.

Vegetable Kofta (Malai Kofta)

Mashed vegetables formed into bite-size balls mixed with cheese, and cooked in a creamy sauce with herbs and spices.

Farsi Bhaji

Green Beans cooked with a rich coconut milk and cream.

Navratan Korma

Mixed vegetables cooked in a savory cashew nut gravy with dried fruit.

Saag Aloo (askVegan)

Delicately spiced, spinach cooked with potatoes.

Bhindi Masala (Vegan)

Fresh okra cooked with onions, tomatoes & herbs.

Paneer Curries

Half Tray (\$75)

Medium-Large Tray (\$125)

Deep Large Tray (\$155)

Kadhai Paneer

Fresh, homemade paneer cooked with bell peppers, garlic, onion, tomatoes, and wild chilies.

Paneer Bhurji

Fresh, homemade paneer scrambled and cooked with onion, tomatoes and spices.

Paneer Chilli Masala (Spicy!)

Stir-fried paneer sautéed with a variety of peppers, then cooked in spices and herbs.

Paneer Makhani

Fresh, homemade paneer cooked in a creamy tomato sauce.

Paneer Tikka Masala

Fresh, homemade paneer cooked in a creamy sauce with onion, tomatoes, and aromatic spices.

Indian Style Chicken Curries

(Halal Meat)

Half Tray (\$70)

Medium-Large Tray (\$105)

Deep Large Tray (\$145)

Chicken Madras

Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.

Chicken Makhani

Makhani is an Indian word meaning "with butter". Therefore this is a dish cooked in a rich creamy sauce made with butter or ghee, onions, tomatoes, mild spices.

Chicken Tikka Masala

Boneless cubes of chicken roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices.

Chicken Curry

A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes, and Indian spices.

Chicken Saag

Tender boneless chicken cooked in delicately spiced cream spinach.

Chicken Korma

A rich, almond-flavored creamy curry cooked in mixed vegetables, meat, or seafood with a mixture of mild spices.

Chicken Vindaloo (Spicy!)

A highly seasoned and spicy curry made with mixed vegetables, meat, or seafood cooked in a sauce of vinegar, red chillies, garlic, and spices.

Chicken Chilli Masala (Spicy!)

Tender boneless chicken cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.

Kadhai Chicken

Tender boneless chicken cooked with bell peppers, garlic, onion, tomatoes, and wild chillies.

Nepali Khasi (Bone-In goat)

Chunks of bone-in goat cooked in Nepali spices.

Nepali Khukura

Bone-in chicken cooked in Nepali spices.

Lamb Curries

(Halal Meat)

Half Tray (\$85)

Medium-Large Tray (\$135)

Deep Large Tray (\$185)

Lamb Madras

Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.

Lamb Curry

Cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes, and Indian spices.

Lamb Korma

A rich, almond-flavored creamy curry cooked in mixed vegetables, meat, or seafood with a mixture of mild spices.

Keema Mutter

Minced lamb cooked with chopped onions, tomatoes, and green peas.

Lamb Vindaloo (Spicy!)

A highly seasoned and spicy curry made with mixed vegetables, meat, or seafood cooked in a sauce of vinegar, red chilies, garlic, and spices.

Lamb Saag

Boneless lamb cooked in delicately spiced cream spinach.

Kadhai Lamb

Boneless cooked with bell peppers, garlic, onion, tomatoes, and wild Chillies.

Lamb Chilli Masala (Spicy!)

Boneless lamb cooked with green chilies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.

Lamb Tikka Masala (Half Tray \$95 Medium-Large Tray \$125 Deep Large Tray \$195)

Boneless pieces of lamb roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices.

Seafood Curries

Half Tray (\$95)

Medium-Large Tray (\$145)

Deep Large Tray (\$185)

Shrimp Tikka Masala

Shrimp delicately spiced and folded into a creamy sauce with aromatic spices.

Fish Tikka Masala

Pieces of Mahi Mahi fillet marinated in yogurt and cooked in a tandoor, then folded into our chef's special sauce.

Goa Style Fish Curry (Mahi Mahi)

Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.

Shrimp Curry

Cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes and Indian spices.

Fish Chilli Masala (Spicy!)

Fish cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.

Shrimp Chilli Masala

Shrimp cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices.

Fish Vindaloo (Mahi Mahi) (Spicy!)

A highly seasoned and spicy curry made with mixed vegetables, meat, or seafood cooked in a sauce of vinegar, red chillies, garlic, and spices.

Shrimp Vindaloo (Spicy!)

A highly seasoned and spicy curry made with mixed vegetables, meat, or seafood cooked in a sauce of vinegar, red chillies, garlic, and spices.

Shrimp Makhani

Makhani is an Indian word meaning "with butter". Therefore this is a dish cooked in a rich creamy sauce made with butter or ghee, onions, tomatoes, mild spices.

Shrimp Saag

Shrimp cooked in delicately spiced cream spinach.

Shrimp Madras

Freshly-made savory coconut curry with madras masala including a mix of several Indian spices.

Basmati Rice Specialities

Half Tray (\$45)

Medium-Large Tray (\$65)

Deep Large Tray (\$85)

Jeera Rice *(Ask for Vegan)*

Basmati rice cooked with cumin seeds and butter.

Mutter Pulav *(Ask for Vegan)*

Basmati rice cooked with a pinch of cumin seeds, green peas, and butter.

Saffron Rice *(Ask for Vegan)*

Basmati rice cooked with saffron color and green peas.

Steamed Basmati Rice

(Half Tray \$25 Medium-Large Tray \$40

Deep Large Tray \$70)

Biryani Rice Specialities

(Halal Meat)

Half Tray (\$65)

Medium-Large Tray (\$115)

Deep Large Tray (\$145)

Mixed Vegetables Biryani *(Ask For Vegan)*

*Basmati rice infused with saffron, richly flavored with herbs and spices, and then cooked along with mixed vegetables. *Served with Mix Riata**

Chicken Biryani

Basmati rice infused with saffron, richly flavored with herbs and spices, and then cooked along with tender pieces of chicken. Served with Mix Riata

Goat Biryani (Bone-In)

Basmati rice infused with saffron, richly flavored with herbs and spices, and then cooked along with tender pieces of the bone-in goat. Served with Mix Riata

Lamb Biryani (Half Tray \$75 Medium-Large Tray \$125 Deep Large Tray \$165)

Basmati rice infused with saffron, richly flavored with herbs and spices, and then cooked along with tender pieces of lamb. Served with Mix Riata

Shrimp Biryani (Half Tray \$75 Medium-Large Tray \$135 Deep Large Tray \$175)

Basmati rice infused with saffron, richly flavored with herbs and spices, and then cooked along with shrimp. Served with Mix Riata

Tandoori Dishes

Half Tray (\$80) Medium-Large Tray (\$135) Deep Large Tray (\$175)

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Lamb Seekh Kebab

Minced lamb marinated in herbs and spices and then roasted in a clay tandoor oven.

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Tandoori Chicken Tikka

Succulent pieces of boneless chicken marinated in yogurt, ginger-garlic paste, and Indian spices and finally roasted in a clay tandoor oven.

Tandoori Chicken (Half Tray \$55 Medium-Large Tray \$85 Deep Large Tray \$135)

Bone-in chicken marinated in a yogurt blend of colorful Indian spices and herbs and roasted in a clay / tandoor oven

(Please Ask For More Tandoori items)

Tandoori Bread

(1 big piece cut into whatever desired)

- | | |
|---|-------------|
| Tandoori Naan | 4.50 |
| <i>Flatbread made with white flour, dry yeast, salt, water, a hint of yogurt, and baked in a clay tandoor oven.</i> | |
| Tandoori Roti (Vegan) | 4.50 |
| <i>Whole wheat bread baked in the clay tandoor oven</i> | |
| Onion Naan | 5.50 |
| <i>Fresh unleavened bread stuffed with onions and fresh green cilantro leaves.</i> | |
| Garlic Naan | 5.50 |
| <i>A tandoori naan baked with garlic and cilantro.</i> | |
| Chilli Naan (Spicy!) | 5.50 |
| <i>Garlic, green chilies, and cilantro stuffed into fresh unleavened bread and baked in a clay tandoor oven.</i> | |
| Poori 2 pcs (Vegan) | 6.00 |
| <i>Whole wheat flatbread fried in hot oil to puff.</i> | |
| Bhatura 2pcs | 6.00 |
| <i>Leavened and fermented bread fried in hot oil.</i> | |
| Lachcha Paratha (Ask For Vegan) | 6.00 |
| <i>Whole wheat layered flatbread baked in a clay tandoor oven.</i> | |
| Aloo Paratha (Ask For Vegan) | 6.00 |
| <i>Whole wheat flatbread stuffed with spiced boiled potatoes and cilantro baked in a clay tandoor oven.</i> | |

Paneer Naan (*Cottage Cheese*) **6.00**
Fresh unleavened bread stuffed with firm cottage cheese.

Lamb (Keema) Naan **6.00**
Fresh unleavened bread stuffed with spiced minced lamb with cilantro.

Desserts

Half Tray (\$75) Medium-Large Tray (\$135) Deep Large Tray (\$165)

Gajar Ka Halwa
Grated carrots cooked in milk and reduced to form a pudding. Garnished with assorted nuts.

Kheer
Fragrant rice cooked with sweetened milk, raisins and almonds.

Mango pudding
Sweet mango puree mixed with cream and dry fruits

Gulab Jamun
Golden-fried donut holes made from milk solids and soaked in sweet saffron syrup.

Rasgulla
Puffed solid milk pastry soaked in sweet saffron syrup.

(Please Ask For More desserts items)

Beverages

Masala Tea (*Indian Style*) **(each) 4,00**

High-grade black tea boiled with milk, ginger, and cardamom.

Lassi (each) **4.00**

Rich and creamy, churned yogurt served chilled

Mango Lassi *(Sweet)*

Sweet Lassi *(No Mango Flavor)*

Choice of Soda/ Water - 3.00

Coke, Diet Coke, Sprite, Ginger Ale, Bottle water, Lemonade

Utensils (0.25each)

Set including: Fork, Spoon, Knife, and Plate

Serving utensils - (0.50each)

Note from Nepal House and Chicago Curry House

Please call us or email us for any additional items you desire and do not see in the catering list. Our team will be happy to prepare any other possible menu items from Indian and Nepalese cuisine.

Delivery Fee and Tax Will Be Added To The Total.

Please consult us with any food allergies before placing an order. We may use more ingredients than listed in the descriptions.

Catering Hours: 8am-9pm (On Large Orders)

Email: info@curryhouseonline.com

Phone Number: (773)-710-3795