

ORDER FORM

\$11.95 PP (6 Items) Minimum order 20 People, increments of 5 there on.

Choose from: Appetizers, Side Dishes and Main Dishes | Please FAX your order to 650-593-4369

EVENT INFORMATION

Contact Name: _____ Contact Number: () - _____

Date of Event: ___/___/___ Number of People _____ Pick-Up: Delivery*: Requested Time: _____

Address: _____ ZIP CODE: _____

Card Number: _____ Exp Date: ___/___/___

Signature: _____

Cancellation Policy: You may increase, decrease or cancel your order up to 36 hours prior to the pick-up or delivery time. Orders cancelled with less than 24 hours will be subject to a fee of 50% of the total order amount.

APPETIZERS

Please Select **ONE Appetizer** | For Additional Dishes, there will be an extra charge of **\$1.50 Per Person**

Vegetable Samosa (Add'l Dishes) Vegetable Pakora (Add'l Dishes) Saffron Special Salad (Add'l Dishes)

SIDE DISHES

Please Select **TWO Sides** | For Additional Dishes, there will be an extra charge of **\$1.50 Per Person**

Basmati Rice (Add'l Dishes) Cumin Rice (Add'l Dishes) Plain Naan (Add'l Dishes)

MAIN DISHES

Please Select **THREE Main Dishes** | For Additional Dishes, there will be an extra charge of **\$2.50 Per Person**

Butter Chicken (Add'l Dishes) Chicken Dum Biryani (Add'l Dishes) Punjabi Daal Tadka Chicken Tikka Masala* Saffron's Daal Makhani Pindi Chana Masala Chicken Curry Punjabi Butter Paneer Masala* Aloo Gobhi Andhra Chicken Vindaloo Malai Kofta* Aloo Saag Chicken Madras* Saag Paneer* Shubnum Curry Chili Chicken Masala Matar Paneer*

* These dishes have an \$1.00 upcharge each

PREMIUM DISHES

Replace a main dish with a premium dish for an additional **\$2.00**. Add it as an additional Dishes for **\$4.50 Per Person**

Lamb Rogan Josh (Add'l Dishes) Peshawari Shrimp (Add'l Dishes) Malabar Fish Curry Lamb Madras Goan shrimp Curry Fish Curry Madras (Spicy) Lamb Vindaloo (Spicy) Shrimp Madras

DESSERTS

Add a desert dish for an additional **\$1.25 Per Person**

Rasmalai * (1 PP) - \$1.75 (Quantity) Kheer Badami - 4 oz portion (Quantity) Gulab Jamun (1 PP) (Quantity)

EXTRAS

Disposable Plates & Cutlery (Quantity) Serving Spoons \$1.50 ea (Quantity)

1143 San Carlos Ave, San Carlos, CA 94070 | www.SaffronIndianBistro.com | Ph: 650-593-4269 | Fax: 650-593-4369

Prices subject to change without notice. *A delivery fee will apply based on the distance.



SAFFRON
INDIAN BISTRO

Catering Menu

1143 San Carlos Ave San Carlos, CA 94070
Phone: 650-593-4269
www.SaffronIndianBistro.com

Appetizers: Choose 1

Vegetable Samosa

Triangle shaped crispy turnovers stuffed with seasoned potatoes and peas

Vegetable Pakoras

Mixed vegetable fritters served with chutneys

Saffron Special Salad

Fresh mixed greens tossed with bean sprouts, fresh veggies and fresh fruit, served with house dressing

Sides: Choose 2

Basmati Rice

Delicately cooked long grain basmati steamed rice

Plain Naan

Flat leavened bread baked on the wall lining of the clay oven

Tandoori Roti

Whole wheat flatbread baked in tandoor

Main 3 Dishes: Choose 3

Butter Chicken

Chicken roasted and then folded in tomato and fenugreek based sauce

Chicken Tikka Masala*

Clay oven roasted pieces of chicken folded in a rich creamy tomato and onion based sauce

Chicken Curry Punjabi

A traditional north Indian style dish cooked with onions, tomato, ginger and garlic spiced gravy with hints of garam masala

Andhra Chicken Vindaloo

Juicy pieces of chicken breasts cooked with potatoes in a richly spiced gravy with hint of vinegar



Saffron Special Salad



Plain Naan



Butter Chicken



Andhra Chicken Vindaloo

Chicken Madras*

Chicken cooked in a chef's special made madras sauce

Chili Chicken Masala

Chicken cooked with bell peppers, onions and chillies.

Chicken Dum Biryani

Rice layered with pieces of chicken infused with mint and Indian masalas

Butter Paneer Masala*

Pieces of homemade cottage cheese cooked in a fenugreek, butter and creamy tomato sauce

Saffron Signature Daal Makhani

Aromatic lentils slow cooked over a day with tomatoes, delicate spices and butter

Malai Kofta*

Cottage cheese and potato dumplings cooked in a creamy curry sauce

Saag Paneer*

Creamy spinach cooked in an exotic blend of spices, served with paneer

Matar Paneer*

Chunks of fresh paneer and green peas cooked with creamy tomato and onion gravy infused with fenugreek

Punjabi Daal Tadka

Yellow lentils tempered with cumin, onions & tomatoes with a touch of fresh cilantro

Pindi Chana Masala

Delicious garbanzo beans cooked with green chillies, onions, tomatoes and a touch of garam masala

Aloo Gobhi

Cauliflower and potatoes cooked to perfection with mild spices, cilantro and ginger

Aloo Saag

Creamy Spinach cooked with curry spices and potatoes

Shubnum Curry

Mixed vegetables cooked in a delicate creamy curry sauce along with nuts

Vegetable Biryani

Basmati rice layered with farm fresh vegetables infused with mint and Indian masalas



Butter Paneer Masala

Premium Dishes: Replace a main dish with premium dish for an additional \$2.00 PP, Plus any upcharges. Add it as an Additional dish for \$5.00 PP

Lamb Rogan Josh

Succulent pieces of lamb cooked in a traditional Kashmiri style gravy

Andhra Lamb Vindaloo

Juicy pieces of lamb cooked with potatoes in a richly spiced gravy with hint of vinegar

Lamb Madras

Lamb cooked in a chef's special made madras sauce infused with coconut and curry leaves

Peshawari Shrimp

Prawns cooked with traditional frontier spices with a touch of chili and mint

Goan Shrimp Curry

Shrimp cooked in coconut based sauce infused with mustard seeds and curry leaves

Shrimp Madras

Shrimp cooked in a chef's special made madras sauce infused with grated coconut and spices

Fish Curry Madras

Fish cooked in a chef's special made madras sauce infused with grated coconut and spices

Malabar Fish Curry

Fish cooked in a tamarind and coconut based curry sauce topped with tomatoes

Desserts: \$1.25

Kheer Badami (4 Oz Portion)

Gulab Jamun (1 PP)

Rasmalai (1 PP)** \$1.75

Extras:

Disposable Plate & Cutlery - \$.0.50

Serving Spoons - \$1.50

* These dishes have an \$1.00 upcharge each.



Shrimp Madras

CATERING INFORMATION

PICK-UP / DELIVERY

You may pick up your order at the restaurant or we can deliver to your home, office or event venue with 48 hours' notice. Delivery is generally available between our regular business hours. Minimum delivery Charge is \$30.00. Delivery pricing is based on location and will be quoted when you place your order. PICK UP / DELIVERY during the non-business hours will incur a 15% Service charge.

QUANTITY TO ORDER:

Minimum order from the catering menu is 20 People and is available in the increments of ONLY 5 from there on.

HOW DO I PLACE MY ORDER?

Any of the menu items can be ordered by the Fax form (Available on our site) or Phone for pick-up, with 48 hours' notice. Food is presented in disposable aluminum trays. We require a credit card number to guarantee the order. If you are picking up, it expedites the check out process. If we are delivering your order, we will charge your card on the day of delivery.

WHAT IF I NEED TO CANCEL?

You may increase, decrease or cancel your order up to 36 hours prior to the pick-up or delivery time. Orders cancelled with less than 24 hours' notice will be subject to a fee of 50% of the order total.

WHEN WILL MY ORDER BE READY?

Orders can be picked up at restaurant. The pick up time will be determined at the time you place your order and will be during our normal business hours.

DO YOU PROVIDE UTENSILS WITH PLATTERS?

We provide compostable forks, knives, spoons, serving spoons and biodegradable plates and charge a nominal fee per setting. Please be sure to tell us what utensils you need, if any, upon placing your order.



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