

# 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 (Addtl Dishes)  Vegetable Pakora (Addtl Dishes)  Saffron Special Salad (Addtl Dishes)

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

Basmati Rice (Addtl Dishes)  Cumin Rice (Addtl Dishes)  Plain Naan (Addtl Dishes)

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

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

\* 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 (Addtl Dishes)  Peshawari Shrimp (Addtl Dishes)  Malabar Fish Curry (Addtl Dishes)  
 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  
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## 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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