

Premium Entrees (continued)

Goat can be substituted for lamb for items marked with asterik (*)

FISH MASALA

Fish fillets smothered in a rich sauce and cooked with onions, bell peppers and ginger.

SHRIMP KADHI

Shrimp cooked with subtle spices and herbs, and finely garnished with fresh green coriander.

SHRIMP MASALA

Shrimp cooked with sliced onions and tomatoes in a thick, mildly spiced sauce.

***LAMB BIRYANI OR LAMB DUM BIRYANI**

SHRIMP BIRYANI OR SHRIMP DUM BIRYANI

Rice

BASMATI JEERA RICE

BROWN RICE

Desserts

RASMALAI

Homemade cottage cheese patties in milk flavored with cardamom and garnished with pistachios.

KHEER

Chilled rice pudding flavored with cardamom and garnished with pistachios.

GULAB JAMUN

Homemade soft milk balls dipped in honey syrup served warm.

MUNG DAL HALWA

Grated lentils cooked in traditional Indian style, served warm.

GAJAR HALWA

Freshly grated carrots cooked in traditional Indian style served warm.

KULFI

Creamy Indian ice cream, Malai, Pista, or Mango

FRUIT CUSTARD

MANGO PUDDING

CHOCOLATE PUDDING

Premium Desserts

RUBRI ANGURI
DOUBLE KA MITHA
SHRIKHAND

JALEBI
BURFI
LADOO

Premium Breads

STUFFED NAAN - with the following:

KEEMA Minced meat with special herbs.

PANEER Cottage Cheese.

ONION

GARLIC

LACHHA PARATHA

PURI

Thin deep-fried puffed bread.

BATURA

Thick deep-fried puffed bread.

Premium Beverages

MANGO LASSI / SALT LASSI / SWEET LASSI

JUICES Mango, Pineapple, Orange.

TEA

COFFEE

FRUIT PUNCH / LEMONADE

JAL JEERA

MOCKTAILS Pina Colada, Strawberry Daiquiri, Shirley Temple

REGIONAL FOODS AVAILABLE

- JAIN
- BENGALI
- MARATHI
- SOUTH INDIAN
- INDO CHINESE
- ITALIAN
- NORTH INDIAN
- GUJRATI
- OTHERS

SPECIAL REQUEST

PLEASE SPECIFY FOOD ALLERGIES
SUCH AS GLUTEN, NUTS ETC.
BEFORE ORDERING

BANQUET / CATERING SERVICES

Whether you are looking for a few trays of our delicious food or a full course meal, Crown of India can help you with all your banquet/catering needs. Ingredients of the highest quality. We offer a full catering service, on-site in our beautiful banquet rooms, or off-site at a location of your choice, for breakfast, lunch and dinner. Our staff will customize catering options, including delivery, setup and clean-up to ensure that your special event is a complete success.



Crown of India

RESTAURANT

Banquet, Catering & Meeting Rooms

Princeton Meadows Shopping Center

660 Plainsboro Road

Plainsboro, NJ 08536

609-275-5707

Fax 609-275-9503

contact@crownofindianj.com

Order Online

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Catering / Banquet Menu

Crown of India Café

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Order Online

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STANDARD PACKAGE

The Standard Banquet/Catering Package includes any four appetizers (at least two vegetarian), and four entrées (at least two vegetarian), any two desserts from the Standard items listed below and include Basmati Rice, Naan or Roti, Raita, Salad, 2 Chutneys. The on site banquet package also includes sodas (such as Coke, Diet Coke, Orange Fanta and Sprite). The package can be upgraded with Premium items or expanded with Standard or Premium items.

Standard Appetizers

VEGETABLE PAKORA

A delicious spiced combination of assorted vegetables deep fried in chickpea batter to golden perfection.

ALOO PAPRI CHAAT

A mouth watering combination of crispies, chopped potatoes and chickpeas, tossed in yogurt, topped with tamarind sauce, seasoned with Indian black salt.

BATATA WADA

Spicy deep fried potatoes with peas

ALOO TIKKI

Deep Fried Potato Patty

VEGETABLE SAMOSA

Crispy, deep fried pastry, filled with potatoes and green peas flavored with fresh spices

UTTAPAM

Rice Pancakes with toppings served with sambar & coconut chutney

MANCHURIAN - Vegetarian or Gobi

Deep fried in a spicy blend of Chinese gravy with herbs

NOODLES - Vegetarian

IDLY - Plain or Fried Masala Idly

Steamed rice and lentil patties

MEDHU WADA

Lentil donuts served with sambar & coconut chutney

VEGETABLE CUTLET

Deep fried veg patties served with chutney

VEGETABLE CASHEW ROLLS

DOSA - Plain or Filled

Thin Rice Crepe served with sambar & coconut chutney

CHINESE SPRING ROLLS

Golden fried and crispy roll with stuffing

ANDHRA MIRCHI BHAJJI

Long green chillies with stuffing inside and deep fried

CHICKEN WINGS

Marinated with Indian herbs and cooked Tandoori style

HARA BHARA KABAB

Crispy fried, mixed spinach and pea patties with herbs

CHICKEN 65 OR GOBI 65

Deep-fried with ginger garlic paste, red chili powder, lemon yogurt, garam masala, tumeric

LOLLIPOP CHICKEN

Fried Chicken made into a lollipop

CHICKEN TANDOORI

Chicken delicately marinated in fresh aromatic spices and herbs and tenderly cooked in traditional clay oven.

MURGH MALAI KABAB

Creamy succulent pieces of chicken marinated with ginger, garlic and almond paste cooked in a clay oven

SEEKH KABAB

A delicacy of minced meat, flavored with fresh herbs and spices cooked in the clay oven on a skewer

CHICKEN TIKKA

Boneless juicy pieces of chicken marinated in aromatic Indian herbs and cooked in the clay oven

CHICKEN PAKORA

Mildly spiced boneless chicken fritters, flavored with fresh onions, garlic and ginger

CHILI CHICKEN CHINESE STYLE

Sauted with chilies, onions and bell peppers

Premium Appetizers

PANI PURI

Round, hollow puri, fried crisp and filled with a mixture of flavored water, chutney, chili, potato, onion and chickpeas

PAV BHAJI

Thick vegetable curry served with soft bread roll

CHEESE PAKORA

Cheese cubes, delicately stuffed with chutney and deep fried

SAMOSA CHAAT/TIKKI CHAAT

Samosa or Tikki served with Channa masala, garnished with onions, tomatoes, chutney, and yoghurt

PANEER TIKKA

Chutney paneer, marinated in spices cooked in clay oven

KATI ROLLS - Paneer or Chicken

Wraps stuffed with paneer cheese or chicken filling

CHEESE ROLLS - Spinach or Chicken

SHRIMP PAKORA

Tender pieces of shrimp deep fried in chickpea batter

FISH PAKORA

Deep Fried in chickpeas batter to golden perfection

MEAT SAMOSA

Crispy, deep-fried pastry filled with ground meat flavored with fresh spices

LAMB BOTI-KABAB

Lamb cubes marinated in spices, cooked in clay oven

PATIALA SHAHI CHAMPA (Lamb Ribs)

Punjabi style heavily marinated lamb chop

Standard Entrees

#MUTTER PANEER

Fresh peas and lightly fried homemade cheese cubes in a mildly spiced sauce

ALOO GOBI MASALA

Fresh cauliflower and potatoes, cooked with onions, tomatoes and North Indian seasonings

VEGETABLE MALAI KOFTA

Fresh minced vegetable balls cooked in a creamy sauce with nuts and herbs

BAKED ZITI

#SAAG PANEER

Freshly minced spinach cooked with cottage cheese cubes in a special blend of spices

MACARONI & CHEESE

CHANNA MASALA

Chickpeas sauteed and cooked in spices

RHINDI MASALA (NORTH OR SOUTH INDIAN STYLE)

Onions, tomatoes and fresh okra cooked with spices

VEGETABLE KORMA

Fresh garden vegetables delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts

#PANEER MUMTAZ

Homemade cheese cubes cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream

BAIGAN BHARTHA

Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onion, ginger and garlic

GUTTI VANKAYA

Stuffed eggplant with brinjal curry

DAL MAKHANI

Black lentils harmoniously combined with cream sauce.

DIWANE HANDI

A medley of spinach, eggplant, cauliflower, green peppers and radishes cooked in a mildly spiced sauce

#PANEER KORMA

Homemade cheese delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts

DAL TADAKA (BLACK/YELLOW)

Lentils harmoniously combined with sautéed onions

Tofu can be substituted for Paneer

(continued)

Standard Entrees (continued)

VEGETABLE JALFRAZI

Fresh garden vegetables cooked with bell pepper, onions and tomatoes, flavored with authentic herbs

CHICKEN CHETTINAD

Cubes of chicken in spices and coconut sauce

CHICKEN GONGURA

Gravy made with tender chicken and gongura leaves

CHINESE FRIED RICE

With vegetables or chicken

CHICKEN SAAG

Boneless pieces of chicken cooked in fresh garden spinach flavored with fresh herbs

CHICKEN VINDALOO

Chicken cubes marinated in coconut, tomato sauce and Indian spices

CHICKEN TIKKA MASALA

Tender boneless pieces of chicken cooked with tomatoes, bell peppers, onions & tomatoes, flavored with fresh Indian herbs

CHILLI CHICKEN (INDIAN STYLE)

CHICKEN JALFRAZI

Pieces of chicken cooked with bell peppers, onions & tomatoes, flavored with authentic herbs

CHICKEN MANGO

Chicken cooked with mango and mild spices sauce

CHICKEN SHAHI KORMA

Succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts

CHICKEN MAKHANI

Tender boneless succulent pieces of chicken cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream and chicken dum biryani

CHICKEN BIRYANI OR CHICKEN DUM BIRYANI

VEGETABLE BIRYANI OR VEGETABLE DUM BIRYANI

Premium Entrees

Goat can be substituted for lamb for items marked with asterik ()*

*ROGAN JOSH

Tender juicy lamb pieces cooked in a traditional style with Indian spices

*LAMB VINDALOO

Cubes of lamb marinated in vinegar in a coconut and tomato sauce and Indian spices

*LAMB SAAG

Lamb cooked in fresh garden spinach flavored with fresh herbs

*LAMB MUSHROOM

Pieces of boneless lamb, cooked with mushrooms and blend of fresh herbs & spices

*LAMB DO PIAZA

Selected cubes of lamb cooked with onions, tomatoes and ginger in a thick sauce with herbs and spices

LAMB GONGURA

Gravy made with tender lamb and Gongura leaves

*LAMB MASALA

Selected cubes of lamb cooked with sliced onions and tomatoes in a thick, mildly spiced sauce

GOAN FISH CURRY

Fish fillets cooked in a rich cream sauce and an array of blended spices

*LAMB SHAHI KORMA

Succulent lamb pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts