



GREENLEAF CATERING & EVENT MANAGEMENT MENU

CANAPÉS (NON-VEGETARIAN)

Mixed Grill – Succulent pieces of chicken and lamb served on a skewer with peppers

Cocktail Chicken Tikka – Bite-size pieces of chicken marinated in spices

Mini Kofta – Meatballs with fresh herbs and spices

Mini Seekh Kebabs – Spicy minced lamb with fresh herbs and spices

Mini Reshmi Kebabs – Minced chicken with a range of spices

Cocktail Masalla Fish – Bite-size pieces of fish marinated in spices and fried in batter

Cocktail Lamb Tikka – Bite-size pieces of lamb marinated in spices cooked in a tandoor

Mango Tikka – Chicken marinated in spicy yoghurt cooked in a tandoor topped with a piece of mango

Kashmiri Cucumber Round – Cucumber stuffed with minced lamb filling

Chicken Parcels – Minced spicy chicken filling wrapped in crispy filo pastry

Murgh Goli – Balls of minced chicken with Indian cheese, coriander and spices

***Jalpari Lasooni** – Tiger prawns marinated in garlic and herbs

Shami goli – Delicious miniature shami kebabs with tomato salsa or imlee sauce

Chicken skewers - A delicious blend of herbs and spiced chicken skewers

Chicken satay skewers – chicken marinated in a blend of peanut and carefully selected spices

Medetarnian chicken skewers – Feta Cheese with olives and Persian style chicken

Tikka puri bites - Crisp Puri with tandoori chicken and a light yogurt dressing

Lamb puri bites - Crisp Puri with moist lamb and a refreshing mint dressing

Prawn puri – mini puri with spicy spiced prawn

Baingan Papad – Mini papad with aubergine and a red chilli pate

Fish and chip cones – Delicious miniature fish and chip served in a retro cone

Mini Sliders - American-style mini burgers with an Indian twist

Noodle box – Stir fried noodles with chicken



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CANAPÉS (VEGETARIAN)

Bombay Crustards – Filled with spicy chick peas, potatoes and topped with yoghurt and tamarind sauce

Bombay Cucumber Round – Cucumber stuffed with special paneer filling

Cocktail Vegetable Samosa – Mini pastry parcels filled with a variety of vegetables

Cocktail Spring Rolls – Pastry parcels filled with Chinese style vegetables

Cocktail Paneer Samosa – Pastry parcels filled with Indian style cheese

Achaari Paneer Tikka – Indian cheese marinated in pickle style spices

Vegetable Kofta – Vegetable balls with fresh herbs and spices

Tandoori Paneer Tikka – Indian cheese marinated and cooked in a tandoor

Crispy Coated Mushrooms – Button mushrooms in a crispy breadcrumb coating

Paneer Pudina Pakora – Indian cheese stuffed with mint coated with a spicy batter

Bhel Puri Chaat – Puffed rice with sev, onions and tomatoes served on a savoury disc topped with special sauce

Paneer Parcels – Filo pastry parcels of spicy Indian cheese filling

Mini Masala Papad - Mini popdoms with kutchumber salad and spicy mango chutney

Mini Aloo Tikki - with chana masala served on a chinese spoon

Mini Hara Barra Bites - Miniture Harra Barra Kebabs with Goats Cheese & Imlee

Paneer Sandwich - skewered with finely cut and Chargrilled, peppers, onions and Tandoori Paneer sandwiched

Cocktail Falafels - with pesto and homous

Tandoori Potato & Mushroom Skewers -

Olives & Feta Cheese - as described Skewered

Humous Disc – Mini Papad with humous and sliced olive

Mixed Veg Skewers - Tandoori Mushroom, Achaari Aloo & Haryali Paneer skewered

Tandoori Haloumi - Haloumi cooked the traditional Indian way served with Olives skewered

Mini Toast- Mozarella and tamoto with balsamic vinegar or pesto served in a miniature bread

Pani Puri Shots – A round hollow puri fried crisp and filled with a mixture of flavored water, tamarind chutney, chili, chaat masala, potato, onion and chickpeas.



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STARTERS (VEGETARIAN)

Vegetable Samosa – Triangular filo pastry parcels filled with mixed vegetables

Paneer Samosa – Triangular filo pastry parcels filled with spicy Indian style cheese

Mixed Vegetable Cutlets – Spicy vegetable cakes lightly fried

Aloo Tikki – Lightly spiced potato cakes

Spring Rolls – filo pastry rolls filled with spiced Chinese style vegetables

Mixed Vegetable Kofta – Spicy balls deep-fried in a crispy batter

Dall Bhajia – Spicy lentil deep-fried in Indian style batter

Onion Bhajia – Onions deep-fried in a spicy batter

Mixed Pakoras – Potatoes and onions mixed in spicy batter deep-fried with spinach

Aloo Papri Chaat – Aloo channa, yoghurt and tamarind sauce with chaat masalla

Bhel Puri – Puffed rice with 'sev', chopped onions, tomatoes, crisps and special sauces

Paneer Tikka – Indian cheese cubed, marinated and cooked in tandoor

Paneer Pakoras – Indian cheese mixed with spices and herbs, then deep fried in batter

Katchori – Pastry based dish with a mixture of various masallas

Mogo Chips – Deep fried Mogo (Cassava) served crispy with seasoning

Batata Wara – Spicy mashed potato deep fried in spicy batter

Achaari Paneer Tikka – Indian cheese marinated in special pickle style spices

Patra – Fresh spinach layered with spicy gram flour

Aloo Bhajia – Slices of potato in a spicy gram flour batter, deep fried

Chilli Corn – Corn on the cob or niblets sautéed with chilli and spicy masalla

Dokra – Savoury steamed cake with curry leaves and mustard seeds

Haryali Paneer Tikka – Indian cheese marinated in spinach and yoghurt cooked in a tandoor

Hara Bara Kebab – Spinach with goats cheese and spices pan fried



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STARTERS (NON-VEGETARIAN)

Seekh Kebabs – Spicy minced lamb prepared in a traditional tandoor

Shami Kebabs – Minced lamb cutlets with spices, fried in egg batter

Chapli Kebab – Minced lamb with onion and, tomatoes cooked on a tawa, topped with melted cheese

Reshmi Kebabs – Minced chicken with a range of spices prepared in a tandoor

Chicken Pakora – Tender pieces of chicken deep fried in batter

Chicken Tikka – Chicken marinated in spicy yoghurt cooked in a tandoor oven

Tandoori Chicken – Tender pieces of chicken marinated in fresh ground spices

Peri peri wings – Chicken wings cooked in a special peri peri marinade

Roast Chicken – Chicken marinated in spices and roasted

Deghi Chicken – Chicken marinated in yoghurt, coconut and chick pea dall

Chicken Wings – wings marinated in our own special sauces and prepared in a tandoor

Jeera Chicken – Chicken made with roasted cumin seeds and ground black pepper

Malai Tikka – Tender pieces of chicken marinated in coriander, cream and butter

Peshwari Tikka – Tender pieces of chicken with coriander, butter, coconut and cashews

Haryali Tikka – Chicken pieces marinated in green chillies and fresh green herbs

Chilli Chicken – Wings in a yoghurt and spice marinade with chilli sauce

Chicken Pakora – Tender chicken pieces deep-fried in batter with spices

Lamb Tikka – Lamb pieces marinated in spices cooked in a tandoor

Deghi Boti – Pieces of lamb marinated in yoghurt, coconut and chick pea dahl

Meat or Chicken Samosa – Triangular filo pastry parcels stuffed chicken or lamb

***Tandoori Fish** – Fish in a spicy marinade cooked in a tandoor

***Fried Masalla Fish** – Marinated in spices and fried in batter

***Tandoori Lamb Chops** – Lamb chops marinated and freshly prepared in a tandoor

***Mixed Grill** – Pieces of chicken and lamb served on a skewer with peppers

***Chow Fein Prawns** – Prawns stir-fired with onions & peppers

***Lamb strips** – Indo Chinese style lamb strips sautéed in a special sauce

***Chicken strips** - Indo Chinese style chicken strips sautéed in a special sauce



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MAIN COURSE (VEGETARIAN)

Mixed Vegetables – Assorted fresh garden vegetables cooked in medium spices

Mixed Vegetable Kofta – Minced vegetable balls served with a curry sauce

Malai Kofta – Potatoes mixed with cheese and cashew nuts in a creamy sauce

Mixed Vegetable Jalfrezi – Vegetables cooked with capsicums in a masalla sauce

Palak Paneer – Indian cheese cubes cooked in fresh spinach

Shahi Paneer – Grated Indian cheese in a creamy sauce with fresh herbs

Mattar Paneer – Home made cheese cubes cooked in onions and tomatoes with peas

Paneer Jalfrezi – Indian cheese cubes cooked with mixed capsicum and baby corn in a light masalla

Chilli Paneer – Indian cheese cubes with green chillies in hot and spicy curry sauce

Bhindhi Masala – Lady fingers cooked with onions, and spices

Sweetcorn Masalla – Corn sautéed with spicy masalla saucs

Coconut Sweetcorn – Sweetcorn cooked with spices and fresh coconut milk

Baingan Masalla – Fresh aubergine cooked with onions and spices

Aloo Baingan – Aubergines and potato curry

Baingan Bhartha - Mashed aubergines in spicy masalla sauce

Saag Aloo – Fresh spinach with potatoes

Aloo Gobhi – Potato with cauliflower cooked with herbs and spices

Bombay Aloo – Sautéed potato in hot spices

Achaari Aloo – Potatoes cooked in a special pickle masalla

Aloo Methi – Potatoes with methi (fenugreek) cooked with fresh herbs and spices

Mushroom Masalla – Button mushrooms stir fried in fresh herbs and spices

Aloo Channa – Chick peas and potatoes cooked with fresh herbs and spices

Channa Masalla – Chick peas cooked with fresh ginger herbs and spices

Tinday Masalla – Marrow vegetables cooked in a masalla sauce

Rajmah – Red kidney bean curry

Tarka Dall – Lentils cooked with herbs and spices flavoured with garlic

Dall Makhani – Black lentils in rich, creamy butter sauce

Channa Dall – Split chickpeas in lentil curry

Mirchi Ka Sallan – Specialist Hyderabad dish with fresh chillies cooked in a spicy sauce



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MAIN COURSE - CHICKEN DISHES

- Karahi Chicken** – Prepared in a traditional Indian wok, cooked with tomatoes and onions
- Balti Chicken** – Chicken cooked with a mixture of ground spices
- Chicken Korma** – Mild and Creamy Korma or Authentic Style Korma
- Chicken Keema** – Minced chicken cooked in herbs and spices
- Chicken Jalfrezi** – Tender succulent pieces of chicken cooked with capsicum
- Chicken Dopiazza** – Chicken cooked in an onion based sauce
- Handi Chicken** – Chicken on the bone cooked with onions, tomatoes, herbs and spices
- Chicken Tikka Masalla** – Boneless Chicken Tikka cooked in a mild and creamy sauce
- Butter Chicken** – Chicken cooked in a butter sauce
- Tawa Chicken Keema** – Minced chicken cooked with herbs and spices
- Chicken Achari** – Tender chicken cooked with lightly pickled ingredients
- Dum Ka Murgh** – Succulent pieces of chicken, sautéed in a light sauce of almonds, cashew nuts
- Murgh Kandahari** - Chicken cooked with a light curry sauce with pomegranate seeds
- Methi Chicken** – Chicken cooked with fresh methi (fenugreek) in a medium curry sauce
- Malai Jeera Chicken** – Chicken cooked in yoghurt and seasoned with cumin seeds

MAIN COURSE - LAMB DISHES

- Khuna Gosht** - Lamb enriched with the chefs special prices
- Karahi Lamb** – Hot and spicy lamb in sauce with tomatoes and onions, prepared in an Indian wok
- Degchi Kebab** – Lamb marinated in yoghurt, ginger, garlic and pan fried with onions
- Balti Lamb** – Lamb cooked with a mixture of ground spices
- Ra Ra Lamb** – Bhuna Lamb cooked in a mild yoghurt sauce
- Lamb Korma** – Mild and creamy lamb or spicy authentic style Korma
- Lamb Jalfrezi** – Lamb cooked with capsicum and onions in a spicy masalla sauce
- Lamb Pasanda** – Lamb marinated with yoghurt and coconut cooked in a spicy sauce
- Lamb Chops Masalla** – Marinated lamb chops cooked in ground masalla
- Achari Gosht** – Lamb cooked with lightly pickled ingredients
- Palak Gosht** – Spinach and lamb cooked together in a mild curry sauce
- Aloo Gosht** – Lamb with sautéed potato in hot spices
- Kofta Curry** – Meat balls in a mild sauce
- Karahi Kofta Kebabs** – Mini kebabs with spices, cooked in a traditional karahi
- Kofta Palak** – Lamb meat balls cooked with fresh spinach
- Keema Curry** – Minced lamb cooked in herbs and spices
- Shahi Korma** – Lamb cooked in spices and fresh herbs with bay leaves
- Kofta Anday** – Meatballs in a light spicy sauce served with boiled eggs
- Nargisi Kofta** – Lamb meatballs stuffed with eggs in a rich sauce



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SEAFOOD DISHES

- ***Machi Masalla** – Fish curry cooked in a variety of spices
- ***Malabari Fish** – Fish curry cooked with coconut
- ***Machli Amratsari** – Fingers of fish coated with Bengal grass, eggs and carom seeds, deep fried
- ***Prawn Curry** – Prawns of your preference cooked in a curry sauce

RICE DISHES

- Plain Rice** – Plain white boiled rice.
- Jeera Rice** – Plain boiled rice with cumin seeds.
- Almond & Cashew Rice** – Rice with almonds and cashew nuts
- Mixed Vegetable Rice** – Rice cooked with mixed vegetables.
- Lamb Pillau** – Pillau rice cooked with lamb meat on the bone to give an authentic aroma
- Chicken Pillau** – Pillau Rice cooked with chicken on the bone to give an authentic aroma
- Pillau Rice Zafarani** – Pillau rice with garlic, flavoured with saffron.
- Mattar Pillau** – Pillau Rice cooked with peas and cumin seeds
- Channa Pillau** – Pillau rice cooked with chick peas.
- Kabuli Pillau** – Pillau rice cooked with lamb on the bone, carrots, almonds, pistachio and sultanas
- Biryani** – Basmati rice layered alternately with a range of fillings.
- ** Available with Lamb, Chicken or Vegetables
- Speciality Biryani** – *Hyderabadi Biryani *Prawn Biryani *Fish Biryani

BREADS

- Tandoori Naan Bread** – Leavened freshly baked Indian style bread made in a clay oven
- Tandoori Roti** – Wholemeal bread baked in a clay oven
- Freshly Fried Bhatoora** – Deep fried light puffed leavened Indian bread
- Puris** – Deep-fried unleavened bread
- Tawa Paratha** – Bread fried in butter
- Peshwari Naan** – Leavened Indian bread stuffed with a mixture of almonds, pistachios, coconut and cream

SALAD

Assorted mixed salads, Iceberg lettuce, cucumber, tomato, red kidney beans, sweetcorn

YOGHURTS

Plain yoghurt, Cucumber and Carrot Raita, Boondi Raita, Jeera Raita, Pakorian Raita, Onion & Cucumber Raita, Dhey Bhalla

CHUTNEYS

Mango, Mint, Red Chilli and Tomato and Plum (Aloo bukari)
Assorted Pickles – Achaar



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DESSERT

Kulfi – Traditional Indian cone shaped ice cream available in, Plain, Pistachio, Almond and Mango flavours

Ras Malai – Creamy milk cake with milk dressing, served cold

Fresh Fruit Salad – Assorted fresh fruits

Ice Cream – Various types available in Vanilla, Strawberry and Chocolate flavours

Kheer – Rice pudding with traditional Indian flavourings

Phirni – Semolina pudding with traditional Indian flavourings

Gajar Ka Halwa – Carrots cooked in cream served hot

Gajrila – Creamy rice pudding cooked with carrots, milk and cream, served cold

Zarda – Sweet flavoured rice with yellow colouring

Mutranjan – Multi coloured sweet rice with cherries and a mixture of nuts

Gur Rice – Sweet flavoured rice cooked in brown sugar

Flooda – Kulfi served with vermicelli & milk syrup

Mango Delight – Indian Mango Kulfi served with fresh seasonal fruit and mango sauce

Le Shahi – Mini Ras Malai served in a martini glass with chocolate sprinkles, chocolate wafer and garnished with pistachio

Hot Passion – Gajar ka halwa served with vanilla ice cream, chocolate wafer, and garnished with pistachio and almond flake

Sweet Like Chocolate - Mini Gulab Jamun served with vanilla ice cream and chocolate sauce

Sweet Romance – Indian Rice Pudding with raspberry sauce

Summer Breeze - Vanilla Ice Cream served with fresh season 1 fruit

SIGNATURE DESSERTS:

*Mini Gulab Jamun, Gajar Ka Halwa and Mango Kulfi, garnished with pistachio, almond flakes and Mango coulie

* Shahi Ras Malai, Gajar Ka Halwa and Mango Kulfi garnished with pistachio, almond flakes and Mango coulie

*Layered Chocolate Mousse, Gajar Ka Halwa, and Mango Kulfi

*Mango Cheesecake, Shahi Ras Malai, and Gajar Ka Halwa

*Bespoke combinations are available upon request



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