



AMAN'S

ARTISAN INDIAN CUISINE

TRAY ORDER MENU



*Welcome Friends,
TO THE VALLEY'S PREMIER UPSCALE
PANJABI INDIAN RESTAURANT*

*Let AMAN'S take you on a culinary
journey inspired by thousands of years of
traditions and culture from Panjab, the
land of five rivers, indulge in our award-
winning artisan dishes, thoughtfully
spiced curries, hand cut and marinated
meats, all prepared fresh to order.*

OUR AWARDS

~ THE LEHIGH VALLEY'S MOST AWARD WINNING INDIAN RESTAURANT ~



SERVING SIZE

Small tray feeds 10 – 15 guests

Large tray feeds 20 – 45 guests

**Note these are estimates, actual serving and
quantity depends on guest consumption.**

ACCOMPANIMENTS

All appetizers are accompanied by appropriate
sauces and chutneys.

Entrees are not served with rice or breads.

SPECIAL REQUESTS

For any off the menu items feel free to speak to
the catering manager.

NOTE

Prior to ordering, please notify us of any dietary
restrictions and allergies. We pride ourselves in
our recipes, positively no substitutions off

menu. Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness. Menu items may
contain nuts. Our boneless meats are hand cut
and trimmed, please excuse the minor
instances where trace amounts of bone may
have been missed.

(GF) Gluten Free **(KF)** Kid Friendly **(V)** Vegan
specify vegan when ordering

PLEASE SPECIFY YOUR HEAT PREFERENCES

MILD | MEDIUM | SPICY

CATERING MENU

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VEGETARIAN APPETIZERS

VEGETABLE SAMOSA (V)

Handmade crisp pastry stuffed with mildly spiced potatoes & peas

SMALL TRAY: \$ 70 | LARGE TRAY: \$115

ALU TIKKI (V)

Handmade crisp potato patties

SMALL TRAY: \$ 70 | LARGE TRAY: \$115

VEGETABLE PAKORA (V/GF)

Vegetable fritters spiced garbanzo batter

SMALL TRAY: \$ 75 | LARGE TRAY: \$120

GOBI MANCHURIAN (V)

Battered cauliflower florets, stir fried in a sweet & tangy Indo-Chinese sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$120

CHEF'S SPECIAL LASUNI SWEET GOBI (V)

Cauliflower fritters sautéed in a Sweet garlic glaze

SMALL TRAY: \$ 80 | LARGE TRAY: \$120

VEG NOODLES (V/KF)

Noodles stir-fried with vegetables, ginger & garlic

SMALL TRAY: \$ 65 | LARGE TRAY: \$105



PANEER APPETIZERS

PANEER PAKORA (GF/KF)

Pressed Curd Cheese fritters fried in a savory garbanzo batter

SMALL TRAY: \$ 75 | LARGE TRAY: \$130

CHILLY PANEER (GF)

Indian Curd Cheese in a chili vegetable medley

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

TANDOORI PANEER SHASLIK

Fire roasted pressed curd cheese, tossed in a saucy vegetable medley

SMALL TRAY: \$ 80 | LARGE TRAY: \$130



CHICKEN APPETIZER

PANJABI WINGS

Fresh-cut sizzling chicken wings tossed with spiced onions

SMALL TRAY: \$ 90 | LARGE TRAY: \$160

MURG TIKKA

Boneless chicken breast baked with a spiced yogurt marinade

SMALL TRAY: \$ 70 | LARGE TRAY: \$130

MURG MALAI

Boneless chicken broiled in a creamy ginger & garlic marinade

SMALL TRAY: \$ 70 | LARGE TRAY: \$130

BONE IN TANDOORI CHICKEN

Bone-In chicken broiled in a creamy ginger & garlic marinade

SMALL TRAY: \$ 70 | LARGE TRAY: \$130



TANDOORI LAMB APPETIZER

LAMB SEEKH KABAB

Spiced ground lamb with onions and fresh herbs
roasted in clay oven

SMALL TRAY: \$ 95 | LARGE TRAY: \$170



TANDOORI SEAFOOD APPETIZERS

SHRIMP TANDOORI

Shrimp marinated in a special blend of spices
and grilled to perfection

SMALL TRAY: \$ 95 | LARGE TRAY: \$170

SALMON FISH TIKKA

Wild caught Atlantic salmon roasted with a
yogurt & herb marinade

SMALL TRAY: \$ 100 | LARGE TRAY: \$200



VEGETARIAN ENTREES

ALU GOBI MATTAR (V/GF)

Fresh cauliflower sautéed with spiced potatoes
and peas

SMALL TRAY: \$ 70 | LARGE TRAY: \$115

VEG MADRAS CURRY (V/GF)

Vegetables cooked in coconut milk with curry
leaves & mustard seeds

SMALL TRAY: \$ 70 | LARGE TRAY: \$115

VEGETABLE KORMA (GF) (Contains Nuts)

Creamy curried vegetable medley garnished
with nuts and raisins

SMALL TRAY: \$ 70 | LARGE TRAY: \$115

MALAI KOFTA (GF) (Contains Nuts)

Paneer & vegetable dumplings simmered in a
creamy sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

PUNJABI SAAG

Punjabi Style Hearty greens & spinach sautéed
with our fresh spices

SMALL TRAY: \$ 70 | LARGE TRAY: \$115

CHANNA MADRAS

Garbanzo cooked in coconut milk with curry
leaves & mustard seeds

SMALL TRAY: \$ 80 | LARGE TRAY: \$130



LENTIL ENTREES

TADKA DAAL (V/GF)

Yellow lentils simmered with mustard seeds,
herbs & spices

SMALL TRAY: \$ 70 | LARGE TRAY: \$115

DAAL MAKHNI (GF)

Punjabi style black lentils, sautéed in a buttery
ginger-garlic sauce

SMALL TRAY: \$ 70 | LARGE TRAY: \$115

PANJABI CHOLAY (V/GF)

Chickpea curry cooked in traditional North-
Indian spices

SMALL TRAY: \$ 70 | LARGE TRAY: \$115



PANEER ENTREES

MATTAR PANEER (GF)

Pressed Curd Cheese & green peas simmered in creamy sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

PANEER MAKHNI (GF)

Pressed Curd Cheese cubes cooked in a tomato butter sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

PANEER TIKKA MASALA (GF)

Pressed Curd Cheese cubes & vegetables simmered in a creamy sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

PANEER KALIMIRCH (GF)

Shredded Curd Cheese cooked in a creamy black pepper sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

SAAG PANEER (GF)

Hearty greens & spinach sautéed with Pressed Curd Cheese

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

SHAHI PANEER

Our Specialty, cubed Indian Curd Cheese in a mild creamy sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$130



CHICKEN ENTREES

BUTTER CHICKEN (GF/KF)

Boneless chunks of chicken stewed in our signature butter tomato sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

CHICKEN TIKKA MASALA (GF)

Marinated boneless chicken baked in a tandoor oven & finished in a delectable creamy tomato & onion sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

CHICKEN KALIMIRCH (GF)

Boneless chicken simmered in our house special creamy black pepper sauce

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

CHICKEN CURRY (GF)

Home-style Panjabi chicken curry simmered in freshly ground spices

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

CHICKEN KORMA (GF) (Contains Nuts)

Chicken cooked in a creamy onion sauce topped with cashews & raisins

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

METHI CHICKEN (GF)

Curried Chicken sautéed in sundried fenugreek leaves

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

MADRAS CHICKEN (GF)

Chicken simmered in coconut milk with curry leaves & mustard seeds

SMALL TRAY: \$ 80 | LARGE TRAY: \$130



LAMB AND GOAT ENTREES

LAMB CURRY (GF)

Panjabi curry simmered in freshly ground spices

SMALL TRAY: \$ 95 | LARGE TRAY: \$150

LAMB KALIMIRCH (GF)

Tender boneless lamb cubes in a creamy black pepper sauce

SMALL TRAY: \$95 | LARGE TRAY: \$150

LAMB KORMA (GF) (Contains Nuts)

Tender chunks cooked in a creamy onion sauce topped with cashews & raisins

SMALL TRAY: \$95 | LARGE TRAY: \$150

PANJABI GOAT CURRY (GF)

Butchers cut bone-in Goat curry simmered with freshly ground spices

SMALL TRAY: \$95 | LARGE TRAY: \$150



RICE SPECIALITIES

BASMATI RICE (V/GF/KF)

Freshly steamed Indian basmati rice

SMALL TRAY: \$ 50 | LARGE TRAY: \$75

JEERA RICE (V/GF)

Sautéed cumin in basmati rice

SMALL TRAY: \$ 50 | LARGE TRAY: \$75

MATTAR PULAO (V/GF)

Garden peas tossed in basmati rice

SMALL TRAY: \$ 50 | LARGE TRAY: \$75

AMAN'S VEG FRIED RICE (GF)

Basmati rice cooked Indo Chinese style with lightly sautéed vegetables

SMALL TRAY: \$ 60 | LARGE TRAY: \$100



BIRYANI'S

CHICKEN BIRYANI (GF)

Curried chicken & aromatic spices in flavored basmati rice

SMALL TRAY: \$ 80 | LARGE TRAY: \$130

LAMB BIRYANI (GF)

Curried lamb chunks & aromatic spices in flavored basmati rice

SMALL TRAY: \$ 90 | LARGE TRAY: \$145



ARTISAN BREADS

Small Tray Feeds 8 – 10

Large Tray Feeds 15 – 18

BUTTER NAAN (KF)

Traditional and authentic clay oven bread

SMALL TRAY: \$ 50 | LARGE TRAY: \$85

CHEESE NAAN (KF)

Clay oven bread stuffed with fresh sharp cheddar cheese

SMALL TRAY: \$ 60 | LARGE TRAY: \$95

GARLIC NAAN

Clay oven bread, baked with garlic and coriander

SMALL TRAY: \$ 60 | LARGE TRAY: \$95

BULLET NAAN

Clay oven bread, stuffed with onion, garlic & hot green chilies

SMALL TRAY: \$ 60 | LARGE TRAY: \$95

ONION KULCHA

Delicious unleavened bread stuffed with spiced onions & coriander

SMALL TRAY: \$ 60 | LARGE TRAY: \$95

BHATURA (KF)

Naan fried to a golden-brown puff

SMALL TRAY: \$ 50 | LARGE TRAY: \$85

TANDOORI ROTI (V)

Whole wheat clay oven bread

SMALL TRAY: \$ 60 | LARGE TRAY: \$95

TANDOORI LACHHA PARATHA (V)

A buttery flaky whole wheat bread

SMALL TRAY: \$ 60 | LARGE TRAY: \$95

**DESSERTS**

SMALL TRAY: \$ 75 | LARGE TRAY: \$125

GULAB JAMUN

Milk puffs soaked in cardamom syrup with shredded coconut

KHEER (GF) (Contains Nuts)

Aman's Signature Cardamom flavored Panjabi rice pudding with almonds & raisins

RASMALAI (Contains Nuts)

Creamed curd cheese patties in sweetened milk

MANGO FRUIT CUSTARD

Fruit in our house special mango custard

STRAWBERRY FRUIT CUSTARD

Fruit in our house special strawberry custard

**DRINKS****MANGO OR STRAWBERRY LASSI**

Classic Panjabi yogurt smoothie made with alphonso Mangoes

GALLON: \$ 75

**LOCATON & PICK UP**

All orders will be picked up from

AMAN'S ARTISAN INDIAN CUISINE

**336 NORTHAMPTON STREET,
EASTON, PA 18042**

Delivery & setup options available based on availability and at an extra cost.

HOW TO GET IN TOUCH WITH US

Interested in Aman's catering your next event, simply email us at catering@amanseaston.com

Please provide the following information so we can be ready when we get in touch with you.

1. First and last name
2. Your telephone numbers
3. Email address
4. Date of event
5. Number of guests
6. Proposed menu
7. Tray Sizes requested
8. Requested spice levels
9. Dietary restrictions
10. Special requests

WWW.AMANSEASTON.COM

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