



# 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. **Prices are subject to change  
without notice due to changes in market supply.**

**(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: \$ 140 | LARGE TRAY: \$240**



## TANDOORI SEAFOOD APPETIZERS

### SHRIMP TANDOORI

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

**SMALL TRAY: \$ 140 | LARGE TRAY: \$240**

### SALMON FISH TIKKA

Wild caught Atlantic salmon roasted with a  
yogurt & herb marinade

**SMALL TRAY: \$ 150 | LARGE TRAY: \$250**



## 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: \$ 110 | LARGE TRAY: \$200**

### LAMB KALIMIRCH (GF)

Tender boneless lamb cubes in a creamy black pepper sauce

**SMALL TRAY: \$110 | LARGE TRAY: \$200**

### LAMB KORMA (GF) (Contains Nuts)

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

**SMALL TRAY: \$110 | LARGE TRAY: \$200**

### PANJABI GOAT CURRY (GF)

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

**SMALL TRAY: \$110 | LARGE TRAY: \$200**



## 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](mailto: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](http://WWW.AMANSEASTON.COM)**

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