



G·A·Y·L·O·R·D
CATERING

culinary repertoire
PUNJABI MENU

STARTERS

Vegetarian Options

Golgappa shots

Puffed savouries, chickpeas, potato-cubes, date and jaggery sauce, spiced aromatic water

Aloo Tokri Chaat

Crisp potato cups with spicy corn kernels mix, peppers

Aloo Papdi Chaat

Crisp flour pancakes with chickpeas, potatoes, yoghurt, mint and tamarind chutney

Tandoori Paneer Tikka

Cottage cheese chunks in spiced marinade, char-grilled with peppers, onions and plum tomatoes

Hara Bhara Kebab

Baby spinach, green peas and fresh cottage cheese patties, spiced with green chillies and ginger, shallow fried

Cocktail Samosas

Mini Puff Pastry stuffed with Potatoes and Peas marinated in special Punjabi style masala served with tamarind chutney

Cauliflower Chilli Fry

Florets of cauliflower, coated with hot and spicy flour batter, golden crisp fried

Dilli Ki Aloo Tikki

Potato cakes filled with spices and lentils, topped with mint and tamarind chutney and yoghurt

Mixed Veg Pakoda

Popular tea time snack — assortment of vegetables – cauliflower florets, spinach, potato and aubergine in gram flour batter fritters

Veg Spring Rolls

Puff Pastry stuffed with cabbage, snow peas, grated carrots, fresh mint, other fresh herbs, and basil

Punjabi Samosas

Large Puff Pastry stuffed with Potatoes and Peas marinated in special Punjabi style masala served with tamarind chutney

STARTERS

Non - Vegetarian Options

Murg Gilafi Sheekh

Minced chicken, smoked, topped with bell-peppers and char-grilled on skewers

Cocktail Sized Shammi Kebab

Tender minced lamb patties served with light mint sauce

Lamb Sheekh Kebab

Minced leg of lamb, spiced, skewered and grilled over live charcoal

Reshmi Sheekh Kebab

This is a traditional Muglai dish prepared in India. It gets its name from the succulence of the chicken after prolonged marinating and light braising. Served with our classic mint sauce

Zaffrani Chicken Tikka

Chicken tikka marinated in our special spice mix with saffron and char-grilled

Murg Malai Tikka

Tandoor roasted very mild chicken tikkas, marinated in creamed cheese, yoghurt and aromatic spices

Murg Tandoori

Spring chicken marinated overnight in saffron, ground spices and yoghurt, roasted in traditional charcoal oven

Murg Hariyali Tikka

Chicken breast meat is rubbed with an intoxicating paste made with cilantro, mint, and other distinctive flavors.

Murg Bhajia

Boneless chicken pieces in gram flour batter fritters

Murg Lasooni Tikka

Spring chicken marinated overnight in garlic, ground spices and yoghurt, roasted in traditional charcoal oven

Murg Tikka Kali Mirch

Succulent, creamy and bite-sized chicken kababs with a distinct peppery flavor.

Basil Chicken Tikka

Spring chicken marinated overnight in Basil, ground spices and yoghurt, roasted in traditional charcoal oven

Fish Amritsari

Gram-flour batter-fried Tilapia fish, flavored with carom seeds, paprika

Fish Tikka

Fillet of Tilapia fish, Kashmiri chilli oil spiced marinade, char-grilled

Fish Amritsari (in Beer Batter)

Fried Tilapia fish, flavored with carom seeds, paprika in gram flour batter with beer

MAIN COURSE

Vegetarian Options

Paneer Makhni

Cubes of our home made fresh cottage cheese, simmered and softened in Gaylord's famous creamy tomato gravy

Paneer Kadai

Stir fried fresh cottage cheese, tossed with bell peppers and onions and our chefs special spices

Palak Paneer

Cottage cheese cubes in pureed spinach gravy, flavored with ginger and royal cumin

Shahi Paneer

Cottage Cheese cubes in a thick gravy made up of cream, tomatoes and spices

Malai Kofta

Cottage cheese and vegetable dumplings in a mildly spiced vegetable curry

Navratan Korma

This delicious Mughlai dish gets its name Navratan (meaning nine gems) from the nine different veggies, fruit and nuts used in it

Kadhi Pakoda

Punjabi Kadhi Pakoda – Chickpea flour Fritters in a Spicy Yogurt Gravy

Bhindi Lajwaab

Okra cooked with onions and spiced with dry mango powder

Gobi Aloo

Cauliflower florets and potatoes stir-fried with royal cumin and dry masala

Baghare Baingan

Stir fried aubergine chunks, simmered in spicy masala gravy

Mutter Mushroom

Button mushrooms with garden peas in light onion-tomato curry

Mushroom Do-Pyaza

Do Pyaaza literally translates to double amount of onions added in the masala than the usual amount in the cooking process with little bit of spices and mushrooms in a tangy tomato sauce.

Tinda Masala

Indian baby pumpkin known as 'Tinda' round gourds tossed with dry spices.

Baingan Bharta

Baked aubergine, smoked, mashed and cooked with plum tomatoes, onions and fresh green chillies

Channa Peshawari

Our famous chickpeas cooked with secret spice mix.

Daal Yellow Tadka

Yellow dal (lentils) tempered with garlic, red onion, cumin and clarified butter

Daal Makhani

Black lentils (urad dal) slow cooked overnight on charcoal, creamy and earthy.

Daal Hyderabad

Yellow & Red lentils tempered with garlic, red onion, cumin and clarified butter

Methi Matar Malai

Garden peas tossed with fresh fenugreek leaves and pureed spinach gravy, spiced with ginger and royal

Zeera Aloo Anardana

Tender baby potatoes spiced with ginger and royal cumin, topped with pomegranate seeds

Baingan Hyderabad

Aubergine chunks, simmered in spicy masala gravy

MAIN COURSE

Non - Vegetarian Options

Butter Chicken

Tandoori chicken deboned and cooked in classic tomato gravy with butter and cream. also known as murg makhani

Murg Bhuna Dhania Masala

Boneless chicken morsels in spicy Punjabi curry, flavored with fresh Indian cilantro stems

Murg Methi

Chicken cooked a fresh fenugreek curry

Murg Korma

Tender chicken morsels in Luckhnawi style cashewnut-rich mild creamy sauce
Contains nuts

Murg Palak

Chicken cooked in a creamy spinach curry

Chicken Tikka Masala

Spiced chicken tikkas simmered in herb-rich creamy onion-tomato gravy

Kadhai Murg

Chicken marinated with herbs, spices, diced onions, capsicums and cooked in thick curry sauce.

Rogan Josh

The hot lamb curry — perfectly spiced for that fiery zing.

Palak Gosht

Lamb cooked in garlic and spinach flavoured curry sauce.

Shahi Gosht

Lamb and onions sautéed in a garlic, ginger and cashewnut paste

Achari Gosht

Lamb pieces cooked in a pickled spicy Masala sauce

Hariyali Gosht

Slow cooked lamb in creamed greens — spinach, fenugreek, mustard with ginger and red onions

Gosht Kadhai Masala

Lamb with green capsicum in a spicy onion and tomato curry avy

RICE

Guchhi Pulao

An exotic combination – rare morels cooked with fragrant long grain basmati rice

Jeera Pulao

Basmati rice flavored with Cumin seeds

Saffron Matar Pulao

Long grain basmati rice tempered with royal cumin, garden peas and scented with pure saffron

Peas Pulao

Basmati rice with green peas

Lemon Rice

Basmati rice cooked with mustard seeds and curry leaves, with scent of fresh lemon

Steamed Rice

Basmati rice – plain boiled

SALAD & RAITA

Dahi Bhalla with Saunth

Ananas & Anar Raita

Cucumber Raita

Boondi Raita

Green Salad

Kachumbar Salad

BREADS

Tandoori Roti

Unleavened bread made from wheat flour

Tandoori Naan

Leavened bread made from refined flour

Laccha Paratha

Butter rich bread made in layers, served plain or mint flavored

Pyazi Kulcha

Leavened bread stuffed with onion and coriander

Bhatura

Leavened Indian bread, deep fried to a healthy puff

BREADS

Gulab Jamun

Gajar Ka Halwa

Malupa with Rabri

Rasmalai

Ladoo Platter

Moong Daal Halwa

Jalebi with Rabri

Vanilla Ice Cream with Hot chocolate sauce