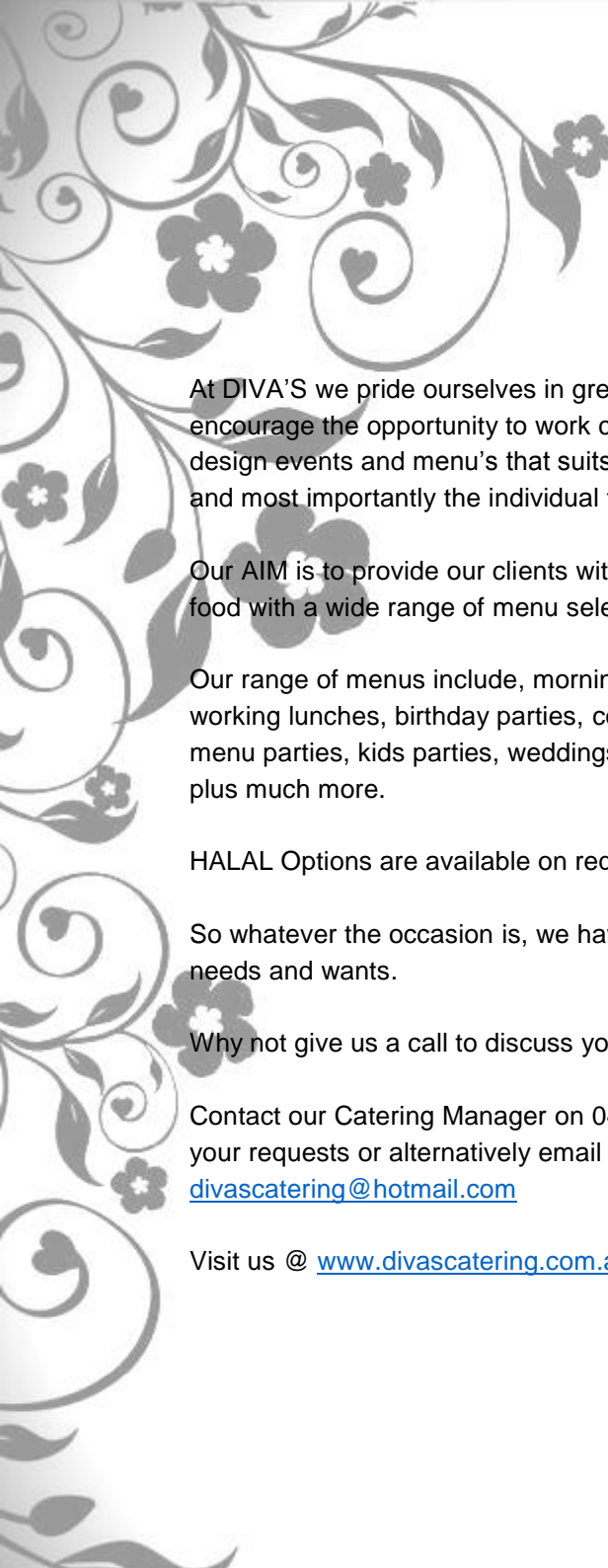




# DIVA'S INDIAN CATERING MENU



At DIVA'S we pride ourselves in great customer service, we encourage the opportunity to work closely with our clients to design events and menu's that suits the occasion, the budget and most importantly the individual tastes.

Our AIM is to provide our clients with fresh, tasty & vibrant food with a wide range of menu selections on offer.

Our range of menus include, morning and afternoon tea, working lunches, birthday parties, cocktail parties, themed menu parties, kids parties, weddings, receptions, high teas plus much more.

HALAL Options are available on request.

So whatever the occasion is, we have a menu to suit your needs and wants.

Why not give us a call to discuss your next event.

Contact our Catering Manager on 0433882252 to discuss your requests or alternatively email at [divascatering@hotmail.com](mailto:divascatering@hotmail.com)

Visit us @ [www.divascatering.com.au](http://www.divascatering.com.au)



**Minimum order (30 people)**  
**Extra charges for Staff & Buffet Setup\***

**COMBO PACK 1    \$21.99 PP**

Choice of any 3 Entrée & any 3 Mains.  
With Rice, Breads, Salad & Chutneys.

**COMBO PACK 2    \$23.99 PP**

Choice of any 4 Entrée & any 3 Mains.  
With Rice, Breads, Salad & Chutneys.

**COMBO PACK 3    \$25.99 PP**

Choice of any 4 Entrée & any 4 Mains.  
With Rice, Breads, Salad & Chutneys.

**COMBO PACK 4    \$27.99 PP**

Choice of any 5 Entrée, any 4 Mains & 1 Dessert.  
With Rice, Breads, Salad & Chutneys.

**COMBO PACK 5    \$29.99 PP**

Choice of any 5 Entrée, any 5 Mains & 1 Dessert.  
With Rice, Breads, Salad & Chutneys.

**COMBO PACK 6    \$32.99 PP**

Choice of any 6 Entrée, any 5 Mains & 1 Dessert.  
With Rice, Breads, Salad & Chutneys.



## **NON-VEG STARTERS:**

### **Tandoori Chicken Tikka**

(Chicken fillets marinated & cooked in chef special tandoori marinade)

### **Murg Methi Malai Tikka**

(Chicken fillets chargrilled with spiced creamy marinade)

### **Kesari Lasooni Tangdi Kebab**

(Garlic partners Saffron in this Exotic Roasted chicken Drumsticks)

### **Desi Style Chicken Manchurian Pasta**

(Pasta tossed with Chicken meat balls & veggies in garlic soy sauce)

### **Honey Sesame Chicken Kathi Roll**

(Sesame chicken & Veggies stuffed in Flatbread Tortillas Wraps)

### **Peppery Hot Chilli Chicken**

(Spicy battered chicken pieces tossed with onions & colored peppers)

### **Schezwan Chicken Noodles**

(Stir fried noodles with chicken & veggies tossed in schezwan sauce)

### **Spicy Chicken & Cheese Pastry**

(Puff pastry triangles filled with Indian herbed chicken & cheese)

### **Coriander Lime & Chilli Lamb Rissoles**

(Indian style spiced Jumbo Lamb Meatballs topped with spicy sauce)

### **Lamb & Mint Skewers (House Specialty)**

(Spiced lamb mince marinated with fresh mint cooked on a skewer)

### **Karara Tawa Lamb**

(Spicy lamb strips cooked with vegetables in chef special spice mix)

### **Mutton Shami Kebab**

(Deep fried minced goat patties marinated in special spices)



## **VEGETARIAN STARTERS:**

### **Vegetable Fritters**

(Spiced Vegetable balls fried in Chickpea & caraway batter)

### **Hara Bhara Kebab**

(Crispy Green Patties made from Mashed Potatoes & Green Vegetables)

### **Taranga Paneer**

(Tri colored paneer & peppers oven baked on mini skewer)

### **Chilli Pepper Paneer**

(Spicy paneer pieces in chilli garlic sauce stir fried with vegetables)

### **Vegetable & Cheese Cutlets**

(Deep fried vegetable & cheese patties)

### **Vegetable Manchurian (Med Gravy)**

(Deep fried cabbage dumplings stir fried with vegetables & tossed in garlic soy sauce)

### **Vegetable Bullets**

(Spicy Battered Mince Vegetable fingers served with spicy sauce)

### **Chilli Garlic Mushrooms**

(Mushroom pieces stir fried with onions & peppers in chili garlic sauce)

### **Achari Tandoori Mushrooms**

(Button mushrooms marinated and roasted in chef special marinade)

### **Spinach & Cheese Puffs**

(Baked spinach & ricotta puff pastry patties)

### **Spicy Potato & Cheese Puffs**

(Baked puff pastry patties filled with spicy potato & cheese filling)

### **Sweet & Sour Khaman Dhokla**

(Steam baked chickpea flour cake pieces soaked in chef special syrup)

## **VEGETARIAN STARTERS:**

### **Hakka Noodles**

(Stir fry vegetable & thin noodles in chef special Chinese sauces)

### **Rawa Masala Idly**

(Steam baked Suji & Lentil Buns, stir fried with vegetables & chef special herbs & sauce served with sambhar & chilli coconut chutney)

### **Sambhar Vada**

(Deep fried Urad Dall Dumplings served with curry leave sambhar & chilli coconut chutney)

### **Vegetable Samosa Chaat**

(Deep fried pastry filled with spiced potato accompanied with extras)

### **Aloo Tikki Chaat** (House Specialty)

(Traditional Home-made Tikki stuffed with spiced lentils accompanied with spicy chickpeas & extras)

### **Rajasthani Dahi Bhale Chaat** (House Specialty)

(Urad Daal Dumplings soaked in thick spiced yogurt topped with vibrant garnishes by the chef)

### **Delhi Ki Karare Aaloo Papri Chaat**

(Authentic Street food dish made from boiled potatoes, chickpeas, papdi, raita & chutneys)

### **Gol Gappe**

(Traditional Pani Puri served with spicy chickpea filling & 2 flavors of water)

### **Bharwan Kulche**

(Bread rolls filled with spiced chickpea & potato filling topped with crunchy fresh salad)

### **Pav Bhaji**

(Spiced tangy mashed vegetables served with buttered bread & salad)



## **NON-VEG CURRIES:**

### **Murg Makhani (Divas Famous Butter Chicken)**

(Chicken cooked in house special creamy tomato sauce)

### **Chawla Chicken**

(Famous Punjabi chicken cooked in creamy onion & fenugreek sauce)

### **Kadhai Chicken**

(Chicken cooked in chef special sauce with fresh ginger & tomatoes)

### **Tandoori Murgi Masala**

(Dry butter chicken stir fried with onions & capsicum)

### **Rarra Chicken**

(Chicken cooked in chef special gravy made with onions & mince meat)

### **Chicken / Lamb Badami**

(Tender meat pieces cooked in chef special almond base sauce)

### **Chicken / Lamb Saag Wala**

(Meat cooked in chef special creamy spinach sauce)

### **Chicken / Lamb / Beef Madras**

(Creamy coconut & mustard based gravy with curry leaves)

### **Lamb Lazeez Korma**

(Tender meat pieces cooked in chef special saffron & dried fruit gravy)

### **Lamb / Beef Vindaloo**

(Traditional Goan curry served hot with a hint of vinegar)

### **Lamb Rogan Josh**

(Kashmir's favorite curry cooked with red chilies & fresh ginger)

### **Traditional Indian Goat Curry**

(Succulent pieces of marinated meat cooked with yogurt base masala)

### **Goat Do Pyaza**

(Tender meat pieces cooked in house special onion & coriander gravy)



## **VEGETARIAN CURRIES:**

### **Kadhai Paneer**

(Cottage cheese cooked with onions, tomato & capsicum masala)

### **Paneer Makhani**

(Cottage cheese cooked in chef special buttery tomato sauce)

### **Traditional Palak Paneer**

(Cottage cheese cooked in chef special creamy spinach sauce)

### **Paneer Lababdar (House Specialty)**

(Cottage cheese cooked in an aromatic tomato & cashew nut gravy)

### **Punjabi Paneer Masala**

(Cottage cheese cooked in Punjabi Masala with whole spices)

### **Paneer Do Pyaza**

(Cottage cheese cooked in house special onion & coriander gravy)

### **Malai Kofta (House Specialty)**

(Cheese kofta balls tossed in chef special dried fruits base gravy)

### **Palak Kofta**

(Potato & Spinach kofta balls tossed in special creamy spinach sauce)

### **Shahi Zafrani Aloo**

(Diced potatoes cooked in chef special creamy saffron & cashew sauce)

### **Matar Mushroom Masala**

(Mushroom & Peas cooked in chef special onion & tomato masala)

### **Navratan Korma**

(Vegetables & dried fruits cooked in rich creamy nawabi sauce)

### **Achari Mix Vegetables**

(Vegetables cooked in house special gravy with a hint of pickle)





## **VEGETARIAN CURRIES:**

### **Corn Palak**

(Sweet Corn Kernels cooked in chef special creamy spinach sauce)

### **Dhaba Egg Curry**

(Battered fried Boiled Eggs tossed in house specialty gravy)

### **Daal Makhani**

(A combination of urad daal & rajma cooked in mild buttery flavors)

### **Palak Daal**

(Creamy lentils cooked with chopped spinach that just melts in your mouth)

### **Chule waali Daal**

(Mix of five types of lentils cooked in special dhaba style tarka)

### **Punjabi Chana Masala**

(Soft chickpeas cooked in chef special Punjabi masala)

### **Lahori Pindi Chole**

(Boiled chickpeas tossed with onions & tomatoes in chef special aromatic spices)



**Choose any 2 chutneys with all Combo packs:**

MINT/ TAMARIND/ MANGO/ CHILI GARLIC AIOLI/  
COCONUT/ CORRIANDER & CHILI.

**Choose any 1 rice option with all combo packs:**

SAFFRON RICE/ COCONUT & LEMON RICE/ JEERA RICE/  
PEAS PULAO / DRY FRUIT RICE.

**Choose any Naan options with all Combo packs:**

PLAIN NAAN/ BUTTER NAAN/ GARLIC NAAN/ METHI  
BUTTER NAAN.

**All Mains & Starters can be ordered as  
MILD/ MEDIUM/ HOT.**

**ALL OUR FOOD IS 100% DESI GHEE & OLIVE OIL  
PREPARATION.**



**GOURMET PACKS** (Minimum 20 serves)

**Add Following options with your Starters OR  
Main Course Packs.**

**INDO CHINESE COMBO \$10.99 PP**

**CHOOSE ANY 5 FROM THE FOLLOWING**

**Veggie Spring Rolls / Meat Dim Sims**

**Veggie Sweet Corn Soup / Chicken Monchow Soup**

**Crispy Gobi Manchurian / Sesame Chicken Manchurian**

**Chilli Garlic Mushrooms / Hot Chilli Chicken**

**Vegetable Fried Rice / Chicken Hakka Noodles**

**Add any 3 from the following for \$10.99**

**OR any 2 from the following for \$7.99**

**OR any 1 from the following for \$4.99**

**Sarson Da Saag & Maki Di Roti with Butter & Salad.**

**Kachori Chat with spicy Chole, Chutneys, Raita & Salad.**

**Kadhi Pakora OR Rasele Rajma with Rice & Radish Salad.**

**Amritsari Naan Chole with Butter, Salad & Raita.**

**Okra & Baby Eggplant Masala with Lachha Paratha.**

**Chicken, Lamb OR Veggie Biryani with Raita & Chutneys.**

**Oven Baked Vegetables with Cheesy Garlic Bread & Salad.**

**Creamy Chicken OR Mushroom Pasta with Caesar Salad.**

**Chicken, Beef OR Vegetarian Lasagne with Gourmet Salad.**

**Chicken Ala King served with Potato Wedges & Salad.**

**Gourmet Stuffed Capsicums served with Garden Salad.**

## **Hot and Cold Beverages**

Refreshing drinks can be added with your catering requests, contact us with your function requests and we can discuss the price for the following:

Masala Ginger Chai  
Bubble Milk Coffee  
Mango, Rose, Plain Lassi  
Kesar Badam Milk  
Fruit juice (Apple, Orange, Mix Fruit)  
Variety of Soft drinks  
Natural / Sparkling mineral water  
Fountain of homemade ice tea

## ***GOURMET SALADS- Add \$2.99 PP (Minimum 20 People)***

- 
- Tandoori Chicken & spinach Salad
  - Grilled Mushrooms & Paneer Salad
  - Crispy Chicken Caesar Salad
  - Spicy Potato & Egg Chat
  - Eggplant, Cous Cous & Antipasto Salad
  - Chickpea, Roast Pumpkin & Macaroni Salad
  - Mix Beans & Sprouts Salad

## **Desserts**

Various desserts can be added with your catering requests, Choose from **A or B**

### **Desserts Group A - \$2.50 Per Serve**

Fruit Cream with Dry Fruits  
Kesar Badam Kheer  
Desi Ghee Gulab Jamun  
Calcutta Sponge Rasgulla  
Kesar Pista Firni  
Fresh Fruits Custard

### **Desserts Group B - \$4.50 Per Serve**

Desi Ghee Ka Gajjar Halwa  
Badam Pista Ras Malai  
Kesar Ras Malai  
Desi Ghee Ka Badam Halwa  
Individual Tiramisu Cups  
Chocolate & Berry Trifle  
Hot Chocolate Fudge Brownies  
Desi Ghee Moong Daal Halwa





## **THAT'S NOT ALL**

Interested in something that was not on the menu? Contact us and we can provide various other options to suit your needs and wants.

We can do it all for you, from delivering food to your door steps to organizing your entire function. We can provide DJ, Photographers, waitresses, bar staff, buffet attendants, all at an additional cost.

Please advise us if you require plates and cutlery, Chafing dishes, etc., which will be an additional cost.

All our staff are highly qualified in their field and are of great professional standards.

To ensure your function catering is of the highest possible standard, we require atleast 5 working days' notice with at least half payment in advance.

We may surcharge a delivery fee to some Regional parts of Melbourne.

If your guests suffer from any allergies or have a specific dietary requirement then please advise us when placing your order.

Terms & Conditions Apply\*

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THANKS  
FOR USING  
DIVA'S  
CATERING