

Bollywood Bistro

CONTEMPORARY INDIAN CUISINE

COLORS YOU CAN TASTE.

Catering Menu





ABOUT US

PLANNING AN EVENT ISN'T EASY BUT WE CAN HELP EASE YOUR STRESS BY TAKING CARE OF YOUR CATERING NEEDS. BOLLYWOOD BISTRO IS A RENOWNED CONTEMPORARY NORTH INDIAN CUISINE RESTAURANT LOCATED IN THE HEART OF FAIRFAX, VA. THE EXTENSIVE CATERING MENU OFFERS WIDE ARRAY OF CHOICES FOR OUR VALUED CUSTOMERS, INCLUDING CUSTOMIZING OUR DISHES TO YOUR SPECIFIC NEEDS.

FROM THE FORMAL TO THE INFORMAL; FROM SMALL LUNCHEONS TO ELEGANT AFFAIRS; FROM CORPORATE EVENTS TO MORE PERSONAL PRIVATE PARTIES--WE CATER EVERY EVENT. OUR GOAL IS TO CREATE AN UNFORGETTABLE EVENT FOR EACH AND EVERY CUSTOMER OF OURS AND TO ACHIEVE 100% CUSTOMER SATISFACTION THROUGH OUR DEDICATION.



COCKTAIL HORS D'OEUVRES

AAM PALAK CHAT
CRISPY SPINACH, YOGURT, CHUTNEYS AND FRESH MANGOES

ASSORTED VEGETABLE PAKORA
ASSORTED VEGETABLE FRITTERS

VEGETABLE SAMOSA
FRIED TRIANGULAR TURNS FILLED WITH POTATOES AND GREEN PEAS. COCKTAIL SIZE

VEGETABLE CUTLETS
MIXED VEGETABLE PATTIES

VEGETABLE SPRING ROLLS
CHINESE WRAPS WITH SAVORY FILLING OF VEGETABLES

VEGETABLE KEBAB
MIXED VEGETABLE CROQUETTES SERVED ON A COCKTAIL SKEWER

Vegetarian

ACHARI ALOO KEBAB
MANGO PICKLE FLAVORED POTATO PATTIES

TIL KEBAB
SESAME SEED COATED POTATO PATTIES

STUFFED CHILLI POPPERS
JALAPEÑO PEPPERS FILLED WITH CHEDDAR CHEESE

CASHEW NUT ROLLS
POTATO CROQUETTES COATED WITH CASHEW NUTS

BHEL IN CUPS
SPICED CRISPY RICE AND LENTIL FLOUR SAVORIES
SERVED IN CUPS

PANEER MASALA FINGERS
SPICED COTTAGE CHEESE FINGERS

PANEER SABUDANA TIKKI
FRIED COTTAGE CHEESE PATTIES COATED WITH
TAPIOCA

PANEER METHI TIKKI
COTTAGE CHEESE PATTIES FLAVORED WITH
FENUGREEK LEAVES

PANEER CHUTNEY PAKORA
CHEESE FRITTERS FILLED WITH SPICY MINT
CHUTNEY

PANEER SPINACH ROLL
SPINACH AND CHEESE FILLED BITE SIZE WRAPS

PANEER SHASLIK
COTTAGE CHEESE, TOMATO, ONION AND BELL PEPPER
ON A COCKTAIL SKEWER

ALOO SABUDANA TIKKI

TAPIOCA COATED DEEP FRIED POTATO PATTIES

VEGETABLE MANCHURIAN

**BATTER FRIED VEGETABLE OODLES IN A SPICY BLEND
OF CHINESE HERBS**

GOBHI MANCHURIAN

**CAULIFLOWER FLORETS, BATTER FRIED DONE IN A
SPICY CHINESE SAUCE**

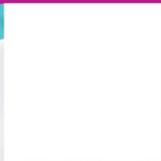
STUFFED BREADED MUSHROOMS

BREAD MUSHROOMS FILLED WITH A CREAMY SAUCE

FALAFEL

**SPICED GROUND CHICKPEAS OODLES SERVED WITH
HUMMUS DIP**

Vegetarian
COCKTAIL HORS D'OEUVRES





CHICKEN TIKKA

BONELESS CHICKEN MARINATED IN YOGURT AND
SPICES CHAR GRILLED

MULTANI CHICKEN TIKKA

BONELESS CHICKEN MARINATED IN YOGURT AND
SPICES CHAR GRILLED

MURGH TIL TIKKA

BONELESS CHICKEN COATED WITH SESAME AND CHAR
GRILLED

MURGH ACHARI TIKKA

MANGO PICKLE FLAVORED CHICKEN KEBAB

MURGH LASOONI TIKKA

GARLIC FLAVORED CHICKEN KEBAB

MURGH BADAMI SEEKH

SEASONED MINCE OF CHICKEN & ALMONDS, SET ON A
SKEWER & CHAR GRILLED

RESHMI KEBAB

MINCE CHICKEN CHARCOAL GRILLED IN A CLAY OVEN
SET ON A SKEWER

MURGH ADRAKI KEBAB

GINGER FLAVORED CHICKEN KEBAB COOKED IN A
CLAY OVEN

Non-Vegetarian
COCKTAIL HORS D'OEUVRES

MALAI KEBAB
SAFFRON AND CHEESE FLAVORED CHAR GRILLED
CHICKEN

MURGH KASTOORI KEBAB
MINCED CHICKEN KEBAB FLAVORED WITH KASHMIRI
SPICES

MURGH ANGAARE
SPICY CHICKEN KEBAB COOKED IN A CLAY OVEN

MURGH KALI MIRCH
CRACKED BLACK PEPPER COATED CHICKEN KEBAB

MURGH HARIYALI
CHICKEN KEBAB COATED WITH A BLEND OF GREEN
HERBS

CHICKEN MANCHURIAN
BATTER FRIED CHICKEN OODLES IN A SPICY BLEND
OF CHINESE HERBS

CHICKEN 65
FRIED CHICKEN WITH CURRY LEAVES

CHILLI CHICKEN
BATTERED CHICKEN INDO CHINESE STYLE

CHICKEN SPRING ROLLS
CHINESE WRAPS FILLED WITH SEASONED CHICKEN
AND VEGETABLES

DRUMS OF HEAVEN
BATTER FRIED CHICKEN WINGS

MURGH PAKORA
CHICKEN FRITTERS

MURGH KEEMA SAMOSA
FRIED TRIANGULAR PASTRY FILLED WITH SEASONED
MINCED CHICKEN

Non-Vegetarian
COCKTAIL HORS D'OEUVRES

TANDOORI SALMON
FILLETS OF SALMON COOKED IN A CLAY OVEN

FISH AMRITSARI
FRIED FISH PREPARED WITH LOT OF SPICES AT THE
STREET FOOD OF AMRITSAR

LAMB KEEMA SAMOSA
FRIED TRIANGULAR PASTRY POCKET FILLED WITH
MINCED LAMB

NOORANI KEBAB
MINCED CHICKEN AND LAMB COOKED ON A
SKEWERING A CLAY OVEN

BOTI KEBAB
LAMB KEBAB MARINATED OVERNIGHT IN YOGURT AND
CHARCOAL GRILLED

SEEKH KEBAB
MINCED LAMB COOKED ON A SKEWER IN A CLAY OVEN

GULAFFI KEBAB
ONION AND BELL PEPPER COATED MINCED LAMB
COOKED ON A SKEWER

LAMB SHASLIK
LAMB, TOMATO, ONION AND BELL PEPPER SERVED ON
A COCKTAIL SKEWER



Non-Vegetarian
COCKTAIL HORS D'OEUVRES

LIVE STATIONS

ALOO CHAAT PAPRI

FLOUR CRISPY, CHICKPEAS AND POTATOES SERVED TOPPED WITH YOGURT AND CHUTNEY

ALOO TIKKI WITH CHANA

POTATO PATTIES SERVED WITH SPICED CHICKPEAS CURRY

SAMOSA CHAT WITH CHANA

FRIED TRIANGULAR TURNOVERS FILLED WITH POTATOES AND TOPPED WITH CHICKPEAS

RAJ KACHORI CHAAT

CRISPY WHEAT PUFFS FILLED WITH POTATOES, CHICKPEAS, YOGURT AND SPICES

PANI PURI

BITE SIZE WHEAT PUFF FILLED WITH TAMARIND WATER OR YOGURT

KATHI KEBAB

COTTAGE CHEESE AND VEGETABLE WRAP (ALSO KNOWN AS BOMBAY FRANKIE)

PAV BHAJI

A MELANGE OF VEGETABLES SERVED WITH SPECIAL BUTTERED BREAD

DOSA STATION

CRISPY LENTIL AND RICE CREPES FILLED WITH POTATOES

GOBHI MANCHURIAN

CAULIFLOWER FLORETS, BATTER FRIED DONE IN A SPICY CHINESE SAUCE

HAKKA NOODLES

COLORFUL VEGETABLES ARE STIR FRIED IN HIGH FLAME & TOSSED WITH NOODLES

CHICKEN 65

FRIED CHICKEN WITH CURRY LEAVES



**ARE YOU
DROOLING
YET?**

CHICKEN SELECTIONS

MURGH TIKKA MASALA
CREAMY GRILLED BONELESS CHICKEN IN A
VELVETY SAUCE

MURGH CHATINAD
CHICKEN PIECES WITH BONES SERVED IN SOUTH
INDIAN GRAVY

MURGH HYDERABADI
BONELESS CHICKEN CUBES SERVED IN SPICY
SOUTH INDIAN GRAVY

MURGH KASHMIRI
BONELESS CHICKEN CUBES SERVED IN SAFFRON
BASED GRAVY

MURGH SAG
BONELESS CHICKEN CUBES WITH SPINACH

MURGH METHI
BONELESS CHICKEN CUBES WITH FENUGREEK
LEAVES

MURGH KHURCHAN
SHREDDED CHICKEN COOKED WITH TOMATOES AND
ONIONS

MURGH KEEMA
MINCED CHICKEN COOKED IN AUTHENTIC INDIAN
SPICES

MURGH DHABA
HOMEMADE STYLE CHICKEN IN A LIGHT GRAVY

CHICKEN SELECTIONS
Main Course

MURGH VINDALOO
POTATOES AND BONELESS CHICKEN CUBES IN SPICY
GRAVY

MURGH MAKHANI
CHICKEN COOKED IN A RICH TOMATO SAUCE WITH
CREAM AND BUTTER

MURGH VINDALOO
POTATOES AND BONELESS CHICKEN CUBES IN SPICY
GRAVY

MURGH TANDOORI
CHICKEN MARINATED IN YOGURT AND COOKED IN A
CLAY OVEN

MURGH SHAHI KORMA
BONELESS CHICKEN CUBES COOKED IN CREAMY
GRAVY

MURGH KALI MIRCH
BONELESS CHICKEN CUBES SERVED IN CRACKED
PEPPER GRAVY

MURGH KADAI
CHICKEN COOKED WITH CHUNKS OF TOMATOES,
ONIONS AND BELL PEPPERS

LAMB, GOAT AND FISH SELECTIONS

GOSHT ELAICHI PASANDA
BONELESS LAMB CUBES SERVED IN CARDAMOM
BASED GRAVY

GOSHT VINDALOO (SPICY)
POTATOES AND BONELESS LAMB CUBES IN SPICY
GRAVY

GOSHT KEEMA MATTER
MINCED LAMB COOKED WITH GREEN PEAS

GOSHT KHARA MASALA
BONELESS LAMB CUBES COOKED WITH CRACKED PEPPER

GOSHT KOLHAPURI
BONELESS LAMB CUBES COOKED WITH SESAME & POPPY SEEDS AND INDIAN HERBS

GOSHT DO PIAZA
PEARL ONIONS SERVED WITH BONELESS LAMB CUBES

GOSHT ACHARI
MANGO PICKLE FLAVORED BONELESS LAMB CUBES

GOSHT BADAMI
BONELESS LAMB CUBES COOKED IN AN ALMOND BASED GRAVY

GOSHT KADAI
LAMB COOKED WITH CHUNKS OF TOMATOES, ONIONS AND BELL PEPPERS

GOSHT SAG
BONELESS LAMB CUBES COOKED WITH FINELY CHOPPED SPINACH

GOSHT DAL
BONELESS LAMB CUBES COOKED WITH LENTILS

GOSHT CHILLI MASALA
LAMB COOKED WITH SLIT WHOLE GREEN CHILIES

HARA KEEMA MASALA
MINCED LAMB FLAVORED WITH A BLEND OF GREEN HERBS

ROGAN JOSH
BONELESS LAMB COOKED WITH ITS OWN JUICES IN
LIGHT GRAVY

DUM KA GOSHT KORMA
BONELESS LAMB MARINATED IN YOGURT AND
COOKED TO PERFECTION

BABY GOAT MASALA
GOAT CURRY COOKED IN PUNJABI STYLE

BENGALI FISH CURRY
DARNES OF FISH COOKED IN A MUSTARD SAUCE

KERALA FISH CURRY
DARNES OF FISH COOKED IN A COCONUT GRAVY
FLAVORED WITH CURRY LEAVES

MEEN MOILEE CURRY
FISH COOKED WITH COCONUT OIL, COCONUT MILK,
ONIONS, CHILIES AND TURMERIC

GOAN FISH CURRY
FISH DARNES COOKED WITH CORIANDER SEED,
CUMIN, RED
CHILLI AND TAMARIND

MALABAR MEEN CURRY
FISH STEAKS MARINATED IN RED CHILLI PASTE,
TURMERIC
LEMON JUICE AND PAN FRIED



VEGETABLE SELECTIONS

PANEER MAKHANI

PANEER COOKED IN A CREAMY TOMATO SAUCE

PALAK PANEER

PANEER AND SPINACH COOKED TOGETHER

PANEER BUTTER

MASALA PANEER COOKED WITH ONION, TOMATO AND FRESH BUTTER

CHILLI PANEER

INDO CHINESE STYLE SPICY PANEER AND COLORFUL BELL PEPPERS

MUTTER PANEER

FRESH GREEN PEAS AND PANEER COOKED WITH MILD SPICES

PANEER JALFREZI

JULIENNE CUT FRESH VEGGIES AND PANEER COOKED WITH LITTLE GRAVY

HARA VARA PANEER

BLEND OF MINT, GREEN CHILIES AND CILANTRO COOKED TOGETHER WITH PANEER

PEPPER PANEER MASALA

PEPPERCORN FLAVORED SPICY PANEER

PANEER PASANDA

PANEER COOKED WITH YOGURT ONION AND FRESH SPICES

ACHARI PANEER TIKKA

PICKLED PANEER FRILLED IN TANDOOR

DAL MAKHANI

BLACK LENTILS COOKED IN BUTTER BASED GRAVY

CHANA PINDI

SPICED CHICKPEAS AND ONIONS

VEGETABLE SELECTIONS

Main Course

METHI MALAI PANEER
PANEER COOKED WITH FENUGREEK, CREAM AND
SPICES

PANEER TIKKA MASALA
PANEER COOKED WITH BELL PEPPER AND CREAMY
TOMATO SAUCE

KHOYA WALA PANEER
PANEER AND RICOTTA CHEESE COOKED TOGETHER
WITH INDIAN SPICES

PANEER MANCHURIAN
PANEER INDO CHINESE STYLE WITH SPICY
MANCHURIAN SAUCE

PANEER LABABDAR
MUGLAI STYLE PANEER COOKED WITH ONIONS,
TOMATOES CASHEW AND FRESH SPICES

PANEER BHURJI
GRATED PANEER WITH CHOPPED ONIONS, GREEN
CHILLI AND SPICES

MUSHROOM MATTER
MUSHROOMS AND GREEN PEAS
COOKED IN A LIGHT SAUCE

METHI MALAI MATTER
FENUGREEK LEAVES AND GREEN PEAS COOKED IN
CREAMY SAUCE

GOBHI ALOO MATTER
CAULIFLOWER, POTATOES AND GREEN PEAS COOKED
ON A SLOW FLAME

RAJMAH
RED KIDNEY BEANS COOKED ON A LOW FLAME

SARSON KA SAG
THICK CURRY MADE FROM GROUND MUSTARD LEAVES

VEGETABLE SABZI TAK-A-TAK
MIXED VEGETABLES SERVED ON A SKILLET

DUM ALOO KASHMIRI
SCOOPED POTATOES FILLED WITH DRY FRUITS AND
NUTS IN A CREAMY SAUCE

ALOO PALAK BHAJI
FINELY CHOPPED SPINACH WITH POTATOES

JEERA ALOO
CUMIN SEED FLAVORED POTATOES

METHI ALOO
FENUGREEK LEAVES FLAVORED POTATOES

SPINACH KOFTA
FINELY CHOPPED SPINACH ROUNDELS SERVED IN A
MUSTARD LEAF CURRY

BHINDI MASALA
SPICED OKRA COOKED WITH ONIONS

KURKURI BHINDI
OKRA LIGHTLY DIPPED IN CORN FLOUR BATTER AND
CRISPY FRIED

ALOO BAINGAN
EGGPLANT AND POTATOES

BAINGAN BHARTA
EGGPLANT CONCUSSES COOKED WITH GREEN PEAS

ACHARI BAINGAN
WHOLE BABY EGGPLANT FLAVORED WITH MANGO
PICKLE

Main Course
VEGETABLE SELECTIONS

DAL SAG
SPLIT LENTILS WITH SPINACH

STUFFED BAINGAN MASALA
WHOLE BABY EGGPLANT SLIT FOUR AND STUFFED WITH
INDIAN SPICES

VEGETABLE JALFREZI
JULIENNES OF TOMATOES, ONIONS AND BELL PEPPERS
WITH MIXED VEGETABLES

BAIGARE BAINGAN
WHOLE BABY EGGPLANT IN A HYDERABADI STYLE CURRY

GUJRATI KADI
A THIN YOGURT BASED GRAVY---GUJRATI STYLE

PUNJABI KADI
A THICK YOGURT BASED GRAVY---PUNJABI STYLE
FENUGREEK LEAVES FLAVORED POTATOES



RICE

VEGETABLE BIRYANI

FINE GRAIN BASMATI RICE MIXED WITH VEGETABLES AND SPICES COOKED ON SLOW FIRE

SAFFRON JEERA PEAS PULAO

SAFFRON RICE WITH CUMIN SEEDS AND GREEN PEAS

KASHMIRI PULAO

RICE WITH DRY FRUITS AND NUTS

SAFFRON PULAO

RICE COOKED WITH SAFFRON

VEGETABLE PULAO

RICE COOKED WITH MIXED VEGETABLES

CHAMMAN PULLAO

RICE WITH CUBES OF COTTAGE CHEESE TOPPED WITH ONIONS

PEAS PULAO

RICE WITH GREEN PEAS

YOGURT PREPARATION

BOONDI RAITA

YOGURT WITH SOFT MINI BREAD PUFFS AND INDIAN SEASONING

PINEAPPLE RAITA

YOGURT WITH PINEAPPLE AND WALNUTS

TOMATO/ONION/CUCUMBER RAITA

YOGURT WITH TOMATOES, ONIONS, CUCUMBERS AND INDIAN SEASONING

DAHI BHALLA
YOGURT WITH SOFT LENTIL DOUGHNUTS

DAHI PAKORI
YOGURT WITH MINI LENTIL DUMPLINGS

BREADS

ASSORTED BREADS
ASSORTED TANDOORI BREADS (NAAN, LACCHA
PARATHA)

TAWA ROTI
ASSORTED HANDMADE BREADS (PARATHA, PHULKAS)

ROOMALI ROTI
PAPER-THIN BREAD

MAKKI KI ROTI
FLAT CORN BREAD

SALADS/PICKLES/CONDIMENTS

MANGO PICKLE
GREEN CHILLI PICKLE
CARROT PICKLE
POTATO SALAD
CHICKPEAS SALAD
MIXED GREENS
KACHUMBER SALAD

CARROT SALAD
MACARONI SALAD
FRIED CHILIES
GREEN SALAD
CUCUMBERS
RAW SLICED ONIONS

ICE-CREAM

CHOICE OF ONE ICE-CREAMS (MANGO, VANILLA,
KESAR/PISTA, ETC.)

KULFI

FLAVORED INDIAN ICE-CREAM MADE FROM
CONCENTRATED MILK

FRESH FRUIT SALAD

ASSORTED SEASONAL FRUIT SALAD

MOONG DAL HALWA

LENTIL COOKED WITH SWEETENED MILK AND SERVED
WARM

BADAM HALWA

GROUND ALMONDS COOKED IN MILK AND SWEETENED
SYRUP AND SERVED WARM

DOODHI HALWA

GREEN PUMPKIN COOKED WITH SWEETENED MILK
AND SERVED WARM

GAJJAR HALWA

FRESHLY GRATED CARROTS COOKED WITH
SWEETENED MILK AND SERVED WARM

RASMALAI

COTTAGE CHEESE DUMPLINGS SOAKED IN
SWEETENED MILK FLAVORED WITH CARDAMOM AND
PISTACHIO

GULAB JAMUN

DEEP-FRIED ROUNDEL OF COTTAGE CHEESE AND
FLOUR IN SWEETENED SYRUP



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