

Catering Menu

(Please inquire for prices as all prices are subject to change)

Indian Appetizers

Vegetarian Samosas

Puff pastry filled with savory spiced potatoes, petite peas, herbs and spices

Lamb Samosas

Puff pastry filled with savory minced lamb, spiced potatoes, petite peas, herbs and spices

Chili Chicken

Crispy marinated chicken fritters stir-fried with chilies and onions

Chicken Spring Rolls

An Indian Roll, or often known as *spring roll*. Slivers of Indian marinated, chicken, pork, shrimp or beef, with fresh herbs, lettuce, fresh garlic chives, rice vermicelli, all wrapped in moistened rice paper, served cold with dipping sauce. These rolls are not deep fried.

Machchi Pakoras

Fresh fish, marinated with 202 spices, herbs and batter fried

Papadum

Lightly spiced lentil wafer

Kachumber

Fresh tomatoes, onions, cucumbers, fresh herbs and lemon juice

Riata

Fresh cucumber, carrots, tomatoes and onions cooling yogurt

Mango Chutney

Sweet relish made from mangoes, herbs and spices

Specialty Appetizers

Smokehouse Sliders

2 oz Burgers, cheddar cheese, bacon, grilled onions on a slider bun

Lamb Sliders

Ground Niman Ranch Lamb, marinated in Indian herbs and spices served with cooling Yogurt Raita and Mint chutney on side

BBQ Chicken Bites

Sliced chicken, BBQ sauce, onions and mozzarella cheese on ciabatta bread

Chicken Pesto Bites

Sliced chicken, pesto sauce, sliced tomato and mozzarella cheese on ciabatta bread

The 202 Grill Specialty Items**Chicken Tikka Kebabs**

Chicken breast (boneless) marinated with ginger, garlic, spices and herbs. This rich marinade gives the chicken a robust flavor

Lamb Seekh Kebabs

Freshly ground Lamb mixed with spices, cumin and cilantro

Lamb Cube Kebabs

Boneless Leg of Lamb, marinated in a variety of herbs and spices, served on skewers

Lamb Chops

Aka Bharra Kebab, tender Lamb chops marinated in a variety of herbs and succulent spices served with mint and tamarind chutney

Tandoori Prawns (Jheenga)

Jumbo Prawns lightly marinated with turmeric, ginger and spices, butter flied and based with light butter

Tandoori Machchi (Fish)

Marinated in a light Indian marinade and butter flied, grilled and basted with light lemon butter

Chicken Tikka Salad

Romaine lettuce, grilled Chicken Tikka, carrots, cabbage, cucumbers, and croutons served with mint chutney, raita and choice of Caesar, Ranch, Blue Cheese, Honey Dijon, Thousand Island, Balsamic Vinaigrette and Raspberry Vinaigrette

Seekh Kebab Salad

Romaine lettuce, grilled Seekh Kebab, carrots, cabbage, cucumbers, bacon, and croutons served with mint chutney, raita and choice of Caesar, Ranch, Blue Cheese, Honey Dijon, Thousand Island, Balsamic Vinaigrette and Raspberry Vinaigrette

Wraps**Chicken Tikka Wraps**

Flavored morels of chicken slightly seasoned and marinated in our chefs special spices served on Naan bread topped with cucumber, light shreds of red cabbage, carrots, and drizzled with homemade mint chutney sauce

Lamb Kebab Wraps

Flavored ground lamb lightly seasoned and marinated in our chefs special spices served on Naan bread topped with cucumber, light shreds of red cabbage, carrots, and drizzled with homemade mint chutney sauce

Fish Wraps

Marinated Fish Tilapia lightly seasoned and marinated in our chefs special spices served on Naan bread topped with cucumber, light shreds of red cabbage, carrots, and drizzled with homemade mint chutney sauce

Curries**Chicken Tikka Masala**

Boneless Chicken Tikka Kebabs sautéed with herbs, mild spices, tomatoes, butter and cream

Chicken Jalfrezi

Chicken (boneless) braised with tomatoes, bell peppers, onions, herbs and spices.

Lamb Curry

This classic curry is from northern India and one of the most popular. Boneless cubes of Lamb slow cooked to perfect tenderness in a mixture of 202 spices and ground herbs

Lamb Chop Masala

Tandoori Lamb chops sautéed with fresh herbs, garlic and ginger

Boti Kabab Masala

Tandoori Lamb cubes finished with fresh herbs, garlic and ginger

Jheenga Masala

Jumbo Prawns (butterflied) sautéed with onions, ginger, fresh tomatoes, herbs and spices

Machchi Masala

Fresh Fish of day cooked in a light sauce of onions, tomatoes, caraway, turmeric and spices

Vegetarian Curries**Aloo Gobi**

Fresh cauliflower and baby potatoes cooked with peas, tumeric and fresh herbs and spices

Bengan Bharta

Tandoor-smoked eggplant sautéed with onions, fresh tomatoes and ginger

Bhindi Masala

Okra sautéed with, onions, tomatoes, ginger, garlic, fresh herbs and spices

Dal Makhani

Lentils of the day slow cooked in cream sauce with garlic, ginger, cumin, turmeric and butter

Mattar Paneer

Homemade farmer's cheese cooked with green peas, tomatoes, herbs and spices

Palak Paneer

Fresh spinach cooked with homemade farmer's cheese, nutmeg, spices, ginger and cilantro

Saag Aloo

Fresh spinach and potatoes cooked with nutmeg, onions, cumin, fenugreek and fresh herbs

Channa Masala

Garbanzo beans cooked with fresh tomatoes, ginger, garlic, coriander, bay leaves and spices

Rice / Biryani**The 202 Basmati Rice**

Basmati rice sautéed with baby potatoes, petite peas, and caramelized onions then slow baked in spices

Basmati Rice

Basmati rice cooked with saffron, cumin, cardamon and bay leaves

Vegetable Biryani

Vegetables slow cooked with Basmati rice, onions, petite peas and coriander

Desserts**Kulfi**

Homemade Indian ice cream enriched with saffron, pistachio, cardamon and flavored with rose water

Gulab Jamun

Homemade sweetened milk dumplings served in a warm light sauce

Homemade chocolate chip cookies
Homemade brownies
Homemade rice crispy treats

Children's Menu

Fish fingers & fries
Chicken filet breasts & fries
Chicken Tikka with Nan or fries
Seekh kebab with Nan or fries

Burgers and Classic Menu items are all available for catering see the link below:

<http://www.the202grill.com/menu.html>