



Classic Platters

Customized Classic Indian buffet-style catering
for parties of 15 people or more

We are excited to introduce **Classic Platters**
during this season of celebrations!

Add a little flavour to your social gatherings or impress the boardroom at office luncheons
with **Fresh & Flavourful Classic Platters** from Classic Indian!

Classic Platters are served in 100 ounce (serves approximate 7-8) recyclable aluminum containers.

Appetizers *(served with complimenting chutney dips)*

Cocktail Onion Bhajias (approximately 30 pieces) - \$ 20
Homemade onion fritters in a chick pea flour batter; Classic Indian's signature appetizer.

Mini Veggie Samosas (approximately 60 Pieces) - \$20
Bite size golden pastry triangles filled with spiced potatoes & green peas.

Mini Chicken Samosas (approximately 60 Pieces) - \$25
Bite size golden pastry triangles filled with spiced ground chicken & peas.

Breads

Mughalai Naan (12 pieces) - \$15
Pita like soft flat bread.

Chappatis (20 pieces) - \$20
Traditionally made thin pan-fried flat bread.

Parathas (15 pieces) - \$20
Soft & flaky bread; a popular accompaniment with any curry.

Entrée: Vegetarian Delights

**** Chenna Masala** - \$45
Chickpeas cooked in moderately spiced thick onion gravy with cilantro.

**** Aloo Gobi** - \$45
Potatoes & Cauliflower cooked in onion currys sauce.

***** Vegetable Madras** - \$50
*Assortment of vegetables cooked in a coconut flavoured peppery
curry sauce tempered with red chillies & mustard seeds.*

**** Cauliflower Manchoorian** - \$ 50
Crunchy cauliflower florets in an Indochinese garlic & cilantro sauce.

*** Dal Maharani** - \$50
An assortment of lentils simmered over a slow fire with a curry touch.

**** Vegetable Moilly** - \$55
Good selection of vegetables braised in a creamy coconut curry sauce.

- * Mild
- ** Mild to Medium
- *** Medium to Spicy
- **** Hot!!!

Kindly allow 24 hours when placing your order

Ordering is simple: Visit www.ClassicIndianCuisine.com, under the Catering tab
download excel workseet: [Classic Platter Order Template](#)



Should there be a dish not on the menu you are looking for, or if you have any questions, please feel free contact us at thiru@classicindiancuisine.com or 519.746.1976

Entrée Hearty Meals



** Chicken Tikka Masala (Butter Chicken) - \$55

Cubes of tender boneless chicken marinated in tandoori spices, grilled & simmered in a creamy tomato & cashew sauce.

An all-time Indian favourite.

*** Chicken Madras - \$55

Boneless chicken cooked in a curry, tempered with hot dry red chilli & mustard seeds.

**** Chicken Vindaloo - \$55

Chicken & potatoes glazed in a very hot tangy succulent curry sauce. Very Spicy!

** Chicken Moilee - \$60

Morsels of chicken braised in a mild coconut flavoured creamy curry sauce.

*** Beef Madras - \$55

Tender beef cooked in a curried coconut sauce spiced with red chillies & mustard seeds.

*** Beef Jhal Frazie - \$60

Flakes of tender marinated beef braised in a thick soya-curry sauce with bell peppers.

* Beef Khorma - \$60

Mild curried beef chunks enriched with creamy cashew sauce.

** Tandoori Shrimp Masala - \$60

Well marinated shrimp in tandoori spices, simmered in a creamy tikka Masala sauce.

*** Malabar Shrimp Curry - \$65

Fresh tiger shrimp cooked in a coconut flavoured curry sauce.

** Lamb Tikka Masala - \$70

Tender pieces of spring lamb cooked in a cream tomato & cashew sauce.

** Saag Gosht - \$75

Cubes of tender lamb leg braised with curried, pureed spinach & garlic.

Rice & Noodles

Steamed Basmati Rice - \$10

Peas Pulao - \$20

Aromatic basmati rice tossed with green peas, cumin seeds & spices.

** Vegetable Fried Rice - \$25

Shredded vegetables tossed with soya-curry flavoured steamed basmati rice.

** Singapore Fried Noodles - \$35

Strips of vegetables tossed with angel hair noodles in garlic, curry & soya.

** Biryani - \$40

Your choice of vegetables, chicken, shrimp or beef. Layered & curried basmati rice with a hint of mint, nuts & raisins.

Accompaniments

Raita (16 Ounces) - \$5

Oh .. it really cools! Yoghurt & Cucumber.

Hot Pickles (16 ounces) - \$10

Tempered hot & sour pickles.

Mango Chutney (16 Ounces) - \$10

Sweet mango relish.

Salad - \$20

Fresh & Flavourful!