




**Bindia**

INDIAN BISTRO



All packages come in family style from 20-40 people and in buffet style for more than 40 people. You can rent our private room for meetings for maximum 4 hours for \$500. No outside food or drinks are allowed. All of our packages require a minimum of 20 persons party. Please give us 2 weeks of time to arrange your event. All of our packages options can be served family style. Buffet option available for over 40 persons. Custom packages available on request. We also serve halal food on request. Kids under 4 are free. \$15 for kids ages 4-9. Regular price for kids 10 year old and over.

## PRIVATE DINING PACKAGES

### Package enhancement

Pop extra \$3/person  
Juices extra \$3/person  
Coffee \$3 extra/person  
Raita extra \$1/person  
Pickle extra \$1/person  
Fruit platter extra \$3/person  
Sparkling water bottle \$3 extra/person  
Upgrade from basmati rice to vegetable biryani \$4 extra/person

### Wine, Beer and Liquor

Liquor is charged as per consumption as our menu price

You can pre-select your liquor, wine and beer bottles from our menu

Once a bottle of wine or beer is opened it will be charged full regular price



## DIAMOND PACKAGE

60\$/person

### Appetizer (pick two)

#### Chicken Tikka or Mint Tikka

– Boneless pieces of chicken breast marinated in yogurt, tandoori masala and Indian spices.

#### Achaari Paneer Tikka

– Cheese cubes marinated in yogurt and pickled spices.

#### Tandoori Jumbo Prawn

– Jumbo prawns marinated in yogurt and tandoori spices.

#### Tandoori Lamb Chops

– Lamb chops marinated in yogurt, fresh herbs and house blend masala

### Vegetarian Mains (Pick two)

#### Chicken Tikka or Mint Tikka

– Boneless pieces of chicken breast marinated in yogurt, tandoori masala and Indian spices.

#### Achaari Paneer Tikka

– Cheese cubes marinated in yogurt and pickled spices.

#### Tandoori Jumbo Prawn

– Jumbo prawns marinated in yogurt and tandoori spices.

#### Tandoori Lamb Chops

– Lamb chops marinated in yogurt, fresh herbs and house blend masala.

### All mains come with rice, assorted naan and salad Non Vegetarian Mains (Pick two)

#### Coconut Fish Curry

– Cod fish simmered in coconut milk with onion, ginger, garlic, tomato sauce and blend of spices

#### Butter Chicken

– Tender pieces of tandoori grilled white meat simmered in a rich creamy tomato sauce with special house blend spices

#### Chicken Curry

– Traditional north Indian chicken curry cooked in a tomato, onion, garlic and ginger sauce with a blend of aromatic spices

#### Lamb Saag

– Tender pieces of lamb sourced cooked in spinach purée with Indian spices

#### Bhuna Lamb

– Marinated pieces of lamb cooked with onions, bell peppers and tomatoes in masala sauce

### Dessert (Pick two)

#### Gulab Jamun

– Milk and flour dumplings in a warm sweet syrup

#### Kheer

– Traditional Indian rice pudding made with milk, raisins, and cardamom

#### Rasmalai

– Cheese dumplings immersed in a chilled cardamom milk syrup with pistachio

#### Sangria Cake

– Wine soaked cake



## GOLD PACKAGE

50\$/person

### Appetizer (pick two)

#### Vegetable Samosa

– Crisp pastries filled with potatoes, peas and spices

#### Fish Pakora

– Tilapia fish battered in chick pea flour served with chutney

#### Achaari Paneer Tikka

– Cheese cubes marinated in yogurt and pickled spices

#### Chicken Tikka or Mint Tikka

– Boneless pieces of chicken breast marinated in yogurt, tandoori masala and Indian spices

### Vegetarian Mains (Pick two)

#### Dal Makhni

– Slow-cooked black lentils, split chick peas and red kidney beans with garlic, onions and ginger

#### Paneer Tikka Masala

– Fresh spinach puree and cottage cheese cubes cooked in onion, ginger, garlic and tomatoes with a touch of cream

#### Shahi Matar Paneer

– Cottage cheese cubes cooked with onion, ginger, garlic, peas and tomatoes in a cashew cream sauce

#### Aaloo Gobhi

– Cauliflower and potatoes cooked in traditional way, with garlic, onions, tomatoes and ginger (Seasonally available)

#### Bhindi Masala

– Fresh cut okra cooked with onions, tomatoes and roasted ground spices

#### Malai Kofta

– Fried cheese and vegetable dumplings in a cashew and cream sauce

### Non Vegetarian Curry (Pick two)

#### Coconut Fish Curry

– Cod fish simmered in coconut milk with onion, ginger, garlic, tomato sauce and blend of spices

#### Bhuna Lamb

– Marinated pieces of lamb cooked with onions, bell peppers and tomatoes in masala sauce

#### Lamb Saag

– Tender pieces of lamb sourced cooked in spinach purée with Indian spices

#### Butter Chicken

– Tender pieces of tandoori grilled white meat simmered in a rich creamy tomato sauce with special house blend spices

#### Chicken Curry

– Traditional north Indian chicken curry cooked in a tomato, onion, garlic and ginger sauce with a blend of aromatic spices

### Dessert (Pick two)

#### Gulab Jamun

– Milk and flour dumplings in a warm sweet syrup

#### Kheer

– Traditional Indian rice pudding made with milk, raisins, and cardamom

#### Rasmalai

– Cheese dumplings immersed in a chilled cardamom milk syrup with pistachio



## SILVER PACKAGE

40\$/person

### Appetizer (pick two)

#### Vegetable Samosa

– Crisp pastries filled with potatoes, peas and spices

#### Fish Pakora

– Tilapia fish battered in chick pea flour served with chutney

#### Vegetable Pakora

– Mixed vegetable fritters in a chick pea flour batter

#### Aaloo Chaat Papri

– Crisp fried dough wafers along with onions, chick peas, potatoes, coriander, yogurt and tamarind chutney

### Vegetarian Mains (Pick two)

#### Dal Makhni

– Slow-cooked black lentils, split chick peas and red kidney beans with garlic, onions and ginger

#### Paneer Tikka Masala

– Fresh spinach puree and cottage cheese cubes cooked in onion, ginger, garlic and tomatoes with a touch of cream

#### Shahi Matar Paneer

– Cottage cheese cubes cooked with onion, ginger, garlic, peas and tomatoes in a cashew cream sauce

#### Aaloo Gobhi

– Cauliflower and potatoes cooked in traditional way, with garlic, onions, tomatoes and ginger (Seasonally available)

#### Bhindi Masala

– Fresh cut okra cooked with onions, tomatoes and roasted ground spices

#### Malai Kofta

– Fried cheese and vegetable dumplings in a cashew and cream sauce

### All mains come with rice, assorted naan and salad Non Vegetarian Mains (Pick two)

#### Coconut Fish Curry

– Cod fish simmered in coconut milk with onion, ginger, garlic, tomato sauce and blend of spices

#### Bhuna Lamb

– Marinated pieces of lamb cooked with onions, bell peppers and tomatoes in masala sauce

#### Lamb Saag

– Tender pieces of lamb sourced cooked in spinach purée with Indian spices

#### Butter Chicken

– Tender pieces of tandoori grilled white meat simmered in a rich creamy tomato sauce with special house blend spices

#### Chicken Curry

– Traditional north Indian chicken curry cooked in a tomato, onion, garlic and ginger sauce with a blend of aromatic spices

### Dessert (Pick one)

#### Gulab Jamun

– Milk and flour dumplings in a warm sweet syrup

#### Kheer

– Traditional Indian rice pudding made with milk, raisins, and cardamom

#### Rasmalai

– Cheese dumplings immersed in a chilled cardamom milk syrup with pistachio



## BRONZE PACKAGE

30\$/person

### Appetizer (Pick one)

#### Vegetable Samosa

– Crisp pastries filled with potatoes, peas and spices

#### Vegetable Pakora

– Mixed vegetable fritters in a chick pea flour batter

#### Aaloo Chaat Papri

– Crisp fried dough wafers along with onions, chick peas, potatoes, coriander, yogurt and tamarind chutney

### Vegetarian Mains (Pick two)

#### Dal Makhni

– Slow-cooked black lentils, split chick peas and red kidney beans with garlic, onions and ginger

#### Chana Masala

– Chick peas simmered in a blend of Indian spices along with onion, ginger and garlic

#### Shahi Matar Paneer

– Cottage cheese cubes cooked with onion, ginger, garlic, peas and tomatoes in a cashew cream sauce

#### Palak Paneer

– Cottage cheese cubes simmered in onion, ginger, garlic, tomato and spinach purée

#### Bhindi Masala

– Fresh cut okra cooked with onions, tomatoes and roasted ground spices

All mains come with rice,  
assorted naan and salad

### Non Vegetarian Mains (Pick one)

#### Coconut Fish Curry

– Cod fish simmered in coconut milk with onion, ginger, garlic, tomato sauce and blend of spices

#### Lamb Saag

– Tender pieces of lamb sourced cooked in spinach purée with Indian spices

#### Butter Chicken

– Tender pieces of tandoori grilled white meat simmered in a rich creamy tomato sauce with special house blend spices

### Dessert (Pick one)

#### Gulab Jamun

– Milk and flour dumplings in a warm sweet syrup

#### Kheer

– Traditional Indian rice pudding made with milk, raisins, and cardamom

#### Rasmalai

– Cheese dumplings immersed in a chilled cardamom milk syrup with pistachio