

Catering

Gopuram, Taste of India can help you organize your **Parties, Birthdays, Special Events, Religious Gatherings, Festivals, and Weddings**, by preparing a feast of your selected foods. We can help you by selecting the dishes for your own menu, or you can choose items from our widely diversified menu. Apart from our regular Catering Menu, if you have any dishes or ideas on your mind, feel free to let us know, and we will be glad to make those for your Special Event. If you tell us about your final menu, we can also quote you a price. Fill out the form below with information and a choice of dishes, and one of our representatives will contact you for further details.

Gopuram, Taste of India is looking forward to serving you in any possible way, to cook excellent food for your special event.

If you have any questions, please feel free to call at **405-948-7373** or email us at gopuram@sbcglobal.net

SNACKS

1. Vegetable Samosas
2. Vegetable Pakodas
3. Vegetable Cutlets
4. Chicken Pakodas
5. Vegetable Puffs
6. Chicken Puffs
7. Mutton Puffs
8. Vegetable and Fruit Platters With Dips
9. Masala Fried Fish
10. Cat Fish Nuggets
11. Fried Kalamari
12. Fried Tereyaki Green Beans
13. Stuffed and Fried Banana Peppers

SOUPS

1. Rasam
2. Mulligatawny Soup
3. Chicken Corn Soup
4. Cream of Mushroom Soup
5. Cream of Tomato Soup
6. Cream of Celery Soup
7. Cream of Potato Soup

SOUTH INDIAN BRUNCH

1. Iddly
2. Rawa Iddly
3. Kanchipuram Iddly
4. Mini Iddly with Ghee & Sambar
5. Rawa Dosa
6. Varieties of Dosas {Meat Filling & Vegetable Filling}
7. Uttappam
8. Pesarattu
9. Medu Vada
10. Masala Vada
11. Mysore Bonda
12. Aloo Bonda
13. Pongal
14. Sweet Pongal
15. Uppuma
16. Kitchad

All The Above Dishes Served With Sambar, Coconut, and Tomato Chutney.

NORTH INDIAN CURRIES

1. Mixed Vegetable Curry
2. Mixed Vegetable Jalfrezi
3. Mixed Vegetable Korma
4. Navarathan Korma
5. Aloo Gobi Masala
6. Bombay Aloo
7. Dum Aloo
8. Red Skin Potato Curry
9. Methi Potatoe
10. Aloo Baigan
11. Malai Kofta
12. Kofta Curry
13. Baigan Burtha
14. Bagara Baigan
15. Broccoli Khorma

DISHES FROM OUR CHEFS

1. Vegetable Spring Rolls
2. Chicken or Lamb Spring Rolls
3. Gobi or Vegetable Manchurian
4. Chilli Paneer
5. Chilli Chicken
6. Chiken Manchutrian

SOUTH INDIAN CURRIES

1. Potato Curry
2. Okra Masala
3. Cut Green Beans Poriyal
4. Avial
5. Vegetable Brinji Korma
6. Special Vegetable Curry
7. Egg Plant Poriyal

CHAT CORNER

1. Aloo Tikki with Channa
2. Samosas with Channa
3. Ragada Patties
4. Sev Puri
5. Bhell Puri
6. Pani Puri
7. Dhahi Puri

PANEER DISHES

1. Palak Paneer
2. Paneer Jalfrezi
3. Paneer Bhurji
4. Mutter Paneer
5. Paneer Butter Masala
6. Chili Paneer
7. Shahi Paneer

8. Pav Baji

FROM THE CLAY POT OVEN “TANDOORI” GUJARATHI DISHES

1. Paneer Tikka
2. Tandoori Cauliflower
3. Chicken Tikka
4. Chicken Malai Tikka
5. Tandoori Chicken
6. Bora Chicken
7. Sheek Kabob
8. Tandoori Jenga {Jumbo Shrimp}
9. Tandoori Fish {Choise of your own Fish}
10. Beef Kabobs
11. Chicken Sheek Kabobs
12. Lamb Sandoor
13. Tangadi Kabob
14. Chicken Hariyali

1. Whole Moong Dal Green
2. Gujarathi Aloo
3. Oondiyo
4. Gujarathi Kadi
5. Moli Daal
6. Gulabi-Ringan-Tuver
7. Doodhi-Channa-Bataka-Nu-Shaak
8. Bataka-Nu-Khatoo-Shaak
9. Cauliflower-Peas-Bataka-Nu-Shaak
10. Giloda
11. Binda
12. Khalwa
13. Kansar
14. Sev-Usal
15. Poha, Bataka Poha
16. Bataka-Wada
17. Gotta, Methi Gotta
18. Khamman, Sev-Khamman, Dokhla
19. Papad-Pappadi
20. Papaya Chutney
21. Laapsi

VARIETIES OF BREAD

1. Nan
2. Roti
3. Paratha
4. Chapathi
5. Pulkas
6. Kashmiri Nan
7. Varietie of Kulchas
8. Varietie of Nans
9. Puri
10. Bathura
11. Stuffed Paratha
12. Bread Rolls

CHICKEN DISHES

1. Chicken Tikka Masala
2. Chicken Curry
3. Chicken Khorma
4. Chicken Kadai
5. Chicken Vindaloo
6. Chicken Bhuna
7. Chicken Chettinad
8. Chili Chicken
9. Chicken Manchurian
10. Chicken 65
11. Niligiri Chicken
12. Chicken Saag
13. Dhahi Chicken

VARIETIES OF PILAV

1. Basmati Rice Pilaf
2. Vegetable Rice Pilaf
3. Kashmiri Pilaf
4. Sweet Rice
5. Yakini Pulav
6. Vegetable Biryani
7. Chicken Biryani
8. Lamb Biryani
9. Shrimp Biryani
10. Goat Biryani
11. Hydrabadi Layered Dum Biryani Style or Regular

Above Meat Biryanis will be made to your Choice of Style

LAMB DISHES

1. Lamb Curry
2. Lamb Khorma
3. Lamb Vindaloo
4. Lamb Bhuna
5. Lamb Saag
6. Boti Kabob Masala
7. Lamb Jalfrezi
8. Goat Curry
9. Goat Korma
10. Keema Masala

INDO CHINESE

1. Vegetable Fried Rice
2. Egg Fried Rice
3. Chicken Fried Rice
4. Shrimp Fried Rice
5. Rice Noodles
6. Vegetable Lo-Mein

SEAFOOD VARIETIES

1. Shrimp Curry
2. Shrimp Korma
3. Shrimp Tikka Masala
4. Shrimp Jalfrezi
5. Shrimp Vindaloo
6. Shrimp Kadai
7. Shrimp Saag
8. Fish Curry (Choice of your own Fish)
9. Fish Mooli

SOUTHERN INDIAN RICE

1. Lemon Rice
2. Tamarind Rice
3. Tomato Rice
4. Coconut Rice
5. Vangi Bath
6. Bagala Bath
7. Bise-Bele-Bath

VARIETIES OF DAL

1. Yellow Dal Taduka
2. Dal Maharani
3. Dal Makhani
4. Moong Dal Taduka
5. Channa Masala Curry
6. Kidney Bean Dal
7. Black Eye Dal
8. Sambar

SWEETS

1. Rice Kheer
2. Vermicelli Payasam
3. Ada Pradhaman
4. Strawberry Rice Kheer
5. Mango Pudding
6. Fruit Custard
7. Ras-Malai
8. Ras-Gulla
9. Gulab Jamoons
10. Kala Jamoons
11. Carrot Halwa
12. Beetroot Halwa
13. Suji Halwa
14. Dal Halwa
15. Kesari
16. Mango, Pista & Kesar Kulfi
17. Ginger Ice Cream
18. Jelabies