



CATERING MENU

PRE-PLATED STARTERS (F O R M A L E V E N T S)

OPTION 1

MINI MIXED GRILLED SEEKH KEBAB

Chicken tikka OR Garlic kebab - R95

OPTION 2

SEV PURI (3 OPTIONS)

Prawn & Wasabi with gochujang chilli mayo OR one with Chicken OR Traditional Sev Puri - R80

OPTION 3

CHICKEN TIKKA

4 pieces of Chicken Tikka on a bed of salad with sauce - R75

OPTION 4

CHICKEN LOLLIPOP

4 pieces of Chicken Lollipop with Schezwan sauce - R80

OPTION 5

VETKOEK

With Mince curry OR Moong dal kachori OR Aloo Tikka with chutney and sauce - R65

OPTION 6

JUMBO ACHAARI JHINGA

Jumbo butterfly prawns (sustainably fished) marinated and grilled in a tandoor - R105

OPTION 7

PANEERS LABABADAR

Homemade cottage cheese marinated and skewered with onions, green bell pepper - R80

OPTION 8

KAROO LAMB SHANK

*Perfectly well marinated and chargrilled in a tandoor oven - R230
OR
A whole leg of lamb for a table of 10 as a main course served with 2 sides + rice - R1 750*



CATERING MENU

MAIN COURSE

OPTION 1

BHUNA GHOSHT

Dry preparation lamb cooked with crushed whole roasted spices

OPTION 2

NALLI GHOSHT

Kapoochka's special recipe lamb on bone with a hearty gravy

OPTION 3

ROGAN JOSH

An all-time Northern Indian favourite lamb curry

OPTION 4

BIRYANI

Chicken biryani
OR
Lamb biryani
OR
Veg biryani

OPTION 4

CHICKEN OPTIONS

Grain fed Fenugreek chicken (succulent chicken tenders cooked in Fenugreek based gravy)

OR

Butter chicken

OR

Chicken masala

OR

Chilly Chicken (Indo-Chinese)

OPTION 5

SEAFOOD OPTIONS

Fish Amrisatsi (Dry)

OR

Goan fish curry

OR

Durban fish curry

OR

Prawn curry

OR

Chicken & prawn curry

OR

Masala prawns

OR

Crayfish curry



CATERING MENU

MAIN COURSE CONTINUED

OPTIONS

- JEERA ALOO
- NAVRATAN KORMA
- BAINGAN ALOO
- PANEER MAKHANI
- PANEER CHILLY
- CHANNA MASALA
- BHARELA RINGAAN NU SHAAK
- BHINDI MASALA
- DAL PALAK
- DAL TADKA
- KADHI
- DAL MAKHANI
- PULAO RICE
- PEAS PULAO
- KASMIRI PULAO
- MASALA KHICHDI
- STEAMED BASMATI RICE

SIDE OPTIONS

- NAAN
- PARATHA
- STUFFED PARATHA
- TANDOORI ROTI
- PLAIN ROTI (WHITE/BROWN)
- PURI
- MIXED BREAD BASKET:
PURIS, ROTIS AND NAAN BREAD
- RAITA, SALAD, PAPADS AND
PICKLES INCLUDED WITH ABOVE-
MENTIONED MEALS ON TABLES

Price will be determined on the
choices made from the menu



CATERING MENU

PLATED DESSERT

OPTION 1

TRIO OF INDIAN DESSERT

Jalebi, Gulab jamun and Kheer - R80

OPTION 3

DESSERT POPS

Kapoochka dessert pops (2 types per person plated) - R65

OPTION 2

INDIVIDUAL INDIAN DESSERT

Rasmalai

OR

Gulab jamun

OR

Kheer

- R65

SPECIALTY COFFEE

CAPPUCCINO, LATTE, TEA, COFFEE

*Barista machine available R45
minimum of 100 pax, order to be
confirmed*

Barista will be charged separately

*Assorted biscuits and assortment of
special hand-crafted biscuits and
Neopolitans - R45*



CATERING MENU

COCKTAIL RECEPTION

CHOOSE ANY FROM THE
FOLLOWING

- 2 PREMIUM
- 3 CLASSIC
- 3 BOWL FOODS

*All of the above to be served usually
over a 3 hour period only*

R325 PP

**For parties that only require
Canapés & Bowl foods**



CATERING MENU

COCKTAIL RECEPTION

PREMIUM CANAPÉS

- PRAWN POPS
- PRAWN SEV PURIS
- CRISPY PRAWN SHOTS
- SEEKH KEBAB SLIDERS
- CHINESE DUCK WRAPS
WITH HOI SIN SAUCE
- COCKTAIL PAU BHAJI
- PANEER KE TACOS
- ASSORTED SUSHI
- SMOKED SALMON & CREAM
CHEESE ON RICE CRACKERS
- ASSORTED MOMOS



CATERING MENU

COCKTAIL RECEPTION

CLASSIC CANAPÉS

- PAANI PURI SHOTS
- DAHI BATATA PURI
- SEV PURI
- DAHI SAMOSA CHAAT
- ASSORTED SAMOSAS
- FISH TIKKA
- CHICKEN TIKKA / MALAI TIKKA PIECES
- BHAJIYAS ASSORTED
- ALOO TIKKI
- SABUDANA VADA



KAPOUCHKA
— AN EXPLOSIVE POP —

CATERING MENU

COCKTAIL RECEPTION

BOWL FOOD

- CHICKEN CURRY ON
JEERA PULAO
- CHILLI CHICKEN WITH
FRIED RICE
- CHICKEN BIRYANI SERVED
WITH RAITA
- HAKKA NOODLES (VEG OR
NON VEG)
- VEG BIRYANI
- RAGDA PATTICE
- THAI VEG CURRY WITH
STEAMED RICE
- ALOO CHAAT
- PURI BHAJI
- PAU BHAJI
- IDLI SAMBHAR
- PANEER MAKHANI SERVED
WITH PULAO RICE



CATERING MENU

BREAKFAST

OPTION 1 - R195 PP

- **BUFFET STATION**
- **SAMOOSA CHAAT**
- **ALOO OR VEG PARATHA SERVED WITH BUTTER & DAHI**
- **GULAB JAMUN**
- **SELECTION OF BISCUITS**
- **FRESHLY MADE MASALA TEA**
- **SELECTION OF ASSORTED JUICES & WATER**

OPTION 2 - R215 PP

- **BUFFET STATION**
- **JALEBI & FAFDA SERVED WITH FRIED CHILLIES**
- **VADA PAU SERVED WITH CHUTNEYS**
- **IDLI SAMBHAR OR UTTAPAMS SERVED WITH CHUTNEY**
- **FRESHLY MADE MASALA TEA**
- **SELECTION OF ASSORTED JUICES & WATER**



CATERING MENU

HIGH TEA - R 265 PP

SELECTION OF TEAS

- MASALA TEA
- ENGLISH TEAS
- MASALA MILK (HOT OR COLD)

A Tea Master can be arranged at an additional price

SANDWICH SELECTIONS

- MUMBAI SANDWICH
- CUCUMBER AND CREAM CHEESE SQUARES
- CHICKEN TIKKA SANDWICH

PASTRY OPTIONS

- SELECTION OF SAMOSAS
- SMOKED SALMON & CREAM CHEESE SCONES
- CLASSIC SCONES WITH BUTTER & JAM
- SCONES WITH FRESH CREAM & JAM
- MINI FRUIT TARTLETS OR MINI FRUIT SALAD BOWLS
- PAANI PURI OR DAHI PURI
- SEV PURI



CATERING MENU

HIGH TEA - R 265 PP

DESSERT OPTIONS

- **DESSERT POPS**
- **BROWNIES WITH FRESH CREAM**
- **BANANA LOAVES WITH FRESH CREAM**
- **ASSORTED BISCUIT SELECTIONS**

ADDITIONS:

Crépe & waffle station can be added at an additional cost

We also offer special Candy Floss (individually wrapped):

- *Masala Tea Flavour*
- *Mango Flavour*
- *Kulfi Flavour*
- *Original Vanilla Flavour*