



Let us  
CATER  
YOUR NEXT  
EVENT

# Catering Menu

*Birthdays / Graduations / Special occasions / Corporate Events  
Anniversaries / Baby Showers / Weddings / Small to large gathering*



A Catering Services that Spreads a Wave of Happiness

## Location

**Turmeric House Weymouth**  
428 Washington St.  
Weymouth MA 02188  
781 331 0700

📞 **Direct Catering Line: 781 812 8162**  
✉️ **marketing@turmerichousema.com**  
🌐 **www.turmericweymouth.com**

### Catering Combo # 1

\$13.95 (15 People Minimum)  
Your choices of appetizer & entrees.  
Served with basmati rice & chutney

### Catering Combo # 2

\$17.95 (15 People Minimum)  
Includes your choices of two entrees  
& appetizer with saffron basmati rice  
and chutney.

### Catering Combo # 3

\$19.95 (15 People Minimum)  
Includes your choices of two entrees  
& two appetizer with saffron basmati  
rice and chutney.

## Appetizer

- Vegetable Samosa: (Vegan/No Nuts/Veg)**  
Turnover stuffed with potatoes, green peas, turmeric & spices.
- Vegatables Pakora: (G.F./ Vegan/No Nuts/Veg)**  
Potatoes, onion, carrot, chickpea flour & roasted spices.
- AlooTikki: (Vegan/G.F./No Nuts/Veg)**  
Potatoes, green peas, chat masala and roasted chick-pea.
- Chicken Pakora: (G.F./No Nuts) (+ \$ 1)**  
Chicken tenders, chick pea batter, garlic and ginger paste and spices.

## Entree

- Entree OpitionMixed Vegetables Curry: (G.F/ Vegan/Veg/No nuts)**  
Seasonal vegetables, turmeric, Madras curry powder & onion sauce.
- Vegetable Korma: (G.F)**  
Mixed vegetables, dry nuts & creamy onion sauce.
- Aloo Gobi: G.F/Vegan/No Nuts/Veg)**  
Cauliflower, potatoes and green peas with ginger, turmeric & cumin.
- Chana Masala: (G.F/Vegan/No Nuts/Veg)**  
Garbanzo beans, mango powder, tea juice, black masala, onions & tomatoes.
- Paneer Tikka Masala: (G.F./No Nuts/Veg) (+ \$ 1)**  
Cubes of cottage cheese cooked with creamy tomato sauce.
- Palak Panner: (G.F./No Nuts/Veg ) (+ \$ 1)**  
Spinach cooked with cottage cheese, cream & spices.
- Baingan Bhartha: (G.F/Vegan/No Nuts/Veg)**  
Roasted eggplant, ginger, garlic, onion, tomatoes & ground cardamom.
- Bhindi Masala: (G.F/Vegan/No Nuts/Veg)**  
Fresh okra, onion, five whole spices, chat masala & garlic oil.
- Double Tadka Dal: (G.F/ Vegan/No nuts/Veg)**  
Yellow lentils, onion, ginger & hing.
- Matar Paneer: (G.F/No Nuts/Veg)**  
Homemade cottage cheese, green peas, dry fenugreek and creamy tomato sauce.
- ChicenTikka Masala: (G.F./No Nuts)**  
Most popular dish. Creamy tomato sauce flavored with dry fenugreek and butter masala.
- Lamb Tikka Masala: (G.F/No Nuts) (+ \$ 1)**  
Most popular dish. Creamy tomato sauce flavored with dry fenugreek and butter masala.
- Shrimp Tikka Masala: (G.F/No Nuts) (+ \$1.50)**  
Most popular dish. Creamy tomato sauce flavored with dry fenugreek and butter masala.
- Butter Chicken: (G.F./No Nuts)**  
Tender boneless chicken roasted in the tandoor than finished with cream, tomato sauce, honey and sices .
- Chicken Curry: (G.F./No Nuts/No Dairy)**  
Most commonly found South Asian dish. Pungent dish of meat .cooked with onion sauce and ground spices.
- Lamb Curry: (G.F./No Nuts/No Dairy) (+ \$ 1)**  
Most commonly found South Asian dish. Pungent dish of meat .cooked with onion sauce and ground spices.
- Goat Curry: (G.F/No Nuts/No Dairy) (+ \$1)**  
Most commonly found South Asian dish. Pungent dish of meat .cooked with onion sauce and ground spices.
- Shrimp Curry: (G.F/No Nuts/No Dairy) (+1.50)**  
Most commonly found South Asian dish. Pungent dish of meat .cooked with onion sauce and ground spices.
- Chicken Mango Curry : (G.F/No Nuts/No Dairy) (+ \$ 1)**  
Chef's special mango curry sauce, cloves and chili flakes.
- Shrimp Mango Curry : (G.F./No Nuts/No Dairy) (+ \$ 1.50)**  
Chef's special mango curry sauce, cloves and chili flakes.
- Chicken Korma : (G.F.)**  
Most popular Muglai dish, typically made from creamy based cashew nuts, garlic, ginger.
- Lamb Korma: (G.F.) (+ \$ 1)**  
Most popular Muglai dish, typically made from creamy based cashew nuts, garlic, ginger.
- Shrimp Korma: (G.f) (+ \$ 1.50)**  
Most popular Muglai dish, typically made from creamy based cashew nuts, garlic, ginger.
- Chicken Kadhahi: (G.F/No Nuts/No Dairy)**  
Combination of peppers, onion , tomatoes and Shan kadhahi masala.
- Lamb Kadhahi: (G.F/No Nuts/No Dairy) (+ \$ 1)**  
Combination of peppers, onion , tomatoes and Shan kadhahi masala.
- Shrimp Kadhahi: (G.F./No Nuts/No Dairy) (+ \$1.50)**  
Combination of peppers, onion, tomatoes and Shan kadhahi masala.
- Tandoori Chicken: (G.F./No Nuts)**  
Hung curd, tandoori masala , ginger and garlic paste, mustard oil and Kashmiri chilli powder.
- Chicken Tikka: (G.F./No Nuts)**  
Chicken thigh, sour cream, black peppers, lemon juice and spices.
- Naan Bread: (+ \$ 1)**  
Unleavened flour bread baked in charcoal tandoor.
- Garlic Naan: (+ \$1.50 )**  
flavor unleavened flour bread.
- Dessert : Gulab Jamun: (+ \$ 1.00)**  
Cottage Cheese balls, Simple Syrup & rose water.
- Dessert : Kheer: (+ \$ 1.00)**  
Saffron , Jamine rice , sugar & milk.