

INDIAN CUISINE MENU



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Indian Cuisine Selections

Pricing based on 50 to 150 guests.

We are proud to offer locally grown and organic options based on seasonal availability.

Appetizers

Choose a minimum of 2 selections

Vegetable Samosa – (2 Pieces) – 3.00

Hand-rolled pastry dough stuffed with seasoned potatoes and deep-fried

Meat Samosa – (2 Pieces) – 4.00

Hand-rolled pastry dough stuffed with seasoned ground beef and deep-fried

Mixed Vegetables Pakoras – (4 Pieces) – 4.00

Chopped mixed vegetables and garbanzo bean flour mix deep-fried

Toasted Bread Flower Vegetable Filling – (2 Pieces) – 3.00

Flower-shaped baked bread stuffed with green peas,
tomato sauce and Indian spices

Toasted Bread Flower Meat Filling – (2 Pieces) – 4.00

Flower-shaped baked bread stuffed with chicken

Stuffed Mushroom Rolls – (4 Pieces) – 2.00

Bread rolls stuffed with mushroom and cream sauce

Baked Chicken Rolls – (4 Pieces) – 2.00

Filled with cream cheese

Triple-Decker Tricolor Sandwich – (2 Pieces) – 2.50

Three-layer sandwich with exotic Indian sauce

Cheese Bread – (10 wedges) – 25.00

Fresh homemade cheese bread

Chicken Kabob Skewers – (1 Piece) – 3.00

Fresh ground chicken with Indian spices on skewers

Dhokla – (2 Pieces) – 3.00

Lentil flour steamed into a spongy bread

Don't see the appetizer you're looking for? Please ask.

Entrées

Choose a minimum of 2 selections

Tandoori Dishes

Chicken Tandoori – (2 Pieces) – 5.00

Baked chicken marinated in yogurt sauce with Indian spices

Chicken Tikka – (3 to 4 Pieces) – 6.50

Baked boneless chicken pieces, marinated in yogurt sauce with Indian spices

Chicken Tangri – (1 Piece) – 6.50

Baked full quarter chicken leg, marinated in yogurt sauce with Indian spices

Curry Dishes

Chicken Curry – (2 to 3 Pieces) – 5.00

Chicken Tikka Massala – (4 to 5 Pieces) – 5.00

Baked boneless chicken, served with sautéed onions and bell peppers

Rogan-Josh Goat Curry – (3 to 4 Pieces) – 8.50

Beef Curry – (4 to 5 Pieces) – 5.00

Butter Chicken – (4 to 5 Pieces) – 5.00

Baked boneless chicken, cooked in a creamy tomato sauce

Vegetable Dishes

Chana Masala – 3.00

Garbanzo beans with Indian thick sauce and spices

Steamed Cauliflower – 3.00

Topped with tomato sauce

Creamed Spinach, Broccoli & Corn – 5.00

Cooked in Indian thick sauce and spices

Creamed Spinach & Cheese – 5.00

Cooked in Indian thick sauce and spices

Navratan Korma – 5.00

Various vegetables sautéed in homemade cheese and Indian spices
served in a creamy tomato sauce

Dals or Lentils – 3.00

Mixed Vegetable Curry – 5.00

Seasonal vegetables cooked in Indian spices

Don't see the entrée you're looking for? Please ask.

Bread & Side Dishes

Chapati – (1 Piece) – 1.00

Hand-rolled whole wheat flatbread

Plain Naan – (1 Piece) – 2.50

Hand-rolled flour flatbread

Garlic Naan – (1 Piece) – 3.00

Hand-rolled garlic and flour flatbread

Onion Kulcha – (1 Piece) – 3.00

Hand-rolled onion and flour flatbread

Paratha – (1 Piece) – 2.00

Hand-rolled, whole wheat flatbread, pan fried in butter

Pulao – Rice – 2.00

Indian basmati rice

Papadum – (2 Pieces) – 1.00

Crispy lentil wafers

Don't see what you're looking for? Please ask.

Desserts

Mango Ice Cream – (1 Quart) – 16.00

Made from fresh ingredients

Tricolor Ice Cream – (1 Quart) – 16.00

Three layers to include mango, pistachio and saffron

Tricolor Ice Cream II – (1 Quart) – 16.00

Three layers to include almond, saffron and pistachio

Gourmet Cassata Ice Cream – (1 Quart) – 16.00

With fresh cream and assorted nuts

Gulab Jamun – (2 Pieces) – 3.00

Round shaped pastry, glazed with a sweet sauce

Decorations

Kissing Swans on a Lake – 30.00

Palm Trees or Touch of the Tropics – 20.00

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Full Service Parties

Menu pricing is based on 50 to 150 Guests

Minimum of 50 guests

We also have traditional Seated Served Dinner Menus. Ask us for details.

Required Service Staff – \$175 each

(2 hour set-up, 4 hour party, 2 hour clean-up= total 8 hours total)

Additional \$25 per hour, per service staff member

Number of required service staff varies depending on complexity of menu and service

One Bartender per 100 guests

19% Service Charge

This charge is for office appointments, site visits and handling all details for planning your event.

This is not a gratuity for the servers

(Suggested gratuity for exceptional service – \$25-\$75 per server and bartender.)

7% Sales Tax

Beautiful Buffet Setup – \$175

Includes 1 basic linen to the floor, fluff cloths, candles, loose greenery, silver serving equipment, pewter platters and risers for varying heights on the buffet

Bar Set Up – Lemon, lime, olives, ice, portable bar, glassware \$2.50 pp

Champagne & martini glasses additional \$.65 per glass

Bar Mixers – coke, sprite, ginger ale, diet coke, OJ, cranberry juice,

grapefruit juice, tonic and club soda \$4.00 pp

China plates, flatware, glassware, linen napkins and setup of those items \$2.50 pp