



# Laziz

The Indian Food Catering

By

Laziz Indian Cuisine

*Special catering menu and prices only apply to party of 25 or more*

*For more information*

*Call (727) 797-7541 or email [information@lazonline.com](mailto:information@lazonline.com)*

*Banquet facilities available for larger groups*

## ~Appetizers~

**1. Vegetable Samosas~**

*One of the most popular Indian patties stuffed with potatoes, green peas, and Indian Spices*

**02. Vegetable Pakoras~**

*Chopped potatoes, onions, cauliflower, and spinach dipped in chickpea flour*

**03. Onion Bhaji**

*Chopped onions battered in chickpea flour, lightly spiced and deep-fried*

**04. Cheese Pakoras~**

*Made with homemade cheese dipped in chickpea flour & deep fried*

**05. Chicken pakora~**

*Boneless chicken tenders seasoned and dipped in chickpea batter & deep fried*

## ~Vegetable Specialties~

**07. Vegetable Jalfrezi~**

*Fresh vegetable cooked in tangy sauce with other Indian spices*

**08. Shahi Paneer~**

*Homemade cheese cooked in flavorful sauce made of onions, cream, spices and cashew nuts*

**09. Paneer Makhani~**

*Homemade cheese cooked in a spicy tomato sauce with a touch of cream & butter*

**10. Aloo Gobi~**

*Potato cubes and cauliflower tempered with cumin seeds and cooked in spices*

**11. Channa Saag~**

*Chickpeas cooked with spinach and Indian spices*

**12. Sag Paneer~**

*Homemade cheese chunks cooked with spinach & Indian spices in a light cream sauce*

**13. Vegetable Korma~**

*Mixed vegetables cooked in a creamy, delicately spiced sauce with nuts and raisins*

**14. Channa Masala~**

*Authentic Indian Chickpeas (garbanzo) cooked with spices and herbs*

**15. Bhindi masala~**

*Okra cooked with tomatoes, onions, garlic and spices*

**16. Aloo Gobi~**

*Fresh cauliflower cooked with potatoes and flavorful Indian herbs and spices*

**17. Daal Makhani~**

*Lentils slow cooked in a creamy sauce and prepared with ginger, garlic, herbs and spices tempered with butter*

**18. Daal turka~**

*Yellow lentils cooked with spices, onions, and tomatoes*

**19. Baingan Bharta~**

*A classic vegetarian dish, whole eggplant baked in an oven, blended with herbs and sautéed with onions and tomatoes*

## ~Chicken~

**20. Chicken Curry~**

*Traditional Indian chicken prepared with onions, tomatoes, ginger, garlic and spices*

**21. Chicken Tikka Masala~**

*Marinated chicken breast prepared in clay oven and cooked in a tomato sauce with bell peppers and onions*

**22. Sag Chicken~**

*Tender pieces of chicken prepared with spinach and a delicate blend of spices and herbs*

**23. Butter Chicken~**

*Boneless tandoori chicken cooked in a creamy tomato sauce with fresh spices*

**24. Chicken Vindaloo~**

*Chicken and potatoes cooked together in a sauce made with onions, tomatoes, and spices*

**25. Chicken Moghlai~**

*Chicken cooked with a touch of yogurt, seasonings, nuts, and spices*

**26. Kadahi Chicken~**

*Lightly marinated chicken cooked with a touch of chef's spices in an iron skillet, a known authentic Indian dish (Kadahi)*

**28. Chicken Shahi Korma~**

*Pieces of chicken cooked in a flavorful creamy sauce with cashew nuts and raisins*

**29. Chicken Jalfrezi~**

*Chicken cooked in specialty made gravy with fresh vegetables and spices*

**30. Chicken Dhansak~**

*Tender pieces of chicken cooked with lentils*

## ~Lamb~

**31. Lamb Curry~**

*Tender pieces of lamb cooked with tomatoes, onions, ginger, garlic and spices in a curry sauce*

**32. Lamb Dhansak~**

*Tender pieces of lamb cooked with lentils*

**33. Lamb Roganjosh~**

*Lamb cooked with spices and herbs in cashew sauce*

**34. Lamb Sag~**

*Lamb pieces prepared with fresh spinach and a blend of spices and herbs*

## ~Seafood~

**42. Fish Curry~**

*Boneless pieces of fish cooked in Chef's special curry sauce made with onion, ginger, garlic, and tomatoes*

**43. Fish Korma~**

*Fish cooked in mild aromatic creamy sauce*

**44. Fish Makhani~**

*Fish cooked in a tomato sauce with butter and cream*

**45. Fish Vindaloo~**

*Fish cooked with potatoes in a hot and spicy sauce*

## ~Rice~

46. **Plain Basmati Rice~**  
*Basmati rice cooked on a light flame*
47. **Jeera Pillao~**  
*Basmati rice cooked with cumin seeds*
48. **Mutter Pillao~**  
*Fluffy rice cooked with fresh green peas*

## ~Biryani~

49. **Vegetable Biryani~**  
*Basmati rice cooked with assorted fresh vegetables and light seasonings*
50. **Chicken Biryani~**  
*Basmati rice cooked with tender pieces of chicken, nuts, and spices*
51. **Lamb Biryani~**  
*Tender pieces of lamb cooked with basmati rice, nuts, and spices*
52. **Shrimp Biryani~**  
*Shrimps cooked with basmati rice*

## ~Tandoori~

53. **Tandoori Chicken~**  
*Chicken marinated in Indian style and cooked in a clay oven served with chutneys*
54. **Chicken Tikka~**  
*Chunks of chicken marinated overnight and cooked in a clay oven served with chutneys*
55. **Seekh Kahab~**  
*Minced lamb cooked with fresh herbs and spices*
56. **Shrimp Tandoori~**  
*Shrimps marinated in yogurt and spices*
57. **Fish Tikka~**  
*Boneless fish seasoned with Indian spices and herbs*

## ~Breads & Desert~

58. **Plain Naan**  
59. **Tandoori Roti**

## Desert

60. **Rasmalai**  
*Round pieces of homemade cheese soaked in sweetened syrup and milk topped with pistachios, saffron, and almonds sprinkled with rosewater*
61. **Gulabjamon**  
*Milk and cream balls soaked in sweetened syrup and rosewater*
62. **Kheer**  
*Indian style rice pudding made with basmati rice and milk*