



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

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