



NEW DELHI INDIAN RESTAURANT

4004 Chestnut Street, Philadelphia, PA 19104 · (215) 386-1941 · newdelhiweb.com

CATERING MENU

Version date: September 2, 2026 · Menu code 2026-09-02

Pickup · Limited-area delivery (\$100 food minimum) · 72-hour notice preferred · Tray servings approximate

Dietary key: **VG** Vegan · **V** Vegetarian · **GF** Gluten-Free · **DF** Dairy-Free

Approved university vendor — purchase orders & official checks accepted from universities and local-area hospitals.

PARTY PACKAGES

Party Pack 10 10 Vegetable Samosas + choose 1 small vegetarian entrée + 2 small veg or chicken entrées (with spice level) + Basmati Rice + 28 quarter naan	\$150
Party Pack 20 20 Vegetable Samosas + choose 1 medium vegetarian entrée + 2 medium veg or chicken entrées (with spice level) + Basmati Rice + 56...	\$290

APPETIZERS

Vegetable Samosas (VG · V · DF) Triangular turnovers stuffed with potatoes and peas	\$1.95/pc (min 20)
Paneer Pakora (V) Tender cubes of fresh cottage cheese, lightly seasoned and fried golden in a fragrant chickpea batter	\$1.25/pc (min 20)
Chicken Wings (DF) Crispy, well-spiced chicken wings—perfect for parties and sharing platters	\$1.00/pc (min 20)
Chicken Tandoori (per piece) (GF) Classic tandoori chicken pieces marinated in yogurt, herbs, and spices, then roasted in the clay oven	\$2.95/pc (min 20)
Bhojia (VG · V · DF) Mixed vegetable fritters dipped in chickpea batter and spices	\$5.99/lb (min 5)
Chicken Tandoori (GF) Yogurt-marinated, clay-oven roasted; served with onions & lemon	Half \$90.00 · Full \$165
Tandoori Chicken Tikka (GF) Boneless chicken marinated in yogurt and tandoori spices, grilled until charred and juicy	Half \$100 · Full \$185
Special Mixed Grill (GF) Tandoori chicken, chicken tikka, and seekh kebab with onions and lemon	Half \$110 · Full \$200

VEGETARIAN ENTRÉES

Mixed Vegetables (VG · V · GF · DF) Garden vegetables gently simmered in a velvety, mildly spiced sauce that lets their natural sweetness shine.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Navratan Korma (V · GF) A regal medley of vegetables slow-cooked with aromatic spices, herbs, and nuts in a luxurious cream sauce.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Navratan Masala (V · GF) Nine garden vegetables in a richly spiced tomato-onion gravy—aromatic, hearty, and satisfying.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Alu Palak (VG · V · GF · DF) Tender potatoes and fresh spinach cooked with garlic, ginger, and classic North Indian spices.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Channa Saag (VG · V · GF · DF) Chickpeas and spinach simmered with fragrant spices for a wholesome, earthy curry.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Channa Masala (VG · V · GF · DF) Spicy, tangy chickpeas simmered in fragrant spices—a classic vegetarian favorite.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Gobi Masala (VG · V · GF · DF) Cauliflower florets cooked in a savory onion-tomato masala with warm spices.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Alu Mutter (VG · V · GF · DF) Potatoes and green peas in a lightly spiced tomato gravy—comforting and aromatic.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Dal Makhni (V · GF) Black lentils and kidney beans slow-simmered with butter and cream until rich and silky.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Vegetable Pullao (VG · V · GF · DF) Fragrant basmati rice cooked with mixed vegetables and whole spices.	Half \$75.00 · Full \$135 (~12 / ~25 servings)
Vegetables Malai Kofta (V) Handcrafted vegetable kofta simmered in a rich, mildly spiced creamy sauce.	Half \$80.00 · Full \$145 (~12 / ~25 servings)
Mutter Paneer (V · GF) Soft paneer cubes and green peas in a lightly spiced tomato-based gravy.	Half \$80.00 · Full \$145 (~12 / ~25 servings)
Palak Paneer (V · GF) Fresh spinach purée with tender paneer, garlic, and gentle spices.	Half \$80.00 · Full \$145 (~12 / ~25 servings)
Paneer Makhni (V · GF) Paneer in a silky tomato-butter sauce—our vegetarian take on a classic favorite.	Half \$80.00 · Full \$145 (~12 / ~25 servings)
Paneer Masala (V · GF) Paneer cubes in a flavorful tomato-onion gravy with traditional spices.	Half \$80.00 · Full \$145 (~12 / ~25 servings)
Shahi Paneer (V · GF) Royal-style paneer in a rich, lightly sweet cream and cashew gravy.	Half \$80.00 · Full \$145 (~12 / ~25 servings)

CHICKEN ENTRÉES

Butter Chicken (GF) Tender chicken in our legendary creamy tomato-butter sauce (Murgh Makhani)—a Philadelphia favorite since 1988.	Half \$90.00 • Full \$165 (~12 / ~25 servings)
Chicken Tikka Masala (GF) Tandoori chicken tikka in a rich tomato-butter sauce—our legendary signature.	Half \$90.00 • Full \$165 (~12 / ~25 servings)
Chicken Curry (GF • DF) Bone-in or boneless chicken simmered in a traditional onion-tomato curry.	Half \$90.00 • Full \$165 (~12 / ~25 servings)
Chicken Saag (GF • DF) Chicken cooked with fresh spinach and fragrant North Indian spices.	Half \$90.00 • Full \$165 (~12 / ~25 servings)
Shahi Chicken Korma (GF) Tender chicken in a luxurious, mildly spiced cream and nut gravy.	Half \$90.00 • Full \$165 (~12 / ~25 servings)
Chicken Vindaloo (GF • DF) Bold, tangy, and spicy chicken curry with vinegar and warm spices.	Half \$90.00 • Full \$165 (~12 / ~25 servings)
Chicken Jal Farezi (GF • DF) Stir-fried chicken and vegetables in a bright, peppery masala.	Half \$90.00 • Full \$165 (~12 / ~25 servings)
Chicken Biryani (GF • DF) Layered basmati rice and spiced chicken, aromatic with saffron and whole spices.	Half \$90.00 • Full \$165 (~12 / ~25 servings)

LAMB ENTRÉES

Lamb Curry (GF • DF) Slow-cooked lamb in a traditional, deeply spiced onion-tomato gravy.	Half \$100 • Full \$185 (~12 / ~25 servings)
Lamb Masala (GF) Lamb simmered in a rich, aromatic masala sauce with herbs and spices.	Half \$100 • Full \$185 (~12 / ~25 servings)
Lamb Korma (GF) Tender lamb in a mild, creamy sauce with nuts and fragrant spices.	Half \$100 • Full \$185 (~12 / ~25 servings)
Lamb Saag (GF • DF) Lamb cooked with spinach and classic Punjabi spices.	Half \$100 • Full \$185 (~12 / ~25 servings)
Lamb Vindaloo (GF • DF) Spicy, tangy lamb curry with vinegar and bold warming spices.	Half \$100 • Full \$185 (~12 / ~25 servings)
Lamb Do Piazza (GF • DF) Lamb with a double helping of onions in a savory, spiced gravy.	Half \$100 • Full \$185 (~12 / ~25 servings)
Lamb Biryani (GF • DF) Fragrant basmati rice layered with spiced lamb and slow-steamed.	Half \$100 • Full \$185 (~12 / ~25 servings)

SIDES

Basmati Rice (VG • V • GF • DF) Aromatic long-grain basmati rice, lightly seasoned	Half \$25.00 • Full \$45.00
Pullao Rice (VG • V • GF • DF) Basmati rice cooked with mild spices and aromatic herbs	Half \$35.00 • Full \$60.00
Raita (V • GF) Cool yogurt with cucumber and spices—perfect with spicy dishes	Half \$35.00 • Full \$60.00
Salad (VG • V • GF • DF) Fresh mixed salad to accompany your meal	Half \$25.00 • Full \$45.00

TANDOORI BREADS

Tandoori Naan (V) Soft unleavened white flour bread baked in the clay tandoor. Each naan is sliced into 4 pieces. Minimum 20 breads.	\$2.00/pc (min 20)
Tandoori Roti (VG · V · DF) Whole wheat bread baked in the clay tandoor with a light char. Each roti is sliced into 4 pieces. Minimum 20 breads.	\$2.00/pc (min 20)
Tandoori Paratha (VG · V · DF) Flaky, multi-layered whole wheat bread baked in the tandoor (vegan / dairy-free). Each paratha is sliced into 4 pieces. Minimum 20 breads.	\$2.00/pc (min 20)
Garlic Naan (V) Soft tandoor-baked naan topped with fragrant garlic. Each naan is sliced into 4 pieces. Minimum 20 breads.	\$2.50/pc (min 20)

BEVERAGES

Bottled Water (20 oz) (VG · V · GF · DF)	\$2.00/ea
Coke (12 oz can) (VG · V · GF · DF)	\$2.00/ea
Diet Coke (12 oz can) (VG · V · GF · DF)	\$2.00/ea
Sprite (12 oz can) (VG · V · GF · DF)	\$2.00/ea
Ginger Ale (12 oz can) (VG · V · GF · DF)	\$2.00/ea
Iced Tea (12 oz can) (VG · V · GF · DF)	\$2.00/ea
Fanta Orange Soda (12 oz can) (VG · V · GF · DF)	\$2.00/ea
Mango Lassi (V) By the gallon for catering	\$25.00/gal
Sweet Lassi (V) By the gallon for catering	\$25.00/gal
Strawberry Lassi (V) By the gallon for catering	\$25.00/gal
Salted Lassi (V) By the gallon for catering	\$25.00/gal
Mango Juice (VG · V · GF · DF) By the gallon for catering	\$20.00/gal

DESSERTS

Gulab Jamun (V) Soft milk dumplings in warm saffron-cardamom syrup. Minimum 20 pieces.	\$0.95/pc (min 20)
Kheer (V) Creamy rice pudding with cardamom and nuts	Half \$30.00 · Full \$55.00

Estimates only — final pricing, availability, tax status, and delivery confirmed by our events team. Catering delivery requires a \$100 food minimum. Build a quote online at newdelhiweb.com/catering or call (215) 386-1941. Closed Mondays.