

"Good Food, Good Life"



[www.Jacksondiner.com](http://www.Jacksondiner.com)

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# JD Caterers & Karma Events

# JD Caterers

## JD Caterers :

At JD Caterers; Jackson Diner Indian Cuisine, we realize that along with fulfilling your catering needs, you might also need help with organizing your event. Therefore, we are proud to offer you the planning, coordinating, organizing, and executing services for your event via our preferred vendor Karma Events.

[jacksondinernyc@gmail.com](mailto:jacksondinernyc@gmail.com)      718-672-1232      [www.jacksondiner.com](http://www.jacksondiner.com)

## Karma Events :

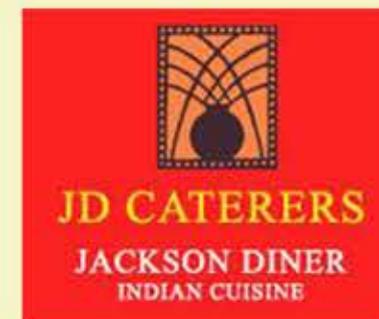
The goal of Karma Events is not only to assist you in creating and executing a successful event, but to deliver one that will leave an Everlasting Impression. At Karma Events, we provide the highest quality of event planning services for Weddings, Baby Showers, Sweet Sixteens, Corporate Events, Non-Profit Organizations Fundraisers, Private events...you name the occasion and we plan it for you!

As your event planner, our number one priority is to give you a special, unique event, with a stress-free planning process. We offer full enthusiasm, competitive pricing, and more than 35 years of combined experience in event planning and catering.

We look forward to hearing from you and planning your next event.

[karmaeventsny@gmail.com](mailto:karmaeventsny@gmail.com)      516-398-8435      [www.karmaeventsny.com](http://www.karmaeventsny.com)

JD Caterers; a unit of Jackson Diner Indian Cuisine is pleased to offer full-service catering for a wide array of events. We have been in business since 1980, and throughout these years we have had the pleasure to cater various events and serve many diverse clientele. Due to the fact that we have earned such a prestigious name in the restaurant industry, over the years, we have attracted many prominent figures to our place. Some of those names include our Former Secretary of State, Mrs. Hillary Clinton, Mayor Bloomberg, Sylvester Stallone, Shatrughan Sinha, Harrison Ford, John Leguizamo, Alec Baldwin...



# Banquet Menu

## COCKTAIL HOUR

### VEGETARIAN OPTIONS

#### Achari Mushroom

Marinated with pickle, and roasted in clay oven

#### Bhel in Phyllo Dough Cups

Bite size pastry cups filled with mixture of spiced rice crispies, onions, tomatoes, mint and tamrind chutneys

#### Mexican Bhel in Phyllo Dough Cups

Bite size pastry cups filled with mixture of crisps topped with guacomole, tomatoes, onion, sourcream, and cheese

#### Chaat in Phyllo Dough Cups

Bite size pasty cups filled with mixture of crisps, potatoes, and chickpeas in yofurt and sauces

#### Cashew Nut Roll

Potato croquettes coated with cashew nuts

#### Crispy Okra

Okra coated with spiced chickpea flour, served with chopped onions and tomatoes

#### Falafel

Spiced chickpea croquettes served with hummus

#### Mini Idli

Bite size steamed rice puffs

#### Medu Vada

Crispy lentil doughnut

#### Mixed Vegetable Pakora

Assortment of vegetables fritters

#### Mirch Pakora

Coated slit open green chilies filled with a blend of spices

#### Paneer Pakora

Paneer fritters

#### Paneer Chutney Pakora

Paneer fritters filled with mint chutney

#### Paneer Masala Fingers

Paneer spiced and fried in long rectangular shape

#### Paneer Tikka

Marinated cubes of char-grilled cottage cheese

#### Paneer Tikka Shashlik

Cottage cheese, onion, and bell pepper, tomato or roasted pineapple on a cocktail skewer

#### Paneer Satay

Marinated and grilled cubes of cottage cheese served with a spicy peanut sauce

#### Sabudana Aloo Tikki

Coated with tapioca and deep fried potato patties

#### Samosa

Crispy fried turnovers filled with spiced peas and potatoes

#### Vegetable Cutlet

Mixed vegetable patties

#### Vegetable Tempura

Batter dipped and deep fried vegetables served with garlic sauce

#### Vegetable Kebab

Mixed vegetable fritters served on a cocktail skewer



# HORS D'OEUVRES STATIONS

## Chaat Papri

Mixture of crisps, potatoes, and chickpeas in yogurt and sauces

## Bhel Puri

Rice flakes tossed with onions, tomatoes, and sauces

## Mexican Bhel

Mixture of crisps topped with guacamole, tomatoes, onions, sour cream, and blended cheese

## Pani Puri

Hollow crackers stuffed with potatoes, chickpeas, and tangy tamarind water

## Sev Batata Puri

Hollow crackers stuffed with potatoes, chickpeas, and yogurt

## Dahi Bhalla

Crispy fried lentil flour dumplings topped with sweet yogurt, mint and tamrind sauces

## Raj Kachori Chaat

Crushed crispy wheat puffs served with potates, chickpeas, and yogurt

## Fruit Chaat

Assorted fruits tossed in herbs and spices

# FROMAGERS STATION

Whole wedges of the worlds best cheese artistically displayed on individual platters including:

## Smoked Gouda

Dutch, yellow with a caramel sweetness

## Jarlsberg Swiss

Norway, yellow with a nutty flavor

## Vermont Cheddar

USA, yellow-orange with a sharp flavor

## Auricchio Provolone

Italy, semi soft with a rich flavor

## Parmigiano Reggiano

Italy, hard with distinctive flavor



# HOT HORS D'OEUVRES STATIONS

## Indian

### Ragda Pattice

Potato patty served with yellow peas curry topped with chopped onions and tomatoes

### Paneer Kati Roll

Crumbled cottage cheese served in bite size wrapped rolls

### Mixed Vegetable Roll

Tandoori mixed vegetables served in bite size wrapped rolls

### Aloo Tikki Chaat with Channa

Potato patties served with curried chick peas

### Samosa Chaat with Channa

Potato and peas filled turnovers served with curried chick peas

### Pav Bhaji

Spiced minced vegetables served on buttered buns

### Uttapam

Flat Indian Bread topped with: Onion/Tomato/Chili/Cheese/Peas

### Vada Pav

Potato dumplings served on toasted bun

## Indian-Chinese Station

### Dry Vegetable Manchurian

Grated mixed vegetable deep fried into balls and coated with Indo-Chinese spices

### Dry Gobi Manchurian

Cauliflower florets deep fried and coated with Indo-Chinese spices

### Chili Paneer

Deep fried paneer in a creamy brown sauce or coated in thick, spicy gravy with green chillies, green peppers, and cilantro garnishing

### Vegetable Spring Rolls

Savory filling of assorted vegetables in paper thin Chinese pastry wrapper

### Chili Chicken

Fried Chicken cooked with vegetables and Chinese flavored spices

### Chicken Manchurian

Battered fried chicken in a spicy blend of Chinese spices

## Italian Station/Pasta Bar

A complete station with the service of 3 different pastas and 3 of our specially prepared sauces. This station comes complete with freshly ground black pepper, red pepper flakes, freshly grated parmigiano, fresh basil, and semolina bread.

### Gemelli

Simple shape of two strands of pasta twisted together

### Penne Rigate

Ridged quill shaped narrow tubular pasta

### Tortellini

Crescent shaped pasta filled with imported ricotta cheese

### Tomato Basil

Fresh vine ripened tomatoes lightly sautéed with fresh basil

### Carbonara

Reduction of organic cream and butter with applewood smoked bacon to create a rich cream sauce

### Vodka

Prosciutto & tomato sautéed & flamed with vodka finished with cream

All of our pastas can be prepared with any of our sauces



## NON VEGETARIAN OPTIONS

### Spicy Tandoori Wings

Chicken wings flavoured with spices and cooked in clay oven

### Murgh Malai Kebab

Saffron flavoured white meat chicken filet marinated in ginger, garlic, and coriander

### Murgh Kali Mirch

Chicken kebab coated in cracked black pepper

### Murg Adrak Kebab

Chicken kebab flavoured in ginger and cooked in a clay oven

### Murgh Kashmiri Kebab

Boneless pieces of chicken coated with saffron flavoured eggs and broiled

### Murgh Achari Tikka

Chicken kebab pickle flavoured and cooked in clay oven

### Murgh Lasooni Tikka

Chicken kebab flavoured in garlic and cooked in clay oven

### Murgh Peshawari Kebab

Char grilled boneless pieces of chicken marinated in yogurt, cream, spices, and dry fruits

### Murg Tangri Kebab

Chicken legs marinated in a flavoursome paste and then grilled on the tandoor

### Chicken Lollypop

Seasoned chicken meat balls served on a stick

### Chicken Manchurian

Battered fried chicken in a spicy blend of Chinese spices

### Chicken Satay

Grilled marinated chicken served with peanut sauce

### Chicken Tikka

Boneless pieces of white meat chicken with paprika marinade

### Chicken Sheesh Kebab

Chicken cooked on a skewer in a clay oven

### Lamb Sheesh Kebab

Minced lamb meat flavoured with herbs and spices

### Sushi

Fresh Homemade California Rolls served with soy sauce and wasabi



## PREMIUM SELECTION

### Shrimp Lollypop

Seasoned mince of shrimp balls served on a stick

### Cajun Calamari with Peri Peri

Cajun flavored calamari fried and served with peri peri sauce

### Tandoori Salmon

Fillets of salmon marinated in yogurt and spices cooked in clay oven

### Achari Fish Tikka

Fish marinated in pickle and cooked over charcoal fire

### Machi Amritsari

Batter fried fish marinated lightly with caraway seeds and spices

### Fish Kali Mirch

Fish fried with batter and flavored with cracked black pepper

### Baby Lamb Chop

New Zealand chops cooked in tandoori oven

### Lamb Shaslik

Lamb, tomato, onion, and bell pepperserved on a cocktail skewer

### Tandoori Prawns

Marinated prawns cooked in a clay oven



# MAIN COURSE

## NON VEGETARIAN OPTIONS

### Goat :

#### Goat Rogan Josh

Pieces of goat meat cooked in a light curry with fennel seeds

#### Goat kadai

Pieces of goat meat in tomato sauce tossed with onions, peppers, and ginger

#### Goat Vindaloo

Pieces of goat meat with potatoes in a hot and tangy sauce finished with coconut

#### Goat korma

Pieces of goat meat in yogurt and cashew base sauce garnished with almonds

#### Goat Bhuna Gosht

Pieces of goat meat in s delicious classic curry with spices and fresh fenugreek leaves

#### Goat Curry

Pieces of goat meat in curry made with blend of spices



## Premium Selection

### Lamb/Fish/Shrimp

### Lamb :

#### Lamb Badaam Pasanda

Pieces of lamb in yogurt and cashew base sauce garnished with almonds

#### Lamb Keema Mattar

Minced lamb with green peas

#### Lamb Kofta Curry

Pieces of lamb meat in curry made with blend of spices

#### Lamb Saag

Pieces of lamb meat with a spinach base

### Fish:

#### Fish Curry

Fish in a curry made with blend of spices

#### Bengali Fish

Fish cooked in mustard oil with ginger, garlic, and mustard pastes

#### Goan Fish Curry

Grilled salmon in spicy cocunut sauce

#### South Indian Fish Curry

Fish served in spicy and tangy sauce

#### Lamb Vindaloo

Pieces of lamb meat with potatoes in a hot and tangy sauce finished with coconut

#### Lamb Do Piazza

Pieces of lamb meat served with pearl onions

#### Lamb Kadai

Pieces of lamb meat tossed in tomato sauce tossed with onions, pepper, and ginger



# MAIN COURSE

## VEGETARIAN OPTIONS

Malai Kofta Soft cheese/veg croquettes in sauce	Aloo Baingan Potatoes and eggplant cooked with Indian spices	Aloo Gobi Mattar Cauliflower, peas, and potatoes tossed with spices
Saag Paneer/Aloo/Chana Spinach with cheese, potatoes or chickpeas	Mattar Paneer or Aloo Curried peas with cheese or potatoes	Sarso Ka Saag Puree of mustard greens tempered with mustard seed
Kadai Paneer Cheese with peppers, tomatoes, and ginger	Methi Malai Mattar Green peas cooked in creamy sauce with fenugreek leaves	Bhindi or Broccoli Masala Fresh okra or broccoli tossed with onions and tomatoes
Chana Masala Chickpeas with potatoes	Mushroom Mattar Green peas and mushrooms cooked in a light sauce	Navratan Korma A Melange of vegetables in an almond sauce
Masala Dum Aloo Steamed potatoes in a creamy sauce	Paneer Pasanda Seasoned cheese in rich tomato sauce	Vegetable Jalfrezi Juliennes of tomatoes, onions, and bell peppers with mixed vegetables
Jeera Aloo Potatoes flavored in cumin seeds	Achari Baingan Aloo Whole baby eggplant and potatoes flavored with mango pickle	Tava Vegetables Bhindi, aloo, and kerela on tava
Methi Aloo Potatoes flavored with fenugreek leaves	Baingan Bhartha Broiled eggplant with onions, tomatoes, and ginger	Vegetable Manchurian Grated mixed vegetable deep fried into balls and coated with Indo-Chinese spices in a brown sauce
Aloo Palak Bhaji Potatoes with finely chopped spinach	Stuffed Baingan Whole baby eggplant slit and stuffed with Indian spices	Gobi Manchurian Cauliflower florets deep fried and coated with Indo-Chinese spices in a brown sauce

## Lentils

Chana Dal  
Lentils slow cooked and flavored with herbs and spices

Dal Makhani  
Black lentils flavored with tomatoes and ginger

Chana Pindi  
Spiced chickpeas and onion curry

Dal Saag  
Split lentils with spinach

Kala Chana Masala  
Sprouted brown chickpea curry made with blend of Indian spices

Dal Methi  
Split lentils with fenugreek leaves

Yellow thai Vegetable Curry  
A Spicy vegetarian curry made with coconut milk and Thai herbs and spices

Yellow Dal Tarka  
Yellow lentils, cummin seed and coriander

## Rice

Vegetable Pulao  
Long grain basmati rice cooked with mixed vegetables

Saffron Pulao  
Saffron flavored long grain basmati rice with cumin seeds

Jeera Peas Pulao  
Long grain basmati rice with cumin seeds and green peas

Lemon Rice  
South-Indian style rice cooked with green chillies, ginger, peanuts, and lemon zest

Kashmiri Pulao  
long grain basmati rice with dry fruits and nuts

Peas pulao  
Rice with green peas

Tiranga Pulao  
A beautiful vegetable pulao with saffron rice, green peas, carrots and mildly spiced nutmeg flavor

## Premium Selection

Vegetable Biryani  
Rich and exotic dish with long grain basmati rice tossed with spicy vegetables served with raita

Chicken Biryani  
Long grain basmati rice cooked with chicken and aromatic Indian spices and herbs

Goat Biryani  
Long grain basmati rice cooked with goat, tomatoes, and onions, and flavored with aromatic Indian spices and herbs

Shrimp Biryani  
Long grain basmati rice cooked with shrimp and flavored with aromatic Indian spices and herbs

# COMPLETE SALAD BAR

Indian Style Salad (Cucumber, Onion, Lemon, Green Chillies, Tomato)  
Corn Salad  
Chickpea Salad  
Slice Cucumber  
Indian Pickles

## Premium Selection

Tortellini Salad  
Tri-color tortellini with tomatoes, black olives,  
topped with gorgonzola in a mediterranean vinaigrette

Marinated Mushrooms  
With garlic and shallots in a white vinegar marinade

Heirloom Tomato Salad  
With basil, garlic, red onion, celery & extra  
virgin olive oil

Golden Beet Salad  
With a sweet and sour honey vinaigrette

Roasted Red Peppers  
With roasted garlic and extra virgin olive oil

Gemelli Pasta Salad  
With olive oil, sundried tomatoes, baby  
arugula, and olives

Grilled Vegetables  
Fresh grilled vegetables served with a light balsamic reduction

Carrot Salad  
With a honey dijon vinaigrette, pecans, and dried cranberries

# YOGURT PREPARATION

Boondi Raita  
Yogurt with mini fried bread puffs  
and Indian seasonings

Dahi Bhalla  
Yogurt with lentil doughnuts

Dahi Pakori  
Yogurt with mini fritters

South Indian Raita  
Cucumber, Onion, and Tomato Raita



# Breads

Naan  
Soft flour bread

Pudina Paratha  
Minted whole wheat bread

Aloo Paratha  
Stuffed with potatoes and peas

Cheese Kulcha  
Soft bread stuffed with blend of cheese

Roti  
Whole wheat bread

Onion Kulcha  
Soft onion bread

Garlic Naan  
Baked with fresh garlic

Jalapeno Cheese Kulcha  
Soft bread stuffed with jalapenos and blend of cheese

Paratha  
Multi-Layered whole wheat bread

Lachcha Paratha  
Multi layered flour bread

Keema Naan  
Stuffed with minced lamb



"Life is uncertain, eat dessert first"

By: Ernestine Ulmer

## Desserts

Gulab Jamun

A dumpling made from dry milk in honey syrup

Kala Jamun

Fried cottage cheese and flour dumplings served in honey syrup

Rasgulla

Rasmalai

Sweet cottage cheese dumplings flavored with saffron and cardamom

Badami Kheer

Basmati rice pudding with almonds, raisins, and nuts

Chenna Kheer

Bite size cottage cheese dumplings served in sweet condensed milk and pistachio powder

Rice Kheer

Cooked basmati rice in sweet condensed milk garnished with nuts and cardamom

Sabudana Kheer

Tapioca pudding

Sevian Kheer

Vermicelli pudding with nuts and raisins

Srikhand (Kesari/Mango/Fruit)

Sweet yogurt flavored with saffron and cardamom

Doodhi Halwa

Gourd cooked in sweet condensed milk

Gajjar Halwa

Shredded carrots cooked with sweet condensed milk

Badaam Halwa

Almonds cooked in sweet condensed milk

Moong Dal Halwa

Roasted moong lentils cooked in milk and sugar and topped with nuts and raisins

Jalebi

Indian style funnel cake; mixture of dough is fried and dipped in sugar

Choice of ice cream

Vanilla/Kesar Pista/Tutti-Frutti /Chocolate

Kulfi

Flavored Indian ice cream made from concentrated milk

Fresh Fruit Salad

Assorted seasonal fruit salad





"One can't think well, love well, sleep well,  
if one has not dined well"

By: Virginia Woolf

Greetings!

Welcome to JD Caterers, Jackson Diner Indian Cuisine.

First of, thank you for taking out the time to consider JD Caterers to cater your event. It is my promise to you, that JD Caterers will bring you the utmost fine dining culinary experience.

At JD Caterers, it is our mission to bring the most high quality, mouthwatering, savory, and colorful dishes to the people we serve. We want our clientele to experience utter JOY and CELEBRATE the culinary experience as it is meant to be cherished.

Every recipe is hand-crafted to perfection, every spice, and every ingredient is handpicked, to make the final masterpiece!

At JD Caterers, our food is a work of art that we want to showcase & celebrate with you at your special occasion.

Sincerely yours,

Manjit Singh

Owner

JD Caterers; Jackson Diner Indian Cuisine





Take your taste buds on a 7,800 mile journey to the distant shores of India.

Located in Queens, New York, *Jackson Diner* has offered authentic Indian Cuisine for more than 35 years. Our chef serves an impressive array of delectable dishes from all corners of India, giving patrons a wide selection of flavors to choose from.

Since our opening in 1980, Jackson Diner has been a long-standing culinary hub for classic North Indian and South Indian delicacies. We have added a range of innovative menu items over the years. When compiling the menu for your event, we are sure that you will be very pleased with the variety of options that are offered in our Banquet Menu.



"There is no sincerer love than the love of food"

By: George Bernard Shaw



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Entertainment

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Limousine

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Party Planing / Decorations

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Accommodations

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