

Coriander: Flavors of India

At Coriander in Voorhees, guests can experience refined contemporary Indian food from diverse regions of the Indian sub-continent. The menu remains true to classic Indian recipes, but also reflects the food trends in today's India. Executive Chef & Owner of Coriander - Vipul Bhasin, brings together his creative force and practical know-how with a dedicated team of professionals with their shared passion for the flavors of the Indian home and the highest quality of service. Chef Vipul started his career with Taj Group of Hotels, a premier chain, in India running 100+ 5-Star Deluxe Hotels all over India and abroad. At the Taj Mahal Hotel in Delhi, India he was the Chef of the Indian specialty restaurant. In the US, prior to this Vipul has worked as a Chef at various very successful Restaurant and Catering establishment in New York and New Jersey and has hosted some very successful Indian food festivals and events at the prestigious Sangri-La hotel in Bangkok (Thailand), Le Meridian in Kingston (Jamaica) and prestigious dinners at the Smithsonian in Washington DC.



Coriander is located at 910 Haddonfield-Berlin Road at the Ritz Center in Voorhees, New Jersey. For reservations, please call (856) 566-4546. Dinner hours: Monday to Thursday, 5:30 pm to 10:00 pm, Friday & Saturday 5:00 pm to 10:30 pm and Sunday 5:00 pm to 9:30 pm. Lunch: Monday-Sunday, 11:30 am - 2:30 PM.



The following menus are presented for your consideration; please note: all menus can be customized to meet your specific needs.



Wedding Cocktail Reception (Pkg. 1)

**** See the following pages for more menu choices.**

- Butlered Hors d' Oeuvres

A selection of Three (3) Hors d' Oeuvres served butler style

Chicken Murmuri Kebab
Lamb Seekh Kebab
Cashewnut Rolls

- Hors d'oeuvres on the Station

A selection of Three (3) Hors d' Oeuvres served in chaffing dishes

Tangri Kebab
Sabudana Wada
Mini Vegetable Samosas

The Wedding Buffet Dinner

- Non-Vegetarian Entrées

A selection of two (2) Entrées

Chicken Tikka Lababdar
Lamb Roganjosh

- Vegetarian Entrées

A selection of four (4) Entrées

Paneer Pepper Masala
Dum Aloo Kashmiri
Mushroom Mutter & Corn
Dal Bhukara

Rice & Breads

Kale Moti Biryani (vegetarian)
Naan / Lachha Paratha

Accompaniments

Papadums, Mint Chutney, Tamarind Chutney, Achar (Mix Pickle)

Signature Salads

Walnut n' Mandarin Orange Salad with reduced Orange dressing
Indian Kachumber Salad

Desserts

A selection of three (3) Desserts

Gulab Jamun
Angoori Rasmalai
Masala Chai Ice-Cream

Wedding Cocktail Reception (Pkg. 2)

**** See the following pages for more menu choices.**

- Butlered Hors d' Oeuvres

A selection of Three (3) Hors d' Oeuvres served butler style

Crisp Lassuni Gobi

Chilli Corn Rolls

Mushroom, Mattar & Corn Tartlets

- Hors d'oeuvres on the Station

A selection of Three (3) Hors d' Oeuvres served in chaffing dishes

Vegetable Cutlets

Hara-bhara Kebab

Mini Vegetable Samosas

The Wedding Buffet Dinner

- Vegetarian Entrées

A selection of Five (5) Entrées

Kadai Paneer

Palak Kofta in Makhani Sauce

Vegetable Jaipuri

Baingan Patiala

Dal Tarka

Rice & Breads

Saffron Pulao

Naan / Lachha Paratha

Accompaniments

Papadums, Mint Chutney, Tamarind Chutney, Achar (Mix Pickle)

Signature Salads

Walnut n' Mandarin Orange Salad with reduced Orange dressing

Indian Kachumber Salad

Desserts

A selection of three (3) Desserts

Moong Dal Halwa

Angoori Rasmalai

Assorted Bengali Sweets

Menu Choices

**** See the following pages for menu choices.**

(Pkg. 3)
(100 guest or more)

Cocktail Reception

Butlered Hors d' Oeuvres

A selection of four (4) Hors d' Oeuvres served butler style

- Choice of 2 **Vegetarian Appetizers**
- Choice of 1 **Chicken Appetizer**
- Choice of 1 **Lamb Appetizer**

Buffet Dinner

Entrées

A selection of Entrées served on the buffet

- Choice of 1 **Lamb or Shrimp Entrée**
- Choice 1 **Chicken Entrée**
- Choice of 1 **Paneer Entrée**
- Choice of 1 **Vegetable Entrée**
- Dal Makhani or Channa
- Vegetable Pulao
- Assorted **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salads**

Desserts

A selection of two (2) Desserts

**** See the following pages for menu choices.**

(Pkg. 4) Vegetarian
(100 guest or more)

Cocktail Reception

Butlered Hors d' Oeuvres

A selection of four (4) Hors d' Oeuvres served butler style

- Choice of 4 **Vegetarian Appetizers**

Buffet Dinner

Vegetarian Entrées

A selection of Entrées served on the buffet

- Choice of 1 **Paneer Entrée**
- Choice of 3 **Vegetable Entrées**
- Dal Makhani or Channa
- Vegetable Pulao
- Assorted **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salads**

Desserts

A selection of two (2) Desserts



Menu Choices

Wedding Luncheon

(Special Lunch packages available when we are also catering the wedding dinner)

Lunch Menu 1

Choice of **1 Paneer Entrée**
Choice of **1 Vegetable Entrée**
Dal Makhani **or** Dal Tarka **or** Channa **or** Rajma **or** Punjabi Kadi
Saffron Pulao
Assorted **Breads** (Naan/Roti/Paratha)
Papads
Choice of Raita
Salad

Choice of **1 Dessert**
Mango Lassi **or** Cold Coffee **or** Indian Masala Chai (Tea)

Lunch Menu 2

Choice of **1 Chicken Entrée**
Choice of **1 Vegetable Entrée**
Dal Makhani **or** Dal Tarka **or** Channa **or** Rajma **or** Punjabi Kadi
Saffron Pulao
Assorted **Breads** (Naan/Roti/Paratha)
Papads
Choice of Raita
Salad

Choice of **1 Dessert**
Mango Lassi **or** Cold Coffee **or** Indian Masala Chai (Tea)



Menu Choices

Live-Action Stations

(Available at additional cost)

Priced here for a party of 100 people or more

- **Bombay Street-Food Station**
Dahi Papri Chaat, Pani Puri, Pav Bhaji, Aloo Tikki Chaat with Channa
- **Delhi Street-Food Station**
Dahi Papri Chaat, Pani Puri, Dahi Vada, Fruit & Aloo Chaat, Samosa Chaat with Channa
- **Indo-Chinese Station**
Vegetable Spring Rolls, Vegetable Manchurian, Chilli Paneer or Chilli Chicken, Fried Rice, Hakka Noodles
- **South-Indian Station**
Medhu Vada, Steamed Idli, Sambhar, Coconut Chutney, Avial, Steamed Rice
- **Live South-Indian Dosa Station**
Live Dosas with 2 dosa stuffing options (Masala Potatoes & Caramelized onion, spinach and mushrooms), Medhu Vada, Steamed Idli, Sambhar, Coconut Chutney.
- **Mexican Station**
Mini-Burritos or Mini-Quesadilla made live with Chicken or grilled vegetables, Roasted Corn Salsa, Black Beans, Shredded Lettuce, Pico-de-gallo, Guacamole, Hot Salsa & Cheddar Cheese
- **Falafel Station**
Falafels made on site with toppings like Roasted Pepper Hummus, Babaganoush, Tzatziki, Kalamata Olives, Lettuce, Chopped Tomatoes & Feta.
- **Pasta Station**
Choice of pasta with the option of 3 different sauces (Marinara, Alfredo, Olive oil with Garlic & White Wine, Vodka Sauce or Pesto) parmesan & Veg. toppings (Tomatoes, Spinach, Artichoke Hearts, Roasted Sweet Peppers, Tender Steamed Broccoli, Zucchini, Fresh Sliced Mushrooms) .
- **Live Kathi Rolls Station**
Live kathi Roll Station with 3 Stuffing options – Grilled Chicken, Grilled Vegetables & Masala Paneer or Chilli Potato Pineapple. Served with pickled onions, salad and chutneys

Menu Choices

Here are some of the dishes to choose from:

Hors d' Oeuvres

Vegetarian

Chilli Corn Rolls - Tangy-crisp rolls filled with spicy corn, scallions & peppers.

Crispy Lassuni Gobi - Crispy Cauliflower tossed in tangy garlic sauce – a vegetarian favorite of most.

Mini vegetable Cutlets - Spiced tear-drop shaped vegetable cutlets.

Cashew nut Rolls – Crunchy potato and cashewnut croquettes deliciously spiced.

Paneer Wonton – Grated paneer cooked with Ginger, Chilli and Spices in Wonton Skin.

Vegetable Puff – Flaky puff pastry bites stuffed with masala vegetables.

Paneer Masala Puff – Flaky puff pastry bites stuffed with spiced Paneer.

Punjabi Aloo Tikki – Potato patties stuffed with spiced lentils (channa).

Cashew nut Rolls – Crunchy potato and cashewnut croquettes deliciously spiced.

Mushroom, Mattar & Corn Tartlets – Savory bite-sized tartlets filled with a tangy stuffing of Mushroom, Green Peas and fresh corn.

Aloo Tikki Cholley on Tawa - Spiced potato patties served with tangy & spicy chickpeas. (Served from a live station)

Dahi Papri Chaat - Tongue tingling combination of mint and tamarind chutney, yoghurt with crisp papri and chickpeas. (Served from a live station)

Mini Vegetable Samosas - Small crispy turnovers filled with spiced potatoes & peas.

Assorted Vegetable Pakoras - Crispy vegetable fritters (onion, cauliflower, potatoes, eggplant)

Non-Vegetarian

Chicken Tikka - Boneless chicken marinated in yoghurt, ginger, garlic and spices. B.B.Q'ed.

Chicken Malai Kebab - A mild, fresh coriander flavored chicken kebab.

Chicken Reshmi Kebab - Tender minced chicken with mint, coriander and spices, skewered & cooked in the tandoor.

Chicken Tikka Achari - Chicken marinated in yoghurt, mustard seeds, fennel, ginger, garlic and B.B.Q'ed over charcoal.

Mirch Murg Tikka (MMT) - Chicken marinated in yoghurt, fresh Coriander, Mint, Green pepper marinade and barbecued over charcoal.

Chicken Murmuri Kebab - Tantalizing tidbits of Indian Flavor, crispy rolls stuffed with tangy chicken.

Chicken Pakora – Batter fried chicken fritters.

Lamb Seekh Kebab - Tender minced lamb flavored with fresh herbs, spices, skewered & cooked in the tandoor.

Chicken Chilli Fry (Indo-Chinese) – A popular “Indian Street Food”, cooked Indo-Chinese style - Spicy chicken with onions and fresh green chili.

Menu Choices

Tangri Kebab – Drumsticks of spring chicken marinated in yogurt, ginger, garlic & Spices. Barbecued over charcoal.

Lamb Shammi Kebab – Delicately spiced and pan fried, lamb cakes flavored with cardamom, ginger, fresh coriander.

Entrées

Chicken

Chicken Lababdar - Chicken in rich onion & tomato gravy with a subtle coriander flavor – a house specialty.

Chicken Tikka Makhani - Chicken Tikka simmered in tomato honey sauce and fresh ginger – a favorite of most.

Kadai Chicken - A spicy specialty from Punjab – chicken tossed with fresh herbs and flavorings and cooked in a Kadai.

Methi Chicken – A spicy chicken curry flavored with fenugreek leaves..

Bhuna Murg Masala - Grilled boneless chicken cooked in an exquisite sauce made with tomatoes, onions, peppers, fresh green coriander and blend of freshly ground house spices.

Chicken Saagwala - Chicken morsels simmered in delicately spiced spinach with fresh ginger and mint – a must for spinach lovers.

Chicken Shahi Korma - A delicacy for special occasions, chicken cooked in mild Saffron, Mace, Cardamom & Almonds flavored sauce.

Chicken Chettinad - A 'devilled' chicken curry done to perfection in a black pepper sauce, from a region in India which 'exported' black pepper to the world.

Chicken Vindaloo - Tender chicken marinated in aged Vinegar, cooked with onions, potatoes and a blend of spices – a Goan specialty.

Lamb & Goat

Lamb Roganjosh - A specialty of Kashmir – tender morsels of lamb cooked in a traditional Kashmiri masala with saffron and yoghurt.

Lamb Kadai Gosht - A spicy specialty from Punjab – tender lamb cooked with fresh herbs and flavorings and cooked in a Kadai.

Lamb Saagwala - Lamb simmered in delicately spiced spinach with fresh ginger and mint – a must for spinach lovers.

Lamb Shahi Korma - A delicacy for special occasions, tender lamb cooked in mild Saffron, Mace, Cardamom & Almonds flavored sauce.

Lamb Vindaloo - Tender pieces of lamb marinated in aged Vinegar, cooked with onions, potatoes and a blend of spices – a Goan specialty.

Goat Masala - A Goat meat (bone-in) delicacy from Punjab – A classic example of the art of 'bhunao' in Indian cooking.

Menu Choices

Shrimp & Fish

Goan/Fish Shrimp Curry - The most famous Goan specialty – shrimp or fish simmered in sauce made from coconut, coriander, tamarind and a blend of spices.

Shrimp Masala - Shrimp cooked in an exquisite sauce made with tomatoes, onions, peppers and blend of freshly ground house spices.

Shrimp Malai Curry – A Bengali Classic – Shrimp cooked with onions and coconut milk.

Green Shrimp Curry – Shrimp simmered in roasted coconut, green coriander & mint sauce – a delicacy from the south-western coastal region of India.

Kerala Shrimp Poriyal – Spicy shrimp preparation with onions, tomatoes and curry leaves.

Mangalore Fish Curry – A delectable fish curry from the southwest coast - with coconuts, dried peppers, spices and a wonderful sour finish of Tamarind.

Fish Moilee – A Classic from Kerala – Delicious fish stew, tempered with ginger, curry leaves, cardamoms & cinnamon.

Paneer

Paneer Lababdar - 'Paneer' cubes simmered in rich onion and tomato gravy with a subtle coriander flavor – our best-sellers.

Paneer Makhani - Fresh homemade cheese cubes simmered in tomato honey sauce and fresh ginger – a favorite of most.

Kadai Paneer - Cottage Cheese fingers and green peppers sautéed in Kadai with tomatoes, ginger and fresh green coriander.

Paneer Pepper Masala - Paneer cubes tossed with tomatoes, onions, peppers, fresh green coriander & spices.

Mattar Paneer – 'Paneer' cubes and peas, cooked in a traditional rich sauce.

Palak Paneer - Fresh homemade cheese and spinach cooked together with fresh herbs – a must for spinach lovers.

Malai (paneer) Kofta - Paneer 'Koftas' (*minced Cottage cheese scoops*) filled with California raisins & cashew nuts and simmered in a mild and rich sauce.

'Raspberry' Mattar - A vegetarian delight of paneer balls—'raspberry' — and peas, cooked in a mild and rich gravy, which penetrates the 'raspberries' to make them 'juicy like the fruit.

Vegetables & Dals

Navrattan Korma - A traditional medley of 9 vegetables and nuts cooked in a delicately spiced sauce.

Mushroom Mutter & Corn - A delightful & tangy combination of mushroom, fresh corn & green peas.

Methi Mattar Malai - A traditional vegetarian favorite, fresh fenugreek (methi) greens cooked with green peas.

Kadai Mushroom - Mushrooms and green peppers sautéed in Kadai with tomatoes, ginger and fresh green coriander.

Pindi Cholle - Chickpeas simmered with sun dried mango, onions and aromatic spices - in traditional Punjabi style.

Menu Choices

Sarson ka Saag - A specialty from Punjab – mustard leaves deliciously tempered with cumin seeds and ginger and simmered over slow fire.

Vegetable Jalfrezi – Indian hot stir-fry, a medley of colorful vegetables tossed in a hot, slightly sweet and sour sauce.

Channa Masala - Chick peas, cooked and finished with "garam masala", ginger, garlic, tomatoes and onions.

Baingan Bharta - Classical North Indian dish, Grilled eggplant cooked with onions, tomatoes and fresh herbs.

Baingan Patiala - Eggplant tempered with fennel, onion seeds, herbs & sautéed with onions and tomatoes – a Coriander specialty.

Gobi Aloo Mattar - A delicious preparation of cauliflower, potatoes and green peas made especially in the winter months in North India.

Bhindi Masala - Fresh Okra delicately spiced and tossed with Onions, tomatoes and mango powder.

'Kurkuri' Bhindi – A delightful combination of crispy green okra tossed together with tangy chat masala, kadai spices, lime and fresh cilantro.

Dum Aloo Kashmiri - Potatoes stuffed with paneer, nuts & raisins in a ginger & fennel flavored sauce.

Dum Aloo Chutneywala - Potatoes pearls simmered in a delightful spinach, mint, cilantro and ginger flavored sauce.

Dal Makhani - Black lentils cooked overnight, on a slow fire and seasoned with fresh herbs – a house specialty.

Dal Tarka - Freshly made yellow lentils with garlic, onions and spices.

Desserts

(Served hot)

Gulab Jamun - "Khoya" dumpling dipped in rose flavoured syrup – an all time favorite.

Moong Dal Halwa – A popular Indian sweet for special occasions, a rich dessert prepared using split Green Gram, a true delicacy.

Gajjar ka Halwa - Indian carrot pudding.

(Served cold)

Rasmalai - Cottage cheese dumplings flavoured with cardamom poached in reduced sweetened milk.

Kesar Badam Kheer - Indian Rice Pudding – Rice cooked in milk with California pistachios and almonds. Served chilled, flavoured with saffron.

'Masala Chai' Ice-cream - Our Special home-made 'Chai' flavored Ice-cream — a must have..

Pista Kulfi with poached blue berries – Pistachio 'Kulfi', Indian ice cream, served with fresh berries that are delicately poached and flavoured with crème-de-cassis.

Mango Kulfi with falooda - Mango 'Kulfi', Indian ice cream, served with 'falooda', sweet vermicelli.

Menu Choices



- All prices are subject to applicable sales tax.
- The final *Guaranteed Number* of guests for all events should be confirmed a week prior to the event. This number shall serve as a guide to minimum billing charge.
- A minimum of two food handlers for up to 100 guests will be charged. Additional food handlers may be required based on the final guest count and menu requirements. Each food handler will be billed at the rate of \$150.00
- Food tasting, prior to booking the event, can be arranged for up to 6 guests at \$30.00 per guest + 18% gratuity. However, if the customer eventually books the event with us, then this amount minus the gratuity, will be deducted from the final invoice.

We pride ourselves on providing amazing quality food and service to our clients, and we take this standard very seriously. We understand that this is a very important occasion in your lives, and we want to help make it beautiful, memorable and delicious.