



Tower Indian Restaurant

CATERING

Namaste

Welcome to Tower Indian Restaurant.

For over 10 years Tower catered all types of occasions – corporate events, casual get-together, picnics and elegant parties. We are happy to provide you with an excellent selection of food items and services that are designed for a variety of special occasions. We can make your event tastefully simple or excitingly extravagant.

Our catering coordinator will assist you in developing menu and organizing your next event. Please contact our catering coordinator at 919465-2326/towernc@gmail.com for immediate assistance.

We look forward to serving your catering needs.

Delivery Charges and Policy

Delivery charges may vary, please ask for pricing.

Minimum order for delivery: \$500.00 (before taxes and delivery)

Please allow 48 hours for processing orders during the week and 72 hours for weekend orders. We prepare all our food items fresh each day and appreciate advance notice to accommodate all orders.

CANCELLATION POLICY: 48 HOURS NOTICE.

Ordering Information

For all your catering needs please call us at 919-465-2326 or email to towernc@gmail.com

Contact

Name:

Address:

Phone:

Pick up Time:

Make your Own Menu

Minimum order size

100

Personalize your Party by creating your own Menu from the items available in the below chart

Two Appetizers

Two Indian Curries

One Rice Special

One Sweet

One Bread (Roti, Chappathi, Naan , paratha)

| Appetizers | Indian Curries | Rice Special | Sweet | Bread |
|---------------------|------------------|---------------|--------------|-----------|
| Idli | Channa Masala | Ven Pongal | Gulab Jmoon | Chappathi |
| Methu Vadai | Bhindi Masala | Lemon Rice | Carrot Halwa | Roti |
| Vegetable Cutlet | Eggplant Curry | Tamarind Rice | Rice Kheer | Paratha |
| Veg.Samosa | Vegetable Kuruma | Vangi Bath | Payasam | Naan |
| Thayir Vadai | Aloo Gobhi | Coconut Rice | | |
| Rasa Vadai | Channa Palak | Thayir Sadam | | |
| Spinach Pakoda | Tadka Dal | | | |
| Potato Bonda | | | | |
| Spring Roll | | | | |
| | | | | |
| | | | | |

Mini Package Delights

Tower caters to even small size parties too. If you wish to have any item from the delicious buffet menu of that day, we provide you with the below options. Minimum order size will be in 16oz containers.

| Items (16 oz containers) |
|-----------------------------|
| Appetizer |
| Flavored Rice |
| White Rice |
| Indian curry(no paneer) |
| Poriyal |
| Soup |
| Sambar |
| Sweet |
| Tower Special |

Dosa Party

Minimum order size

100

Tower Indian Restaurant is famous for its Dosa Parties. We cater Business Luncheons, Holiday Parties, Birthday Parties, Graduation Celebrations, Weddings, and other special occasions.

Unlimited number of dosas for each person accompanied with 2 pcs of Idlis and 1 pc of Vadai .

Setup and delivery charges apply.

Appetizers

Idli

Steamed Rice and Lentil cakes .

Methu Vadai

Fried Lentil donuts.

Vegetable Cutlet

Shallow fried vegetable patties.

Tower Special Samosa

Fried Pastry stuffed with vegetables

Thayir Vadai

Lentil donut dipped in yogurt and garnished with cilantro.

Rasa Vadai

Vadai dipped in soup made of special spices.

Spinach Pakoda

Spinach and onion fritters.

Patoto Bonda

Deep fried mildy spiced mashed potato dumplings dipped in chick peas batter

Vegetable Spring Roll

A savory mixture of vegetables wrapped in a pastry sheet and fried.

Tower Specials

Gobi Manchurian (dry)

Deep fried cauliflower (Gobi) fritters mixed in a spicy and tangy soy sauce.

Gobi Manchurian Gravy

Deep fried cauliflower (Gobi) fritters mixed in a spicy and tangy soy sauce with white rice .

Chilli Paneer

Homemade cottage cheese cubes marinated, deep fried and tossed in spicy soy and chilli sauce. Served with white rice.

Chilli Gobi

Marinated florets of cauliflower deep fried and tossed in spicy soy and chilli sauce. Served with white rice.

Chilli Mushroom

Marinated florets of cauliflower deep fried and tossed in spicy soy and chilli sauce. Served with white rice.

Poriyals Dry Vegetables

Potato Poriyal

Cooked potatoes garnished with indian spices.

Bhindi Poriyal (Okra)

Okra cooked in a rich flavor of Indian spices and garnished with onions and herbs.

Tindora Poriyal

Kathirikai Poriyal (Egg Plant)

Eggplant cooked in a rich flavor of indian spices.

Mixed Vegetable Poriyal

Carefully selected variety of vegetables cooked in the flavor of Indian spices.

Beans Poriyal (Green Beans)

Fresh green beans cooked and flavor with Indian spices

Mor Kulambu

Puli Kulambu

Kootu

Indian Curries

Channa Masala

Garbanzo beans cooked Indian spiced tomato and onion based curry sauce.

Bhindi Masala

Okra cooked Indian spiced tomato and onion based curry sauce .

EggPlant Curry

Eggplant cooked Indian spiced tomato and onion based curry sauce .

Vegetable Kuruma

Mixed vegetables cooked with Indian spices and coconut based curry sauce.

Vegetable Kofta Curry

Seasoned minced vegetables shaped into small balls and deep fried and cooked in mildly spiced curry sauce.

Nilgiri Kuruma

Blend if vegetables cooked in sauce made of coconut, mint , cilantro and roasted spices.

Navaratan Kuruma

Mixed vegetables cooked in a creamy curry sauce garnished with dried fruits and nuts.

Mushhroom and Peas Curry

Well sautéed Mushroom and Pease cooked in Curry sauce.

Aloo Gobhi

Potato (Aloo) and Cauliflower (Gobhi) carefully cooked in a Tomato and onion based curry sauce.

Aloo Palak

Aloo (Potato) cooked in fresh grounded spinachsauce mixed with indian spices.

Channa Palak

Channa(Garnabzo beans) cooked in fresh grounded spinach sauce with indian spices.

Mutter Paneer

Paneer (Homemade cottage cheese) cooked in a tomato and onion based curry sauce.

Indian Curries

Palak Paneer

Paneer (Homemade cottage cheese) cooked in a tomato and grounded spinach based curry sauce.

Paneer Makhani

Paneer(Homemade cottage cheese) cubes cooked in Makhani (creamy sauce made with authentic Indian spices and flavored with cream).

Vegetable Makhani

Vegetables cooked in cooked in Makhani (creamy sauce made with authentic Indian spices and flavored with cream).

Dal Palak

Palak(Spinach) cooked in Dal(Lentil soup) with mild spices.

Dal Tadka

Lentil soup flavoured by tempering with garlic,cumin seeds and freshly available herbs.

Mushroom Chettinad

Sautéed mushroom cooked in special made south Indian curry sauce.

Paneer Bhurji

Scrambled Paneer(Homemade cottage cheese blended with sautéed onions, tomatoes,herbs and spices.

Rice Specials

Ven Pongal

Rice and Lentil cooked in a slow cooker and flavored with butter ,black pepper and Cumin . Served with Methu Vadai

Bisibelle Bath

Rice and Lentils cooked with vegetables and authentic spices from South India.

Vegetable Biryani

Vegetables cooked along with Basmati(Flavored white rice) rice and exotic spices. Served with yogurt flavored with onions and tomatoes.

Lemon Rice

Basmati Rice(Flavored white rice) cooked with Indian spices and mixed with lemon dressing.

Tamarind Rice

Basmati Rice(Flavored white rice) cooked with Tamarind (a sweet and sour tasting fruit) pasted blended with authentic Indian spices and garnished with roasted peanuts.

Vangi Bath

A South Indian speciality of white rice cooked in roasted and blanched eggplant and authentic spices.

Coconut Rice

Delicious South Indian style white rice cooked and blended with grated coconut and spices.

Thayir Saadham (Yougurt Rice)

White Rice cooked and mixed with plain yogurt, tempered with mustard seeds and herbs.

Side Orders

Chapathi

Poori

Poori is an unleavened Indian bread made of wheat flour deep fried in oil. Accompaniments can be Channa Masala, Mashed Potatoes blended with sauted onions and herbs.

Parotta

Plain Rice

Sambhar

Lentil soup with cooked vegetables and Indian spices. Can be accompanied by Dosa, Idli, Rice.

Yougurt

Desserts

Gulab Jamoon

Gulab jamuns are an Indian version of donuts immeresed in the warm sweet syrup.

Ras Malai

Ras Malai consists of sugary white, cream or yellow colored balls (or flattened balls) of paneer (homemade cottage cheese) soaked in malai (clotted cream) flavored with cardamom.

Carrot Halwa

A sweet made of shredded carrot cooked in milk and sugar syrup

Rice Kheer

Sweet soup of slowly cooked rice in milk and sugar..

Badam Halwa

Payasam

A sweet soup made using milk and sugar.

All our items are prepared with the same superior quality ingredients and we make sure that you enjoy and savor every order. We provide only vegetarian food items. Some of them may contain egg. On request we can make sure your need is catered with same level of flavor and delicacy.

Food Allergies.

Many of our products contain or may come into contact with common allergens, including wheat, peanuts, nuts, milk, eggs. Thanks for ordering with Tower Indian Restaurant. We strive to satisfy our customers as always. Please come again.

By Tower Management