

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. From the spices to the setting, 125 seats Coriander is an experience that stimulates and delights -- where fresh flavors emerge from traditional Indian recipes. Coriander departs from the standard fare at many Indian restaurants and introduces diners to pure flavors, unusual ingredients and original preparations.

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. After graduating from the culinary school in India 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 for over 4 years. Chef Vipul 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 to mark India's 50 anniversary and the opening of a new Asia section at the Smithsonian. 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.



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.

Private Luncheons & Dinners @ Coriander

Menu Package 1 (\$21.00 per person) (Minimum of 40 People)

Hors D'oeuvres

- Choice of **3 Vegetarian Appetizers**

Entrées

- Choice of **1 Paneer Entrée**
- Choice of **2 Vegetarian Entrées**

Entrées served with:

- Dal **or** Punjabi Kadi **or** Rajma **or** Channa
- Vegetable Pulao
- Choice of **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salad**

Desserts

- Choice of **2 Desserts**

Menu Package 2 (\$22.00 per person) (Minimum of 40 People)

Hors D'oeuvres

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

Entrées

- Choice **1 Chicken Entrée**
- Choice of **2 Vegetarian Entrées**

Entrées served with:

- Dal **or** Punjabi Kadi **or** Rajma **or** Channa
- Vegetable Pulao
- Choice of **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salad**

Desserts

Choice of **2 Desserts**

Menu Package 3 (\$24 per person) (Minimum of 40 People)

Hors D'oeuvres

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

Entrées

- Choice of **1 Fish Entrée**
- Choice **1 Chicken Entrée**
- Choice of **2 Vegetarian Entrées**

Entrées served with:

- Dal **or** Punjabi Kadi **or** Rajma **or** Channa
- Vegetable Pulao
- Choice of **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salad**

Desserts

- Choice of **2 Desserts**

Menu Package 4 (\$24.00 per person) (Minimum of 40 People)

Hors D'oeuvres

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

Entrées

- Choice **1 Chicken Entrée**
- Choice of **2 Vegetarian Entrées**

Entrées served with:

- Dal **or** Punjabi Kadi **or** Rajma **or** Channa
- Vegetable Pulao
- Choice of **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salad**

Desserts

Choice of **2 Desserts**

- ▶ Events of less than 40 people at the restaurant are subject to room charge of \$150
- ▶ Credit Card Payments subject to 3% surcharge ▶ Tax and Gratuity extra

Private Luncheons & Dinners @ Coriander

Menu Package 5 (\$23 per person) (Minimum of 40 People)

Hors D'oeuvres

- Choice of **3 Vegetarian Appetizers**

Entrées

- Choice of **1 Paneer Entrée**
- Choice of **3 Vegetarian Entrées**

Entrées served with:

- Dal **or** Punjabi Kadi **or** Rajma **or** Channa
- Vegetable Pulao
- Choice of **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salad**

Desserts

- Choice of **2 Desserts**

Menu Package 6 (\$26 per person) (Minimum of 40 People)

Hors D'oeuvres

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

Entrées

- Choice of **1 Chicken (Grilled) Entrée**
- Choice **1 Chicken (in gravy) Entrée**
- Choice of **1 Paneer Entrée**
- Choice of **2 Vegetarian Entrées**

Entrées served with:

- Dal **or** Punjabi Kadi **or** Rajma **or** Channa
- Vegetable Pulao
- Choice of **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salad**

Desserts

Choice of **2 Desserts**

Menu Package 7 (\$28 per person) (Minimum of 40 People)

Hors D'oeuvres

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

Entrées

- Choice of **1 Lamb or Fish Entrée**
- Choice **1 Chicken Entrée**
- Choice of **1 Paneer Entrée**
- Choice of **2 Vegetarian Entrées**

Entrées served with:

- Dal **or** Punjabi Kadi **or** Rajma **or** Channa
- Vegetable Pulao
- Choice of **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salad**

Desserts

- Choice of **2 Desserts**

Menu Package 8 (\$30 per person) (Minimum of 40 People)

Hors D'oeuvres

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

Entrées

- Choice of **1 Lamb or Fish Entrée**
- Choice **1 Chicken Entrée**
- Choice of **1 Shrimp Entrée**
- Choice of **1 Paneer Entrée**
- Choice of **2 Vegetarian Entrées**

Entrées served with:

- Dal **or** Punjabi Kadi **or** Rajma **or** Channa
- Vegetable Pulao
- Choice of **Breads** (Naan/Roti/Paratha)
- Papads
- Choice of Raita or Dahi Wada
- **Salad**

Desserts

Choice of **2 Desserts**

- ▶ Events of less than 40 people at the restaurant are subject to room charge of \$150
- ▶ Credit Card Payments subject to 3% surcharge. ▶ Tax and Gratuity extra

Private Luncheons & Dinners @ Coriander

Here are some of the dishes to choose from:

(This is only a partial list of dishes that we can do for your event. If you would like a dish but do not see it on this list, please let us know and we can do it for you.)

Hors D'oeuvres

Vegetarian

ASSORTED VEGETABLE PAKORAS
 VEGETABLE SAMOSA
 VEGETABLE CUTLETS
 CASHEWNUT ROLLS
 ALOO TIKKI STUFFED WITH CHANNA DAL
 LASSUNI GOBI
 VEGETABLE SHAMMI KEBABS
 GOBI MANCHURIAN
 VEGETABLE MANCHURIAN
 CHEESE CHILLI TOAST
 CORN n' PEAS BOUCHEES
 MINI VEG. CHUTNEY SANDWICH
 PAO BHAJI
 DAHI PAPRI CHAAT
 CHILLI CORN ROLLS
 TANDOORI MALAI BROCCOLI
 ASSORTED STUFFED BREADS (any 3)
 Onion Kulcha,
 Aloo Paratha
 Cheese Naan
 Goat Cheese n' Dun-dried tomatoes
 Gobi (cauliflower) Paratha
 Mooli (Raddish) Paratha

Chicken

CHICKEN TIKKA
 KEASRI CHICKEN TIKKA
 MURCH MURG TIKKA
 ACHARI MURG TIKKA
 RESHMI SEEKH KEBAB
 CHICKEN PAKORAS
 MURG KALI MURCH
 LASSUNI MURG TIKKA
 CHICKEN 65
 CHICKEN CHILLI
 MURG TIKKA BADAMI
 MURG MALAI KEBAB
 CHILLI CHICKEN (DRY)

Lamb

SHAMMI KEBAB
 SEEKH KEBAB LUCKNAWI
 GOLI KEBAB
 LAMB BOTI KEBAB (available at extra cost)
 LAMB SHASLIK (available at extra cost)
 GILAFI SEEKH KEBAB

SOUPS

KASHMIRI WALNUT SOUP

A delicious soup with a touch of walnuts and a hint of fresh mint.

DAHI KA SHORBA (YOGHURT n' HERB SOUP)

A delicate blend of yoghurt and herbs, tempered with fresh condiments, served hot.

TAMATAR DHANIA SHORBA

A tangy Tomato soup with the freshness of green coriander.

KERALA COCONUT SOUP

A spicy chicken 'n' coconut soup.

MULLIGATAWNY

Lentil soup from south India.

VEGETABLE SWEET CORN SOUP

A popular Indo-Chinese soup with or without egg drop..

VEGETABLE HOT & SOUR SOUP

A traditional Indo-Chinese favorite.

CORIANDER & LAMB SOUP

A delicately spiced lamb soup with the freshness of green coriander.

SUBZ SHORBA

DHINGRI (MUSHROOM) SHORBA

Entrées

Paneer Entrées

PALAK PANEER
 KADAI PANEER
 MATTAR MANEER
 PANEER LABABDAR
 PANEER DO PIAZZA
 PANEER MAKHANI
 MALAI KOFTA
 PANEER JAIPURI
 PANEER RIZALLA
 ACHARI PANEER
 PANEER LAZEEZ BHURJI (WITH PEAS)
 METHI PANEER

Vegetarian (Dal etc.)

DAL MAKHANI
 CORIANDER'S DAL BHUKARA
 PUNJ RATANI DAL
 RAJMA RASILA
 KALA CHANNA
 CHANNA MASALA
 PINDI CHOLLE
 SOOKHI DAL (MAA SUKHI)
 YELLOW DAL TARKA
 CHANNA DAL WITH LAUKI
 DAL PALAK
 PUNJABI KADI

Vegetarian

NAVRATTAN KORMA
 KAJU MATTAR MAKHANA
 SARSON KA SAAG
 KHUMB MATTAR AND CORN
 KHUMB PALAK
 BAINGAN BHARTA
 BAINGAN PATIALA
 BHAGARE BAINGAN
 BHARWAN (STUFFED) BAINGAN
 ALOO GOBI
 GOBI MATTAR
 ALOO BAINGAN
 ALOO MATTAR
 PALAK ALOO
 ALOO HARA PAYAZ
 ALOO KALI MIRCH
 DUM ALOO KASHMIRI
 BEANS ALOO
 ALOO DUM CHUTNEYWALA
 METHI ALOO
 BHINDI-DO-PYAZA
 KURKURI BHINDI
 BHARWAN (STUFFED) BHINDI (Okra)
 VEGETABLE MAKHANI
 VEGETABLE JALFREZI
 BHARWAN (STUFFED) MIRCH
 MIRCH KA SALAN
 SUBZ KOFTA
 PALAK KOFTA
 METHI MATTER MALAI

Non -Vegetarian

CHICKEN

CHICKEN TIKKA MAKHANI
 MURG LABABDAR
 DHABA MURG
 BHUNA MURG MALASA
 KADAI CHICKEN
 TANGRI MASALA
 CHICKEN SAAGWALA
 MURG SHAHI KORMA
 MURG ACHARI
 CHICKEN JALFREZI
 MURG KALI MIRCH
 MURGH MAKHMALI KOFTA
 CHICKEN KHURCHAN
 CHICKEN CHETTINAD
 TANDOORI CHICKEN
 CHICKEN VINDALOO
 CHICKEN KEEMA MATTAR

Entrées

<u>LAMB/ GOAT</u>	<u>FISH</u>	<u>SHRIMP</u>
KOFTA KASHMIRI LAMB ROGANJOSH GOSHT-DO-PIAZA LAMB SAAGWALA NIHARI GOSHT KEEMA MATTAR LAMB ROGANJOSH HANDI GOAT MASALA LAMB ACHAR GOSHT ACHAR GOSHT (GOAT) LAMB VINDALOO KADAI GOSHT GOSHT DALCHA LAMB ELICHI KORMA GOSHT PASANDA TANDOORI RAAN (ROAST LEG OF LAMB) <i>Available at additional cost</i>	FISH (MACHER) KALIA FISH DAHI WALA GOAN FISH CURRY GREEN FISH CURRY FISH PERI-PERI KALAMARI BALCHAO SHRIMP BALCHAO	GOAN SHRIMP CURRY SHRIMP BALCHAO SHRIMP MASALA SHRIMP MAKHANI KADAI JHINGA SHRIMP MALAI CURRY (BENGALI STYLE)

Desserts

<u>Served Cold</u>		<u>Served Hot</u>
Angoori Rasmalai Kesari Kheer Fruit Custard Sevian Kheer Fresh Cut Fruit Platter	Pistachio Kulfi with Poached Berries Mango Kulfi Masala Chai Ice-cream Kulfi Falooda	Gulab Jamun Gajjar Halwa Moong Dal Halwa