



MAAJI'S STREET KITCHEN

3324 NORTH LINDBERGH BOULEVARD
 WATER CENTER PLAZA
 SAINT ANN, MO • 63074
 314-395-7173

CATERING MENU

AIR-FRIED VEGETABLE SAMOSAS (served with two chutneys)	15 PIECES \$50.00
DAL MASALA (LENTILS)	HALF PAN \$74.90
ALOO MASALA (POTATOES & PEPPERS)	HALF PAN \$79.90
ALOO MATAR (POTATOES & PEAS)	HALF PAN \$79.90
GOBHI MASALA (CAULIFLOWER)	HALF PAN \$79.90
CHOLE MASALA (CHICKPEAS)	HALF PAN \$84.90
MIXED VEGETABLE CURRY	HALF PAN \$84.90
RAJMA (INDIAN CHILI)	HALF PAN \$84.90
ANDA ALOO CURRY (EGGS & POTATOES)	HALF PAN \$84.90
MATAR PANEER (INDIAN CHEESE & PEAS)	HALF PAN \$84.90
SHREDDED CHICKEN CURRY	HALF PAN \$89.90
JEERA AJWAIN ALOO (SEASONED POTATOES WITH PICKLED ONIONS)	HALF PAN \$79.90
STEAMED RICE	HALF PAN \$39.90
AIR-FRIED PARANTHA	15 PIECES \$45.00 30 PIECES \$90.00
KAJU-KATLI	15 PIECES \$19.95 30 PIECES \$39.90
GULAB JAMON	15 PIECES \$19.95 30 PIECES \$39.90
RASGULLAH	15 PIECES \$19.95 30 PIECES \$39.90
ORGANIC MANGO LASSI	32 oz \$25.00 64 oz \$50.00
PICKLED RED ONIONS	32 oz \$20.00

HALF PANS ARE APPROXIMATELY 80 OUNCES (10-15 PORTIONS)

AT MAAJI'S STREET KITCHEN, WE PRIORITIZE USING FRESH, ORGANIC, AND NON-GMO INGREDIENTS TO OFFER HEALTHIER AND SUSTAINABLE OPTIONS FOR OUR CUSTOMERS. WE ALSO OFFER A RANGE OF GLUTEN-FREE AND VEGAN OPTIONS AND AVOID ADDITIVES OR THICKENERS IN OUR DISHES. OUR COMMITMENT TO HIGH-QUALITY, PURE INGREDIENTS AND DIETARY ACCOMMODATIONS SETS US APART AS A UNIQUE AND APPEALING DINING DESTINATION FOR THOSE SEEKING A HEALTHY AND DELICIOUS MEAL.

SCAN THE QR CODE TO LEARN MORE ABOUT THE MENU AND MAAJI'S STREET KITCHEN ►



DAL MASALA (Vegan, Gluten-Free)

organic dried yellow & pink lentils, with organic tomatoes, onions, ginger, garlic, and green chiles, tempered with organic cumin seeds, organic cayenne pepper and Kashmiri red chile powder, garnished with fresh cilantro.

ALOO MASALA (Vegan, Gluten-Free)

potatoes and bell peppers tempered with mustard, cumin, and coriander seeds in a rich and aromatic sauce made with organic tomatoes, onions, ginger, garlic, and green chiles, garnished with fresh cilantro.

ALOO MATAR (Vegan, Gluten-Free)

potatoes and peas simmered in a spicy tomato-based sauce made with a blend of spices, including organic cumin, coriander, and garam masala, which give it a warm and spicy flavor. garnished with fresh cilantro.

GOBHI MASALA (Vegan, Gluten-Free)

cauliflower cooked in a spicy onion, ginger, garlic, and green chile masala, ginger and garlic are added along with green chilies for a touch of heat. garnished with fresh cilantro.

CHOLE MASALA (Vegan, Gluten-Free)

organic dried chickpeas which are pressure cooked with organic tomatoes, onions, ginger, garlic, and green chiles, and then tempered with organic bay leaves, cinnamon, black cardamom, and cloves, garnished with fresh cilantro.

RAJMA (Vegan, Gluten-Free)

kidney beans in a rich tomato and onion based sauce. Our recipe is made with organic dried kidney beans, organic turmeric, bay leaves, cardamom, cinnamon, cloves, cumin, and spicy green chilies. garnished with fresh cilantro.

MIXED VEGETABLE CURRY (Vegan, Gluten-Free)

corn, green beans, carrots, potatoes, and peas, simmered in a tomato and onion based sauce with bay leaves, cinnamon, cloves, cardamom, cumin, and turmeric, garnished with fresh cilantro.

ANDA ALOO (Vegetarian, Gluten-Free)

Perfectly cooked hard-boiled eggs and potatoes, in a rich and aromatic curry sauce. made with organic tomatoes, onions, ginger, garlic, and green chiles, and fenugreek, garnished with fresh cilantro.

MATAR PANEER (Vegetarian, Gluten-Free)

paneer, a soft and creamy Indian cheese, simmered in a rich tomato-based sauce with green peas, seasoned with a blend of aromatic spices including organic garlic, ginger, turmeric, and garam masala. garnished with fresh cilantro.

SHREDDED CHICKEN CURRY (Gluten-Free)

Succulent chicken slow-cooked in a flavorful sauce that is infused with organic turmeric, coriander, bay leaves, cinnamon and cloves, garnished with fresh cilantro.

JEERA AJWAIN ALOO (Vegan, Gluten-Free)

sauteed organic potatoes and a unique blend of organic cumin, caraway, and crushed fenugreek. Served with tangy marinated organic red onions.

VEGETABLE SAMOSAS (Vegan)

These crispy and golden pastries are filled with a mouth-watering mixture of potatoes and peas and are air-fried giving them a crispy texture while maintaining the moist and tender filling. Served with Maaji's homemade green chutney and a sweet & tangy tamarind-date chutney.

AIR-FRIED PARANTHA (Vegan)

Our delicious air-fried paranthas are a delectable Indian flatbread that will tantalize your taste buds. These paranthas are cooked to perfection, providing a satisfying crunch with every bite. The flaky, crispy exterior gives way to a soft, pillowy interior, making for a truly satisfying experience.

MANGO LASSI

Made with organic mango chunks, organic Greek yogurt, and sweetened with organic agave syrup.

ORDERS: All catering orders require a minimum of 3 days advance notice. We kindly request that you provide us with ample time to prepare and ensure the highest quality of our dishes for your event.

DEPOSIT: A 50% deposit is required to confirm your catering order. The deposit can be made at the time of booking and is non-refundable. The remaining balance will be due upon pickup of your order.

DELIVERY: Please note that Maaji's does not offer delivery services for catering orders. We ask you to arrange for pickup of your order.

SERVICE CHARGE: A small service charge may be applied to cover additional services provided. The service charge will be included in the final invoice and will be communicated to you during the order confirmation process.

CANCELLATIONS: Any cancellations made less than 48 hours prior to the scheduled pickup date may result in forfeiture of the deposit.

DIETARY RESTRICTIONS: We strive to accommodate dietary restrictions and preferences to the best of our ability. However, please be aware that our kitchen handles a variety of ingredients and cannot guarantee a completely allergen-free environment.