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Chopra Hospitality Group & Caterers

-----CATERING-----

APPETIZERS

Passed Hors D'oeuvres

Vegetarian

Naanchos (V)

Crispy Naan Chips w/spicy cheese, chutneys
& toppings. Add 8 for Avocado, 10 for Chicken

Chicken Tikka or Paneer Tikka Cigars (GF)

Chicken tikka or paneer tikka wrapped in a rice paper fried
And served with Mango sriracha sauce.

Kale-Mari (V) (GF)

Fresh Kale dipped in a chickpea flour batter seasoned with
fresh garlic, ginger, pepper flakes, fried served with marinara sauce.

Mini Rice Balls (V)GF

Seasoned rice balls stuffed with peas, cheese, and served
With marinara sauce

Eggplant Bartha (V)GF

Roasted eggplant cooked in a mildly spiced sauce served on a crispy naan chips
Topped with pomegranate seeds

Autumn Vegetable Bruschetta-V/GF

Season Vegetables cooked with fresh garlic and tandoori masala baked on
A crispy toast topped with melted mozzarella cheese

Fusion Tikka Masala Garlic Knots V

Mini garlic knots smothered with tikka masala sauce
Topped with parmesan cheese

Samosa (V)

Crispy Fried turnover filled with seasoned
potatoes, peas, & cilantro

Samossa Chaat (V)

Open face Samosas topped with chickpeas
potatoes, chutney's, & crispy sev

Avocado Tikki Chaat V/GF

Fresh Has Avocado seasoned with ginger, garlic, onions, pepper flakes
& cornstarch and pan fried topped with chickpeas, sev, & chutnies

Manchurian Ghobi or Veg. (V)GF

seasoned mix vegetables balls fried and tossed
in a tangy and spicy soy based sauce.

Lasooni Ghobi (V/GF)

pan fried cauliflower tossed in a tangy tomato
ginger, & garlic sauce topped w/sesame

Spinach and Onion Pakora (V/GF)

crispy gluten free fritters loaded with seasoned
spinach and onions

Assorted Pakoras (V/GF)

mixture of potatoes, eggplant, cauliflower
onions and broccoli in batter and fried

Paneer Pakora (V/GF)

indian cheese paneer marinated and dipped in
spiced up batter and fried to perfection

Chilli Paneer (V/GF)

marinated grilled indian cheese paneer sauteed
in mixture of green peppers, onions and tangy sauce

Tikki Chaat (V) GF

potatoes patties topped with chickpeas,

sweet'n sour chutney's and masala yogurt

Guac Sev Puri (V)

masala guacamole, crispy puri puff
seasoned potatoes, chickpeas, chutney's & sev

Pumpkin Seed Hummus V/GF

Burrata, Olive Oil, Mint, Black Pepper

Chick Pea & Feta Fritter V/GF

Mint & Shallots

Brussels Sprouts, Goat Cheese, Pine Nut Wonton (With Or Without Bacon)

Citrus Glaze

Roasted Beet Strudel

Rhubarb, Gorgonzola

Beetroot Tikki Medallions V/GF

Pan toasted Beets Medallions served over mildly spiced chickpeas slaw

Sweet Potato Pancakes V/GF

Cinnamon cream, pomegranate seeds

Crispy Haloumi Cheese GF

Apricot, Rhubarb & Jalepeno

Guacomole Cannoli V

Jicama & Lime

“Macaroni & Cheese” Bites V

Crispy Herb Crumbs, Truffle Aioli

Cauliflower Pancakes V/GF

Chive cream

Rice Paper Rolls V/GF

Vegetable Threads, Cellophane Rice Noodles, Miso Dip

Cauliflower Pancakes

Crème Fraiche, Toasted Pine Nuts

Mini Grilled Cheese GF

Tomato & Bacon (Optional)

Crispy Blue Cheese Stuffed Olives V/GF
Balsamic Glaze

Meat

Philly Cheese steak or Chicken cheese steak Bruschetta
Spicy chicken cheese or cheese steak baked on a crispy toast
With melted mozzarella cheese.

Fish Pakora (G)MP
marinated tilapia in seasoned chickpea flour
batter and fried until golden brown

Shrimp Pakora GF MP
Marinated shrimp fried with seasoned chickpea flour batter served with mango chutney

Firecracker Prawns (GF)MP

sauteed large shrimps with jalapenos peppers
& smothered in chutney's

Tamarind Calamari (GF)
tender slices of crispy calamari topped w/ masala
and chutneys, served w/spicy marinara sauce

Calamari (GF Available)
Crispy golden brown Calamari served w/hot marinara sauce

Tamarind & Mango Chicken Tikka (GF)

boneless marinated chicken kebab smothered in
spicy mango & tamarind sauce over grilled onions

Mickey's Chicken Tikka Kebab (GF)
indian style chicken satay flavored with tikka
masala over caramalized onions

Fusion Tikka Masala or Makhani sauce Wings GF
Chicken wings smothered with tikka masala or makhana sauce
Topped with parmesan cheese.

Mini Chicken Meatballs GF
Spicy chicken meatballs cooked in a creamy sauce topped
With parmesan cheese

Chilli Chicken (GF)

Thinly sliced marinated chicken, peppers, &
Onions in a spicy and tangy sauce

Chicken Fusion Pakora (GF)

marinated chicken in a fusion masala batter
fried till crispy and tender inside

Mixed Chicken Kebab (GF)

tandoori, mint, malai chicken marinated
kebab with caramelized onions

Lamb Chops (GF) MP

marinated lamb chops grilled to perfection

Sesame Lemongrass Chicken GF

Ginger Miso

Chicken & Edamame Dumplings

Chili Tamari

Retro Beef Hot Dogs In Blankets GF

Honey Mustard

Sirloin Slider Patty Melts GF

Smoked Cheddar, Pickles, Ketchup

Spaghetti & Meatball”

Marinara, parmesan

Pan Seared Beef Filet GF

Caramelized Shallot Jam, Herb Chevre

Short Rib Potsticker GF

Plum Sauce

Grilled Lamb Loin GF MP

Pomegranate Mustard

Lamb “Souvlaki” Meatball GF MP

Tzatziki Sauce

Mini Peking Duck Roll

Hoisin Sauce

Fish & Seafood

Jumbo Lump Crab-GF MP
"Crab Cake Crust", Smoked Paprika Aioli

Crispy Crab Spring Roll
Rice Paper, Shiitake Mushroom, Sherry, Tarragon

Grilled Octopus-GF MP
Basil, Lemon, Olive Oil, Smoked Eggplant

Seared Tuna Loin
Kumquat jam, Saffron Aioli, Crispy Corn Tortilla

Hamachi Tartare
Sriracha Mayo, Shiso Leaf

Smoked Salmon Cannoli
Dill Cream, Crispy Capers, Cucumber

Mini "Bagel & Lox" Cone
Everything Bagel Crusted Crispy Cone, Chive Cream Cheese, Smoked Salmon

Angel Hair Noodle Cake
Chive Crème Fraiche, Caviar

Sea Scallop Dumpling
Bacon, swiss chard, Caramelized Shallots

Scallop Ceviche MP
Orange, Pistachio, Spiced Yogurt

Salmon Katsu MP
Panko, Hoisin Glaze

Macadamia Crusted Shrimp
Pineapple Hot Sauce

Greek Style Grilled Shrimp
Citrus, Herbs, Olive Tapenade

Coconut Curry Grilled Shrimp
Cilantro Pesto

Steamed Lobster Dumpling
Passion Fruit Glaze

Tiny Lobster Tacos
Avocado, Lime, Salsa, Chipotle Sauce

PASTA NOODLES

(GF Pasta Available)

Rasta Pasta (V)

penne or spaghetti pasta with onions and mushrooms in a spicy masala tomato sauce

Penne Ala Vodka w/Broccoli (V)

penne pasta in a mildly spiced ala vodka creamy sauce

Spicy Vegetable Lasagna (V)

sauteed fresh vegetables in spicy sauce stuffed in layered pasta sheets topped w/cheese & cilantro

Spicy Chicken Tikka Lasagna

marinated shredded chicken and vegetables stuffed in layered pasta sheets w/cheese and cilantro

Spicy Ravioli Parmegiana (V)

cheese raviolis cooked in a ginger, garlic indian herbs & spices sauce with penne pasta

Hakka Noodles (V)

Hakka thin noodles with seasoned fresh vegetables tossed in a spicy tangy sauce

Kofta Marinara

spicy chicken meatballs slowly cooked in a spicy creamy sauce with penne noodles

Chicken Makhani Penne Ala Vodka

masala marinated grilled chicken slowly cooked in a spicy creamy sauce with penne

Paneer Makhani Penne Ala Vodka

Marinated Indian Paneer cheese cooked in a Mildly spiced vodka sauce

CHICKEN SPECIALITIES

Chicken Curry, Vindaloo, or Kadai GF

slow cooked marinated chicken in a tomato

and spiced up sauce

Chicken Tikka Masala-GF

boneless marinated broiled chicken cooked in a rich tomato and onion sauce

Royal Butter Chicken -GF

boneless fresh chicken pieces broiled in indian spices & herbs and cooked in buttery sauce

Basil Chicken Tikka -GF

roasted boneless chicken flavored with green chilli basil pesto cream sauce

Chicken Saag (Palak) -GF

marinated boneless chicken slowly cooked in a saag with fresh ginger and garlic

Fusion Chicken Korma -GF contain nuts

boneless marinated chicken cooked in a creamy pistachio based sauce

Lemon Pepper Chicken -GF

boneless chicken cooked with fresh ginger garlic & black pepper in a lemon sauce

Poached Egg Curry -GF

poached eggs cooked in a spicy ginger, garlic and tomatoe gravy

LAMB/GOAT SPECIALITIES

(All Lamb & Goat GF)

Lamb or Goat Curry, Vindaloo, or Kadai

cubes of lamb or goat cooked in a special tomato, ginger, garlic & onion based sauce

Fusion Keema Mattar Masala

minced lamb or goat and peas cooked in a spiced flavorful sauce

Boti Kebab Masala

marinated lamb or goat baked, then cooked in a rich tomato, onion and cream sauce

SEAFOOD SPECIALITIES

(GF)

Shrimp Makhani ala Vodka, Curry, or Vindaloo

large shrimps prepared with potatoes & green peppers in a spicy sauce or vodka sauce

Fish Makhani ala Vodka, Curry, or Vindaloo

marinated tilapia sauteed with green pepper
potatoes & onions in a spicy sauce or vodka sauce.

Salmon Makhani Ala Vodka

marinated baked salmon combined with onions
tomatoes, butter in a cream sauce

Salmon Curry, or Vindaloo

marinated atlantic salmon slowly cooked
in a fresh ginger and garlic based spicy sauce

VEGETARIAN SPECIALITIES

(GF/V)

Fusion Paneer Makhani or Kadai (GF)

fresh cheese paneer simmered in a mild
tomato cream sauce

Paneer Tikka Masala (GF)

marinated grilled cheese paneer cooked with
fresh ginger, garlic, tomatoes, & green peppers

Tofu or Paneer Bhurji (GF)

shredded tofu or paneer cheese & peas cooked in a
tomatoes, onions, ginger & garlic sauce

Mutter Paneer (GF)

fresh peas and housemade paneer cheese
cooked in a mildly spiced sauce

Fusion or Punjabi Cholay Masala (GF)

slow cooked chick peas with tomatoes, onions
ginger & herb in a spicy sauce

Fusion Vegetable Jal Frazie (GF)

fresh seasonal vegetables marinated in a
ginger & garlic cooked in creamy sauce

Fusion Vegetable Korma (GF)

fresh seasonal vegetables cooked in a pistachio
based spicy and creamy sauce

Bhindi (Okra) (GF)

fresh cut okra sauteed with onions and tomatoes
with indian herbs and spices

Fusion Malai Kofta

seasoned vegetable balls stuffed with paneer
cranberries, & pistachio and slowly cooked in
a creamy sauce

Saag Paneer (GF)

fresh housemade cheese paneer cubes
gently cooked with fresh spinach and spices

Baingan Bhartha (GF)

roasted minced eggplant cooked with onions
tomatoes, peas, ginger, garlic and spices

Aloo Gobhi Palak (GF)

fresh cauliflower, potatoes, spinach cooked
w/ ginger, garlic, onions and seasoning

Daal Makhani (GF)

slowly cooked lentils with ginger, garlic,
onions with mild spices and butter

Daal Tadka (GF)

slow cooked lentils tempered with garlic,
onions, tomatoes and spices

Rice:

Royal Basmati Rice (GF)

Royal Basmati Rice Jeera or Peas

Biryani: Vegetables, Chicken, Goat, Lamb, Salmon

Naan Bread Station:

Assorted Naan

Cheese, Garlic, Chilli, Butter Naan

Dessert:

Ice Cream 5 Gallon

Assorted Kulfi on a stick

Faluda Kulfi

Pearl Jamun (30/60)

cheese and milk dumplings in a warm
honey and sugar syrup

Rabri Canoli (20/40)

traditional indian sweet milk solids and
pistachio cream filled in large canoli

Kheer (GF)

traditional slowly cooked rice pudding

Jalebi W/Rabri

Assorted Indian sweets (Methai) Platter

Hershey Chocolate Gajar Halwa

Moong Daal(Lentil) and or Sujee Halwa (Samolina)

Tiramisu

NY Cheesecake

Paan Station

Any Items you would like to have that is not on the menu can be prepared at a
request.
