

Catering Menu

With over fourteen years of experience in Indian Cuisine, Priya Restaurant serves many types of occasions – Weddings, Receptions, Graduation parties, Birthdays, Anniversaries, Reunions, Arangetram, Baby showers.

Our experienced chefs can customize the menu for you based on your tastes, dietary preferences and occasion.

Our specialties include:

- South Indian (Andhra, Telangana, Rayalaseema, Hyderabad, Chettinad, Nanjilnadu, Kongunadu and Kerala)
- North Indian
- Jain cuisine
- Indo Chinese
- On Site Dosa and On-Site Chats

We accommodate religious and other preferences in cooking like Halal, Brahmin cuisine, Vegan, Gluten free.

We also specialize in India's regional specific cuisine like Andhra, Telangana, Hyderabad, Chettinad, Udipi, Goan and Kerala.

Contact Details:

Bhagyarekha Sappa

Managing Partner

Mobile: 847-508-5626

Restaurant: 847-301-2491

Email: Bhagya.Sappa@gmail.com

Appetizers – Vegetarian

<p>Onion Pakoda <i>Onions cut in Julian dipped in spiced batter and quick fried</i></p>	<p>Julian Veg Pakoda <i>Onions cut in Julian dipped in spiced batter and quick fried</i></p>	<p>Spinach Pakoda <i>Onions cut in Julian dipped in spiced batter and quick fried</i></p>
<p>Dal Pakoda <i>Channa Dal (Lentil) blended with house special spices and quick fried</i></p>	<p>Punugulu <i>Rice & lentil batter mixed with onions, chillies, and deep fried</i></p>	<p>Mirchi Bajji <i>Stuffed green chillies dipped in besan and deep fried</i></p>
<p>Cut Mirchi <i>Green Peppers stuffed with spices and quick fried</i></p>	<p>Priya Special Bajji <i>Banana Pepper bajji stuffed with onions and house spices</i></p>	<p>Mixed Veg Bajji <i>Mixed Vegetables cut in cubes dipped in spiced batter and quick fried</i></p>
<p>Masala Vada <i>Channa Dal (Lentil) blended with house special spices and quick fried</i></p>	<p>Medu Vada <i>Urad Dal (Lentil) blended with house spices, mixed with onions, green chillies and quick fried like donuts</i></p>	<p>Mysore Bonda <i>All purpose flour, rice flour mixed with house spices, onions, green chillies, curry leaves and quick fried</i></p>
<p>Spinach Vada <i>Chopped spinach dipped in spiced batter and quick fried</i></p>	<p>Cabbage Vada <i>Chopped cabbage dipped in spiced batter and quick fried</i></p>	<p>Aloo Bonda <i>Curried potato balls dipped in batter and quick fried</i></p>
<p>Spring Rolls <i>Wonton Wraps rolled in vegetables and house spices rolled and quick fried</i></p>	<p>Cocktail Samosa <i>Crispy crust, stuffed with curry made with potato, onions, and peas</i></p>	<p>Samosa <i>Crispy crust, stuffed with curry made with potato, onions, and peas</i></p>
<p>Panneer Pakoda <i>Panneer (Indian cheese) pieces dipped in spiced batter and quick fried</i></p>	<p>Vankaya Bajji <i>Eggplant slices dipped in besan with house spices and quick fried</i></p>	<p>Panneer Sashlik <i>Cubed panneer pieces and vegetables marinated in house sauce grilled on skewers</i></p>
<p>Veg Cutlets <i>crushed vegetables, potato patties cooked with house spices</i></p>	<p>Gold Coins <i>crushed vegetables, potato patties cooked with house spices</i></p>	

Appetizers – Indo Chinese Veg

<p>Gobi Manchurian <i>Cauliflower chunks stir fried in a wok with soy & Manchurian sauce.</i></p>	<p>Corn Manchurian <i>Baby corn stir fried in a wok with soy & Manchurian sauce.</i></p>	<p>Veg Manchurian <i>Mixed vegetable balls stir fried in a wok with soy & Manchurian sauce.</i></p>
<p>Crispy Gobi <i>Cauliflower chunks mixed with house spices and quick fried.</i></p>	<p>Chilly Gobi <i>Cauliflower chunks stir fried in a wok with soy & chilly sauce</i></p>	<p>Kung Pao Gobi <i>Cauliflower chunks stir fried in a wok with Kung Pao sauce</i></p>
<p>Chilly Baby Corn <i>Baby corn stir fried in a wok with soy & chilly sauce</i></p>	<p>Crispy Baby Corn <i>Baby corn mixed with house spices and quick fried</i></p>	<p>Chilly Panneer <i>Panneer cubes stir fried in a wok with soy & chilly sauce</i></p>

Appetizers – Street Chat Veg

Pav Bhaji	Pani Puri	Samosa Chat
Mirchi Chat	Peanut Chat	

Appetizers – Chicken

<p>Chicken 65 <i>Chicken cubes marinated in spices and fried with curry leaves</i></p>	<p>Chilli Chicken <i>Chicken pieces stir fried in a wok with soy & chilli sauce</i></p>	<p>Chicken Pakoda <i>Marinated Chicken pieces dipped in spiced batter and quick fried</i></p>
<p>Charminar Chicken <i>Chicken cubes marinated in spiced red chilli and green sauce and quick fried</i></p>	<p>Methi Chicken <i>Chicken cubes marinated in spiced methi sauce and quick fried</i></p>	<p>Pepper Chicken <i>Chicken cooked with black pepper paste & spices</i></p>
<p>Chicken Lollipops <i>Chicken drumsticks marinated in house spices and quick fried</i></p>	<p>Tikka Jaipuri <i>Chicken tikka cooked in spiced cilantro paste</i></p>	<p>Tandoori Chicken <i>Chicken drumsticks marinated in spiced tandoori paste and cooked in tandoor</i></p>
<p>Chicken Tikka <i>Chicken cubes marinated in tikka paste and cooked in tandoor</i></p>	<p>Cilantro Chicken <i>Chicken cubes marinated in spiced cilantro paste and quick fried</i></p>	<p>Majestic Chicken <i>Chicken cubes marinated in spiced majestic paste and quick fried</i></p>
<p>Szechwan Chicken <i>Diced chicken fried marinated and tossed in a tangy szechwan sauce</i></p>	<p>Ginger Chicken <i>Chicken pieces stir fried in a wok with soy & ginger sauce.</i></p>	<p>Egg Bonda <i>Boiled egg dipped in spiced batter and quick fried</i></p>
<p>Chicken Manchurian <i>Chicken pieces stir fried in a wok with Manchurian sauce</i></p>	<p>Kung Pao Chicken <i>Chicken pieces stir fried in a wok with Kung Pao sauce</i></p>	<p>Star Chicken <i>Fried Chicken strips coated with sesame seeds and spices</i></p>

Appetizers – Sea Food

<p>Apollo Fish <i>Marinated cat fish chunks sautéed with onions, ginger and pepper</i></p>	<p>Fish Pakoda <i>Marinated cat fish chunks lightly battered and quick fried</i></p>	<p>Nellore Fish Fry <i>Marinated cat fish steaks pan fried</i></p>
<p>Fish Fingers <i>Marinated cat fish chunks quick fried</i></p>	<p>Prawn Pakoda <i>Shrimp marinated with spices and little battered and quick fried</i></p>	<p>Prawn Fry <i>Shrimp marinated with spices and pan fried with a special sauce</i></p>
<p>Prawn Udang (Shrimp Fritters)</p>	<p>Prawns 65 <i>Shrimp marinated and quick fried and sautéed with curry leaves & chillies</i></p>	<p>Shrimp Skewers <i>Shrimp marinated with spices and grilled on skewers</i></p>
<p>Coconut Shrimp <i>Shrimp marinated with spices and coconut and quick fried</i></p>	<p>Cilantro Prawns <i>Shrimp marinated and quick fried and sautéed with cilantro & chillies</i></p>	<p>Chilli Shrimp <i>Shrimp stir fried in a wok with soy & chilli sauce</i></p>

Appetizers – Mutton

<p>Goat Pepper Fry <i>Goat pieces cooked with spices and black pepper</i></p>	<p>Andhra Goat Fry <i>Goat pieces marinated in masala and pan fried</i></p>	<p>Sheesh Kabob <i>Minced goat meat with spices and skewered in Tandoor</i></p>
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Breads

<p>Naan (Butter/Garlic/Plain)</p>	<p>Chapathi</p>	<p>Puri</p>
<p>Pulka</p>	<p>Aloo Paratha</p>	<p>Gobi Paratha</p>

Breakfast

Idli <i>Steamed rice and lentil dumplings</i>	Medu Vada <i>Urad Dal donuts</i>	Masala Vada <i>Channa Dal vada</i>
Ravva Idli <i>Channa Dal Steamed rice and ravva dumplings</i>	Upma <i>Cream of wheat cooked with vegetables and spices</i>	Puri <i>Quick fried wheat tortilla until it is puffed</i>
Pongal <i>Lentils cooked with rice whole peppercorn, ginger, curry leaves and spices</i>	Semiya Upma <i>vermicelli cooked with vegetables and spices</i>	Tomato Bath <i>Cream of wheat cooked with vegetables and spices</i>
Bisi Bele Bath <i>Cream of wheat cooked with vegetables and spices</i>	Rava Kesari (Halwa)	Chapathi/Pulka <i>Whole wheat tortilla</i>

Beverages

Masala Chai	Indian Coffee	Black Coffee
Mango Lassi	Spicy Butter Milk	Fruit Punch
Lime Soda	Lassi (Sweet/Salt)	Fresh Fruit Juice

Soups

Andhra Rasam	Sambar	Beetroot Rasam
Pineapple Rasam	Pachhi Pulusu	Maggiga Charu
Egg Drop Soup	Tomato Soup	Sweet Corn Veg
Sweet Corn Chicken Soup	Chicken Cantonese Soup	Lentil Soup

Entrees - Dal

Tadka Dal	Tomato Dal	Spinach Dal
Dal Makhani	Mango Dal	Dosakaya Pappu
Gongura Pappu	Chintachiguru Pappu	Beerakaya Pappu

Entrees - Vegetarian

Bendi Masala <i>Okra cooked with special spices, onions, Tomatoes</i>	Bendi Fry <i>Okra cooked with special spices and cashews.</i>	Bendi Pakodi <i>Okra and pakodi cooked with special spices</i>
Bendakaya Perugu Koora <i>Okra cooked with special spices, onions, yogurt and green chilies</i>	Bendakaya Pulusu <i>Okra cooked with special spices, onions, jiggery, tamarind and green chilies</i>	Bendi Jaipuri <i>Finely chopped okra strips coated with special jaipuri sauce and fried</i>
Baingan Bartha <i>Indian eggplant cooked with special spices, onions and green chilies and mashed</i>	Vankaya Pakodi (Baingan Pakodi) <i>Indian eggplant cooked with special spices and besan pakodi</i>	Gutti Vankaya (Stuffed Baingan) <i>Indian eggplant stuffed with special curry paste and cooked till golden brown</i>
Karam Vankaya (Stuffed Eggplant) <i>Indian eggplant stuffed with special cayenne paste and cooked till golden brown</i>	Vankaya Batani (Baingan with Peas) <i>Indian eggplant cooked with special spices, onions, green peas and green chilies</i>	Vankaya Vepudu (Baingan Fry) <i>Indian eggplant cooked with special spices</i>
Vankaya Jeedipappu <i>Indian eggplant cooked with special spices, onions, cashews and green chilies</i>	Kothimeera Vankaya (Cilantro Baingan) <i>Indian eggplant cooked with special cilantro paste</i>	Vankaya Senagapappu <i>Indian eggplant cooked with special spices and Channa dal</i>

Entrees - Vegetarian

<p>Dondakaya Pakodi <i>Tindoora cooked with special spices and besan pakodi</i></p>	<p>Dondakaya Vulli Karam <i>Tindoora cooked with special spices, onions and green chilies</i></p>	<p>Gutti Dondakaya <i>Tindoora stuffed with special curry paste and cooked till golden brown</i></p>
<p>Tindora Fry <i>Tindoora cooked with special spices and cashews.</i></p>	<p>Chikkudu Ginjalu Kura <i>Broad beans masala curry</i></p>	<p>Priya Special Khorma</p>
<p>Gongoora Senagapappu <i>Sorrel Leaves with Bengal Gram Curry</i></p>	<p>Beerakaya Senagapappu <i>Turai/Ridge-Gourd with Bengal Gram Curry</i></p>	<p>Vankaya Senagapappu <i>Eggplant with Bengal Gram Curry</i></p>
<p>Sorakaya Fry <i>Bottle gourd stir fried with special Andhra spices</i></p>	<p>Sorakaya Pulusu <i>Bottle gourd cooked in spices and tamarind sauce</i></p>	<p>Sorakaya Pala Kura <i>Bottle gourd cooked in spices and creme sauce</i></p>
<p>Sorakaya Ava Kura <i>Bottle gourd cooked in spices and mustard sauce</i></p>	<p>Sorakaya Pesarapappu <i>Bottle gourd cooked in spices and moong dal</i></p>	<p>Cabbage Porial <i>Cabbage sautéed with special spices</i></p>
<p>Carrot Poriyal <i>Carrot sautéed with special spices</i></p>	<p>Beetroot Poriyal <i>Beetroot sautéed with special spices</i></p>	<p>Avial <i>Delicious dish prepared with mixed vegetables and curd/yogurt</i></p>
<p>Beans Porial <i>Green beans sautéed with special spices</i></p>	<p>Cabbage Senagapappu <i>Cabbage cooked with Bengal Gram</i></p>	

Entrees - Vegetarian

<p>Channa Masala <i>Chic peas cooked with tomatoes, onions and exotic spices</i></p>	<p>Mixed Veg Khorma <i>Assorted vegetables curry in thin coconut gravy</i></p>	<p>Panneer Tikka Masala <i>Marinated & lightly sautéed panneer cubes cooked in a special sauce</i></p>
<p>Shahee Panneer <i>Panneer cooked in a thick gravy made up of cream, tomatoes and spices</i></p>	<p>Kadai Bendi <i>Bendi/Okra cooked with onions ,tomatoes in creamy sauce</i></p>	<p>Mutter Panneer <i>Peas cooked with onions, spices and specially made cheese cubes</i></p>
<p>Palak Panneer <i>Spinach cooked in a creamy sauce with specially made cheese cubes</i></p>	<p>Veg Mughlai <i>Mixed vegetables cooked in a special Mughlai sauce</i></p>	<p>Akbari Aloo <i>Potato patties cooked in a special Mughlai sauce</i></p>
<p>Malai Kofta <i>Vegetables & cheese made into small balls and cooked with a special gravy</i></p>	<p>Lauki Kofta <i>Shredded Lauki & cheese made into small balls and cooked with a special gravy</i></p>	<p>Kadai Panneer <i>Panneer cubes cooked with onions ,tomatoes in creamy sauce</i></p>
<p>Panneer Bhurji <i>Shredded Panneer sautéed with spices, onions and tomatoes</i></p>	<p>Dum Aloo <i>Fried baby potatoes simmered in smooth, creamy and delicious sauce</i></p>	<p>Nav Ratan Khorma <i>Mixed vegetables cooked in a rich delicious sauce</i></p>

Entrees - Chicken

<p>Andhra Chicken Curry <i>Chicken pieces cooked in a special sauce & exotic spices</i></p>	<p>Seema Chicken Fry <i>Chicken pieces marinated in spices and pan fried</i></p>	<p>Pepper Chicken Fry <i>Chicken cooked with black pepper paste & spices</i></p>
<p>Karaikudi Chicken <i>Chicken cooked in a special Karaikudi masala</i></p>	<p>Malabar Chicken Khorma <i>Chicken pieces cooked in a special sauce & exotic spices</i></p>	<p>Kodi Pulusu <i>Chicken pieces cooked in a special sauce & exotic spices – Telangana style</i></p>
<p>Jeedipappu Kodi Vepudu <i>Chicken cooked with cashew pieces & spices</i></p>	<p>Butter Chicken <i>Chicken pieces cooked in a buttery sauce and spices & herbs</i></p>	<p>Chicken Tikka Masala <i>Grilled Chicken cubes cooked in a rich creamy sauce</i></p>
<p>Egg Masala <i>Boiled eggs cooked in special curry</i></p>	<p>Egg Bhurji <i>Scrambled egg with onions, chillies and mild spices</i></p>	<p>Egg Khorma <i>Boiled eggs cooked in special curry and potatoes</i></p>

Entrees - Mutton

<p>Seema Mutton Curry <i>Goat pieces cooked in a special sauce & exotic spices – Rayalaseema style</i></p>	<p>Andhra Goat Fry <i>Goat pieces marinated in spices and pan fried</i></p>	<p>Goat Pepper Fry <i>Goat pieces cooked with black pepper paste & spices –Kerala style</i></p>
<p>Hyderabad Goat Masala <i>Goat pieces in a thick delicious gravy</i></p>	<p>Masala Mutton Chops <i>Mutton chops marinated in special spices and grilled</i></p>	<p>Chinta Chiguru Mutton <i>Goat pieces cooked in special tamarind leaves curry</i></p>
<p>Mutton Dalcha <i>Hyderabad style stew made from mutton, channa dal and tamarind.</i></p>	<p>Hariyali Ghost <i>Goat pieces cooked in special spinach leaves curry</i></p>	<p>Mango Mutton <i>Goat pieces cooked in special green mango curry</i></p>
<p>Dosakaya Mutton <i>Special Telangana recipe. mutton cooked along with cucumber or ridge guard</i></p>	<p>Mutton Pulusu <i>Mutton cooked in traditional Andhra style tomato soup</i></p>	<p>Gongura Mutton <i>Mutton curry cooked in a special sorrel leaves – Guntur style</i></p>

Entrees – Sea Food

<p>Andhra Fish Pulusu <i>Cat fish steaks cooked in a special tamarind sauce with a variety of spices</i></p>	<p>Fish Kulambu <i>Cat fish filets cooked in Chef's Special tangy sauce Rameshwaram style</i></p>	<p>Nellore Fish Fry <i>Cat Fish steaks marinated in spices and pan fried</i></p>
<p>Ramanad Fish Fry <i>Pamphret Fish steaks marinated in spices and pan fried</i></p>	<p>Nellore Fish Pulusu <i>Cat fish steaks cooked in a special tamarind and green mango sauce</i></p>	<p>Shrimp Masala <i>Shrimp cooked in a special sauce</i></p>

Entrees – Rice - Veg Specials

Veg Pulav	Veg Dum Biryani	Bagaara Rice
Jeera Rice	Peas Pulav	Coconut Rice
Pulihora	Lemon Rice	Mango Rice
Vaangi Baath	Cilantro Rice	Tomato Rice
Avakaya Biryani	Gongura Biryani	Ven Pongal
Pulagam	Bisi Bele Bath	Veg Fried Rice
Schezuan Rice	Poha	Karivepaku Rice

Entrees – Rice – Non Veg Specials

Chicken Dum Biryani	Mutton Dum Biryani	Egg Biryani
Talapakattu Biryani	Chicken Pulao	Chicken Fried Rice
Andhra Special Chicken Biryani	Chicken Fried Pieces Biryani	Schezuan Chicken Fried Rice

Desserts and Sweets

Double Ka Meetha	Payasam	Custard
Ravva Kesari	Pineapple Kesari	Sweet Pongal
Pala Thalikalalu	Gajar Ka Halwa	Mysore Pak
Ravva Laddu	Carrot Kheer	Badam Milk
Samiya Payasam	Shahi Tukda	Kaddhu ka Halwa
Boondi Laddu	Poornalu	Kaddhu ka kheer
Rasmalai	Jilebi	Gulab Jamoon
Rasgulla	Mango Lassi	Mango Kulfi

Pickles & Chutneys

Coconut Chutney	Ginger Chutney	Tomato Chutney
Peanut Chutney	Gobi Pickle	Avakaya
Beerakaya Pachadi	Dondakaya Pachadi	Vankaya Pachadi
Aratikaya Pachadi	Gongura Pachadi	Chicken Pickle

On-site Dosa and Chat Catering

We specialize in On-Site Dosa catering with over 64 varieties of Dosa for any occasion and location. We also do On-Site Chat caterings.