

CATERING PACKAGES

EXPRESS PACKAGE

\$ 13 per person
 2 Appetizers
 2 Entrées
 Rice
 Naan
 1 Dessert

SILVER PACKAGE

\$ 16 per person
 3 Appetizers
 3 Entrées
 Rice
 Naan
 1 Dessert

GOLD PACKAGE

\$ 21 per person
 4 Appetizers
 4 Entrées
 Pulao/Biryani
 Assorted Bread
 1 Dessert

PLATINUM PACKAGE

\$ 28 per person
 5 Appetizers
 5 Entrées
 Pulao/Biryani
 Assorted Bread
 2 Desserts

All Catering Packages min. 50 people

note: some items in the menu may have additional charges.

Only 1 paneer item included in the package.

* only available for a la carte only.

Goat additional \$ 5
 Seafood additional \$ 7
 Lamb additional \$ 5

LAMB & GOAT CURRIES

LAMB ROGAN JOSH <i>Lamb cooked in Kashmiri style curry.</i>	19.95
LAMB CHOP KORMA <i>Tender lamb chop cooked in spiced creamy sauce</i>	22.95
LAMB VINDALOO ☞ <i>Lamb speciality cooked w/ chili, potatoes, hot spices & vinegar.</i>	19.95
SAAG LAMB or GOAT <i>Tender lamb or goat sauteed w/ fresh chopped spinach & spices.</i>	Lamb 19.95 Goat 19.95
BHUNA GOAT MASALA <i>Small pieces of goat cooked w/ onion, garlic & bellpepper.</i>	19.95
ACHARI GOAT <i>Tender goat pieces w/ delightful combination of pickling spice.</i>	19.95
KARAHI GOAT <i>Goat w/ spiced curry, bell pepper, onion, tomato & ginger.</i>	19.95
HANDI GOAT CURRY <i>Tender goat cooked in Handi style curry sae.</i>	19.95

PARTY TRAYS TO GO

	Veg	Non-Veg	Seafood/Goat	Bread	Rice
Small <small>(10-12 people)</small>	\$50	\$65	\$75	\$30	\$30
Medium <small>(20-25 people)</small>	\$75	\$85	\$90	\$40	\$35
Semi-Large <small>(30-35 people)</small>	\$100	\$120	\$160	\$70	\$50
Large <small>(45-60 people)</small>	\$120	\$160	\$220	\$100	\$65
Xtra-Large <small>(65-75 people)</small>	\$160	\$200	\$260	\$120	\$80

note: some items in the menu may have additional charges.

Paneer items will be charged as non-veg

Desserts pricing varies

DESSERTS

GULAB JAMUN	7.95
GAJAR HALWA	9.95
RASMALAI	9.95
MANGO or MALAI or PISTA KULFI*	8.95

RICE & BIRYANI

CHICKEN DUM BIRYANI <i>Hyderabadi chicken biryani cooked in special spices on slow fire-</i>	15.95
LAMB/GOAT DUM BIRYANI <i>Lamb/goat cooked w/ basmati rice over a low fire w/ herbs & spies.</i>	Lamb 18.95 Goat 18.95
SHRIMP DUM BIRYANI <i>Basmati rice cooked w/ shrimp flavored w/herbs, spices & nuts.</i>	16.95
VEGETABLE DUM BIRYANI <i>Basmati rice cooked w/ seasoned vegetables, herbs & spices.</i>	14.95
PANEER TIKKA BIRYANI	15.95
KASHMIRI PULAO <i>Saffron flavored basmati rice cooked w/ dry fruits.</i>	11.95
LEMON RICE <i>Lemon flavored basmati rice.</i>	10.95
JEERA RICE	4.95
CURD RICE	11.95
VEG or CHICKEN HAKKA NOODLE	15.95
VEG or CHICKEN CHILI GARLIC FRIED RICE	15.95
VEG or CHICKEN SCHEZWAN FRIED RICE	15.95

SEAFOOD CURRIES

FISH KADAI <i>Fish cooked w/ bellpaper & onion.</i>	18.95
FISH MOULLI CURRY <i>South Indian speciality fish curry.</i>	18.95
MACHLI HARA MASALA ☞ <i>Speciality from Eastern India, boneless fish cooked in a green masala of coriander, mint, green chili & curry leaves.</i>	18.95
SHRIMP CURRY or VINDALOO☞ <i>Shrimp prepared in a mild or spicy sauce.</i>	19.95
JHINGA MASALA NIZAMI <i>Shelled shrimp cooked in a rich, spicy sauce & fresh herbs.</i>	19.95
SHRIMP TIKKA MASALA	19.95

BEVERAGES

Mango or Sweet or Salted Lassi	7.95
Salted Chaas	7.95
Sodas : coke/sprite/orange sodas/diet coke	3.95
Bottled water	1.50



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BUSINESS HOURS

Monday, Wednesday, Thursday, and Friday

Lunch : 11 am - 3pm
 Dinner : 5pm - 10pm

Saturday and Sunday
 11am to 10pm

Grubhub
 UberEats
 Doordash
 Postmates

JAIN FOOD AVAILABLE UPON REQUEST

Food allergy notice

Please be advised that food prepared here may contain these ingredients: cashew nuts, dairy, almonds & pista. Please be aware that on normal operation involve shared cooking and preparation area. The possibility exists for food items to come in contact with other food product. Due to this circumstances, we are unable to guarantee that any menu items can be completely free of allergens.

APPETIZERS (VEGETARIAN)

VEGETABLE SAMOSA	5.95
SAMOSA CHAAT	9.95
PAKODA - MIX / CHILI / PANEER	9.95/10.95/11.95
PALAK CHAAT	10.95
PANI PURI / DAHI PURI	9.95/10.95
CHEESE SEV PURI	10.95
MINI CASHEWNUT ROLLS	10.95
HARA BARA KABAB	10.95
VEGETABLE SPRING ROLLS	10.95
VEGETARIAN PLATTER*	19.95
<i>Mix of samosa, vegetable pakoda, & hara bara kabab.</i>	
CHILI PANEER / POTATOES (dry)	12.95/11.95
GOBHI / BABY CORN MANCHURIAN (dry)	11.95
VEGETABLE/PANEER MANCHURIAN	11.95/12.95
PANEER / ALOO / GOBHI 65	12.95/11.95/11.95
LASOONI GOBHI / PANEER	11.95/12.95
SCHEZWAN CRISPY PANEER*	12.95

APPETIZERS (NON-VEGETARIAN)

FISH AMRITSARI	14.95
PEPPER CHICKEN FRY	13.95
CHICKEN MANCHURIAN (dry)	13.95
CHICKEN 65	13.95
SCHEZWAN CHICKEN (dry)	13.95
SHRIMP KOLIWADA	15.95
APOLLO FISH	14.95
CHICKEN MAJESTIC	13.95
<i>Dry chicken marinated in Hyderabad style spices.</i>	

ACCOMPANIMENTS

RAITA	3.95
MASALA PAPADAM	6.95
GARDEN GREEN SALAD	5.95

TANDOORI OVEN

TANDOORI CHICKEN	16.95
CHICKEN TIKKA ANGARE	16.95
PANEER SHASLIK	16.95
<i>Cottage cheese marinated in cilantro, yogurt & fenugreek.</i>	
TANDOORI SUBZ PLATTER	16.95
<i>Assorted vegetables marinated in our Chef's special spices.</i>	
CHICKEN MALAI KABAB	16.95
<i>Boneless chicken marinated in spices, cheese & cream.</i>	
RESHMI KABAB	16.95
<i>Minced chicken seasoned w/ chopped ginger, onion & spices.</i>	
CHICKEN HARYALI TIKKA	16.95
<i>Boneless chicken marinated in cilantro, green chili & mint yogurt.</i>	
SEEKH KABAB	16.95
TANDOORI DELUXE	21.95
<i>Guru's special Assorted non-veg Kabab.</i>	
FISH TIKKA SALMON*	22.95
<i>Salmon fillet grilled in tandoori masala.</i>	

SPECIALS

CHOLE BHATURA	14.95
NAAN	2.95
<i>Bread made w/ white flour baked in tandoor.</i>	
ROTI	2.95
<i>Whole wheat bread baked in clay oven.</i>	
GARLIC BUTTER NAAN	3.95
<i>White flour bread topped w/ roasted garlic & fresh cilantro.</i>	
ALOO or GOBI or PUDINA	4.95
<i>Whole wheat bread stuffed w/ potato or cauliflower or herbs.</i>	
CHILI GARLIC NAAN	3.95
CHICKEN TIKKA NAAN	5.95
<i>Chicken tikka mix w/ herbs & spices stuffed in refined flour bread.</i>	
ROOMALI ROTI	4.95
<i>Exotic preparation of thin Indian bread.</i>	
PANEER or ONION KULCHA	4.95
<i>Refined flour bread stuffed w/ Indian cottage cheese or spiced onion.</i>	
BHATTURA or PURI	3.95
<i>Puffed bread ade w/ white or whole wheat flour, rolled & deep fried.</i>	
BULLET NAAN☺	5.50
<i>Spicy bread stuffed with red chili pepper, cilantro & onion.</i>	

BREADS

VEGETABLE CURRIES

SHAM SAVERA	15.95
<i>Spinach kofta stuffed with malai paneer & served in tomato gravy.</i>	
SPINACH KOFTA CURRY	15.95
<i>Cottage cheese & spinach dumpling simmered in spinach sauce.</i>	
MALAI KOFTA	15.95
<i>Cottage cheese & veg dumpling simmered in cashew gravy.</i>	
NAVARATAN KORMA	14.95
<i>A melange of vegetable cooked in cashew gravy.</i>	
SAG PANEER OR ALOO SAG	16.95/14.95
<i>Flavorful blend of spinach & cheese Or Spinach & potatoes.</i>	
VEGETABLE KOLHAPURI ☺	14.95
<i>Mix veg cooked in Maharashtrian style in spicy red gravy.</i>	
PANEER PASANDA	16.95
<i>Pieces of cottage cheese simmered in creamy tomato sauce.</i>	
HARYALI PANEER MAKNI	16.95
<i>Cubes of cottage cheese cooked in creamy green gravy.</i>	
PANEER BHURJEE	16.95
<i>Cottage cheese mashed & cooked w/onion, tomato & spices.</i>	
PANEER KOLHAPURI ☺	16.95
LUCKNOWI PANEER KUSHRANA	16.95
<i>Cottage cheese in cashew, saffron, pomegranate curry.</i>	
CHILI PANEER GRAVY	16.95
SZCHWAN PANEER GRAVY	16.95
KADAI PANEER	16.95
<i>Combination of paneer, capicum, tomato, onion & Indian spices.</i>	
BAIGAN BARTHA	14.95
<i>Baked eggplant puree cooked w/tomato, onion & herbs.</i>	
BEGARE BAIGAN	14.95
<i>Whole baby eggplant cooked in special Chef's gravy.</i>	
CHILI LABABDAR	14.95
<i>Large green chili cooked in spicy tangy tomato gravy.</i>	
KHOYA KAJU *	16.95
<i>A rich dish of Khoya & cashew nuts.</i>	
VEGETABLE MAKHANWALA	14.95
<i>Mix veg cooked in tomato based gravy with butter & cream.</i>	
ALOO GOBHI	14.95
<i>Potato & cauliflower tossed w/ ginger, cooked over slow fire.</i>	
VEGETABLE JALFREZI	14.95
<i>Semi dry veg cooked in tomato based gravy.</i>	
CHOLE PESHWARI	14.95
<i>Chickpeas cooked in traditional Punjabi style.</i>	
DUM ALOO KASHMIRI	16.95
<i>Baby potatoes simmered in yogurt based sauce & spiced with masala.</i>	

VEGETABLE CURRIES

DAL MAKHANI	14.95
<i>Black lentil cooked over nite in very slow fire flavored w butter.</i>	
YELLOW DAL TADKA	13.95
MUTTER METHI MALAI	16.95
<i>Combination fenugreek & paneer cheese & peas in rich gravy.</i>	
BHINDI MASALA	14.95
<i>Tangy preparation of diced okra tossed w/ onion, tomato & spices.</i>	

CHICKEN CURRIES

CHICKEN TIKKA MASALA	16.95
BUTTER CHICKEN (MAKNI)	16.95
CHICKEN KADAI	16.95
<i>Chicken cooked in authentic "Kadai" masala.</i>	
CHICKEN CURRY DHABA Style	16.95
<i>Chicken cooked in fresh onion, ginger, garlic, tomato, spices & herbs.</i>	
GURU SPECIAL CHICKEN MASALA	16.95
<i>Bonesless chicken cooked with eggs & masala sauce.</i>	
SHAHI CHICKEN KORMA	16.95
<i>Bonesless chicken cooked in our special saffron saice & cashew nuts sauce.</i>	
CHICKEN KALIMIRCH	16.95
<i>Chicken marinated in yogurt spiked w/ freshly pounded black pepper.</i>	
CHICKEN VINDALOO ☺	16.95
<i>Combination vinegar, marinated chicken & potato in hot sauce.</i>	
CHICKEN METHI MALAI	16.95
<i>Chicken cooked w/ fresh fenugreek & spices.</i>	
CHICKEN CHETINADU ☺	16.95
<i>Boneless chicken cooked w/ ground spices & a touch of coconut.</i>	
CHICKEN GONGURA	16.95
<i>Chicken cooked with ethnic leafy gongura-South Indian style.</i>	
CHICKEN SAGWALA	16.95
<i>Chicken cooked w/spinach, ginger, tomato & tempered w/cumin seeds.</i>	
CHICKEN ROGANJOSH	16.95
<i>Chicken cooked with Roganjosh sauce.</i>	
EGG CURRY	16.95
SZCHWAN CHICKEN GRAVY	16.95
CHILI CHICKEN GRAVY	16.95
CHICKEN MANCHURIAN GRAVY	16.95

