



Cocktail Hors D'oeuvres

Vegetarian Selections

Vegetable Pakora, *assorted vegetable fritters*

Vegetable Samosa, *crisp turnovers filled with potatoes and green peas*

Bharwan Chilli Peppers, *stuffed Jalapeño peppers*

Rajma Tikki, *spiced kidney bean croquettes*

Cashew Rolls, *potato croquettes coated with cashew nuts*

Vermicelli Kebab, *vermicelli crusted potato croquettes*

Til Kebab, *sesame seed coated potato patties*

Tapioca Fritter, *crispy tapioca and potato patties*

Vegetable Shammi Kebab, *fresh mixed vegetable and chickpea patties*

Paneer Pakora, *farm cheese fritters*

Paneer Methi Cutlets, *spiced farm cheese patties flavored with fenugreek*

Tandoori Paneer Tikka, *marinated and tandoor roasted cheese*

Paneer Methi Tikki, *farm cheese patties flavored with fenugreek leaves and spinach*

Nadru Kebab, *lotus Root patties*

Vegetarian Keema in Phyllo Tartlets, *soy crumble with green peas*

Mushroom or Paneer Bhurji on Endive Leaves

Goat Cheese Bonda, *goat cheese stuffed potato fritters*

Bhel Puri, *puffed rice with cucumber, tomato and tamarind*

Watermelon Chaat on Skewers, *watermelon cubes with mint and cilantro*

Chilled Mango Soup Shooters, *tart and tangy with mustard seeds and chilis*

Warm Tomato Rasam Shooters, *with curry leaves and tamarind*



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Non Vegetarian Selections

Malai Chicken Tikka, *char grilled boneless chicken cubes marinated in yogurt and spices*

Lasuni Chicken Tikka, *char grilled boneless chicken marinated in yogurt and flavored with roasted garlic*

Chicken Badami Seekh, *chicken and almond mince shaped onto skewers and grilled to perfection*

Reshmi Kebab, *spiced flavorful chicken mince shaped onto skewers and char grilled*

Chicken Kali Mirch, *cracked black pepper coated chicken kebab*

Chicken Hariyali, *chicken kebab coated with a blend of green herbs and spices*

Chicken Achari Tikka, *chicken kebab flavored with pickling spices*

Chicken Pakora, *Chicken fritters*

Tandoori Chicken Drumsticks, *bone in chicken legs marinated with mustard, fenugreek and paprika*

Boti Kebab, *lamb kebab marinated overnight in yogurt and charcoal grilled*

Seekh Kebab, *spiced minced lamb cooked on a skewer in a clay oven*

Sikampuri Kebab, *Hyderbadi style minced lamb kebab with channa dal*

Keema Mutter Tartlets, *lamb mince with onion and peas in phyllo tartlets*

ADD \$2 for specialty selections below

Coriander Cured Salmon with Chive Raita, *house cured spiced salmon with chives, citrus and cilantro*

Fish Amritsari, *spice coated fish fritters*

Mustard Fish Tikki, *minced fish cakes with curry leaves and mustard*

Tandoori Lamb Chops, *marinated with cardamom, papaya and fennel*

Tandoori Shrimp, *marinated with coriander and black pepper*

Tandoori Salmon, *marinated with lime leaf, cilantro and ginger*

Rock Shrimp Balchao in Phyllo Tartlet, *spicy shrimp with onions, vinegar and chilis*



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Salmon Tikki with Tomato Mustard Sauce, *salmon and potato cakes with spicy tomato chutney*

Masala Crab Cakes, *crab cakes with cilantro, chilies and mustard*

Cocktail Stations

Aloo Tikki with Channa, *potato patties served with spiced chickpeas curry*

Samosa Chat with Channa, *crisp turnovers filled with potatoes and topped with chickpeas*

Pani Puri/Dahi Puri, *bite size wheat puff filled with tamarind water or yogurt*

Chickpea Chaat, *wheat crispies, chickpeas and potatoes served topped with yogurt and tamarind*

Fruit Chaat, *assorted fruits tossed with herbs and spices*

Pav Bhaji, *spiced mixed vegetables served with buttered bread*

Keema Pav, *spicy ground lamb with cilantro and garam masala, served with buttered bread*

Bhel Puri *roasted peanuts, puffed rice, tamarind chutney, mint & cilantro*

Watermelon Chaat *sliced red onions, lime juice, chaat masala*

Yogurt Preparation

Boondi Raita, *Yogurt with chick pea puffs*

Spinach Raita, *Yogurt with spinach*

South Indian Raita, *Yogurt with tomatoes, onions and south Indian spices*

Tomato Raita, *Yogurt with tomatoes*

Onion Raita, *Yogurt with onions*

Cucumber Raita, *Yogurt with cucumbers*

Avocado Raita, *Yogurt with avocado*

Main Course



Fish

Bengali Fish Curry, *fish simmered in a Kasundi (mustard sauce)*

Kerala Fish Curry, *fish cooked in a coconut gravy flavored with curry leaves*

Goan Fish Curry, *fish cooked with kokum, coconut milk and mustard seeds*

Prawn Pepper Masala, *prawns sautéed with onion, ginger and serrano chilies*

Chicken

Butter Chicken, *chunks of chicken cooked in tomato honey sauce with cream and cardamom*

Chicken Tikka Masala, *chicken tikka cooked in tomato onion sauce with fenugreek and peppers*

Chicken Chettinad, *bone in chicken in a spicy coconut curry*

Chicken Saag, *boneless chicken cubes cooked with creamy spinach and spices*

Chicken Methi Masala, *boneless chicken cubes with fenugreek leaves and ginger*

Chicken Khurchan, *shredded chicken cooked with tomatoes and onions*

Chicken Dhabba, *home-style style chicken curry with onions and tomato*

Chicken Kadai, *chicken cooked with chunks of tomatoes, bell pepper and black pepper*

Chicken Vindaloo, *chicken cooked in a spicy gravy with chilies and vinegar*

Chicken Shahi Korma, *boneless chicken cubes cooked in creamy cashew gravy*

Lamb & Goat – add \$2 per person

Elaichi Gosht, *boneless lamb cubes braised in cardamom onion gravy*

Gosht Vindaloo, *lamb simmered in a spicy gravy with chilies and vinegar*

Gosht Keema Mattar, *minced lamb cooked with green peas and ginger*

Gosht Do Piazza, *lamb cooked with caramelized onions and spices*



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Gosht Saag, *Boneless lamb cubes cooked with creamy spinach*

Rogan Josh, *Boneless lamb cooked with caramelized onions, cardamom & fennel*

Gosht Shahi Korma, *Boneless lamb marinated in yogurt and cooked with almonds and cardamom*

Paneer

Paneer Methi, *paneer cubes cooked with fenugreek leaves and cream*

Paneer Bhurji with Mutter, *crumbled paneer with green peas, onions and garlic*

Paneer Kali Mirch, *paneer cooked with freshly ground black pepper*

Paneer Korma, *paneer simmered with nuts and yogurt in a creamy sauce*

Paneer Jalfrezi, *bell peppers, tomatoes and onions sautéed with paneer and spices*

Paneer Makhani, *paneer in rich tomato sauce with cream and butter*

Paneer Lababadar, *paneer in a creamy onion gravy flavored with ginger and fenugreek*

Palak Paneer, *paneer cooked with creamed spinach*

Malai Kofta, *mixed vegetable and paneer dumplings in a creamy tomato sauce*

Kadai Paneer, *paneer with chunks of tomatoes, onion, and bell peppers*

Mattar Paneer, *green peas and paneer with onions, ginger and garlic*

Vegetables

Makkai Kumbh Masala, *corn and mushrooms cooked in creamy sauce*

Bharvan Mirch, *stuffed chilis in a spicy curry*

Methi Malai Mutter, *fenugreek leaves and green peas cooked in creamy sauce*

Mushroom Mutter, *mushrooms and green peas cooked in a light tomato onion sauce*

Vegetable Jalfreizi, *juliennes of tomatoes, onions and bell peppers with mixed vegetables*

Squash Curry, *mixed squash in a spicy coconut curry*



Jeera Aloo, *cumin seed flavored potatoes*

Methi Aloo, *fenugreek leaves flavored potatoes*

Aloo Baingan, *eggplant and potatoes cooked with tomatoes, onion and ginger*

Aloo Dahiwala, *potatoes cooked in a yogurt based gravy*

Gobhi Aloo Mattar, *cauliflower, potatoes and green peas cooked on a slow flame*

Bhindi Masala, *spiced okra cooked with red onions, tomatoes and dried mango*

Kurkuri Bhindi, *crisp fried okra sprinkled with dried mango and coriander*

Baingan Bhartha, *tandoor roasted eggplant cooked with green peas and garlic*

Bagare Baingan, *whole baby eggplant in a spicy Hyderabadi style curry*

Rajasthani Kadi, *a thin yogurt based curry with seasonal vegetables*

Punjabi Kadi, *a thick yogurt based curry with vegetable fritters*

Lentils

Five Mix Yellow Dal, *blend of five lentils cooked on a low flame with tomatoes and lemon*

Rajmah, *red kidney beans cooked on a low flame with garlic and cumin*

Lobhiah, *black-eyed beans simmered with onions, ginger and tomato*

Dal Makhani, *black lentils cooked with tomatoes, fenugreek and Kashmiri red chili*

Channa Pindi, *spiced chickpeas with onions, coriander and garam masala*

Kala Channa, *black chickpeas with cardamom, cinnamon and bay leaves*

Biryanis – flavorful rice preparation with saffron, golden onions and spices

Chicken Biryani

Lamb Biryani

Goat Biryani

Black Chickpea and Sweet Potato Biryani

Jackfruit Biryani



Rice

Saffron Pulao, *basmati rice cooked with Saffron*

Vegetable Pulao, *basmati rice cooked with mixed vegetables*

Peas Pulao, *basmati rice with green peas*

Jeera Pulao, *basmati rice tempered with roasted cumin*

Breads

Butter Naan

Garlic Naan

Kalonji Naan

Roti

Desserts

Kulfi, *flavored Indian Ice Cream made from reduced milk*

Fresh Fruit Salad, *assorted seasonal fruit salad*

Doodhi Halwa, *bottle gourd cooked with sweetened milk and served warm*

Gajjar Halwa, *Freshly grated carrots cooked slowly with sweetened milk and served warm*

Rasmalai, *creamed paneer dumplings in cardamom and rosewater flavored milk*

Gulab Jamun, *soft fried dumplings of paneer and flour in sweetened syrup*

Rabri with Fresh Berries, *reduced milk pudding with seasonal berries*

Broken Rice Phirni, *chilled ground rice pudding with cardamom and rose water*

Rice Kheer, *traditional rice pudding with almonds and raisins*

Seviyan, *vermicelli pudding with cardamom*