



## Indian Buffet

### Menu 1

\$41.75 per person

Mixed Salad with Yogurt Dressing & Balsamic Vinaigrette  
Vegetable Tandoori Salad  
(Tandoori marinated Mixed Seasonal Vegetable served cold with Yogurt Dressing)  
Spiced Potato and Green Peas Salad  
(Curry Mayo, Chili, Onion, Cilantro & Peppers)  
Poppadum

#### **Entrée**

Chicken Tikka Masala  
(Roasted marinated Chicken in Creamy Tomato Curry Sauce)  
Lentil and Mixed Vegetable Curry  
(Light Lentil Curry with Seasonal Mixed Vegetables)  
Indian Fish Fry  
(Crispy fried Local Fish marinated in Fennel and Cumin)  
Tomato Ghee Rice  
(Basmati Rice cooked with fresh Tomato, Ghee and Spices)  
Plain Naan

#### **Dessert**

Rice Pudding  
(Rice cooked in Milk and Coconut Milk flavored with Cardamom and Rose Water)  
Karachi Halwa  
(Corn Starch and mixed Nuts cooked with Ghee)  
Fresh Fruit Salad



## Indian Buffet

### Menu 2

\$56.25 per person

Mixed Salad with Yogurt Dressing & Balsamic Vinaigrette

Vegetable Tikka Salad

(Roasted Chicken Breast marinated in Spiced Yogurt with Mango Chutney)

Raita Salad

(Yogurt, Cucumber, Tomato and Cilantro)

Spiced Chickpea Salad

(Tossed in a Spiced Tomato Dressing)

Poppadum

#### **Entrée**

Dal Tadka

(Cooked Yellow Lentil with fried Spices, Chili & Tomato)

Black Pepper Chicken

(Boneless Chicken pieces cooked with Black Pepper, Mixed Spices, Tomato and Peppers)

Local Fish Masala

(Fish cooked in Dry Curry with Onion and Peppers)

Vegetable Korma

(Mixed Vegetable in Creamy Cashew Nut Sauce)

Garlic Naan

Lamb Biryani

(Basmati Rice cooked with Lamb pieces, Spices and Yogurt)

#### **Dessert**

Kesari

(Semolina Cake with Cashew Nuts and Raisins)

Kulfi

(Indian Ice Cream)

Carrot Halwa

(Slow cooked shredded Carrot in Milk, Sugar and Ghee topped with Pistachios and Raisins)

Coconut Crepes with Mango



## Indian Buffet Menu

### Salad

Mixed Salad with Yogurt Dressing & Balsamic Vinaigrette

Vegetable Tandoori Salad (Tandoori marinated Mixed Seasonal Vegetable served cold with Yogurt Dressing)

Raita Salad (Yogurt, Cucumber, Tomato and Cilantro)

Spicy Potato and Green Peas Salad (Curry Mayo, Chili, Onion, Cilantro & Peppers)

Chicken Tikka Salad (Roasted Chicken Breast marinated in Spiced Yogurt with Mango Chutney)

Spiced Chickpea Salad (Tossed in a Spiced Tomato Dressing)

Green Lentil Salad (Cooked Lentils with Carrot, Tomato and Cilantro tossed in a Fennel Vinaigrette)

### Entrée Meat

Chicken Tikka Skewer (Roasted Chicken pieces marinated in Spices, Tomato & Yogurt)

Chicken Tandoori (Chicken Leg marinated in Spiced Yogurt and Cilantro cooked in open flame)

Chicken Tikka Masala (Roasted marinated Chicken in Creamy Tomato Curry Sauce)

Chicken Masala (Chicken pieces cooked in Dry Curry with Onion and Peppers)

Chicken Madras Curry (South Indian-style Curry with Coconut Milk)

Indian Chicken Fry (Crispy fried Chicken marinated in Spices and Chili)

Lamb Vindaloo (Spicy version of Indian Curry)

Lamb Curry (Mild or Medium Lamb Curry with Coconut Milk)

Lamb Kebab with Mint Yogurt (Grilled marinated Lamb pieces and Cumin and Fennel)

Lamb Masala (Lamb pieces cooked in Dry Curry with Onion and Peppers)

Lamb Korma (Mild Lamb Curry in Cashew Cream Sauce)

Beef Curry (Mild or Medium Beef Curry with Coconut Milk)

Beef Tikka Masala (Roasted marinated Beef in Creamy Curry Sauce)

Black Pepper Beef (Beef pieces cooked with Black Pepper, Mixed Spices, Tomato and Peppers)



## Indian Buffet Menu

### Entrée Fish and Seafood

Indian Fish Fry (Crispy fried Local Fish marinated in Fennel and Cumin)

Shrimp Masala (Shrimp cooked in Dry Curry with Onion and Peppers)

Fish Curry (Local Fish cooked in Coconut Curry Sauce)

Black Pepper Fish (Local Fish cooked with Black Pepper, Mixed Spices, Tomato and Peppers)

Shrimp Madras Curry (South Indian-style Curry with Coconut Milk)

Shrimp Tikka Masala (Roasted marinated Shrimp in Creamy Tomato Curry Sauce)

Fresh Salmon with Mango Butter Sauce (Pan-fried Salmon marinated in Curry served with Sweet Mango Butter sauce)

### Vegetarian

Lentil and Mixed Vegetable Curry (Light Lentil Curry with Seasonal Mixed Vegetable)

Vegetable Korma (Mixed Vegetable in Creamy Cashew Nut Sauce)

Vegetable Curry (Mixed Seasonal Vegetable in light Curry Sauce with Potato)

Chana Masala (Sautéed Garbanzo Bean in light Curry Sauce with Fresh Tomato and Cilantro)

Dal Tadka (Cooked Yellow Lentil with fried Spices, Chili & Tomato)

Vegetable Tikka (Roasted Seasonal Vegetable marinated in Spices and Yogurt)

Aloo Ghobi (Sautéed Potato & Cauliflower with Turmeric and Mustard Seed)

### Rice

Basmati Rice

Carrot Rice (Basmati Rice cooked with shredded Carrot, Spices and Clarified Butter)

Tomato Ghee Rice (Basmati Rice cooked with Fresh Tomato, Ghee and Spices)

Green Peas and Ghee Rice (Basmati Rice cooked with Green Peas and Ghee)

Biryani: Chicken, Lamb, Shrimp or Vegetable

(Basmati Rice cooked with choice of your meat or vegetable, Spices and Yogurt)



### Dessert

Kesari (Semolina Cake with Cashew Nuts and Raisins)

Rice Pudding (Rice cooked in Milk and Coconut Milk flavored with Cardamom and Rose Water)

Carrot halwa (Slow cooked shredded Carrot in Milk, Sugar and Ghee topped with Pistachios and Raisins)

Karachi Halwa (Corn Starch and mixed Nuts cooked with Ghee)

Kulfi (Indian Ice Cream)

Coconut Crepes with Mango

Fresh Fruit Salad

Choose 3 salads, 2 fish or meat entrées,

2 sides and 2 desserts for

\$37.75

Minimum 20 people

Create your own menu (will be priced depending on your selection)

All menu will be served with Naan Bread, Poppadum and Mango Chutney