

Savor the Flavor of India - Wedding Menu Options

STARTERS

Aloo Tikki
Delicately spiced potato with side of garbonzo beans

Veg. Pakora
mixed vegetable fritters

Veg. Samosa
Crisp patties stuffed w/ potatoes, peas & fresh coriander

Paneer Pakora
Home made cheese fritters

Onion Bhaji
delicately spice onion fritters

Mixed Platter Veg
mixed vegetable fritters, paneer pankora, onion bhaji

TANDOORI

Tandoori Chicken
chicken marinated in yogurt and spice roasted.

Chicken Tikka
boneless white chicken marinated with spices and herbs.

Sheekh Kabab
ground lamb with onions, herbs, spices roasted.

Veg. Kabab
mixed veggies marinated in herbs and spices.

Mixed Assorted
roasted in clay oven

Mixed Grill
grilled in clay oven

EXOTIC WRAPS

Veg. item	Non Veg. item
Tangy Aloo	Chicken Tikka Masala
Chana Saag	Seekh Kabab
Malai Paneer	Boti Tikka
Mixed Veg.	Prawn Pepper Masala
Sizzling Bhindi	Chicken Makhanwala
	Chicken Saag

TANDOORI ROTI (Breads)

Naan
leavened bread

Aloo Naan
non stuffed with spiced potatoes

Onion Kulcha
non stuffed with onions

Garlic Naan
non stuffed with garlic

Kubuli Naan
non stuffed with raisins and nuts

Chapati
whole wheat bread in north indian style

Tawe Ki Roti
whole wheat bread made on a tawa

Paratha
little fried whole wheat bread

Papadum
lentil flour wafer with spices

Rice
basmati rice

Raita
sweet yogurt with vegetables

A LA - CARTE

VEG.

Paneer Tikka Masala - homemade cheese with tomato and spiced creamy sauce
Daal Makhani - cream lentils, delicately spiced
Tadka Daal - yellow lentils with special spices
Bengan Bhartha - eggplant cooked in creamy sauce with herbs
Aloo Foghi Matar - fresh cauliflower, green peas and potatoes with herbs & spices
Simla Mirch Masala - potatoes with yellow, green and red bell peppers (spicy)
Mavaratan Korma - vegetables cooked in cream sauce with nuts and farm cheese
Malai Kofta - cheese balls in a mildy spicy gravy
Chana Saag - garbonzo beans cooked with spinach and spices
Matar Paneer - green peas cooked in homemade cottage cheese with herbs
Rajmah - kidney beans cooked with herbs
Malai Paneer - creamy sauce with herbs and homemade cheese
Saag Paneer - fresh spinach cooked with herbs and homemade cheese

CHICKEN

Chicken Tikka Masala - chicken cooked in tomato and spiced creamy sauce
Chicken Madras - chicken cooked in very hot and spicy sauce
Chicken Korma - chicken cooked in moderately spiced cream sauce and nuts
Chicken Vindaloo- chicken in hot spicy sauce with potatoes
Chicken Saag - chicken cooked with herbs and fresh spinach
Chicken Makhanwala - chicken cooked in creamy sauce

LAMB

Lamb Vindaloo - lamb in hot spicy sauce with potatoes
Adhraki Gosht - slow simmered lamb cooked with onions, tomatoes, garlic & ginger
Lamb Korma - lamb cooked in moderately spiced cream sauce and nuts
Lamb Madras - lamb cooked in very hot and spicy sauce
Lamb Sagwala - lamb cooked in creamy spinach and spices

Wedding buffet includes

Choice of two (3) veg. options _____

Choice of two (2) meat options _____

Choice of three (3) veg. appetizers OR Mixed Veg Platter

Served with rice, naan, salad, chutneys and kheer.

Unlimited beer/wine and soda.

\$39.95 - \$43.95 per adult; \$25.95 per child; \$9.95 per toddler.



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