

Indian Menu

BUILD YOUR OWN BUFFET

Food & Beverage

Build Your Own Indian Buffet



Our Indian buffet menus have been designed to offer a 3-tier selection including silver, gold and platinum. All buffets include a selection of naan, poppadom, and freshly brewed Masala chai.

Minimum of 50 guests is required or add \$10 per guest.

Chef fee of \$150 per hour will be applied as event labour cost.

Food & Beverage

INDIAN MENU / UPDATED: SEPTEMBER 16, 2021

Food & Beverage Menu Packages

Platinum \$115

indian pickles, mint raita, foraged greens dressings, sliced onion, tomato, cucumber, pulao rice
—choice of 6 salads, choice of 3 meat entrées, choice of 2 seafood entrées, choice of 4 vegetarian entrées, choice of 6 desserts

Gold \$95

indian pickles, mint raita, foraged greens dressings, sliced onion, tomato, cucumber, pulao rice
—choice of 6 salads, choice of 3 meat entrées, choice of 1 seafood entrées, choice of 4 vegetarian entrée, choice of 6 desserts

Silver \$80

indian pickles, mint raita, foraged greens dressings, sliced onion, tomato, cucumber, pulao rice
—choice of 4 salads, choice of 2 meat entrées, choice of 3 vegetarian entrée, choice of 4 desserts

Chaats & Salads

Kachumber

salad of capsicum, cucumber, onion

Moong Dal

salad of sprouted lentils, cucumber, tomato, onion

Channa Chaat

chickpeas, tomatoes, onion, lemon juice, chaat masala

Aloo Chaat

potatoes, onions, tomatoes, lemon juice, chaat masala

Papdi Chaat

short crust pastry with onion and tomato, chutney

Spicy Gajar

spicy carrot salad



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

— Chaats & Salads Continued

Mooli

assorted radish and peanut salad

Boondi Raita

yogurt with fried chickpea pearls

Pineapple Raita

sweet yogurt and pineapple chunks

Burani Raita

caramelized garlic and roasted cumin

Meat Entrées

Murgh Tikka Masala

tandoori marinated chicken, creamy onion and tomato sauce

Dhaba Murg

punjabi homestyle chicken curry

Butter Chicken

tangy chicken in tomato and cashew sauce

Kadhai Chicken

chicken, tomato bell pepper curry

Mutton Biryani

cardamom scented lamb with fragrant rice

Murgh Biryani

cardamom scented chicken with fragrant rice

Roganjosh Kashmiri

chili and cashew nut favored lamb curry



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DAIRY FREE

—Meat Entrées Continued

Kerela Beef Roast

dry spice rubbed beef masala

Kosha Mangsho

bengali style lamb curry

Goat Curry

goat cooked with punjabi masala

Keema Muttar Makhana

lamb minced cooked with green peas and lotus seeds

Seafood Entrées

Chingri Malai Curry

coconut shrimp curry

Alleppey Fish Curry

raw mango and coconut fish curry

Goan Fish Curry

spiced coconut fish curry

Vegetarian Entrées

Paneer Tikka

masala marinated indian cottage cheese, creamy onion and tomato sauce

Kadhai Paneer

indian cottage cheese, tomato bell pepper curry



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VEGETARIAN



GLUTEN FREE



DAIRY FREE

—Vegetarian Entrées Continued

Baingan Bhartha

roasted eggplant masala

Bhindi Do Piazza

dry curry with okra, tomato and onion

Aloo Gobi Mutter

potato cauliflower and green pea curry

Yellow Dal Tadka

split moong lentil, tempered with cumin and asafoetida

Sambar

vegetables and toor lentil stew

Poriyal

spiced shallow fried mixed vegetable

Dal Makhani

black lentil curry

Palak Paneer

indian cottage cheese in spinach gravy

Channa Masala

chickpea curry

Kadhi Pakora

chickpea flour curry with vegetable fritters

Rajmah Masala

kidney bean stew

Malai Kofta

paneer dumplings in tomato cashew gravy



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DAIRY FREE

—Vegetarian Entrées Continued

Tehri Pulao

yoghurt marinated mix vegetable pulao

Khubani Ka Kofta

apricot and paneer dumpling in tomato cashew gravy

Jeera Pulao

cumin scented indian rice

Subz Biryani

vegetables cooked in cardamom scented basmati rice

Desserts

Pista Kheer

rice and whole milk pudding with pistachio nut

Barfi

sweet of condensed milk and sugar

Zaffrani Rasmalai

poached milk sponge with saffron

Gajar Halwa

sweetened carrot, milk, sugar, almonds, and pistachios

Gulab Jamun

fried milk dumpling simmered in wild honey

Lychee Rabari

lychee macerated in condensed milk, cardamom

Pistachio Kulfi

traditional pistachio ice cream



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Appetizer Enhancements

\$65 PER DOZEN

Dahi Kebab

thick yogurt patty

Murgh Hariyali Kebab

chicken in mint and coriander marinade

Till Bhuttey Kebab

sesame, corn & potato kebab

Achari Paneer

pickled paneer tikka

Pakora

chickpea flour and vegetable fritter

Achari Murgh Tikka

pickle marinated chicken kebab

Kerala Fried Fish

rice flour and curry leaf spiced fish

Makai Hara Pyaaz Tikki

corn and spring onion kebab

Paneer Tulsi Tikka

paneer marinated sweet basil

Jaitooni Murgh Tikka

chicken marinated in olives and chef baldeep's spices

Hara Kebab

traditional rajasthani spinach kebab

Dhokhla

chickpea flour cake, mango relish



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THIS IS YOUR M MENT