

SAMPLE MENUS

Cocktail/Appetizer Menu

Cocktail Samosa

Stuffed with spicy potatoes and peas

Spinach Pakora

Crispy fritters made with spinach

Paneer Pakora

House made cottage cheese dipped in a garbanzo batter

Papadum

Pepper crispy lentil crackers

Chicken Tikka Kebabs

Spiced in garam masala, tandoori roasted boneless chicken breast

Seekh Kebab

Ground Lamb roasted in a clay oven and spiced with coriander and fennel kebab

Naan/Onion Kulcha

Artisanal Breads cooked in the Tandoori Clay Oven

Gulab Jamun

Sweet cheese rounds dipped in syrup

Chai, Coffee

Banquet & Catering Menu

Vegetarian

Appetizers

Cocktail Samosa

Stuffed with spicy potatoes and peas

Vegetable/Paneer Pakora

Crispy fritter with cauliflower and spiced Russet potatoes

Entrees

Saag Paneer

Indian farmer's cheese with spicy garlic spinach puree

Aloo Gobi

Sautéed cauliflower and Russet potatoes spiced garlic and turmeric

Malai Kofta

*Paneer cheese, vegetables and potato croquettes with a fenugreek
Seasoned decadent tomato butter sauce*

Dal Makhani

Cardamom scented butter whipped lentils flavored with curry leaves

Rice Pullao

Basmati rice cooked with cloves, saffron and sweet green peas

Raita, Kachumber Salad, Pickle

Grated cucumber and yogurt

Naan or Paratha

Indian Breads

Dessert

Gulab Jamun

Round cheese balls dipped in sweet syrup

or

Rasmalai

Indian cheese topped with a saffron flavored milk sauce

Chai, Coffee

**Banquet & Catering Menu
Traditional Selections**

Appetizers

Cocktail Samosa

Stuffed with spicy potatoes and peas

Seekh Kababs

Clay oven roasted ground lamb, coriander and fennel kabab

Or

Chicken Tikka Kababs

Garam masala spiced tandoori roasted boneless chicken breast

Fish Pakoras

spicy fish fritters dipped in garbanzo batter

Entrees

Rogan Josh

Curry leaf and cinnamon slow braised leg of lamb with fresh coriander

Chicken Tikka Masala

Tandoori roasted chicken simmered with saffron and fennel tomato sauce

Karahi Paneer with Vegetables

Indian farmer cheese with spiced vegetables

Mushroom Saag

Sautéed mushrooms cooked with spinach puree favored with garlic

Navaratan Korma

Diced Indian farmers cheese, baby green beans, turnips, sweet peas in a cream sauce

Dal Makhani

Cardamom scented butter whipped lentils flavored with curry leaves

Garlic Naan/Onion Kulcha/Naan/Paratha

choice of any two breads

Artisanal breads cooked in the Tandoori Clay Oven

Rice Pullao

Basmati rice cooked with cloves, saffron and sweet green peas

Naan

Indian bread

Dessert

Gulab Jamun

Round cheese balls dipped in sweet syrup

or

Rasmalai

Indian cheese topped with a saffron flavored milk sauce

Chai.Coffee