



INDIAN FUSION

Modern Fusion, Classic flavors

If you would like to select two entrées; entrée counts are due 14 days prior to the event. Price of the highest entrée will apply.

ONE HOUR COCKTAIL RECEPTION

PASSED HORS D'OEUVRES *Select Five*

VEGETARIAN

- V** Vegetable Samosa, Minced Curry Potato-Pea, Hot Mint Chutney
- GF-V** Grilled Pineapple Skewer, Chili, Pink Peppercorn, Lime Chutney
- GF** Palaak Chat Spoon, Yogurt, Crispy Spinach, Tomato, Tamarind Chutney
- Zucchini, Mint & Paneer Pakora, Cucumber Raita
- V** Gobi Manchurian, Tempura Cauliflower, Scallion Chili Sauce
- V** Crispy Curry Basmati Rice Balls, Coconut Chutney
- GF-V** Aloo Vada, Yukon Gold Potato Fritter, Spicy Ketchup
- GF** Spicy Paneer Kabobs, Roasted Sweet Pepper, Mint

NON VEGETARIAN

- GF-DF** Grilled Tandoori Baby Lamb Chops, Apricot Chutney
- GF-DF** Grilled Lamb Kabobs, Tomato Chutney
- GF-DF** Grilled Masala Shrimp, Green Chili Sauce
- DF** Chicken Samosa, Minced Chicken, Hot Mint Chutney
- Crispy Local Cod Fritter, Saffron-Ginger Rémolade
- GF-DF** Tandoori Chicken Skewer, Mango Chutney

SALAD COURSE *Select One*

GF Arugula Salad, Dried Fig, Mango, Pistachios, Shaved Paneer, Poppadum Chips, Spicy Tamarind Dressing

GF-V Tomato Onion Salad, Vine Ripe Tomato, Cucumber, Sweet Onion, Chili, Crispy Spiced Chick Peas, Cilantro Lime Vinaigrette

Bread Basket with Naan, Poppadum

PLATED DINNER

*This menu is specifically created for a formal plated presentation
Served with Basmati Rice, Raita and one accompaniment*

ENTRÉE *Select One*

- DF** Garam Masala Double Lamb Chops 125
Basmati Rice, Raita
- GF-DF** Ginger Coriander Roasted Native Cod 100
Basmati Rice, Raita
- GF-DF** Spice Rubbed Grilled Jumbo Shrimp 98
Basmati Rice, Raita
- GF** Spiced Yogurt Marinated Chicken 95
Basmati Rice, Raita
- GF** Lemon Ginger Grilled Paneer 80
Basmati Rice, Raita

Accompaniments *Select One*

- GF-DF** Tikka Masala, Seasonal Vegetables
- GF-DF** Chaenna Masala, Stewed Chickpeas, Tomato, Chili
- GF-DF** Vegetable Korma, Seasonal Vegetables, Potatoes, Cilantro
- GF-DF** Chana Dal, Stewed Legumes, Swiss Chard
- GF-DF** Roasted Eggplant, Garlic, Green Chili
- GF-DF** Grilled Okra

Tableside ordering - For 2 entrées & includes menu cards 25 per person

DESSERT TABLE

- Orange Panna Cotta, Candied Rind
- Cranberry-Pistachio Tart, Pomegranate Syrup
- Mini Cheese Cake Bites, Mango Curd
- French Almond Macaron, Rose Water

Coffee, Decaffeinated Coffee & Chai Tea Station
Nonfat Milk, Half and Half, Sugars, Honey

GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

Menus and prices are valid for events occurring before December 31, 2019

*My
David Blessing*