

Indian Fusion

Modern Fusion, Classic flavors

ONE HOUR COCKTAIL RECEPTION

PASSED HORS D'OEUVRES – *Select Five*

VEGETARIAN

Vegetable Samosa, Minced Curry Potato-Pea, Hot Mint Chutney

GF Grilled Pineapple Skewer, Chili, Pink Peppercorn, Lime Chutney

GF Palaak Chat Spoon, Yogurt, Crispy Spinach, Tomato, Tamarind Chutney

Zucchini, Mint & Paneer Pakora, Cucumber Raita

Gobi Manchurian, Tempura Cauliflower, Scallion Chili Sauce

Crispy Curry Basmati Rice Balls, Coconut Chutney

GF Aloo Vada, Yukon Gold Potato Fritter, Spicy Ketchup

GF Spicy Paneer Kabobs, Roasted Sweet Pepper, Mint

NON VEGETARIAN

GF Grilled Tandoori Baby Lamb Chops, Apricot Chutney

GF Grilled Lamb Kabobs, Tomato Chutney

GF Grilled Masala Shrimp, Green Chili Sauce

Chicken Samosa, Minced Chicken, Hot Mint Chutney

Crispy Local Cod Fritter, Saffron-Ginger Remoulade

GF Tandoori Chicken Skewer, Mango Chutney

SALAD COURSE – *Select One*

GF Arugula Salad

Dried Fig, Mango, Pistachios, Shaved Paneer, Pappadam Chips

Spicy Tamarind Dressing

GF Tomato Onion Salad

Vine Ripe Tomato, Cucumber, Sweet Onion, Chili, Crispy Spiced Chick Peas

Cilantro Lime Vinaigrette

Bread Basket; Naan, Pappadam

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, 2017



DINNER

PLATED ENTRÉE – *Select One*

Served with Basmati Rice, Raita and one accompaniment

Double Lamb Chops

125

Roasted Native Cod

100

Grilled Jumbo Shrimp

98

Spice Marinated Natural Chicken

95

Grilled Paneer

80

Accompaniments – *Select One*

Seasonal Vegetable Tikka Masala

Chaenna Masala, Stewed Chickpeas, Tomato, Chili

Vegetable Korma, Seasonal Vegetables, Potatoes, Cilantro

Chana Dal, Stewed Legumes, Swiss Chard

Roasted Eggplant, Garlic, Green Chili

Grilled Okra

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.

Tableside ordering available for 2 entrées for an additional 25 per person and includes menu cards.

DESSERT – *Select One*

Orange Panna Cotta, Candied Orange, Cinnamon Crisps

Cranberry-Pistachio Tart, Orange Syrup, Spiced Honey Yogurt, Mint

Pomegranate Rice Pudding, Sweet Mango Chutney, Pistachios

Mango Glazed Cheese Cake, Blueberry Coulis, Toasted Coconut

TABLESIDE COFFEE & CHAI SERVICE

*My
Santitas Blessing*