

Indian Fusion

Modern Fusion, Classic flavors

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 Remoulade
- GF-DF Tandoori Chicken Skewer**, Mango Chutney

SALAD COURSE *Select One*

- GF Arugula Salad**, Dried Fig, Mango, Pistachios, Shaved Paneer,
Pappadam 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; Naan, Pappadam

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, 2018



DINNER

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

ENTRÉE *Select One*

- DF Double Lamb Chops** 125
- GF-DF Roasted Native Cod** 100
- GF-DF Grilled Jumbo Shrimp** 98
- GF Spice Marinated Natural Chicken** 95
- GF Grilled Paneer** 80

Accompaniments *Select One*

- GF-DF Seasonal Vegetable Tikka Masala**
- 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**

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.

Tablesides 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
- GF Pomegranate Rice Pudding**, Sweet Mango Chutney, Pistachios
- Mango Glazed Cheese Cake**, Blueberry Coulis, Toasted Coconut

TABLESIDE COFFEE & CHAI SERVICE

David Blessing