

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. This plated meal is served with Basmati Rice, Raita and two accompaniments.

ONE HOUR COCKTAIL RECEPTION

PASSED HORS D'OEUVRES Select Five

VEGETARIAN

- V Vegetable Samosa**, Curry Potato-Pea, Hot Mint Chutney
- GF-V Grilled Pineapple Skewer**, Chili, Peppercorn, Lime Chutney
- GF Palak Chaat**, Yogurt, Crispy Spinach, Tamarind Chutney
- Zucchini, Mint & Paneer Pakora**, Cucumber Raita
- V Gobi Manchurian**, Tempura Cauliflower, Scallion Chili Sauce
- V Curry Carrot Hummus**, Pappadum, Pomegranate Molasses
- GF-V Aloo Vada**, Yukon Gold Potato Fritter, Spicy Ketchup
- GF Spicy Paneer Kabobs**, Roasted Sweet Pepper, Mint
- V Pani Puri**, Potato, Chick Peas, Chaat, Cilantro Lime Sauce

NON VEGETARIAN

- GF Grilled Tandoori Baby Lamb Chops**, Tomato Chutney
- GF Grilled Lamb Kabobs**, Apricot Chutney
- GF-DF Crispy Coconut Shrimp**, Mango Chutney
- DF Chicken Samosa**, Minced Chicken, Hot Mint Chutney
- KFC**, Kerala Fried Chicken, Coconut Yogurt Dip
- Crispy Cod Fritter**, Saffron-Ginger Rémooulade
- GF Chicken Tikka Skewer**, Green Chili Chutney

SALAD COURSE Select One

GF Arugula Salad

Dried Fig, Mango, Pistachios, Shaved Paneer, Pappadum 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, Pappadum

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, 2020

PLATED DINNER

ENTRÉE Select One

DF Garam Masala Double Lamb Chops	125
Basmati Rice, Raita	
GF-DF Ginger Coriander Roasted 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 Two

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

Tablesides 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
- Chai Pound Cake**, Honey Glaze
- Coffee, Decaffeinated Coffee & Tea Station**
- Non-fat Milk, Half & Half, Sugars, Honey
- *Individual Packets of Chai Tea

*My
David Blessing*