

*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 Rémolade

**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, 2021**

### PLATED DINNER

**ENTRÉE** Select One

**DF Garam Masala Double Lamb Chops**

Basmati Rice, Raita

125

**GF-DF Ginger Coriander Roasted Cod**

Basmati Rice, Raita

100

**GF-DF Spice Rubbed Grilled Jumbo Shrimp**

Basmati Rice, Raita

98

**GF Spiced Yogurt Marinated Chicken**

Basmati Rice, Raita

95

**GF Lemon Ginger Grilled Paneer**

Basmati Rice, Raita

80

**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**

**Tablesider 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*