

Traditional Indian Menu with suggested time line-One Carat

Two (2) Hot Gourmet Butler Passed Hors d'Oeuvres

6:00pm – 7:00pm

(1 piece per person of each item)

Bari Pakora -Vegetable fritters

Hariyali Tikka -Chicken barbecued in a tangy mint and cilantro marinade

Served with Mint and Tamarind Chutney

“New Delhi” Buffet Dinner Menu

7:00pm –9:00pm

Accompanied with *Nan, Achar, Chutney, Kachumber Salad, Condiments and Raita*

Two Entrees-

Murg Akbari

An exotic preparation of chicken with cashews and raisins Simmered in a blend of mild spices

Karahai Gosht

A flavorful Lamb curry cooked in North Indian spices

Two Vegetarian Dishes-

Paneer Makhani

Housemade paneer cooked in tomato cream sauce and seasoned with fenugreek leaves

Alu Palak

Spinach cooked with potatoes and seasoned with garlic

Kali Dal New Delhi

Slow simmered black Lentils with Ginger and Tomatoes

Peas Pullao

Saffron flavored Basmati rice with green peas

Dessert Display

9:00pm – 10:00pm

Chilled Rice Pudding with Alfanso Mango Float

Pricing - \$28 per person plus tax (9.5%) plus service charge (18%)

Minimum 200 persons

Traditional Indian Menu with suggested time line- Two Carat

Three (3) Hot Gourmet Butler Passed Hors d'Oeuvres

6:00pm – 7:00pm

(1 piece per person of each item)

Bite Sized Vegetable Samosas - Turnovers filled with lightly spiced potatoes

Hariyali Tikka -Chicken barbecued in a tangy mint and cilantro marinade

Paneer Tikka - Spiced paneer chunks prepared over a charcoal fire

Served with Mint and Tamarind Chutney

“New Delhi” Buffet Dinner Menu

Accompanied with *Nan, Achar, Chutney, Kachumber Salad, Condiments and Raita*

7:00pm –9:00pm

Three Entrees-

Murg Akbari

An exotic preparation of chicken with cashews and raisins Simmered in a blend of mild spices

Tandoori Chicken

A Punjabi style barbecue marinated with north Indian spices

Karahai Gosht

A flavorful Lamb curry cooked in North Indian spices

Three Vegetarian Dishes-

Paneer Makhani

Housemade paneer cooked in tomato cream sauce and seasoned with fenugreek leaves

Alu Palak

Spinach cooked with potatoes and seasoned with garlic

Baigan Bharta

Punjabi style spicy eggplant with onions, tomatoes and green peas

Kali Dal New Delhi

Slow simmered black Lentils with Ginger and Tomatoes

Peas Pullao

Saffron flavored Basmati rice with green peas

Dessert Display

9:00pm – 10:00pm

Chilled Rice Pudding with Alfanso Mango Float

Gulan Jamun – Milk Dumpling in Warm Cardamom Syrup

Pricing - \$32 per person plus tax (9.5%) plus service charge (18%) Minimum 200 persons

Traditional Indian Menu with suggested time line- Three Carat

Four (4) Hot Gourmet Butler Passed Hors d'Oeuvres

6:00pm – 7:00pm

(1 piece per person of each item)

Bari Pakora -Vegetable fritters

Bite Sized Vegetable Samosas - Turnovers filled with lightly spiced potatoes

Hariyali Tikka -Chicken barbecued in a tangy mint and cilantro marinade

Seekh Kebab - Spiced lamb rolls prepared over a charcoal fire

Served with Mint and Tamarind Chutney

“New Delhi” Buffet Dinner Menu

Accompanied with *Nan, Achar, Chutney, Kachumber Salad, Condiments and Raita*

7:00pm –9:00pm

Four Entrees -

Murg Akbari

An exotic preparation of chicken with cashews and raisins simmered in a blend of mild spices

Karahai Gosht

A flavorful Lamb curry cooked in North Indian spices

Tandoori Chicken

A Punjabi style barbecue marinated with north Indian spices

Fish Goa Curry

Cooked Goan style in coconut milk and spices

Three Vegetarian Dishes-

Paneer Makhani

Housemade paneer cooked in tomato cream sauce and seasoned with fenugreek leaves

Alu Palak

Spinach cooked with potatoes and seasoned with garlic

Baigan Bharta

Spicy eggplant with onions, tomatoes and green peas

Kali Dal New Delhi

Slow simmered black Lentils with Ginger and Tomatoes

Peas Pullao

Saffron flavored Basmati rice with green peas

Dessert Display

9:00pm – 10:00pm

Chilled Rice Pudding with Alfanso Mango Float

Gulan Jamun – Milk Dumpling in Warm Cardamom Syrup

Masala Chai – Indian Spiced tea

Pricing - \$39 per person plus tax (9.5%) plus service charge (18%) Minimum 200 persons