

South Asian Menu Packages

ATLANTIS

The menus listed on the following pages were with creativity in mind. They are merely suggestions, should you have something special in mind that you do not see listed, we would be happy to design a menu specific to your function. If you like to use sample menus and alter some of the dishes, you can do so by choosing the dishes from the same category e.g. replacing Aloo Gobhi with Baigan is fine since both of them are from vegetable category and so on.

Food Tasting

Food tasting is organized at one of the Host's location (in Mississauga, Richmond Hill and Toronto) and is dependent on availability of space. The number of guests allowed is two per 100 people booking to a maximum of ten people. So for a booking of 100 its 2, 200 its 4.....500 its 10 and 500+ its 10. We would require a copy of the chosen menu at least one week prior to the tasting day.

Leftover food

When we are on location to serve food, we usually carry more than we expect to serve. (Running out is a traumatic experience!) Based on public health and safety concerns, The Host catering does not package leftover perishable foods. We trust that you will co-operate.



Dinner Menus

PACKAGE 1 (All vegetarian)

Starters

Choice of 3

Main courses

Choice of 4

Served with

Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert

Choice of 1

Saturdays \$71.00 per person

Sundays \$61.00 per person

Prices plus taxes, gratuity
& bar

PACKAGE 2

(vegetarian & meat)

Starters

Choice of 3

(2 Veg. + 1 Meat)

Main courses

Choice of 5

*(Pulse, Panir and Vegetable
+ 2 Meats)*

Served with

Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert

Choice of 1

Saturdays \$73.00 per person

Sundays \$63.00 per person

Prices plus taxes, gratuity
& bar

Sample 1A

Starters

- Spinach Samosa
- Panir Shashlik
- Aloo Tikki

Main Course Buffet

- Panir Achari
- Vegetable Jalfrezi

- Bhindi Do Piazza
- Dahl Makhni

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gajjer Halva

Sample 1B

Starters

- Samosa
- Panir Tikka
- Haryali Kebab

Main Course Buffet

- Panir Shahi
- Mushroom Labadar

- Baigan Patiala
- Chana Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Kulfi

Sample 2A

Starters

- Assorted Pakora
- Panir Rolls

- Murgh Mirch Tikka

Main Course Buffet

- Saag Panir
- Dal Panchrattan
- Vegetable Jafrezi

- Lamb Rara
- Butter Chicken

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Rasmalai

Sample 2B

Starters

- Aloo Tikki
- Panir Tikka

- Seekh Kebab

Main Course Buffet

- Panir Kadhai
- Baigan Arbi
- Chana Pindi

- Chicken Lababdar
- Goat Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gulab Jamun

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Dinner Menus

PACKAGE 3

(vegetarian & meat)

Starters

Choice of 3

(2 Veg. + 1 Meat)

Main courses

Choice of 5

*(Pulse, Panir, vegetables
grilled on Tawa plate +
2 Meats)*

Served with Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert Choice of 1

Saturdays \$74.00 per person

Sundays \$64.00 per person

Prices plus taxes, gratuity
& bar

PACKAGE 4

(vegetarian & meat)

Starters

Choice of 3

(2 Veg. + 2 Meat)

Main courses

Choice of 6

*(Pulse, Panir, Vegetables
3 Meats)*

Served with Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert Choice of 2

Saturdays \$76.00 per person

Sundays \$66.00 per person

Prices plus taxes, gratuity

Sample 3A

Starters

- Methi Ke Keba
- Panir Culets
- Murgh Lasani Tikka

Main Course Buffet

- Tawa Sabzi
(Aloo-Baigan-Bhindi)
- Panir Lababdar
- Chana Masala

- Chicken Lababdar
- Lamb Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Dal Ka Halva

Sample 3B

Starters

- Gulistani Kebab
- Vegetable Spring Rolls

- Shammi Kebab

Main Course Buffet

- Tawa Sabzi
(Peppers-Arbi-Baigan)
- Navrattan Curry with panir
- Dal Bukhara

- Chicken Dhaba Curry
- Goat Korma

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gulab Jamun

Sample 4A

Starters

- Vegetable Kathi Kebab
- Samosa

- Chicken Malai Tikka
- Fish Amritsari

Main Course Buffet

- Matar panir
- Mushroom Jalfrezi
- Chana

- Chicken Lababdar
- Lamb Roganjosh
- Tandoori Chicken

Served with

- Nan & Methi Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 3 Salads
- Pickles

Dessert

- Dal Halva
- Rasmalai

Sample 4B

Starters

- Haryali Kebab
- Vegetable Spring Rolls

- Chicken Tikka
- Seekh Kebab

Main Course Buffet

- Shahi Methi Panir
- Bhindi Do piazza
- Dal Bukhara

- Chicken Curry
- Goat Korma
- Macher Jhol(fish)

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 3 Salads
- Pickles

Dessert

- Gulab Jamun
- Kulfi

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Lunch Menus

Lunch events must end by 3pm
unless otherwise arranged

PACKAGE 1L

(Vegetarian)

Main courses

Choice of 4

(Pulse, Panir, 2vegetables)

Served with

Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert

Choice of 1

Saturdays \$46.00 per person

Sundays \$36.00 per person

Prices plus taxes, gratuity
& bar

PACKAGE 2L

(Non -Vegetarian)

Main courses

Choice of 4

*(Pulse, Panir, Vegetable
& 1 Meat)*

Served with

Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert

Choice of 1

Saturdays \$48.00 per person

Sundays \$38.00 per person

Prices plus taxes, gratuity
& bar

Sample 1LA

Main Course Buffet

- Panir Achari
- Vegetable Jalfrezi

- Bhindi Do Piaza
- Dahl Makhni

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gajjer Halva

Sample 1LB

Main Course Buffet

- Panir Shahi
- Mushroom Labadar

- Baigan Patiala
- Chana Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Kulfi

Sample 2LA

Main Course Buffet

- Saag Panir
- Dal Panchrattan
- Vegetable Jafrezi

- Butter Chicken

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Rasmalai

Sample 2LB

Main Course Buffet

- Panir Kadhai
- Baigan Arbi
- Chana Pindi

- Goat Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gulab Jamun

Lunch Menus

Lunch events must end by 3pm
unless otherwise arranged

PACKAGE 3L

(Combination Vegetarian)

Main courses

*Choose three themes among
(Total of seven dishes,
including rice & bread)*

South Indian, Punjabi, Tawa,
Indian Chinese, Muglai,
Rajasthani, Delhi Chaat,

Dessert

Choice of 2

Saturdays \$50.00 per person

Sundays \$40.00 per person

Prices plus taxes, gratuity
& bar

PACKAGE 4L

(Combination
Non-Vegetarian)

Main courses

*Choose three themes among
(Total of 8 dishes including
one meat, rice & bread)*

South Indian, Punjabi, Tawa,
Indian Chinese, Muglai,
Rajasthani, Delhi Chaat,

Dessert

Choice of 2

Saturdays \$52.00 per person

Sundays \$42.00 per person

Prices plus taxes, gratuity
& bar

Sample 3LA

Main Course Buffet

South Indian

- Idly
- Wada
- Sambhar

Chinese

- Haka Noodles
- Manchurian Pakora

Muglai

- Vegetable Biryani
- Raita

Dessert

- Dal Ka Halva
- Rasmalai

Sample 3LB

Main Course Buffet

Delhi Chaat

- Bhelpuri
- Chat papri
- Kachori & aloo ki bhaji

Chinese

- Vegetable fried Rice
- Szechwan Vegetable

Punjabi

- Bhatara & Nan
- Chana masala

Dessert

- Gulab Jamun
- Kulfi

Sample 4LA

Main Course Buffet

South Indian

- Idly
- Wada
- Sambhar

Chinese

- Haka Noodles
- Chilli Chicken

Muglai

- Vegetable Biryani
- Dal Makhni
- Nan
- Raita

Dessert

- Dal Ka Halva
- Rasmalai

Sample 4LB

Main Course Buffet

Delhi Chaat

- Bhelpuri
- Chat papri

Thai

- Green curry Chicken
- Spring roll

Punjabi

- Kadhi Pakora
- Baigan Bharta
- Nan
- Rice
- Raita

Dessert

- Dal Ka Halva
- Rasmalai

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