



Silk Road Offerings

APPETIZERS

VEGETARIAN

SAMOSAS

Potato & Peas, Turkey & Fenugreek or Three Cheese

BAIGAN BHAJA

Eggplant Fritters, Rice Flour and Ginger

ONION BHAJA

Fenugreek Leaves, Garam Masala and Green Chilies

PANEER PAKORA

Indian Cottage Cheese, Chickpea Flour

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##### **PAKORA**

Crispy Onion, Potato, Cauliflower & Spinach fritters

##### **SHAYAM SAVERA**

Spinach stuffed Cheese, Rice Flour

##### **PUDINA PANEER TIKKA**

Skewered Paneer Cheese, Cilantro, Lemon

##### **MUSHROOM MALAI**

Mushroom, Coconut & Tomato Cream Crackers

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NON VEGETARIAN

FISH FINGER AMRITSARI

Cod, Chili & Cilantro Marinade, Chickpea Flour

CHICKEN PAKORA

Tandoori Marinade, Chickpea Flour, Tamarind Chutney

MUSTARD CHICKEN TIKKA

Mustard, Lemon, Chilies, Cilantro Chutney

CHAPLI KEBAB

Lamb, Onion, Red Peppers, Apple Chutney

MINI LAMB CHOPS

Mace & Cardamom Marinade, Pear Chutney

LAMB EGG ROLL

Minced Lamb, Roti, Bread Crumbs, Tomato Chutney

CHICKEN EGG ROLL

Minced Chicken, Roti, Bread Crumbs, Tomato Chutney

CHICKEN CUTLETS

Egg, Onion, Chilies, Cilantro, Tamarind Chutney

LAMB CUTLETS

Egg, Onion, Chilies, Cilantro, Tamarind Chutney

MIRAPAKAYA KODI

Chicken Tossed with Coconut, Dry Red Chilies, Ginger

STATIONS

CHAATS

DAHI BATATA PURI

Wheat Puffs, Potato-Chickpea Salad, Yogurt, Chickpea Noodles

DAHI VADA

Lentil Dumplings, Yogurt, Tamarind & Mint Chutney

THREE ROOTS

Yam, Potato, Cassava, Toasted Cumin, Lemon Juice, Chaat Masala

BHEL PURI

Rice Puffs, Tamarind & Mint Chutneys, Tomatoes, Potatoes, Onion

PAPRI

Crispy Whole Wheat Crackers, Chickpeas, Potatoes

AVOCADO JHAL MURI

Avocados, Rice Puffs, Tomatoes, Potatoes, Mustard Oil

RAGDA

Potato Cakes, White Peas, Tamarind & Mint Chutneys

PAV BHAJI

Toasted Bread, Mixed Vegetable

CHOLE BHATURE

Crispy Bread, Spiced Chickpeas, Pickle, Yogurt

GRILL STATIONS

PANEER KE SULE

Pickle-Stuffed Indian Cheese, Mint Chutney

VEGETABLE TIKKI

Soybean, Spinach & Lentil, Tomato Salsa

GRILLED VEGETABLES

Cauliflower, Peppers, Onion, Zucchini, Tamarind & Cilantro Chutney

ACHARI PANEER

Pickle-Marinated Indian Cheese

ACHARI MUSHROOMS

Tomato Chutney

ACHARI CHICKEN

Apricot Chutney

HARIYALI CHICKEN

Tamarind Chutney

GALAUATI LAMB KABAB

Cardamom & Mace, Basil-Yogurt Dip

BAGHARI JHINGA

Shrimp, Onion, Curry Leaves, Whole Red Chillies, Tomatoes, Coconut Milk

ERA VARUVAL

Shrimp, Mustard Seeds, Curry Leaves, Black Peppercorns

SALADS

Fruit Chaat
Seasonal Salad
Crispy Okra
Mixed Sprouts
Tandoori Murg
Sweet & Sour Eggplant

TANDOORI STATIONS

VEGETARIAN

Vegetable Seekh Kebabs
Pesto Portobello ushrooms
Achari Mushrooms
Tandoori Tofu
Tandoor-Grilled Vegetables

SEAFOOD

Tandoori Prawns
Tandoori Salmon
Bombay Salmon
Shrimp Malai Kebab

POULTRY & MEAT

Stuffed Achari Chicken
Chicken Seekh Kebabs
Chicken Kebabs
Chicken Malai tikka
Methi Chicken Tikka
Tandoori Chicken Tandoori Lamb Chops
Pahadi Murgh Kebab
Imbu Chicken Kebab
Chapli Lamb Kebab

KATI ROLLS (Served with Roasted Peppers,

Onions, Tomatoes, Mint and Tamarind Chutney)

~Achari Mushrooms
~Achari Paneer
~Tandoori Tofu
~Tandoori Salmon
~Chicken Seekh Kebab
~Galauati Lamb Kebab

INDIAN CHINESE STATION

CHILI PANEER INDIAN

Cottage Cheese, Onion, Green Peppers, Soy Sauce, Ginger & Garlic

CHILI CHICKEN

Crispy Chicken, Soy, Ginger, Garlic & Chive

CHICKEN LOLLIPOPS

Chicken Legs, Soy, Ginger & Garlic Marinade

HAKKA NOODLES

Onion, Red Pepper, Green Pepper, Cabbage

MANCHURIAN CAULIFLOWER

Crispy Cauliflower, Chili-tomato Sauce

VEGETABLE FRIED RICE

Carrots, Peas, Onion, Black Pepper

CHICKEN IN GARLIC

Sliced Chicken, Onion, Garlic

LAMB CHILI

Onion, Celery, Tomatoes, Soy Sauce, Ginger & Garlic

SOUTH INDIAN STATION

IDLI

Steamed rice Cakes

MEDHU VADA

Fried Lentil Donuts

UTTAPAM

Assorted Toppings

DOSA

Assorted Fillings: Potato & Peas, Chili Paneer, Lamb Black Pepper, Chicken Black Pepper

MAIN COURSES

CHICKEN

EGG BHUNA

Hard-Boiled Eggs, Onion & Tomato Gravy

DHABHA MURG

Chicken on-the-bone, Onion, Tomato & Coriander

MURG KADHAI

Onion, Green Pepper, Red Pepper, Tomatoes

CHETTINAD

Onion, Whole Red Chilies, Coriander Seeds, Cumin Seeds, Coconut, Tomato

KUNDAPUR KOTTUMALLI

Coriander, Coconut, Curry Leaves, Chicken

KORI GASSI

Tamarind, Coconut, Curry Leaves, Garlic & Fenugreek Seeds

TIKKA SAAG

Tandoor Chicken, Spinach & Fenugreek

KALI MIRCH

Yogurt, Ginger, Garlic, Onion, Tomatoes, Black Peppercorns

BUTTER

Tandoor Cooked, Tomato-Fenugreek Sauce, Cream

MALWANI HARA

Whole Spices, Green Chutney, Coconut Milk

KASHMIRI DAHI MURG

Yogurt, Cardamom, Kashmiri Chili, Fenugreek Leaves

LAMB

KADHAI

Onions, Red Peppers, Green Peppers, Tomatoes

ROGAN JOSH

Kashmiri Chilies, Bay Leaf, Tomatoes

SAAG

Lamb Shoulder, Onions, Tomatoes, Spinach

DHANSAK

Parsi Dish, Lentils, Spinach and Tamarind

BOTI KABAB MASALA

Tandoor Cooked, Creamy Tomato Sauce

PEPPER FRY

Sliced Lamb, Fresh Coconut, Dry Red Chilies and Peppercorns, Red and Green Peppers

MADRAS

Diced Lamb, Coconut Milk, Roasted Spices

KORMA

Mace & Cardamom Marinated Lamb, Cashew & Onion Sauce

GOAT

CURRY

Homestyle Punjabi Goat Curry

GONGURA MAMSAM

Andhra Curry, Sorrel Leaves, Ginger and Garlic

CHENNAI CURRY

Red Chilies, Mustard Seed & Curry Leaves

SAAG

Cooked with Spinach

MAIN COURSES

FISH

GOA CURRY

Tilapia, Tamarind, Coconut, Mustard Seeds, Curry Leaves

MOLLEE

Tilapia, Kerala Curry, Onions, Tomatoes, Coconut, Curry Leaves

RED FISH CURRY

Cod, Cooked with Kokum, Tomatoes and Garlic

FISH FRY

Cod, Mustard, Lemon Juice, Ginger & Garlic

PATIALA CURRY

Cod, Tomato Onion Curry

SHRIMP (Additional \$5.00 per person)

CURRY

Onions, Tomatoes & Fresh Coriander

CHETTINAD

Onion, Whole Red Chilies, Coriander Seeds, Cumin Seeds, Coconut, Tomato

TIKKA MASALA

Skewed Shrimp in a Creamy Tomato Sauce

CHINGRI MALAI CURRY

Kolkata Dish with Coconut & Garam Masala

AJADINA

Manglorean Dish with Red Chilies, Coconut & Curry Leaves

VEGAN

JEERA ALOO POTATOES

Cumin, Turmeric, Coriander

CHENNAI ALOO POTATOES

Mustard Seeds, Red Chilies, Curry Leaves

ALOO BHARTA

Smashed Potatoes, Tomatoes, Onions & Green Chilies

ALOO BHINDI

Potatoes & Okra, Smoked Paprika

ALOO GOBI

Potatoes & Cauliflower, Roasted Spices

ALOO BAIGAN

Potatoes & Eggplant, Fenugreek

BHINDI

Masala Okra, Onions & Herbs

RED PUMPKIN THORAN

Mustard Seeds, Jaggery & Curry Leaves

BHUNI BOBI MUTTER

Cauliflower & Green Peas, Cumin

TAWA VEGETABLES

Pan-Grilled Vegetables & Herbs

PANJABI CABBAGE

Cabbage & Potatoes, Cumin Seeds, Garam Masala

BALGAN BHARTA

Roasted Eggplant, Onions, Tomatoes, Green Chilies

MASALA EGGPLANT

Baby Eggplant, Tamarind & Coconut

MAIN COURSES

VEGETARIAN

SABJI SAAG MALAI

Spinach, Carrots, Peas, Fenugreek

SAAG ALOO

Spinach & Potatoes

METHI MUTTER MALAI

Fenugreek, Ricotta Cheese, Green Peas

PUNJABI KADHAI

Mixed Vegetable Fritters, Yogurt, Chickpea Flour

GOBI ALOO

Cauliflower, Potato, Onions, Coriander

AVIAL

Mixed Vegetables, Coconut, Yogurt & Curry Leaves

DAHI BHINDI

Yogurt, Okra, Mustard Seeds, Curry Leaves

PANEER

BUTTER

Creamy Tomato Sauce with Bell Peppers

SAAG

Spinach, Onions, Tomatoes

SARSON DA SAAG

Mustard Greens, Spinach, Ginger & Garlic

DAL

RAJMA

Kidney Beans, Onions, Tomatoes & Spices

TADKA

Yellow Lentils, Cumin, Asafetida

MAKHNI

Black Lentils, Tomato Puree, Garlic, Fenugreek

PANCH RATAN

Five Lentils, Panch Poran, Onion, Asafetida

PINDI CHOLA

Chickpeas, Cumin Seeds, Roasted Spices

KALA CHANA

Black Chickpeas, Cumin Seeds, Onion—Tomato Gravy

BREADS & RICE

PILAF

Cumin Seeds, Peas or Keema

LEMON RICE

Lemon, Turmeric & Curry Leaves

COCONUT RICE

Coconut & Dry Red Chilies

TOMATO RICE

Lentils, Tomatoes & Mustard Seeds

YOGURT RICE

Yogurt, Coriander & Ginger

BIRYANI

Vegetable, Jackfruit, Shrimp, Goat or Lamb

TANOORI BREADS

Roti, Plain Naan, Garlic Naan

STUFFED BREADS

Onion, Keema, Crab

DESSERTS

PAYASAM

Vermicelli Noodles, Roasted Almonds

KULFI

Green Cardamom or Raspberry

SHRIKHAND TRIFLE

Fresh Fruit

KHEER

Rice Pudding, Nuts & Raisins

GULAB JAMUN

Sweet Khoya Dumplings, Rose Syrup

COCONUT FIRNI

Vanilla-Soaked Pineapple

BESAN LADOOS

Chickpea Flour, Cardamom, Clarified Butter

WEDDIGN RECEPTION PACKAGE

PRICE PER PERSON: (minimum 300 guests)

Dinner with Reception \$95++ includes:

Full 5 Hour Diamond Open Bar

Cocktail Reception

3 Appetizers

3 Live Stations

Dinner Buffet

3 Vegetarian Selections

3 Non Vegetarian Selections

Rice

Salad Bar

Naan

Desserts

Select 2

****Price per person without bar: \$75.00++ per person**

****Wedding Cake additional \$2.50++ per person**

****Shrimp additional \$5.00++ per person**

****Lamb Chops additional \$7.00++ per person**

****Filet Mignon additional \$10.00++ per person**

Ala Carte Pricing

Lunch/Dinner Buffet:

Vegetarian 5 Items: **\$35.00++ per person**

3 Vegetarian 2 Non-Veg: **\$45.00++ per person**

Includes Rice, Salad and Naan

Assorted Soft Beverage (Soda, Tea, Coffee)

****Breakfast pricing also available**

Ceremony Fee: **\$1500.00**

Chiavari Chairs: **\$5.00++ per Chair**

Sangeet

3 Stationary Appetizers

3 Live Stations

2 Desserts

\$45.00++ per person (soft beverage included)

SILVER BAR Package \$30

Smirnoff, Beefeater, Castillo Rum, Malibu Coconut, Captain Morgan, Sauza Silver Tequila, Seagram's 7, Jim Beam, Dewar's White Label, Kahlua, Triple Sec, Peach Tree, Sour Apple, Amaretto, Heineken, Corona, Miller Lite, Samuel Adams, Budweiser, O'Doul's, White Zinfandel, Merlot, Pinot Grigio, Cabernet Sauvignon, Champagne, Assorted Regular and Diet Coke Products

GOLD BAR Package \$35

Tito's, Tanqueray, Bacardi Silver, Malibu Coconut, Captain Morgan, Jose Cuervo Silver, Jack Daniels, Maker's Mark, Johnnie Walker Red, Kahlua, Triple Sec, Peach Tree, Sour Apple, Amaretto, Heineken, Corona, Miller Lite, Samuel Adams, Budweiser, O'Doul's, White Zinfandel, Merlot, Pinot Grigio, Cabernet Sauvignon, Champagne, Assorted Regular and Diet Coke Products

DIAMOND BAR Package \$40

Tito's, Kettle One, Tanqueray, Bombay Sapphire, Bacardi Silver, Malibu Coconut, Captain Morgan, Reposado 1800, Jack Daniels, Crown Royal, Maker's Mark, Johnnie Walker Red, Johnnie Walker Black, Kahlua, Triple Sec, Peach Tree, Sour Apple, Amaretto, Heineken, Corona, Miller Lite, Samuel Adams, Budweiser, O'Doul's, White Zinfandel, Merlot, Pinot Grigio, Cabernet Sauvignon, Champagne, Assorted Regular and Diet Coke Products

LIMITED BAR Package \$22

Heineken, Corona, Miller Lite, Samuel Adams, Budweiser, O'Doul's, White Zinfandel, Merlot, Pinot Grigio, Cabernet Sauvignon, Champagne, Assorted Regular and Diet Coke Products

