



# Wyndham Garden Greensboro

## Cultural Menu 2019

 **WYNDHAM GARDEN**  
Greensboro



## *Appetizers/Soup—Non Vegetarian*

### **Chicken 65**

Chicken marinated with ginger and garlic & deep fried

### **Chicken Strip**

Chicken long piece, Crispy

### **Vegetable Eggrolls**

### **Chicken Soup**

### **Chicken Corn Chowder**

## *Appetizers/Soup—Vegetarian*

### **Samosas**

Crispy turnovers filled with peas and potatoes

### **Chana Chaat**

Boiled Chickpeas are tossed along with crunchy bites of tomatoes, cucumber, onion and lime juice

### **Gol Gappe (cold)**

Round & hollow puri, fried crisp and filled with a mixture of flavored water, mashed potatoes, onion

### **Papri Chaat (cold)**

Crisp papdi topped with tomatoes, moong (lentils), delicious chutneys (dressing), sweetened yogurt and crunchy sev

### **Chilli Paneer**

Deeply fried paneer sautéed with onions and green chilies

## *Entrees - Non Vegetarian*

### **Chicken Makhani (Butter Chicken)**

Chicken in a mildly spiced tomato sauce

### **Chicken Jalfrezi**

Tender chicken pieces cooked with masala gravy with onion and tomato

### **Chicken/Goat Karahi**

Chicken or goat cooked with fried curry leaves, onion, pepper and spices

### **Chicken Tikka Masal**

Boneless grilled chicken cooked with tomato, cream and special spices

### **Chicken Pasta with Desi Spice**

### **Chicken Tikki BBQ**

Specialty with Chicken leg and thigh

### **Keema Salan**

Ground Chicken/beef in curry

### **Chicken/ Goat Achari**

Chicken /Goat curry spicy

### **Chicken/Goat Qorma**

Chicken/Goat with curry

### **Sheekh Kabab**

Beef/Chicken in sikh

## *Entrees - Non Vegetarian*

### **Dum Keema (Tawa Minced Meat)**

Minced beef marinated overnight in a variety of spices and then cooked thoroughly.

### **Chicken/ Beef Haleem**

Haleem is made of wheat, barley, chicken or Beef, lentils and spices. This dish is slow cooked for seven to eight hours, which results in a paste-like consistency, blending the flavors of spices, meat, barley and wheat.

### **Chicken/Goat/Beef Nihari**

Stew consisting of slow-cooked meat mainly shank meat of beef , goat ,or chicken, along with bone marrow.

### **Goat Palak**

Goat cooked in spinach gravy mixed with freshly ground spices

### **Chapli Kabab**

Ground beef or mutton with various spices in the shape of a patty

### **Shami Kabab**

Small patty of minced meat generally beef, lamb or mutton, with ground chickpeas, egg to hold it together, and spices.

### **Fried Fish**

Dry/ Tandoor

## *Vegetarian Entrees*

### **Dal Tadka**

Yellow lentils sautéed with onions, tomatoes and spices

### **Chana Masala**

Garbanzo beans cooked with tomatoes

### **Aloo Gobhi Masala**

Potatoes and Cauliflower cooked with spices

### **Palak Paneer**

Fresh spinach cooked with cheese cubes and spices

### **Grilled Mixed Vegetables**

Potatoes, carrot, zucchini, broccoli seasoned with grill

### **Shahi Paneer**

Cheese cubes cooked in delicious creamy gravy with cashew nut paste

### **Navarathan Kurma**

Mix of seasonal vegetables cooked in a creamy sauce

### **Paneer Tikka Masala**

Cheese cubes cooked in tomato sauce with a touch of special cream

### **Malai Kofta**

Vegetables balls cooked with cream and special sauce

## *Biryani - Non Vegetarian*

### **Chicken/Goat Biryani**

Aromatic preparation of rice, Chickens, vegetables, and spices cooked together

### **Arabic Chicken Biryani**

Dry fruits & sweetened in taste

### **Chicken/Goat Pulao**

## *Vegetarian Biryani*

### **Veg. Dum Biryani**

Aromatic preparation of rice, vegetables, and spices cooked together

### **Matar Pulao**

Peas and spices cooked with plain rice

## *Raita and Salad*

### **Plain Raita**

Smooth Yogurt added with chopped onion & seasoned

### **Caesar Salad**

A green salad of romaine lettuce, croutons dressed with lemon juice, Worcestershire sauce, parmesan cheese and garlic

### **Garden Salad**

Lettuce, tomato, onion, avocado with a lime cilantro dressing

### **Fresh Fruit Salad**

Seasonal fruits

### **Kachumber Salad**

Chopped salad with chopped onions, tomatoes, cucumbers and a salt, pepper/cayenne, lemon dressing.

### **Dahi Bhale**

Deep fried ball of urad dal (Lentils) spiced, soaked and served with yogurt

## Side

### **Plain Naan**

Flatbread cooked in tandoor

## Desserts

### **Gulab Jamun (Hot)**

Traditional deep fried milk pastry served in rose water honey syrup.

### **Shahi Kheer (Cold)**

Rice pudding with dry fruits

### **Garam Jalebi (Hot)**

Crispy turnover, deep- frying flour batter with circular shapes soaked with sugar syrup

### **Gajar Halwa (Hot)**

Grated carrots cooked with milk, sugar and dry fruits

## Enhancements

### **Rasmalai (Cold)**

Cheese patties served cold in sweetened milk

### **Crème Brulee (Cold)**

Rich custard base topped with a texturally contrasting layer of hardened caramelized sugar.

### **Butter Naan**

Oven Baked flatbread with butter

### **Garlic Naan**

Oven-baked garlic flavored flatbread

**These items will carry an up charge per person**



**Fusion Items**

*Sold by the piece*

**Chicken Burger**

**Buffalo Chicken Wrap**

**Halal Chicken Tenders**

**Chicken Quesadilla**

**Coconut Shrimp**

**Sauteed Garlic Butter Shrimp**

**Halal Chicken Wings**

**Egg/Chicken Salad Tea Sandwiches**

**Stuffed Chicken with Masala**

**Tandoori Chicken Pizza**

*Sold by the full pan or half pan*

**Chicken Alfredo Spicy Pasta**