



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 grilled

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