

INDIAN WEDDING DELUXE BUFFET MENU

(Minimum of 50 guests)

SALAD

Dahi bhalle (V)

Chaat e chaman (V)

Paneer chatpata (paneer tikka, chilli & coriander with Indian spices) (V)

Wrapped Cajun chicken tortillas

Hawaiian salad with chicken and pineapple

Field wild mushroom salad with rocket and parmesan (V)

Prawn cocktail

Hommous

Moutabel

Tabouleh

Popadums, chutney, pickles and cucumber raita

LIVE SALAD BAR

Caesar salad with fresh parmesan cheese, barbeque chicken and crisp focaccia croutons (N)

SOUP

Lentil soup with coriander and croutons (V)

BREADS

Selection of bread rolls, Arabic bread and lavosh

MAIN COURSE

Chicken makhni (butter chicken curry)

Bhuna gosht (mutton cubes stirred with onions tomato and Indian spices)

Goan fish curry (fish cooked with onion and coconut)

Jhinga masala (prawns cooked in thick onion and tomato gravy)

Vegetable malai kofta curry (mixed vegetables in Indian spices) (V)

Navratan korma (assorted vegetables cooked in cashew nut gravy) (V)

Dal panch mela (V)

Chicken briyani

Vegetable pulao (V)

DESSERTS

Fresh tropical sliced fruits

Gajjar ka halwa

Range of ice creams and sorbets with freshly made waffle cones

Chocolate chip and coffee cheese cake

Kheer (rice pudding with saffron, almonds, apricots and cardamom)

Mousse of white chocolate wrapped in dark chocolate

Gulab jamun

Ras malai

HOT BEVERAGES

Freshly brewed coffee

or

Selection of fine tea

SALAD

Chaat e chaman

Jhinga achari salad (S)

Paneer chatpata (V)

Dahi bhalle (V)

Hara bara salad (crudities of carrots, tomato, spring onion, radish and cucumber with a dash of lemon juice and rock salt) (V)

Thai spicy green papaya salad

Chicken teriyaki salad with peanuts

Caesar salad with fresh parmesan cheese, Cajun chicken and crisp focaccia croutons (N)

Hommous

Moutabel

Popadums, chutney, pickles and cucumber raita

SOUP

Mutton shorba

(Indian mutton soup with tomato, coriander, onion, and spices)

BREADS

Selection of Indian breads (naan, roti & paratha)

MAIN COURSE

Murgh begam bahar (chicken cooked with onion yoghurt and saffron)

Achhari ghost (lamb cooked with pickle spices)

Seafood curry (Mixed seafood marinated in Indian spices and cooked in tomato & onion gravy)

Palak kofta curry (spinach dumplings cooked with white sauce)

Shahi paneer (cottage cheese cooked in cashew nut gravy)

Dal makhani

Prawns Briyani

Kashmiri Pulao (basmati rice cooked in Indian spices, cashenuts, almonds and fired onions)

LIVE COOKING STATION

Mutton keema

(Minced lamb cook with spices, tomato, onion, and coriander served with pav bread and roomali roti)

DESSERTS

Fresh tropical sliced fruits

Range of ice creams and sorbets with freshly made waffle cones

Jalebi

Chocolate devil fudge cake

Kheer (rice pudding with saffron, almonds, apricots and cardamom)

Tiramisu

Gulab jamun

Lemongrass crème brulee

Assorted mini Indian sweets

HOT BEVERAGES

Freshly brewed coffee

or

Selection of fine tea