

International Dinner Buffet - Indian

*Groups less than 400 guests will incur an extra charge of \$3.50/guest
Rice pilaf, raita, and freshly baked naans included in all 3 options*

Diamond Menu

\$35.95/guest

Appetizers - Choose Three

Two vegetarian specialties and one meat specialty

Dinner - Choose Five

Three salads, two vegetarian specialties and one meat specialty

Dessert - Choose One

Fresh fruit mirror
One Indian dessert

Sapphire Menu

\$37.95/guest

Appetizers - Choose Four

Two vegetarian specialties and two meat specialties

Dinner - Choose Six

Three salads, two vegetarian specialties & one meat specialty

Dessert - Choose One

Fresh fruit mirror
One Indian dessert

Platinum Menu

\$40.95/guest

Appetizers - Choose Five

Three vegetarian specialties and two meat choices

Dinner - Choose Seven

Three salads, two vegetarian specialties and two meat specialties

Dessert

Fresh fruit mirror
One Indian dessert

Appetizers:

Aloo Tikki - Potato patties mildly spiced and batter-fried to a crisp

Gobi Pakora - Cauliflower pieces mixed in spices and batter-fried

Chicken Pakora - Marinated in yogurt, ginger, garlic and batter-fried to a crisp

Prawn Pakora - Prawns marinated in yogurt, ginger, garlic and batter fried to a crisp

Vegetable Pakora - Mixed vegetables fritters mixed with Indian spices

Paneer Pakora - Fresh homemade cheese marinated in ginger, garlic and batter fried

Fish Pakora - Marinated in yogurt, ginger, garlic and batter-fried

Honey Chili Potatoes - Crispy potatoes tossed in a sweet and spicy sauce

Chat Papdi - Crispy crackers served with potatoes, chick peas, yogurt and chutney

Chili Kabab - Juicy lamb kabab cooked with onions and peppers in a tangy flavorful sauce

Crispy Chili Chicken - Crispy chicken cooked with onions, peppers and our special chili sauce

Tandoori Breads:

Nan - Leavened bread baked in Tandoor

Spinach Nan (+ \$2.50/guest) - Bread stuffed with spinach, cottage cheese and Coriander

Pesto and Basil Nan (+ \$2.50/guest) - Made with fresh pesto, basil & spinach

Tandoori Specialties:

Chicken Tandoori - Chicken Marinated in yogurt, garlic, ginger, mixed in Indian spices served with butter sauce

Seekh Kabab - Minced beef mixed with fresh onions, green peppers, cooked on skewers in a charcoal clay oven and served with chutney

Hariyala Kabab - Boneless chicken thigh cooked on skewers with mint, onions, and green peppers

Chicken Tikka - Boneless chicken marinated in yogurt, ginger and garlic

Paneer Tikka - Exotic Indian cottage cheese marinated in cream yogurt

Tandoori Prawns (+ \$3.50/guest) - Prawns marinated in yogurt, ginger, garlic



Chicken Specialties:

Butter Chicken - Boneless chicken cooked in butter sauce, ginger & garlic

Tawa Chicken - Bone in pieces of chicken cooked on a hot tawa (griddle) mixed with onions, fresh tomatoes, and special masala sauce

Chili Chicken - Boneless pieces of chicken cooked in hot spices, green chilies, tomatoes, vinegar, onions and green peppers

Chicken Vindaloo - Boneless pieces mixed with potatoes, cooked in cream, curry sauce, coconut and vinegar

Palak Chicken - Boneless chicken cooked with chopped spinach and mildly spiced

Alfredo Chicken - Boneless chicken simmered in rich white cream sauce and cashew paste

Kadahi Chicken - Chicken cooked with mildly spiced tomato based gravy with peppers and onions - **Dahi Chicken**

Boneless chicken cooked in plain yogurt, spiced with Indian ingredients and tossed with coriander

Chicken Tikka Masala - Boneless chicken Tikka cooked in onion sauce, fresh tomatoes

Garlic Chicken - Boneless chicken cooked in fresh garlic sauce

Chicken Korma - Boneless chicken cooked in fresh garlic sauce

Chicken Curry - Boneless chicken cooked in onions, tomatoes, ginger, garlic and exotic spices from India

Seafood Specials:

Fish Masala - De-boned fish cooked with fresh tomatoes, onions, mild spices and dressed with coriander leaves

Butter Prawns (+ \$3.50/guest) - Prawns cooked in butter sauce, ginger and garlic

Fish Curry - Fish cooked in onion, tomatoes, ginger, garlic and exotic spices

Prawn Masala (+ \$3.50/guest) - Prawns cooked with fresh tomatoes and onions

Alfredo Prawns (+ \$3.50/guest) - Cooked in rich mildly spiced white cashew nut cream sauce

Garlic Prawns (+ \$3.50/guest) - Jumbo prawns cooked in fresh garlic curry sauce

Goat Specialties:

Goat Curry - Boneless goat cooked in onions, tomatoes, ginger, garlic and exotic spices

Goat Masala - Goat cooked in fresh onions, tomatoes gravy

Goat Jalfrazie - Goat cooked in fresh green peppers and onions

Goat Korma - Goat cooked in a fresh cashew nut cream sauce

Goat Palak - Boneless goat cooked with chopped spinach & exotic spices

Lamb Specialties:

Keema Curry - Minced lamb cooked in onions, garlic, ginger & mild spices

Bhuna Ghost - Boneless lamb cooked in tomatoes, ginger, garlic, vinegar onions and green peppers

Lamb Plank - Boneless lamb cooked with chopped spinach and mildly spiced

Lamb Methi - Lamb cooked in cream and fenugreek

Lamb Curry - Boneless lamb cooked in onions, ginger, garlic and fresh tomatoes

Lamb Korma - Boneless lamb cooked in fresh cashew nut cream sauce

Lamb Vindaloo - Boneless lamb cooked in garlic, ginger, coconut, vinegar and cream mixed with potatoes and dash of Indian Spices

Lamb Rogan Josh - Spicy lamb dish in rich yogurt and cream masala sauce

Vegetarian Specialties:

Channa Masala - Chick peas cooked in tomatoes, onions, ginger, garlic and tossed with coriander leaves

Aloo Gobi - Cauliflower & potatoes cooked in fresh onions and mushrooms and green peas

Mutter Mushroom - Freshly chopped tomatoes, green peppers, onions, mushrooms and green peas

Palak Paneer - Fresh spinach cooked lightly in onions, ginger, garlic and homemade cheese

Vegetable Jalfrazie - Fresh vegetables sautéed with mild spices and cooked in tomatoes, vinegar, onions and dressed with coriander leaves

Chili Paneer - Homemade cheese cooked in hot spices, green chilies, tomatoes, vinegar, large pieces of onions and green peppers

Shahee Paneer - Fresh homemade cheese cooked lightly in a rich cream sauce and grated cashew nuts

Alfredo Paneer - Paneer cooked in rich mildly spiced white cashew paste and grated cashew sauce

Yellow Dal Turka - Yellow lentils cooked with light cumin along with tomatoes and onions

Dal Makhni - Creamed lentils sautéed with in garlic and butter

Eggplant Bhartha - Eggplant baked over charcoal in Tandoor, cooked with peas and spices

Mutter Paneer - Green peas cooked in onion sauce, tomatoes mixed with fresh homemade cheese and a dash of spices

Paneer Makhni - Cubed and Cottage cheese cooked in spices Punjabi style

Bhindi Karela - Okra and bitter melon cooked in spices Punjabi style

Malai Kofta - Cheese balls cooked in creamy sauce and cashew nuts

Vegetable Korma - Mixed vegetables cooked in creamy sauce and cashew nuts

Kadahi Paneer - Mild Spiced tomato based gravy with peppers and onions

Geera Aldo - Potatoes sautéed in cumin and spices