



INDIAN BUFFETS 2012

\$17.95 Per Person*

Select One Entrée, Plus Any Three Salads or Side Dishes

Add A Second Entrée \$4.50 (Premium Second Entrée, Add \$6.50)

Served With Grilled Naan & Raita, Include Sodas & Bottled Waters

As a Starter, Add Our Vegetarian Samosa for \$3.75 Per Guest

***Includes Buffet Linens & Compostables (Glass Plates & Rolled Silverware, Add \$1.75)**

Delivery & Set-Up Charges Not Included, Minimum 15 Guests

Entrées (Choose One)

TANDOORI CHICKEN

*Marinated in Yogurt, Onion, Cumin, Ginger & Spices
Fresh Cilantro, Served with Apricot Raisin Chutney*

CHICKEN SAAGWALA (Available with Lamb)

*Boneless Thigh Simmered in a Creamy Sauce of
Spinach, Onions, Yogurt, Garlic, Tomato, Curry & Chili*

BALTI CHICKEN

*Boneless Chicken Cooked in a Cream and Yogurt Sauce
with Garlic, Ginger, Cilantro, Almonds & Indian Spices*

LEMON & SAGE CHICKEN TIKKA

*Skewered Boneless Chicken Breast, Marinated in Sage
lemon, Garlic, Ginger, Coriander & Garam Masala*

LAMB KORMA (Available with Chicken)

*Cooked with Onions, Almonds, Yogurt
Cream & Delicate Indian Spices*

INDIAN LAMB STEW

*Simmered with Carrots, Potato, Tomato, Garlic,
Coriander, Cumin & Cilantro*

VEGETABLE BIRYANI

*Basmati Rice, Cauliflower, Carrots, Peas, Green Beans
& Onion, Seasoned with Coriander, Cumin, & Cilantro*

Premium Entrée

ROAST LAMB WITH A MINTED HONEY & BALSAMIC GLAZE (add \$2.00)

Perfectly Cooked Boneless Leg of Lamb

SEARED COCONUT SALMON (add \$2.50)

Lime & Curry Seared Salmon, Coconut & Tomato Sauce

PAN FRIED TAMARIND PRAWNS (add \$3.50)

Cumin, Garlic, Ginger, Cayenne, Cumin, Lemon & Basil

Salads & Sides

CHERRY TOMATO SALAD WITH CUMIN

Cherry & Grape Tomato in a Honey, Cumin Vinaigrette

SPINACH SALAD WITH MINT VINAIGRETTE

Tossed with Carrot, Red Onion, Cucumber & Tomato

Salads & Sides

MINTED CARROT & CUCUMBER SALAD

In a Yogurt, Lemon & Mustard Seed Dressing

FRESH FRUIT SALAD

Seasonal Melons, Berries, Grapes & Pineapple

CRANBERRY PILAF

*Basmati Simmered with Ginger, Garlic, Cardamon
Cranberries and a Hint of Saffron*

BASMATI RICE

Indian Rice, Best Paired with Curry Dishes

SPICY SESAME, CABBAGE

CARROT & PEPPER STIR FRY

Lightly Seasoned with Sesame, Cardamon & Ginger

CHANA MASALA

*Garbanzo Beans, Punjabi Style, Simmered with Tomato
Garlic, Coriander, Cumin & Chilies*

INDIAN POTATOES & CAULIFLOWER

*Diced Potatoes & Cauliflower Florets, Cooked in
Cumin, Coriander, Turmeric & Cilantro*

SOUTHERN INDIAN PEAS & POTATOES

*Peas and Yukon Gold Potatoes Cooked with Red Onion,
Tarragon Mustard Seed & Spices*

FRESH BEETS & CARROTS WITH CURRY LEAF

*Red & Yellow Beets, Carrots Sautéed with Curry
Leaves, Green Chilies, Shallots & Vinegar*

Add A Dessert Selection....

CHEESECAKE WITH MANGO SAUCE

New York Style Cheesecake \$4.50

COCONUT MACAROONS

Drizzled With White Chocolate \$1.50

GINGERED RICE PUDDING

With Raisins, Ginger & Coconut Mil \$3.50

CARROT, RAISIN & ALMOND PUDDING

Simmered With Milk, Sugar & Cardamon \$3.50