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## BANQUET MENU

### Appetizers

#### Vegetarian

Assorted Vegetable Pakoda	<i>Assorted Vegetable Fritters</i>
Stuffed Chili Popper	<i>Jalapeno Pepper Stuffed With Cheese And Deep fried Batter Fried baby Corn</i>
Golden Fried Baby Corn	<i>Cottage Cheese Fritters With A Filling Of Green Chutney</i>
Paneer Chutney Pakoda	<i>Fried Potato Rolls Rolled On Crushed Cashew Nuts</i>
Mini Cashew Nut Roll	<i>Heart Shaped Vegetable Pattice</i>
Vegetable Cutlets	<i>Grilled Cottage Cheese, Bell Pepper, Onion And Tomato</i>
Paneer Shashlik	<i>Cottage Cheese Fritters</i>
Paneer Pakoda	<i>Cottage Cheese Cubes Cooked In A Clay Oven</i>
Paneer Tikka	<i>Ground Cottage Cheese Cooked On A Skewer</i>
Paneer Kabab	<i>Potatoes Pattice Stuffed With Gram Vermicilli</i>
Surti Kabab	<i>Lotus Root Pattice</i>
Bhey Kofta	<i>Fried Mashed potatoes And Peas Dipped In Batter</i>
Aloo Bonda	<i>Sesame Seed Coated Potato Pattice</i>
Til Kabab	<i>Crispy Lentil</i>
Medu Vada	<i>Lentil Fried Dumpling</i>
Dal Vada	

#### Non – Vegetarian

Chicken Tikka Angare	<i>Chicken Tikka Cooked In Spicy Tandoori Marination</i>
Noorani Kabab	<i>Minced Chicken &amp; Lamb Cooked On Skewer In Clay Oven</i>
Adraki Tikka	<i>Ginger Flavored Chicken Or Lamb Cubes Cooked In Clay Oven</i>
Pepper Chicken	<i>Black Pepper Flavored Chicken Cubes Cooked In Clay Oven</i>
Shami Kabab	<i>Ground Lentils &amp; Lamb Meat Pattice</i>
Seekh Kabab	<i>Minced Lamb Cooked On A Skewer In Traditional Clay Oven</i>
Reshmi Kabab	<i>Minced Chicken Cooked On A Skewer</i>
Murg Pakoda	<i>Chicken Fritters</i>
Malai Kabab	<i>Chicken Cubes Coated With Cheese And Cooked In Clay Oven</i>
Drums Of Heaven	<i>Battered Fried Chiken Wings</i>
Chili Chicken	<i>Cubes Of Chicken Cooked Spicy Chinese Style</i>

## Main Course

### Chicken

Murgh Achari Tikka	<i>Chicken Cubes Cooked With Potatoes In Spicy Vinegar Sauce</i>
Murgh Tikka Masala	<i>Chicken Cubes Cooked In A Tomato Flavored Curry Sauce</i>
Murgh Shahi Korma	<i>Chicken Cubes Cooked In A Mild White Curry Sauce</i>
Murgh Kali Mirch	<i>Chicken Curry Flavored With Black Pepper</i>
Murgh Do-Piazza	<i>Chicken Cubes cooked with Pearl Onions With Indian Spices</i>
Murgh Kofta	<i>Chicken Cubes In a Coconut Flavored Hot Sauce</i>
Murgh Patiala	<i>Chicken Cubes In Exotic Curry Sauce Topped With Boiled Eggs</i>
Murgh Kashmiri	<i>Saffron Flavored Chicken Curry With Hot Crushed Red Chili</i>
Murgh Jalfrezi	<i>Chicken Stir Fried With Onion, Bell Peppers &amp; Tomatoes</i>
Murgh Elaichi	<i>Cardamom Flavored Chicken Curry</i>
Murgh Badami	<i>Chicken Cooked In Rich Almond Curry</i>
Murgh Channa	<i>Chicken &amp; Chick Peas Curry</i>
Murgh Keema	<i>Mince Chicken With Herbs &amp; Spices</i>
Murgh Saag	<i>Chicken Curry With Spinach</i>

### Lamb/Goat

Ghost Elaichi Pasanda	<i>Cardamon Flavored Mild Meat Curry</i>
Ghost Vindalo	<i>Meat cooked With Potatoes In Spicy Vinegar Sauce</i>
Ghost Nargisi Kofta	<i>Indian Style Scotches Eggs In Curry Sauce</i>
Ghost Keema Matter	<i>Ground Meat Cooked With Green Peas In Indian Spices</i>
Ghost Khara Masala	<i>Meat Curry Cooked With Whole Spices</i>
Ghost Do-Piazza	<i>Meat Curry Cooked &amp; Garnished With Pearl Onions</i>
Ghost Achari	<i>Meat Curry Cooked In Pickle Spices</i>
Ghost Badami	<i>Meat Cooked In Mild Almond Curry</i>
Ghost Korma	<i>Meat Cooked In Mild White Sauce</i>
Ghost Saag	<i>Meat In Spinach Sauce</i>
Ghost Dal	<i>Meat Lentil Sauce</i>
Rogan Josh	<i>Meat In Hot Chili Brown Sauce</i>
Handi Goat Curry	<i>Fresh Goat Handi Cooked With Bone</i>

*Goat Extra \$ 1.00 • Fish \$ 2.00 • Shrimp \$ 4.00 • Lamb \$ 7.00 Per Person / Dish*

### Vegetarian **PANEER**

Panner Capsicum Masala	<i>Sautéed Cottage Cheese With Onion, Bell Peppers &amp; Tomato</i>
Paneer & Corn Curry	<i>Cottage Cheese With baby Corn Curry</i>
Paneer Jalfrezi	<i>Cottage Cheese, Onion, &amp; Bell Peppers In Light Curry Sauce</i>
Paneer Makhani	<i>Cottage Cheese With Creamy Tomato sauce</i>
Paneer Mutter	<i>Cottage Cheese With Green Peas</i>
Paneer Korma	<i>Cottage Cheese In White Curry Sauce</i>
Paneer Shahi	<i>Paneer Cooked In Mild Cashew Sauce</i>
Malai Kofta	<i>Cottage Cheese Dumpling In A Mild Curry Sauce</i>
Spinach Kofta	<i>Cheese &amp; Spinach Dumpling In Creamy Spinach Sauce</i>

## **VEGETABLES**

Makkai Khumb Masala	<i>Corn &amp; Mushroom Curry</i>
Vegetable Jalfrezi	<i>Mix Vegetables Sautéed In Indian Herbs</i>
Dum Aloo Kashmiri	<i>Baby Potatoes In Curry sauce</i>
Vegetable Noodles	<i>Chinese Style vegetable Noodles</i>
Mushroom Mattar	<i>Mushroom &amp; Peas Curry</i>
Bharva Mirch	<i>Whole Bell pepper Stuffed With Cheese &amp; Potatoes</i>
Aloo Dahiwala	<i>Potatoes Cooked In Mild Yogurt Sauce</i>
Punjabi Curry	<i>Lentil Dumpling In Yogurt sauce</i>
Gobi Masala	<i>Cauliflower Sautéed with Indian Herbs &amp; Spices</i>
Aloo Baigan	<i>Eggplant &amp; Potatoes Cooked With Indian Herbs &amp; Spices</i>
Gobi Mattar	<i>Cauliflower &amp; Green Peas Curry</i>
Gobi Khormas	<i>Cauliflower In Mild White Sauce</i>
Aloo Gobhi	<i>Potatoes &amp; Cauliflower Sauteed with Indian Spices</i>
Methi Aloo	<i>Potatoes With Fresh Fenugreek Leaves</i>
Jeera Aloo	<i>Potatoes With Cumin Seeds &amp; Herbs</i>
Aloo Bean	<i>Potatoes &amp; Bean Sautéed With Herbs &amp; Spices</i>

## **Dal**

Panchratan Dal	<i>Lentil Made With Medley Of Five Pulses</i>
Dal Maharani	<i>Creamy Lentil Sauce With Kidney Beans</i>
Channa Pindi	<i>Chick Peas Cooked With Herbs &amp; Spices</i>
Kala Channa	<i>Black Chick Peas With Spices</i>
Dal Saag	<i>Lentil &amp; Spinach Cooked To Perfection</i>
Rajma	<i>Kidney Bean Flavored With Tomatoes &amp; Herbs</i>

## **Rice**

Kashmiri Pulao	<i>Saffron Flavored Rice With Nuts &amp; dry Fruits</i>
Vegetable Pulao	<i>Rice With Assorted Vegetables</i>
Saffron Rice	<i>Indian Rice Flavored With Saffron</i>
Peas Pulao	<i>Rice Garnished With Green Peas</i>
Jeera Pulao	<i>Rice Flavored With Cumin Seeds</i>

## **Bread**

Tandoori Roti	<i>Unleavened Whole Wheat Bread</i>
Naan	<i>Unleavened Refined Flour Bread</i>
Paratha	<i>Layered Whole Wheat Bread</i>
Roomali Roti	<i>Thin Indian Bread</i>
Makki Di Roti	<i>Punjabi Corn Bread</i>

## **Yogurt Preparations**

Raita ( boondi, cucumber, pineapple, onion, tomato mix)
Dahi pakori
Dahi Bhalla

## **Salad Bar**

Pickle, Chutneys, Green Chilies  
Russian Salad • Green Salad  
Kachumber Salad • Potato Salad  
Cole Slaw

## **Special Addition ( \$ 3 - \$ 5 )**

### ***Mexican Station***

Tortilas & Nacho Chips

(Chips, Jalapenos, Kidney beans, Onion, Tomatoes, Coriander, Melted Cheese, Salsa, Guacamole, Sour Cream)

### ***Wok Station***

Stir Fried Noodles

(Egg Noodles, Chicken, Carrots, Green peppe, Broccoli Florets, Cabbage, Beans, Spring Onion, Garlic, Soya Sauce, Vinegar)

### ***Tawa Fried Station***

Chat Pati Pomfret ( Masala Marinated Fish, Mint Chtney & Lemon)

### ***Welcome Drinks***

Roof Afza With Milk • Lassi • Thandai

### ***Fruit Juices Station***

Mango • Guava • Kiwi • Strawberries • Apple • Lychee • Sugar Cane

### ***Mango Kulfi Station***

Indian Style mango Ice Cream On Sticks

### ***Sliced Fruit Station***

Seasonal slices Fresh fruit

### ***Vegetable Sushi Station***

Three Types Of Assorted Vegetarian Sushi

### ***Berries Station***

Seasonal fresh Strawberries, raspberries, Blueberries

## **Desserts**

Kulfi With Falooda

Fruit Kheer

Mango Kaju Rasmalai

Chocolate Coated Gulab Jamun

Rasmalai In Mango Cream

Phirni

Rasgulla In Strawberry Syrup

Banana Pudding

Chocolate Pudding

Pineaplle Delight

Gajar Halwa

Badam Halwa

Suji Ka Halwa

*Home Made Ice Cream With Vermicilli*

*Fresh Fruit Kheer Topped With Coconut, Nuts & Raisins*

*Sweetened Cheese Balls In Creamy Pistacio Milk*

*Fried Cheese balls Coated With Chocolate*

*Sweetened Cheese Pattices In Mango Cream*

*Creamy Rice Pudding Topped With Nuts & Raisins*

*Steamed Cheese Balls In Strawberry Syrup*

*Fresh Banana Pudding*

*Chocolate Flavored Pudding*

*Rice & Pineapple Kheer*

*Traditional Punjabi Sweet Made From Carrot & Milk*

*Desert Made With Puréed Almonds, Butter & Saffron*

*Semolina Pudding*

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