

## SAP & VIOLETTA TESTIMONIAL

### HM catering - the best cuisine one can ask for at a wedding

Surbhi and Hemant are phenomenal to work with. they created a dream wedding food and experience for us. We are an interracial couple with cuisine backgrounds from Europe and Asia and Surbhi designed a menu to cover both cuisines. Our wedding guests raved during the wedding about the food and well after the wedding. We are so fortunate to have worked with HM catering and cannot recommend these Michelin start chefs enough to anyone looking to have memorable food at their wedding

### MENU

#### Appetizers (passed)

Mititei - Lamb rolls, onions, mint aioli

Begun Bharta - smoked eggplant, vinegrated onios, mustard oil, roti chips

Black pepper shrimp – Potato crackers, coconut, mustard seeds

Spinach goat cheese Kulcha, mint yogurt

Chicken Seekh Kebabs, apricot chutney

#### Stationed

Dahi Bhalla - lentil dumplings, yogurt, cilantro chutney, tamarind chutney

Chicken Chaat - wheat hollows, roasted peppers, pulled tandoor cooked chicken, dried mango powder

Avacado Jhal Muri – puffed rice, peanuts, whole wheat crackers, onion, tomatoes, mustard oil

Chicken Momo – steamed dumplings, onions, black pepper, garlic, vinegar, whole red chillies

Mushroom bruchetta – ginger-garlic, cumin seeds, tomatoes, goat cheese

Tomato watermelon salad – ginger, cumin seeds,

#### Main course (family style)

Murg Korma: Chicken thigh, yogurt, turmeric, chilli powder & cashewnuts

Kosho Mangsho: goat cubes, Bengali whole garam masala, green chilli

Chingri malai shrimp, tomatoes, coconut milk

Saag Paneer, spinach, fenureek leaves, Indian cottage cheese

Aloo Gobi : potato, cauliflower, onion, tomatoes

#### Sides

Dal Makhani, Breads , Raita, Rice, Salad

Homemade hot sauce

## Dessert

Mango Panna Cotta, pineapple and mango slaw

Patishaptha: rice pancakes, coconut, dates, jaggery & cardamom

Ginger chai