

## MENU FOR THE AMERICAN INDIA FOUNDATION GALA

### Appetizers:

- Coconut Shrimp Kuzhiappam - with mustard seeds and curry leaf, tomato chutney
- Caramelized Corn & Peas Kuzhiappam - coconut chutney and shallot zucchini chutney.
- Chicken Satay - garlicky tomato fenugreek sauce
- Mushroom Satay - coconut & peanut sauce
- Kebab Grilled Cheese Bites - lamb seekh kebab, mild cheddar, coconut, roasted cashews, tomato soup shot
- Masala Cauliflower Grilled Cheese Bites - Caramelized onions, parmesan & cheddar, tomato soup shot
- Black Chole, Mozzarella & Vine-tomatoes Chaat
- Mushroom & Goat Cheese Bruschetta
- Aloo Tikki Sliders

### Mezze:

- Green chilli, cilantro, ginger, tahini & chickpea hummus
- Red pepper, garlic, chickpeas, red chilli powder & dill hummus
- Black chickpeas hummus, tahini, roasted tomatoes & garlic hummus served with olives, feta cheese, fresh cut veggies and toasted pita

## Main Course (plated dinner)

- Bhapa paneer
- Mustard & poppy seeds marinated Indian cheese, steamed in banana leaf, tomato rice, mushroom & peas poriyal, crispy potatoes

OR

- Bhapa Maach
  - Mustard & poppy seeds marinated Halibut, steamed in banana leaf, mushroom & peas poriyal, crispy potatoes
- (Silent option)*
- Chicken Nilgiri kofta (stuffed with boiled egg) served with a masala gravy

## Sides:

- Rajma with black dal | Naan | Grape Raita

## Dessert:

- Indian Sundae bar

(live- with different flavor kulfi being scooped in glasses with toppings)  
Malai kulfi, Cashew kulfi, Dark chocolate kulfi

Toppings: Falooda, Strawberry, Roasted nuts, Basil seeds, Candied spiced pecans  
Sauces: Cardamom Dark chocolate fudge, Chilli Salted caramel, Orange mango coconut sauce

## On Station:

- Black forest in shot glasses
- Black pepper pineapple cake in glasses
- Firni trifle (orange sponge, firni, macerated fruits)

## Petite fours:

- Chocolate Kaju Katli