

MENU FOR MANEESHA & ABI

PRE-WEDDING PARTY

Sangeet Function - Indian Street Food

Chaat Station:

- Ragda chaat with potato crisps, white peas & yogurt
- Avocado jhal muri chaat - rice puffs, diced tomatoes, onions & chilis served with cilantro and date-tamarind chutney
- Panipuri with potato, onion and tamarind-date chutney
- Daru waali pani puri
- Kathi Roll (Indian burritos) Station:
- Paneer bhurji - scrambled Indian cottage cheese with onion, tomatoes and spices Malai chicken marinated in fresh cream, chilis, herbs & spices
- Tandoori salmon with capers and pickled onions

Indo-Chinese Station:

- Vegetable Hakka noodles tossed in sesame oil, rice vinegar and scallions Vegetable fried rice with green beans, carrots & peas
- Vegetable Manchurian balls with ginger and garlic
- Chili chicken with sweet and spicy rub

South Indian Station:

- Dosas - small crepes made from fermented lentils and rice with an assortment of fillings, served with coconut chutney, tomato chutney & sambar lentil soup
- Masala idlis - fermented rice cakes with gunpowder chili chutney and coconut chutney

Sweets Station:

- Malai kulfi - Indian ice cream with green cardamom
- Pistachio kulfi - Indian ice cream with crushed pistachios
- Assorted Cupcakes in chai, chocolate, vanilla, pumpkin & red velvet

WEDDING DAY

Cocktail Hour

Fresh Bites Station:

- Spinach and orange salad
- Spiced hummus with crudites
- Grilled asparagus with freshly-shaved parmesan Mushroom crostini
- Mini tomato bruschetta
- Passed Hors d'oeuvres:
- Chicken hariyali kebab
- Spiced lamb chop
- Mango coconut soup shots
- Spinach & lentil tikki - fried croquettes with soybeans and green chilis Braised pork spring rolls
- Galouti lamb kebab with rose water and green papaya
- Murgh achari tikka - chicken marinated in yogurt and pickling spices Shrimp balchao on potato poppers
- Vegetable kebab
- Yam & pea croquettes
- Hariyali tofu with cilantro sauce
- Spinach, artichoke and feta vol-au-vent - puff pastry

RECEPTION

Family Style

Entrees:

- Kashmiri rogan josh - lamb marinated in red chilies and spices
- Chicken tikka masala with ginger and yogurt
- Kadhai paneer with red peppers and spicy masala
- Phool makhane ki sabji - creamy curry with lotus seeds and fresh ginger
Malai kofta - potato & paneer balls cooked in a creamy gravy
- Dal makhani - black lentils, kidney beans and fresh cream

Sides:

- Pilaf rice Assorted bread Full salad bar
- Condiments:
- Raita - yogurt herb sauce
- Achar (pickles)

Dessert:

- Rasmalai - sweet discs made of cream, cardamom and saffron
- Shahi tukra - Indian bread pudding with saffron syrup, cardamom & almonds
- Mini Black forest cake
- Shrikhand - sweet yogurt curd with ginger macerated berries
Mango panna cotta