



INDIAN BUFFET MENU I - \$51.75

Mixed Salad

with Yogurt Dressing & Balsamic Vinaigrette

Vegetable Tandoori Salad

Tandoori Marinated Mixed Seasonal Vegetables, served cold with Yogurt Dressing

Spiced Potato & Green Peas Salad

with Curry Mayo, Chili, Onion, Cilantro & Peppers

Poppadum

Entrée

Chicken Tikka Masala

with Roasted Marinated Chicken in Creamy Tomato Curry Sauce

Lentils & Mixed Vegetable Curry

with Light Lentil Curry with Seasonal Mixed Vegetables

Indian Fish Fry

with Crispy Fried Local Fish Marinated in Fennel & Cumin

Tomato Ghee Rice

Basmati Rice cooked with fresh Tomato, Ghee & Spices

Plain Naan

Dessert

Rice Pudding

Rice cooked in Milk & Coconut Milk flavored with Cardamom & Rose Water

Karachi Halwa

Corn Starch & Mixed Nuts cooked with Ghee

Fresh Fruit Salad



INDIAN BUFFET MENU II - \$65.50

Mixed Salad

with Yogurt Dressing & Balsamic Vinaigrette

Vegetable Tikka Salad

with Roasted Chicken Breast Marinated in Spiced Yogurt with Mango Chutney

Raita Salad

Yogurt, Cucumber, Tomato & Cilantro

Spiced Chickpea Salad

tossed in Spiced Tomato Dressing

Poppadum

Entrée

Dal Tadka

cooked Yellow Lentils with Fried Spices, Chili & Tomato

Black Pepper Chicken

Boneless Chicken pieces cooked with Black Pepper, Mixed Spices, Tomato & Peppers

Local Fish Masala

Fish cooked in Dry Curry with Onion & Peppers

Vegetable Korma

Mixed Vegetables in Creamy Cashew Nut Sauce

Garlic Naan

Lamb Biryani

Basmati Rice cooked with Lamb pieces, Spices & Yogurt

Dessert

Kesari

Semolina Cake with Cashew Nuts & Raisins

Kulfi

Indian Ice Cream

Carrot Halwa

slow cooked shredded Carrots in Milk Sugar & Ghee topped with Pistachio & Raisins

Coconut Crepes with Mango



INDIAN BUFFET MENU LIST | minimum 20 people

Salads

Mixed Salad | with Yogurt Dressing & Balsamic Vinaigrette

Vegetable Tandoori Salad | with Tandoori Marinated Mixed Seasonal Vegetables served cold with Yogurt Dressing

Raita Salad | with Yogurt, Cucumber, Tomato & Cilantro

Spicy Potato & Green Peas Salad | Curry Mayo, Chili, Onion, Cilantro & Peppers

Chicken Tikka Salad | with Roasted Chicken Breast Marinated in Spiced Yogurt with Mango Chutney

Spiced Chickpea Salad | tossed in Spiced Tomato Dressing

Green Lentil Salad | cooked Lentils with Carrots, Tomatoes & Cilantro tossed in Fennel Vinaigrette

Meat Entrées

Chicken Tikka Skewers | Roasted Chicken pieces Marinated in Spices, Tomatoes & Yogurt

Chicken Tandoori | Chicken Leg Marinated in Spiced Yogurt & Cilantro cooked over an open flame

Chicken Tikka Masala | with Roasted Marinated Chicken in Creamy Tomato Curry Sauce

Chicken Masala | Chicken pieces cooked in Dry Curry with Onion & Peppers

Chicken Madras Curry | South Indian style Curry with Coconut Milk

Indian Chicken Fry | Crispy Fried Chicken Marinated in Spices & Chili

Lamb Vindaloo | Spicy Version of Indian Curry

Lamb Curry | Mild or Medium Lamb Curry with Coconut Milk

Lamb Kebabs | with Mint Yogurt, Grilled Marinated Lamb pieces, Cumin & Fennel

Lamb Masala | Lamb pieces cooked in Dry curry with Onion & Peppers

Lamb Korma | Mild Lamb Curry in Cashew Cream Sauce

Beef Curry | Mild or Medium Beef Curry with Coconut Milk

Beef Tikka Masala | Marinated Roasted Beef in a Creamy Curry Sauce

Black Pepper Beef | Beef pieces cooked with Black Pepper, Mixed Spices, Tomatoes & Peppers

Entrée Fish and Seafood

Indian Fish Fry | Crispy Fried Local Fish Marinated in Fennel & Cumin

Shrimp Masala | Shrimp cooked in Dry Curry with Onion & Peppers

Fish Curry | Local Fish cooked in a Coconut Curry Sauce

Black Pepper Fish | Local Fish cooked with Black Pepper, Mixed Spices, Tomatoes & Peppers

Shrimp Madras Curry | South Indian style Curry with Coconut Milk

Shrimp Tikka Masala | Marinated Roasted Shrimp in a Creamy Tomato Curry Sauce

Fresh Salmon with Mango Butter Sauce | Pan-fried Salmon Marinated in a Curry served with Sweet Mango Butter Sauce



INDIAN BUFFET MENU LIST cont'd

Vegetarian

Lentils & Mixed Vegetable Curry | Light Lentil Curry with Seasonal Mixed Vegetables

Vegetable Korma | Mixed Vegetables in a Creamy Cashew Nut Sauce

Vegetable Curry | Mixed Seasonal Vegetables in a Light Curry Sauce with Potatoes

Chana Masala | Sautéed Garbanzo Beans in a Light Curry Sauce with Fresh Tomatoes & Cilantro

Dal Tadka | cooked Yellow Lentils with Fried Spices, Chili & Tomatoes

Vegetable Tikka | Roasted Seasonal Vegetables Marinated in Spices & Yogurt

Aloo Ghoji | Sautéed Potatoes & Cauliflower with Turmeric & Mustard Seed

Rice

Basmati Rice

Carrot Rice | Basmati Rice cooked with Shredded Carrots, Spices & Clarified Butter

Tomato Ghee Rice | Basmati Rice cooked with Fresh Tomatoes, Ghee & Spices

Green Peas & Ghee Rice | Basmati Rice cooked with Green Peas & Ghee

Biryani with Chicken, Lamb, Shrimp or Vegetables | Basmati Rice cooked with a choice of your Meat or Vegetable, Spices & Yogurt

Desserts

Kesari | Semolina Cake with Cashew Nuts & Raisins

Kulfi | Indian Ice Cream

Carrot Halwa | slow cooked shredded Carrots in Milk Sugar & Ghee topped with Pistachio & Raisins

Coconut Crepes with Mango

Rice Pudding | Rice cooked in Milk & Coconut Milk flavored with Cardamom & Rose Water

Karachi Halwa | Corn Starch & Mixed Nuts cooked with Ghee

Fresh Fruit Salad

Choose 3 salads, 2 fish or meat entrée, 2 sides and 2 desserts for \$42.75

Create your own menu | pricing will depend on your selection

All menus will be served with Naan Bread, Poppadum & Mango Chutney