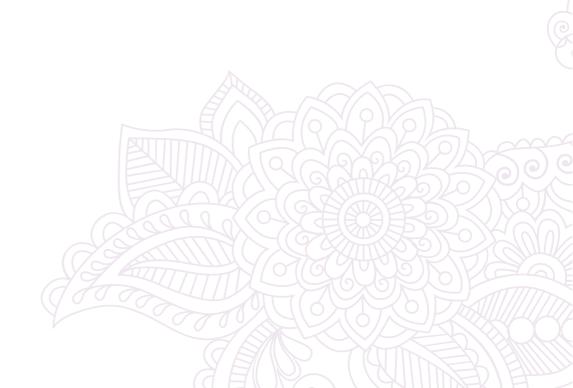




VEGETARIAN RECEPTION MENU



# **VEGETARIAN STARTERS**

Choose 4 from the following starter options:

## Aloo Papdi Chaat

(Spiced potatoes & chickpeas covered in yogurt with a dash of tamarind topped with sev)

## Masala Mogo

(Fried cassava chips cooked with thick tomato and onion gravy)

\*\*\*

## Chilli Garlic Mogo

(Fried cassava chips dusted with garlic and chilli)

\*\*\*

## Vegetable Manchurian

(Mixed vegetable balls smothered in thick gravy with copped capsicum)

\* \* \*

#### Paneer Tikka

(Grilled cubes of marinated Indian cheese served with spiced peppers)

\*\*\*

## Vegetable Samosa

(Triangle shaped pastry filled with mixed vegetables and potatoes)

\*\*\*

## Crispy Bhajiya

(Thin slices of potatoes dipped in batter and deep fried till crispy)

\*\*\*

#### **Pettis**

(Crispy potato filled pastry stuffed with lightly spiced mashed peas)

\* \* \*

#### Cutlets

(Triangle shaped mash potato stuffed with mixed vegetables and spices)

\*\*\*

## Spring Rolls

(Rolled pastry filled with shredded cabbage and vegetables)

# **VEGETARIAN CURRIES**

#### Choose 2 curries from the following options:

## Vegetable Kofte Curry

(Mashed vegetables fried cooked in thick tomato gravy blended with herbs and spices)

\*\*\*

Paneer Kofte Curry

(Thick, creamy gravy cooked with balls of mixed vegetables and Indian cheese)

\* \* \*

#### Chilli Paneer

(Mixed peppers cooked with cubes of Indian cheese in tangy thick gravy)

\*\*\*

#### **Mutter Paneer**

(Fresh garden peas cooked with cubes of Indian cheese in thick gravy)

\*\*\*

#### Palak Paneer

(Fresh garden spinach cooked with cubes of Indian cheese and onions in thick gravy)

\*\*\*

#### Vegetable Jaipuri

(A medley of fresh garden vegetables cooked in aromatic spices)

\*\*\*

#### Saag Aloo

(Potato curry cooked with spinach leaves blended with the finest herbs and spices)

\*\*\*

## Bindi & Capsicum Masala

(Dry curry cooked with okra and peppers blended with the finest herbs and spices)

\*\*\*

#### Bhaingan Masala

(Aubergine curry cooked in thick tomato gravy)

\*\*\*

#### Sweet Corn Methi

(Loose sweet corn curry cooked finely with fenugreek leaves)

#### Aloo Methi

(A dry potato curry cooked with fenugreek leaves and a fine blend of herbs and spices)

\* \* \*

## Mirch Aloo

(A dry potato cooked with the finest chillies and peppers)

\*\*\*

## Vegetable Jaipuri

(A mixed vegetable curry cooked in rich creamy gravy)

\*\*\*

#### Channa Masala

(White chick peas cooked in rich spicy tomato gravy)

\*\*\*

## Rajma

(Kidney beans cooked in rich spicy tomato gravy)

# DHAL

#### Choose 1 dhal from the following options:

## Dhal Makhani

(Mixed lentil soup cooked with a variety of spices and butter)

\*\*\*

#### Tharka Dhal

(Mixed lentil soup cooked with a variety of spices)

\*\*\*

RICE

#### Choose 1 rice from the following options:

#### Plain Rice

(Steamed basmati rice)

\*\*\*

## Jeera Rice

(Steamed basmati rice cooked with ground cumin)

\*\*\*

Vegetable Biriyani (Option not available with any Dhal)

(Steamed basmati rice cooked with mixed vegetables and tomato gravy served with cucumber raitha)

\*\*\*

**BREAD** 

#### Naan

(Freshly baked Indian style bread made in a clay oven)

# SIDES

The following side are included in your reception package:

#### Fresh Salad

(A mixture of fresh lettuce, tomatoes, cucumbers, carrots & chillies)

\*\*\*

#### Raitha

(A thick yogurt based sauce with shredded cucumber)

\*\*\*

# **DESSERTS**

Choose 2 dessert from the following options:

## Loose Gajar Halwa & Ice Cream

(Mixture of sweet carrots and ice cream – best served warm)

\*\*\*

#### Gulab Jamun

(Soft dough balls of milk powder soaked in sugary syrup)

\* \* \*

#### Chocolate Samosa

(Triangle shaped pastry filled with milk chocolate served with vanilla ice cream)

\*\*\*

## Kalajam

(Dumplings of milk powder sprinkled with coconut)

\*\*\*

#### Ras Malai

(Patties of curded milk soaked in a light creamy sauce sprinkled with nuts)

\*\*\*

#### Kesar Ras Malai

(Patties of curded milk soaked in a light creamy sauce sprinkled with saffron)

# **EVENT SERVICES**

## Your package includes the following:

#### **Reception Layout**

- Event Manager
- Floor Manager
- Professional Waiter Staff
- Lay up staff
- Folded White Linen Napkins
- White Polished Crockery
- Elegant Polished Cutlery
- Slim Jim Glasses for Water
- Wine Glasses for Juice
- Glass Jugs
- Personalised Menu Cards

#### Bar:

- Champagne Flutes (Welcome Drinks)
- Bar Staff x 2
- Slim Jim Glasses
- Wine Glasses

#### Food:

- Kitchen Staff
- Kitchen Porters
- Kitchen Equipment
- Serving Equipment
- Karahi Bowls
- Transport

#### Client:

- Provide Drinks

#### Venue:

- Fully Functional Kitchen
- Disposal of Waste





## Alexander Kaye

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