



International Buffet- India

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Our East Indian menu includes Steamed Basmati rice.

Entrée (Choose 1)	Lunch	Dinner
Gosht Biryani (Lamb Biryani) - From the Moghul courts of Hyderabad, this elaborate combination of rice and lamb remains the Indian dish of choice for non-vegetarian celebrations.....	\$10.75	\$17.25
Rogan Josh (Red Curry Lamb) – A Moghul mild red curry lamb made with yogurt ...	\$10.75	\$17.25
‡ Gosht Pasanda (Lamb Pasanda) – Lamb curry with cinnamon, cream and almonds.....	\$10.75	\$17.25
‡ Gosht Dhansak (Lamb Dhansak) –Lamb with a unique Dhanasak curry sauce with squash and lentils making a thick, rich sauce.....	\$10.75	\$17.25
‡ ‡ Gosht Vindool (Lamb Vindool) –Not for the faint-hearted! This dishes searing heat comes from lots of chili and vinegar add to the dish. Delicious but deadly!.....	\$10.75	\$17.25
‡ Madras Gosht (Beef Madras) – Chunks of beef in a spicy coconut curry.....	\$10.00	\$16.00
Tandoori Murgh (Tandoori Chicken) – Specially marinated whole chicken pieces roasted at very high heat to lock in its unique flavor	\$9.50	\$15.25
Badaami Murgh (Chicken Smothered in Aromatic Herbs and Almonds) – Boneless chicken thighs cooked in a sauce made from a blend of tomatoes, fried onions, spices and almond butter garnished with toasted almonds and cilantro	\$9.50	\$15.25
‡ Makhani Murgh (Velvet Butter Chicken) – Tandoori chicken cooked in rich and fragrant butter-tomato sauce	\$10.00	\$16.00
Murgh Kashmiri (Kashmiri Chicken) - Mildly spiced chicken curry made with yogurt, saffron, mint, cilantro and toasted almonds.....	\$9.50	\$15.25
‡ Murgh Jalfrezi i (Chicken Jalfrez) – A hot curry cooked with fresh green chilies, bell peppers tomato, onion and cilanto	\$10.00	\$16.00
Tandoori Jhinga (Tandoori Shrimp) – Shrimp cooked in the Tandoori style.....	\$11.00	\$17.60
Masala Jheengari (Shrimp Laced with Mild Spices) – Large shrimp folded into a luscious sauce of fried onions, spices, cream and ground roasted poppy seeds	\$11.00	\$17.60
Yerra Moolee (Shrimp Poached in Coconut Milk with Fresh Herbs) - Shrimp simmered in coconut milk mildly spiced but with some chili to give it some heat.....	\$11.00	\$17.60

Appetizers (Dinner Choose2; Lunch Choose 1)

-  Aloo Podina Chat (Cold Minted Potatoes) – Red potatoes cubed with cucumbers, lemon juice, mint and spices.
-  Hussaini Kabab (Mini Beef Kabob with Raisin stuffing) - Seasoned minced beef rolled into a “sausage” around raisins and almond filling, placed on a skewer and broiled. Served with Roasted Onion and Tomato Relish.

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★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item





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‡ = Spicy Selection (can be made mild)




International Buffet- India, Continued

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Appetizers (Continued from previous page)

-  Shamme Kabab (Mini Lamb Kabobs with Ginger and Mint) – *As above, but seasoned with ginger and mint. Served with Fresh Mint Relish.*
-  † Aloo Samosa (Savory Pastries with Spicy Potato Filling) - *Pastry puffs will with a spicy mixture of potatoes and peas. Served with Tamarind Chutney.*
-  Jhinga aur Annana Tikka (Shrimp and Pineapple Tikka)- *Spiced skewers of shrimp and pineapple grilled and served with Coconut Sambal.*
-  Murgh Tikka (Chicken Tikka) - *Chicken skewers marinated in yogurt and spices and grilled. Served with Tamarind Chutney.*

Soup (Dinner Choose 1 or choose one extra Appetizer or Side Dish)

-  † Mysore Rasam (Mysore Spicy Lentil Broth) – *A south Indian delicacy. Rich and spicy both made with yellow lentils, tamarind and spices.*
-  Hyderabad Lime Soup - *Creamy spiced potato based soup with coconut milk, lime and cilantro.*
-  Mulligatawny – *The classic curried vegetable soup made with onions, carrots, celery and parsnips.*

Side Dish (Lunch Choose 1, Dinner Choose 3)

-  † Sambhar – *Red lentil curry with potatoes, carrots and bell pepper.*
-  † Tamattar ka Raita (Hot Tomato Raita)– *Curried onions and tomatoes with yogurt.*
-  Sabzi Ka Korma (Cauliflower, Eggplant and Green Bean Korma)– *Mild and fragrant, this slow-braised mixed vegetable dish reflects the skilled flavoring of Moghul cooking.*
-  † Kaddu aur Nariyal ki Sabzi (Spiced Squash and Coconut) – *Sautéed squash and coconut with spices and chili.*
-  † Chhole Tamattar (Chickpeas with Spiced Tomatoes) – *Chickpeas and spinach in a spicy mix of tomatoes and chilis.*
-  † Saag Paneer (Spinach with Paneer) – *Homemade fresh paneer cheese cubes cooked with curried spinach. A Punjabi classic dish.*
-  Matar Paneer (Potatoes and Peas with Paneer)– *Homemade fresh paneer cheese cubes cooked with curried peas and onions.*
-  † Aloo Gobi (Cauliflower and Potatoes) – *The classic north Indian dry curry made with potatoes and cauliflower.*

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Side Dish (continued from previous page)





-  ‡ Madrasi Aloo (Madras Potatoes) – *Curried red potatoes with black mustard seeds..*
-  Frans Bean Raiwali (Green Beans with Mustard Seeds and Coconut) –*A mild south Indian style curried green beans.*
-  ‡ Palak Daal (Spinach with Lentils) – *Chana dal (yellow lentils) in a curry with spinach garnished with mustard seeds, ginger and green chilies.*

Extras

Naan (Flatbread)	\$1.25	\$1.25
Poppadoms (crisp wafer bread)	\$0.50	\$0.50
Substitute Coconut Rice for Steamed Basmati Rice	+\$0.15	+\$0.15
Substitute Spiced Basmati Rice (<i>flavored with cardamom, clove, cinnamon, fennel and black mustard seeds, includes raisins and almonds</i>) for Steamed Basmati Rice ...	+\$0.25	+\$0.25

Raita – <i>Creamy yogurt and cucumber dip helps temper the heat of spicy dishes (1. pint)</i>	\$4.00	\$4.00
Cilantro Chutney – <i>Fresh cilantro, shallot, ginger and chili chutney</i>	\$4.00	\$4.00
Coconut Sambal – <i>The chutney goes well with any south Indian dish</i>	\$5.50	\$5.50
Mango Chutney – <i>A light, spiced, freshly made chutney that goes well with any Indian meal</i>	\$5.50	\$5.50
Tamarind Chutney – <i>Sweet and sour chutney goes will with our chicken or vegetables dishes</i>	\$5.50	\$5.50
Roasted Onion and Tomato Relish – <i>A mild relish made from roasted tomatoes and onions. Great with any lamb dish</i>	\$4.00	\$4.00

Dessert (Choose 1)

 Kheer – Indian style rice pudding flavored with cardamom and cinnamon	\$1.75	\$1.75
 Carrot Halva – Carrot pudding with almonds, pistachios and raisins	\$2.00	\$2.00
 Kulfi – Indian style ice cream. Flavors include Saffron and Almond, Mango, Cardamom and Rose.	2.50	2.50
 Indian Bread Pudding - <i>This luscious bread pudding is flavored with cardamom, cinnamon and dried apricots and mangos.</i>	2.00	2.00

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