

BUILD YOUR OWN

Flavors of India Buffet

For the health and well-being of all guests, all buffet options are served by catering attendants. Buffet options are complemented by freshly brewed organic coffee and assorted teas.

\$70 per person | 40 Guest Minimum

Passed Hors' d'oeuvres

choose two selections

Sheekh Kabob GF

Chicken Tikka Bite GF

Vegetable Samosas with Mango Chutney V

Aloo Tikki, Mint Chutney V+ GF

Accompaniments

Naan V

Raita V GF

Tomato, Onion, Radish, Cucumber Salad V+ GF

Basmati Rice V GF

Entrées (Meat)

choose two selections

Murg Makhawi (Butter Chicken) GF

Chicken Korma GF

Chicken Tikka Masala GF

Beef Vindaloo GF

Chicken Biryani GF

Lamb Rogan Josh GF

Lamb Biryani GF

Goat Rogan Josh GF

Entrées (Vegetarian)

choose two selections

Chana Masala GF

Bhindi Masala GF

Shahi Paneer GF

Vegetable Sabzi Masala GF

Dal Makhani GF

Spinach Paneer GF

Malai Kofta GF

Vegetable Pilau GF V+

Dietary Reference Key:

V Vegetarian

V+ Vegan

GF Gluten Free

DF Dairy Free

Enhancements

Papadums | \$2.50 per person V

Chaat Bar | \$6.50 per person V

Chickpeas, Diced Tomatoes, Diced Potatoes, Diced Onion, Tortilla Strips, Cilantro, Raita, Tamarind Chutney, Mint Chutney, Chaat Masala

Masala Chai | \$5.00 per person

*Halal entrees are available upon request