

INDIAN DINNER MENU

JUNE 12, 2015



****Reception****

Passed: *Prawns Salad on Mini Papadum Wafers

*Spinach Samosas

*Fish Pakora with Mint Chutney

*Spinach Dal Soup

Placed: *Fresh Fruit Chat

*Taro Leaves Pakora with Mint Chutney

*Poha: Crispy Rice Puff Salad with Turmeric, Chilies, Cilantro, and Mustard Seeds

7:00P DINNER GREAT HALL

DINNER

****First Course****

*Chickpeas and Black Eyed Pea Salad with Pomegranate Seeds on a Bed of Greens

****Second Course****

*Tandoori Mix: Grill Chicken, Lamb, and Prawns with Spicy Slaw and Papadum

****Main Course****

*Muglai Lamb Biryani

****Served Family Style****

*Aloo Gobhi

*Mutter Paneer Korma

*Cucumber and Tomato Raita

*Mango Pickles

*Naan Bread

****Dessert****

*Gajjar Halwa- Dessert of Fresh Carrots, Almonds, Pistachio and Rose Water

*Manager's Selection of Red and White Wines

*Indian Beer, Mango Lassi

*Indian Tea and Coffee