

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