

Private Event Packages:

DINNER PACKAGE ONE (ALL VEGETARIAN)

APPETIZERS

SELECT 2 FOR \$8/PERSON OR 3 FOR \$10/PERSON

Ragda Tikki Chaat - Spiced potato, paneer and spinach patties, chana, tamarind, yogurt & sev

Bengan Khas - Baby eggplant layered with fresh tomato and topped with yogurt and mint

Gobinda - Roasted cauliflower, lime, chili, tamarind, toasted sesame

Seasonal Squash Samosa - Home-grown seasonal squash, peas, leeks, chick peas, spinach

Ask for details about passed hors d'oeuvres options (Available for parties of 50+)

SALADS

SELECT 1 FOR \$7/PERSON

Organic Greens - Mixed greens with saffron-poached pears, local goat cheese & toasted shaved almonds with Ananda's lime dressing

Avocado & Roasted Corn - Sliced avocado and roasted corn with red peppers tossed in white balsamic vinaigrette (ADD \$2.50/PERSON)

ENTREES

SELECT UP TO 4 FOR \$36/PERSON OR 5 FOR \$39/PERSON

Palak Paneer - Organic creamed spinach with homemade Indian cheese

Vegetable Jalfrezi - A hearty combination of cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes

Malai Kofta - Vegetable croquettes simmered delicately in a spiced cream sauce

Bengan Bhartha - Roasted baby eggplant cooked with coriander, cumin, onions and tomatoes

Dal Makhani - Traditional organic lentils

Navrattan Curry - Fresh vegetables, homemade cheese, nuts, raisins

Matar Paneer - Curry of green peas, homemade cheese

SIDES

ALL ARE INCLUDED

Basmati Rice

Assorted Naan

Raita

House-made Chutneys: Mango & Spiced Pear

DESSERTS

SELECT 1 FOR \$8/PERSON, 2 FOR \$10/PERSON, OR 3 FOR \$12/PERSON

Gulab Jamun

Rice Pudding

Flourless Chocolate Torte

Seasonal Fruit Crisp

Seasonal Ice Creams and Sorbets (Choose one flavor to offer)

BEVERAGES ARE NOT INCLUDED IN THE ADVERTISED PRICING

See Page 3 for Beverage Package Options

TERMS & CONDITIONS ARE LISTED ON PAGE 4 OF THIS DOCUMENT