

Private Event Packages:

DINNER PACKAGE ONE (ALL VEGETARIAN)

APPETIZERS

SELECT 2 FOR \$10/PERSON OR 3 FOR \$13/PERSON

Vegetable Samosa Chaat - Traditional Punjabi street food, tamarind & date chutney, herbed yogurt, avocado-mint chutney

Bengan Khas - Baby eggplant heirloom tomatoes minted yogurt. Served with garlic naan

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

Seasonal Squash Samosa - Organic 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, FireFly Farm goat cheese, toasted almonds with Ananda's mint & lime dressing

Avocado & Roasted Corn - With cucumber, sweet peppers, fresh lime, mint (ADD \$2.50/PERSON)

ENTREES

SELECT UP TO 4 FOR \$39/PERSON OR 5 FOR \$43/PERSON

Palak Paneer - Organic creamed spinach with homemade Indian cheese

Vegetable Jalfrezi - Cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes

Malai Kofta - Vegetable croquettes, spiced cream sauce

Bengan Bhartha - Roasted baby eggplant, coriander, onions and tomatoes

Dal Makhani - Traditional organic black lentils

Navrattan Curry - Fresh vegetables, homemade cheese, light cream sauce, nuts, raisins

SIDES

ALL ARE INCLUDED

Basmati Rice

Plain & Garlic 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 (ADD \$2/PERSON)

Seasonal Fruit Crisp (ADD \$4/PERSON)

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