

ALL-VEGETARIAN PACKAGE - PLATED (<30 GUESTS)

APPETIZERS (SERVED FAMILY STYLE)

SELECT 2 FOR \$13/PERSON OR 3 FOR \$16/PERSON

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

Palak Chaat - Crispy baby spinach, house-made herbed yogurt, pomegranate & tamarind 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 (PLATED)

SELECT 1 FOR \$11/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/PERSON)

ENTREES (PLATED, GUESTS' CHOICE)

SELECT UP TO 5 FOR \$41/PERSON

Palak Paneer - Organic creamed spinach with homemade Indian cheese

Shahi Paneer - Homemade Indian cheese in an aromatic masala sauce

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

Malai Kofta - Vegetable croquettes, spiced cream sauce

Bengan Bhatha - 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 (PLATED, GUESTS' CHOICE)

SELECT UP TO 3 FOR \$9/PERSON

Gulab Jamun

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 THIS PACKAGE PRICING
See separate document for TERMS & CONDITIONS