ALL-VEGETARIAN PACKAGE - BUFFET (25+ GUESTS)

APPETIZERS

SELECT 2 FOR \$14/PERSON OR 3 FOR \$17/PERSON

Vegetable Samosa Chaat - Traditional Punjabi street food, tamarind & date chutney, herbed yogurt, avocadomint 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+)

<u>Salads</u>

SELECT 1 FOR \$9/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 \$3.50/PERSON)

<u>Entrees</u>

SELECT UP TO 4 FOR \$44/PERSON OR 5 FOR \$48/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

<u>SIDES</u>

All are Included

Basmati Rice Plain & Garlic Naan Raita House-made Chutneys: Mango & Spiced Pear

DESSERTS

SELECT 1 FOR \$9/PERSON, 2 FOR \$14/PERSON, OR 3 FOR \$18/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 separate document for TERMS & CONDITIONS

ALL-VEGETARIAN PACKAGE - PLATED (<25 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, avocadomint 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
 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

<u>SIDES</u>

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 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 separate document for TERMS & CONDITIONS