



Lexington 2013 Indian Cuisine Menu

Hors D'oeuvres, Passed Butler Style on decorated trays,

Select 5 included (add additional passed hors d'oeuvres and/or stationary displays @ 4.00pp)

Lemon Lamb Skewers w/ Cilantro Yogurt Sauce	Mini Pizza
Vegetable Samosa w/ Mango Mint Chutney	Cheese Rolls
Chicken Pakora w/ Roasted Tomato	Non -veg
Crispy Crab Wonton w/ Pomegranate Glaze	Chicken Tikka
Thai Spring rolls	Sesame Chicken
Paneer Pakora	Lamb Boti Kabob
Ragada Patties (Aloc Tikki)	Grilled Jumbo Prawns w/ Sweet Chile & Garlic
Onion Pakora	Aioli (additional 3.00pp charge)

Elaborate Buffet Presentation

Naan, Roti & Tandoori Roti Breads w/ Infused Oil & Sweet Butter
Mixed Greens w/ Pears, Spiced Pecans, Feta & Sunflower Oil Vinaigrette

Main Course (select 2 entrees, add additional @ 8.00pp)

Vegetarian Entrees

Vegetable Vindaloo
Shindi Masala
Goanese Potato curry
Kadal Mushroom
Paneer Pasanda
Sarson Ka Saag
A100 Balgan
Kadal Paneer
Shahi Paneer
Stuffed Gobi Spicy Pasta Arrabiata

Non Vegetarian Entrees

Chicken Jalfrazie
Chicken Goan Curry
Fish Masala
Fish Vindalco
Grilled Mani Mani
Tandori Beef or Chicken Kabobs
Seared Boneless Chicken Tandoori
Sole Masala

Any of these can be substituted and will add Add \$5.00 pp

Lamb Goat Curry
Lamb Goat Vindaloo
Shrimp Jalfrazie
Shrimp Sarson
Lobster Makhai

Accompaniments

Cholay (Curried Chick Peas) and Mixed Vegetable Bhujia

Dessert served with fresh brewed coffee, decaf, and select teas, (Select 1, add additional @ 5.00pp)

Mango Mousse
Moong Dai Habwa
Kesar Pista Ice Cream

Catering provided exclusively by Chef Jorge Luis Feliciano of ...

