







V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

From the exotic botanicals and bright swaying fabrics to the unbridled energy of family and friends, Amanda and Sameer's wedding was a whirlwind weekend of endless food and celebrations. Brimming with traditional Indian flair and some western touches, a series of ceremonies led to an energetic night of Bollywood style dancing. Meanwhile, the specially designed menu captured the sensational colors, flavors, and aromas of authentic Indian cuisine.

PASSED HORS D'OEUVRE

VEGETABLE POKORAS v With tomato dipping sauce.

POTATO SAMOSAS v Served with mint, cilantro and yogurt chutney and tamarind chutney.

JAPANESE EGGPLANT CRISPS V Topped with fresh mozzarella, oven dried pear tomato and oregano oil.

BABY ARTICHOKE V | **GF** With goat cheese, black olive tapenade and sun-dried tomato.

BRIE & MANGO QUESADILLAS v Served with smoked tomato salsa.

SWEET POTATO TEMPURA MAKI ROLL v With sweet potato tempura, daikon, cucumber, sesame seeds and teriyaki sauce.

SET ON TABLES

MINT/CILANTRO YOGURT CHUTNEY V | GF

TAMARIND CHUTNEY GF

MANGO-CILANTRO CHUTNEY V | GF

PAPAD V

PAPPADI

FRESHLY BAKED & WARMED SEEDED, CRISPY, SWEET & SAVORY BREAD ROLLS V

FIRST COURSE

SPROUTED MUNG BEAN SALAD GF Tossed with tomato, onion, jalapeño, cilantro and lemon juice.





PLATED ENTRÉE-THALI

POTATOES & CAULIFLOWER SHAAK V

SARSON KA SAAG v Spicy spinach greens braised with turmeric, whole coriander and fresh ginger.

OKRA SHAAK GF

STUFFED BABY EGGPLANT V | **N** Fried baby eggplant shell stuffed with Indian flavored eggplant filling.

SET FAMILY STYLE

GUJARATI DAL V

BASMATI RICE V

ROTI V

BUFFET DESSERT

BAKLAVA

KARI LADOO

KAJU KATRI

CHOCOLATE DIPPED TUXEDOED STRAWBERRIES V | GF





