

SAMPLE INDIAN ITALIAN BANQUET MENU – 1

SOUP

- Zuppa Di Fungi
- Italian style Mushroom Soup Finished with Dairy fresh Cream

A Large Selection of Freshly Baked Bread and Rolls from Our Bakery

SALADS

- Artichoke salad with Italian Dressing
- Pasta and White bean salad with Basil
- Grilled Eggplant and Zucchini Salad with Oregano and Olive Oil
- Mixed lettuce and Tomato salad with Balsamic Dressing
- Caprese Salad with Pesto Drizzle
- Curry Flavored Chicken Salad with Green onion
- Boondi chat
- Mixed Raita
- An Assortment of Garden Fresh Lettuce with Lemon and Oil dressing
- Tandoori Paneer salad on Marinated vegetables

DRESSINGS

- Basil mayonnaise, Cinnamon and Ginger Dressing, Mustard Vinaigrette
- Yoghurt and Horse radish Dressing, Sundried Tomato and Olive Oil dressing
- Balsamic Dressing, Lemon vignette, Orange and basil dressing, Raspberry vinaigrette

CONDIMENTS

- Sundried Tomatoes, Capers, Olive Oil, Parmesan Cheese, Balsamic Vinegar,
- Black and Green Olives, Stuffed Olives, Onion Rings, Silver Onion, Mint Chutney

MAIN COURSES

- Chicken Piccata
- Saltimbocca
- Lamb Chop with Sage Sauce
- John Dory Fish Fillet with Saffron lemon sauce
- Fish Amritsari
- Mushroom Mutter Masala
- Palak Paneer
- Malai Kofta
- Chicken Biryani
- Dal Makhani
- Steamed Rice
- An assortment of Nan, Roti, Parata and Kulcha

DESSERTS

- Gajar Halwa
- Gulab Jamun
- Jellebi
- Cream caramel
- Assorted Sliced Fruits
- Chocolate Mousse
- Strawberry soufflé
- Date Tart
- Fresh Fruit Tartlet
- Apple Pie
- Vanilla Mousse Cake
- Mint Parfait

SAMPLE INDIAN ITALIAN BANQUET MENU – 2

SOUP

- Kumb Shorba
- Mushroom Soup Prepared in rich stock with spices

A Large Selection of Freshly Baked Bread and Rolls from Our Bakery

SALADS

- Aloo and Kashmiri Mirch Salad
- Green salad of Tomato Carrot and Onion with green Chilly
- Tomato Salad with Mint and Coriander
- Cucumber and yogurt Salad with Cumin
- Channa Chat
- Caprese Salad with Pesto Drizzle
- Sweet Corn and mushroom Salad Herb Sour Cream
- Roasted Beef salad with asparagus and fresh Herbs
- Bressola
- An assortment of Garden fresh Crispy lettuce

DRESSINGS

- Basil mayonnaise, Cinnamon and Ginger Dressing, Mustard Vinaigrette,
- Yogurt and Horse radish Dressing, Sundried Tomato and Olive Oil dressing,
- Balsamic Dressing, Lemon vignette, Orange and basil dressing, Raspberry vinaigrette

CONDIMENTS

- Sundried Tomatoes, Capers, Olive Oil, Parmesan Cheese, Balsamic Vinegar,
- Black and Green Olives, Stuffed Olives, Onion Rings, Silver Onion

MAIN COURSES

- Veal Lemon
- Grilled Beef Medallion with Sundried tomato and Basil sauce
- Hammour Fillet with capers, Chili and Garlic
- Mixed Seafood Curry
- Butter Chicken Masala
- Vegetable Lasagna
- Navaratan Korma
- Vegetable Kofta with Onion Tomato Gravy
- Mutton Du Ki Biryani
- Dal Tarkewali
- Coconut Rice
- **An assortment of Nan, Roti, Parata and Kulcha**

DESSERTS

- Rasgula
- Gulab Jamun
- Jellebi Cream caramel
- Assorted Sliced Fruits
- Chocolate Truffle Cake
- Mango soufflé Apricot Tart
- Mixed Beery Tartlet
- Apple Strudel
- Orange Mousse Cake
- Orange Mousse Cake
- Tiramisu
- Panna Cotta