

# Ethnic Cuisine

Select 3 Appetizers & 4 Entrees  
 All Chicken Selections Are Made with Halal Chicken  
 All Entrees Are Served with White Rice

## Appetizers

Cucumber Cups Stuffed with Boursin Cheese  
 Vegetable Crudit e  
 Potato & Garbanzo Samosas with Tamarind Chutney  
 Bruschetta  
 Spanakopita  
 Chicken Tandoori Skewers  
 Brie, Raspberry & Almonds Baked in Phyllo Dough  
 Vegetarian Quiche  
 Phyllo Wrapped Asparagus with Brie  
 Hummus and Pita Chips  
 Vegetable Pakora  
 Vegetable Egg Rolls  
 Fried Cauliflower  
 Spicy Red Lentil Dip With Petite Naan  
 Spinach and Artichoke Puffs

## Entrees

Chicken Tikka Masala  
 Chicken with Mango Chutney  
 Tandoori Chicken  
 Palak Paneer: Stewed Spinach & Cheese with Garlic  
 Alu Chole:  
 Potato and Garbanzo Beans in a Spicy Tomato Sauce  
 Khatte Meeth Baigan:  
 Eggplant in a Sweet & Sour Sauce  
 Curried Cauliflower  
 Curry Coconut Chicken  
 Chicken Tikka Masala  
 Chicken Bryani  
 Tandoori Chicken  
 Alu Chole:  
 Potato and Garbanzo Beans in a Spicy Tomato Sauce  
 Khatte Meeth Baigan:  
 Eggplant in a Sweet & Sour Sauce  
 Curried Cauliflower

Desserts: Gelato & Ice Cream: Vanilla or Chocolate Ice Cream or  
 Gelato: A scoop of Pistachio, Tiramisu, White Chocolate, Chocolate, or Vanilla Gelato  
 Sundaes: Ice cream topped with Chocolate or Strawberry Sauce

Includes Coffee, Tea, Milk, Iced Tea & Soft Drinks  
 All Buffets Require a Minimum of 25 Guests  
 Prices are Per Person and Exclude Sales Tax & Service Charge

	Lunch	Dinner
Adults	\$20.95	\$23.95
Children 5—12	\$13.95	\$16.95
Children Under 4	Free	Free