



# ENTERTAINING COMPANY

*Up Market Catering*

## **INDIAN-STYLE DINNER PARTY**

### WELCOME

Waiters to offer mango lassis to guests as they arrive

### ON THE BAR

Indian-Spiced Potato Chips accompanied by ginger-tomato chutney ketchup with garam masala

### WAITER-PASSED HORS D'OEUVRES

Presented on Taj-Inspired Trays

**Indian "Bruschetta"** grilled paneer and spicy tomato

**Small Four Corner Beef Samosas** chimichurri sauce

**Pomegranate Chicken** on pappadams with walnut chutney kerala, tamarind and coconut

### FIRST COURSE TRIO-SAMPLER

**Large Shrimp** with almond sauce

**Indian Orange-Spiced Red Beets** folded in small lettuce leaf

**Tandoori Baby Eggplant** stuffed with tomatoes, pureed eggplant, garlic and onion

SECOND COURSE

**Mango Sorbet with Seasonal Fresh Fruit**

Waiters to Finish with Limca

ENTRÉE

**Small Indian-Spiced Baby Lamb Chops** with hyderbadi-style biryani

**Vegetable Curry** with okra, tomato and potato served in a small bowl on the entree plate decorated with a banana leaf

**Bread Presentation** warm garlic naan bread served on a copper tray

DESSERT

**Orange Crème Brûlée** on Chinese teaspoons

**Individual Tartlet** with tropical fruit

**Coconut Crispy Fritter Roll** with jaggery sugar syrup