



ENTERTAINING COMPANY

Up Market Catering

THE INDIAN COCKTAIL RECEPTION

Beginning at 24.00 Per Guest

Grilled Paneer tomatoes and cilantro (Indian bruschetta)

Tandoori Chicken Skewers yogurt raita

Potato and Pea Small Four Corner Samosa yogurt raita

Indian Style Cocktail Fish Cakes tomato-ginger sauce

Biryani Rice Croquettes

Vegetable Curry okra, tomatoes and potatoes

Small Indian-Spiced Baby Lamb Chops painted with a sweet ginger glaze
(please add 7.00 per person)

Warmed Whole Naan and Whole Onion Chipatti Bread with a selection of:

Garlic yogurt

Mango relish

Cucumber coriander

Sweet ginger chutney

Optional Indian-Inspired Desserts

(please add 5.00 per person)

Indian Truffles

Chili and curry (hard chocolate truffle)

Jasmine tea (dusted with cocoa on the outside)

Cardamom Scented Rice Cream served in little shooter glasses

Mango Brulée