melbourne event group

# Indian Vegetarian Wedding Menu

Filling cups, bellies and hearts



# **Morning or Afternoon Tea\***

# Please select 3 of the following:

Bread pakoda, date, tamarind chutney, mint chutney

Jalebi

White kalakand

Cham cham

Motipak

Motichoor ladoo

Milk cake

Served with Masala tea and Indian coffee.

\*can be served as an alternative to canapes, or serve both for \$15 per person

# Menu

# **Short eats**

### Please select 4 from the following:

Cauliflower Manchurian

Pakoras, mint & coriander chutney

Papdi Chat

Samosa, date & tamarind chutney

Cheese Chilli

Vada, spiced sambar

Served on platters in the centre of the table, or circulated around the room





# Mains

### Please select 4 from the following:

Baingan aloo

Daal Makhni

Gobhi Aloo

Kofta Laajwaab

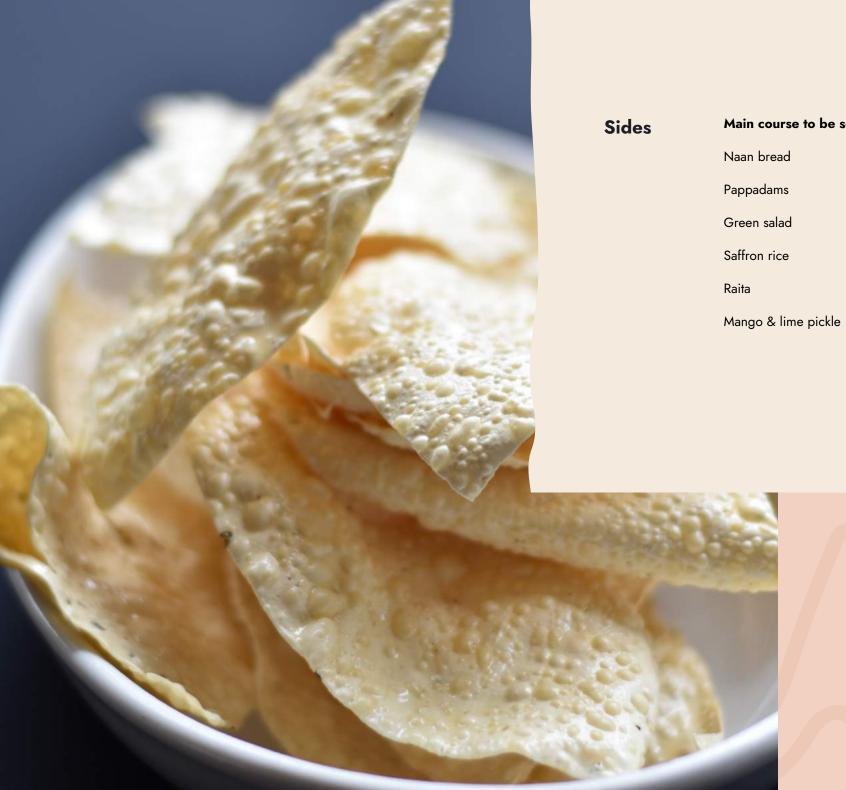
Matar Paneer

Palak Paneer

Tadka Daal

Vegetable Jalfrezi

Served on platters in the centre of the table



#### Main course to be served with a side of:

# **Dessert**

## Please select 2 from the following:

Gulab jamun

Coconut sago

Mango panna cotta\*

Pistachio kulfi

Sticky banana pudding, cinnamon sauce<sup>^</sup>

Rice pudding

Served as alternating plated dishes or on platters in the centre of the table



<sup>\*</sup> Dish contains gelatine

<sup>^</sup> Dish contains egg





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