

**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

Pakorras, 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



Sides

Main course to be served with a side of:

Naan bread

Pappadams

Green salad

Saffron rice

Raita

Pickle

Dessert

Please select 2 from the following:

Gulab jamun

Coconut sago

Mango panna cotta*

Pistachio kulfi

Sticky banana pudding, cinnamon sauce^

Rice pudding

* Dish contains gelatine

^ Dish contains egg

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







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