



## BUFFET MENUS

INDIAN SILVER MENU

INDIAN GOLD MENU

INDIAN PLATNUM MENU

VEGETARIAN DELUXE BUFFET MENU

VEGETARIAN FUSION PREMIER BUFFET

RIVERSIDE BANQUET HALLS  
INDIAN  
CATERING MENU  
2020

# INDIAN SILVER BUFFET DINNER

*All your banquet needs in one place!*

## APPETIZERS

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ASSORTMENT OF INDIAN SWEETS

INDIAN CHAI AND SOFT DRINKS

MIXED VEGETABLE PAKORA

*Veggies and spices mixed into a chickpea batter and deep fried*

VEGETABLE SPRING ROLLS

*Fresh vegetables in a wrapper, fried and served with a plum dipping sauce*

CHICKEN TIKKA

*Boneless chicken marinated in yogurt and mild spices*

FISH PAKORA WITH MINT CHUTNEY

*Fish marinated in exotic spices and herbs, battered and fried*

CHAT BAR STATION

*Crispy wafers with a delicious combination of potatoes, chickpeas, yogurt, tamarind sauce and an assortment of flavourful spices*

## HOT BUFFET

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PUNJABI SALAD

*Lettuce, cucumber, tomatoes, onions.*

PULAO RICE

*Rice cooked with assorted vegetables and herbs*

DAL MAHARANI

*Slow simmered whole black lentils and red beans flavoured with tomatoes and ginger*

SHAHI PANEER

*Cheese cubes in a tangy creamy tomato sauce*

RAITA

*Finely shredded cucumber and carrots in a lightly peppered yogurt and sour cream mix*

MIXED VEGETABLES ON TAVA GRILL

*Seasonal vegetables simmered in a special onion spiced curry sauce*

BUTTER CHICKEN

*Riverside favourite, our special butter chicken recipe.*

GOAT CURRY

*Rubbed pieces of goat cooked with onion, garlic and spicy curry sauces*

NAAN

*Traditional Indian Naan*

## DESSERT

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MANGO ICE CREAM

SEASONAL FRESH FRUITS

COFFEE



# INDIAN GOLD BUFFET DINNER

## APPETIZERS

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ASSORTMENT OF INDIAN SWEETS

INDIAN CHAI AND SOFT DRINKS

GOL GAPPA SIP STATION

*Puffed crispy pooris filled with a watery tamarind mixture*

PANEER PAKORA

*Fresh cheese mixed with spices and fried in chickpea batter*

MIXED VEGETABLE PAKORA

*Veggies and spices mixed into chickpea batter and deep fried*

CHICKEN TIKKA

*Boneless chicken marinated in yogurt and mild spices*

FISH PAKORA AND MINT CHUTNEY

*Fish marinated in exotic spices and herbs, battered and fried.*

## HOT BUFFET

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SALAD BAR

*Lettuce, cucumber, tomatoes, onions, green chili, pasta.*

PULAO RICE

*Rice cooked with herbs*

DAL MAHARANI

*Slow simmered whole black lentils and red beans flavoured iwth tomatoes and ginger.*

SHAHI PANEER

*Cheese cubes in a tangy creamy tomato sauce*

MIXED VEGETABLES ON TAVA GRILL

*Seasonal vegetables simmered in a special onion spiced curry sauce on grille.*

BUTTER CHICKEN

*Classic potatoes in rich creamy dressing*

GOAT CURRY

*Cubed pieces of goat cooked with onion, garlic and spicy curry sauces.*

RAITA

*Finely shredded cucumber and carrots in a lightly peppered yogurt and sour cream mis.*

NAAN

*Traditional Indian Breads*

## DESSERT

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ASSORTMENT OF CAKE SQUARES

SEASONAL FRESH FRUITS

MANGO ICE CREAM

GAJAR KA HALWA

# INDIAN PLATINUM BUFFET DINNER

*All your banquet needs in one place!*

## COCKTAIL HOUR

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### MANGO SHAKE

*Blend of ripe mango, milk, ice cream*

### CHICKEN THAI BITES

*Chicken tossed in sweet Thai chili sauce*

### PANEER TIKKA

*Indian cheese marinated with spices and cooked in a clay oven.*

## STATIONS

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### ASSORTMENT OF INDIAN SWEETS

### GOL GAPPA SIP STATION

*Puffed crispy pooris filled with a watery tamarind mixture*

### INDIAN CHAI AND SOFT DRINKS

### CHAT BAR STATION

*Crispy wafers with potatoes, chickpeas, yogurt, tamarind sauce and an assortment of flavourful sprices.*

## APPETIZERS

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### MIXED VEGETABLE PAKORA AND PANNER PAKORA

*Mixed with spices and fried in chickpea batter*

### FISH PAKORA WITH MINT CHUTNEY

*Fish marinated in exotic spices and herbs, battered and fried*

### CHICKEN TIKKA

*Boneless chicken marinated in yougurt and mild spices*

### LAMB KEBABS

*Lamb marinated in lemon juice and spices then grilled*

## BUFFET

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### SALAD BAR

*Lettuce, cucumber, tomatoes, onions*

### BUTTER CHICKEN

*Riverside favourite; our special butter chicken recipe*

### PULAO RICE

*Rice cooked with assorted vegetables and herbs*

### GOAT CURRY

*Cubed pieces of goat cooked with onion, garlic and spicy curry sauces*

### DAL MAHARANI

*Slow simmered whole black lentils and red beans flavoured with tomatoes and ginger*

### RAITA

*Finely shredded cucumber and carrots in a lightly peppered yogurt and sour cream mix.*

### SHAHI PANEER

*Cheese cubes in a tangy creamy tomato sauce*

### NAAN

*Traditional Indian Bread*

### MIXED VEGETABLES ON TAVA GRILL

*Seasoned vegetables simmered in a special onion spiced*

## DESSERT

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### MANGO ICE CREAM

### TEA | COFFEE

### SEASONAL FRESH FRUITS

### RAS MALAI

# INDIAN VEGETARIAN DELUXE BUFFET MENU

*All your banquet needs in one place!*

## APPETIZERS

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### SWEETS

#### CHAT BAR STATION

*Crispy wafers with a delicious combination of potatoes, chickpeas, yogurt, tamarind sauce and an assortment of flavourful spices*

#### ALOO TIKI WITH CHANNA MASALA

*Paneer stuffed potato patties with chickpeas and assorted sauces*

#### MIXED VEGETABLE PAKORA

*Vegetables mixed with spices and fried in chickpea batter*

#### PANEER PAKORA

*Mixed with spices and fried in chickpea batter*

## BUFFET

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#### PASTA SALAD

*Mixed vegetables and rotini pasta, tossed with a flavourful Italian dressing*

#### PUNJABI SALAD

*Lettuce, cucumber, tomatoes, onions*

#### PULAO RICE

*Rice cooked with assorted vegetables and herbs*

#### SHAHI PANEER

*Cheese cubes in a tangy creamy tomato sauce*

#### DAL MAHARANI

*Slow simmered whole black lentils and beans flavoured with tomatoes and ginger*

#### MIXED VEGETABLES ON TAVA GRILL

*Seasonal vegetables simmered in a special onion spiced curry sauce on grille*

#### RAITA

*Finely shredded cucumber and carrots in a lightly peppered yogurt and sour cream mix*

#### NAAN AND ROTI

*Traditional Indian breads*

## DESSERT BUFFET

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### MANGO ICE CREAM

### SEASONAL FRUITS

# INDIAN VEGETARIAN FUSION BUFFET MENU

*All your banquet needs in one place!*

## APPETIZERS

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### CHAT BAR STATION

*Crispy wafers with a delicious combination of potatoes, chickpeas, yogurt, tamarind sauce and an assortment of flavourful spices*

### VEGETABLE BRUSCHETTA

*Crispy bread topped with a mixture of fresh diced tomatoes, onions and basil and cheese*

### VEGETABLE SPRING ROLLS

*Served with plum sauce*

### SWEETS

### MIXED VEGETABLE PAKORA

*Vegetables mixed with spices and fried in chickpea batter*

### PANEER PAKORA

*Mixed with spices and fried in chickpea batter*

## BUFFET

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### PASTA SALAD

*Mixed vegetables and rotini pasta, tossed with a flavourful Italian dressing*

### PUNJABI SALAD

*Lettuce, cucumber, tomatoes, onions*

### PULAO RICE

*Rice cooked with assorted vegetables and herbs*

### VEGETARIAN CHOW MAIN

*Stir fried vegetables and noodles seasoned with soya sauce*

### SHAHI PANEER

*Cheese cubes in a tangy creamy tomato sauce*

### PASTA PENNE

*Penne pasta in a tomato basil sauce sprinkled with cheese*

### MIXED VEGETABLES ON TAVA GRILL

*Seasonal vegetables simmered in a special onion spiced curry sauce on grille*

### RAITA

*Finely shredded cucumber and carrots in a lightly peppered yogurt and sour cream mix*

### NAAN AND ROTI

*Traditional Indian breads*

## DESSERT BUFFET

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### RAS MALAI

### MANGO ICE CREAM

### SEASONAL FRUITS