



**Riverside**  
BANQUET HALLS



## BUFFET MENU

FIJIAN FUSION BUFFET MENU

FIJIAN PREMIER BUFFET MENU

FIJIAN VEGETARIAN WEDDING BUFFET

HALAL GOLD BUFFET MENU

HALAL SILVER BUFFET MENU

PAKISTANI HALAL GOLD MENU

PAKISTANI HALAL SILVER MENU

**RIVERSIDE BANQUET HALLS**  
**HALAL | PAKISTANI | FIJIAN**  
**CATERING MENU**

# FIJIAN FUSION BUFFET MENU

*All your banquet needs in one place!*

## APPETIZERS

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### VEGETARIAN BRUSCHETTA

*Tomato, cheese, and green onions served on a soft bread*

### VEGETABLE PAKORA

*Vegetables mixed with spices and fried in chickpea batter*

### 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*

## HOT BUFFET

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### SALAD BAR

*Lettuce, cucumber, tomatoes, onions.*

### VEGETABLE RICE

*Rice cooked with assorted vegetables and herbs*

### ALOO BANGAN MUTTER

*Eggplant and potato roasted together*

### JACKFRUIT CURRY

*A fantastic Indian delicacy*

### BUTTER CHICKEN

*A Riverside favourite; our special butter chicken recipe*

### ROAST LAMB

*Classic roast lamb marinated in a citrus rosemary marinade and then oven seared and slow roasted*

### FRIED WHITE FISH

*Drizzled with soy-cilantro sauce*

### STEAMED VEGETABLES

*Drizzled with lemon and herbs*

### BABY DOUBLE FRIED POTATOES

*Baby potatoes double fried - soft on the inside and crunchy on the outside*

### TOMATO CHUTNEY

*Tomatoes and spices cooked to a thick chutney*

### NAAN & ROTI

*Traditional Breads*

## DESSERT

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### MANGO ICE CREAM

### RAS MALAI

### SEASONAL FRESH FRUITS

### MASALA CHAI | SOFT DRINKS

*All Fiji menus cooked with authentic Fiji spices*

# FIJIAN PREMIER BUFFET MENU

*All your banquet needs in one place!*

## APPETIZERS

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### CASSAVA

*Fried cassava fingers*

### MIXED VEGETABLE PAKORA

*Vegetables mixed with spices and fried in chickpea batter*

### BONELESS 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.*

### VEGETABLE RICE

*Rice cooked with assorted vegetables and herbs*

### ALOO BANGAN MUTTER

*Eggplant and potato roasted together*

### JACKFRUIT CURRY

*A fantastic Indian delicacy*

### ALOO CHANNA MASALA

*Potatoes and chickpeas cooked in a spiced curry sauce*

### BUTTER CHICKEN

*A Riverside favourite; our special butter chicken recipe*

### LAMB CURRY

*Cubed pieces of lamb cooked with onion, garlic and spices*

### FISH CURRY

*Fish cooked in a spiced curry sauce*

### TOMATO CHUTNEY

*Tomatoes and spices cooked to a thick chutney*

### NAAN AND ROTI

*Traditional breads*

## DESSERT

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### RAS MALAI

### HOT GULAB JAMUN

### SEASONAL FRESH FRUIT

### MASALA CHAI AND SOFT DRINKS

*All Fiji menus cooked with authentic Fiji spices*

# FIJIAN VEGETARIAN WEDDING BUFFET

*All your banquet needs in one place!*

## APPETIZERS

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### CASSAVA

*Fried cassava fingers*

### COCKTAIL SAMOSA

*Bite-sized crispy samosas are filled with potatoes and green peas*

### MIXED VEGETABLE PAKORA

*Vegetables mixed with spices and fried in chickpea batter*

## HOT BUFFET

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### MIXED GREEN SALAD

*Crisp assorted lettuce, sliced tomatoes and cucumbers with an assortment of dressings*

### VEGETABLE RICE

*Rice cooked with diced carrot and peas*

### ALOO CHANNA MASALA

*Potatoes and chickpeas cooked in a spiced curry sauce*

### TOMATO CHUTNEY

*Tomatoes and spices cooked to a thick chutney*

### JACKFRUIT CURRY

*A fantastic Indian delicacy*

### NAAN AND ROTI

*Traditional breads*

### MIXED VEGETABLES ON TAVA GRILL

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

## DESSERT

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### MANGO ICE CREAM

### MASALA CHAI AND SOFT DRINKS

### SEASONAL FRESH FRUIT

*All Fiji menus cooked with authentic Fiji spices*

# HALAL GOLD BUFFET MENU

*All your banquet needs in one place!*

## APPETIZERS SERVICE

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### VEGETABLE PAKORA

*Vegetables mixed with spices and fried in chickpea batter*

### VEGETABLE SPRING ROLLS

*Fried, vegetable spring rolls with a plum sauce*

### COCKTAIL SAMOSA

*Pastry stuffed with spicy potatoes and peas*

### CHICKEN TIKKA

*Boneless chicken marinated in yogurt and mild spices*

### KASHMIRI FISH PAKORA WITH 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 assorted vegetables and herbs*

### DAL MAKHNI

*Whole black lentils and kidney beans in a rich tomato curry*

### SHAHI PANNER

*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

*A Riverside favourite; our special butter chicken recipe*

### LAMB CURRY

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

### FISH CURRY

*Fish marinated in exotic spices and herbs, battered in curry sauce*

### RAITA

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

### NAAN AND ROTI

*Traditional breads*

## DESSERT

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### MANGO ICE CREAM

### SEASONAL FRESH FRUIT

### INDIAN CHAI AND SOFT DRINKS

### HOT GULAB JAMUN

*All meats provided by Superior/Summit Hala Meats or Taqwa Meats or a meta supplier of your choice.*

# HALAL SILVER BUFFET MENU

*All your banquet needs in one place!*

## APPETIZERS SERVICE

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### VEGETABLE PAKORA

*Vegetables mixed with spices and fried in chickpea batter*

### COCKTAIL SAMOSA

*Pastry stuffed with spicy potatoes and peas*

### CHICKEN TIKKA

*Boneless chicken marinated in yogurt and mild spices*

### KASHMIRI FISH PAKORA WITH 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 assorted vegetables and herbs*

### DAL MAKHNI

*Whole black lentils and kidney beans in a rich tomato curry*

### CHANNA MASALA

*Chickpeas cooked in a spiced tomato paste*

### MIXED VEGETABLES ON TAVA GRILL

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

### BUTTER CHICKEN

*A Riverside favourite; our special butter chicken recipe*

### LAMB CURRY

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

### RAITA

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

### NAAN

*Traditional breads*

## DESSERT

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### HOT GULAB JAMUN

### SEASONAL FRESH FRUIT

### INDIAN CHAI AND SOFT DRINKS

*All meats provided by Superior/Summit Hala Meats or Taqwa Meats or a meta supplier of your choice.*

# PAKISTANI HALAL GOLD MENU

*All your banquet needs in one place!*

## APPETIZERS

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### MIXED VEGETABLE PAKORA

*Vegetables mixed with spices and fried in chickpea batter*

### VEGETABLE SPRING ROLLS

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

### CHICKEN BOTI TIKKA

*Boneless chicken marinated in yogurt and mild spices*

### KASHMIRI FISH PAKORA

*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 assorted vegetables and herbs*

### CHANNA MASALA

*Chickpeas cooked in a spiced tomato paste*

### 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*

### KARAHI CHICKEN

*Cut up chicken cooked in rich tomato sauce, green chili, cilantro and ginger*

### NIHARI BEEF

*A stew consisting of slow cooked beef garnished to taste and served with cooked brains or bone marrow.*

### MEAT BIRYANI

*Choice of beef, chicken, goat, lamb*

*Rice preparation, traditionally made with cooked meat and rice*

### RAITA

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

### NAAN

*Traditional breads*

## DESSERT

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### HOT GULAB JAMUN

### SEASONAL FRESH FRUIT

### RAS MALAI

### INDIAN CHAI AND SOFT DRINKS

*All meats provided by Superior/Summit Hala Meats or Taqwa Meats or a meta supplier of your choice.*

# PAKISTANI HALAL SILVER MENU

*All your banquet needs in one place!*

## APPETIZERS

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### MIXED VEGETABLE PAKORA

*Vegetables mixed with spices and fried in chickpea batter*

### CHICKEN TIKKA

*Boneless chicken marinated in yogurt and mild spices*

### COCKTAIL SAMOSAS

*Pastry stuffed with spicy potatoes and peas*

## HOT BUFFET

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### SALAD BAR

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

### MEAT BIRYANI

*Choice of beef, chicken, goat, lamb*

*Rice preparation, traditionally made with cooked meat and rice*

### PULAO RICE

*Rice cooked with assorted vegetables and herbs*

### 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 breads*

### MIXED VEGETABLES ON TAVA GRILL

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

### KARAHI, NIHARI OR KORMA

*Choice of beef, chicken, goat, lamb*

## DESSERT

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### HOT GULAB JAMUN

### INDIAN CHAI AND SOFT DRINKS

### SEASONAL FRESH FRUIT

*All meats provided by Superior/Summit Hala Meats or Taqwa Meats or a meta supplier of your choice.*