

Aroma Menu D



\$39.00 per guest
Minimum 40 guests required

Please select from the following:

Vegetarian Appetizers – Any Two Items:


- Paneer Cutlets: Homemade cottage cheese cutlets
- Pakorras: deep fried vegetable fritters
- Onion Bhajia: deep fried Onion fritters
- Palak Samosa: Spinach stuffed pastry
- Aloo Tikki: Spiced Potato dumplings
- Methi Kebab: Veggie kebab with fenugreek flavor
- Veggie Cutlets: Mixed vegetable
- Cashew nut Rolls: Crunchy kebab with cashews
- Haryali Kebab: Spinach cheese dumplings
- Gulistani Kebab: Veggie dumplings with sesame
- Paneer Kurkure: Homemade cottage cheese with traditional spices

Vegetarian Main Course:

Pulses – Any One Item:

- Dal Makhni: Pureed lentils
- Dal Panchratan: Mixed Dal
- Sookhi Dal: Spiced dry lentils
- Chana Masala: Chickpeas curry
- Chana Pindi: Spiced dry chick peas
- Kadi Pakora: Pakoras in gram flour and yogurt curry

Our chef reserves the right to make any substitutions depending upon quality of ingredients.
All prices are subject to 13% HST and 15% House Service Charge.
Prices subject to change without notice for 2017.




Vegetables – Any One Item:

- Aloo Gobhi: Cauliflower and potatoes
- Gobhi Matar Be-Misal: Cauliflower and peas in saffron flavor gravy
- Baigan Patiala: Slice of eggplant in tomatoes gravy
- Baigan Bharta: stuffed and mashed eggplant
- Kashmiri Dum Aloo: Potato curry
- Bhindi Do pizza: Okra cooked with onions
- Dakshin Bhindi: Okra cooked with coconut
- Navarattan Curry: Mixed Vegetables in cashew korma
- Vegetable Jalfrezi: Stir fried mixed vegetable
- Khumb Lababdar: Mushroom in tomatoes coriander sauce Panir (homemade cheese)
- Shahi Paneer: Panir in mild cashew Saffron sauce
- Mumtaz-E-Begum: Minced panir with pepper and peas
- Shabnum Curry: Panir with peppers and mushroom
- Kadhai Paneer: Spicy panir curry
- Achari panir: Pickle panir curry
- Malai Kofta: Panir balls in korma sauce

- Tawa Sabzi * (extra charge) Choice of 3 vegetables on iron plate
 - Baigan: Eggplant
 - Bhindi: Okra
 - Jeera Aloo: Potato
 - Stuffed Peppers
 - Karela: Bitter Melon
 - Arbi: Eddo
 - Bheyn: lotus roots
 - Mushrooms

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Non-Vegetarian Appetizers – Any Two Items

Tawa Chicken Tikka: Spicy chicken tikka in curry masala Malai Tikka: Mild creamy chicken tikka
Chicken Pakora: chicken Fritters
Lasani Tikka: Garlic flavored chicken tikka
Mirch Tikka: Green chilly marinade chicken tikka Kathy Kebab: Minced meat roti wraps
Shammi Kebab: Lamb /Beef dumplings
eekh Kebab: Minced Lamb/Beef kebab
Fish Amritsari: Fish fritters
Tandoori prawn *
Boti Kebab: Boneless lamb, marinated in spices, cooked in a tandoor

Non-Vegetarian Main Course – Any Two Items:

Kadhai Lamb/Beef: Spicy Curry
Lamb/Beef Roganjosh: Gravy of yogurt and saffron
Bhuna Lamb/Beef: Thick masala
Rara Gosht: Meat in thick curry sauce
Goat Masala: goat curry
Keema matar: Minced meat with peas
Lamb pasanda: Lamb cooked with mildly spiced creamy sauce
Saag Gosht: Spinach and meat
Chicken Lababdar: Chicken tikka cooked with tomato, coriander
Butter Chicken: Chicken in buttered tomatoes sauce
Chicken Tikka Masala
Dhaba Chicken: Spicy chicken curry
Chicken Jalfrezi: Chicken with peppers and onions
Chicken korma kashmari: Chicken cooked with mild almond sauce
Methi Chicken: Chicken with fenugreek leaves
Chicken Vindaloo: Spicy pickled chicken
Shrimp Masala*: Shrimps with peppers and onions
Malai Prawn *: Shrimps in mild cashew korma
*Extra Charge

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Accompaniments – Any One Item:

Basmati Rice
Plain
Pilau
Veg. Rice
Vegetable biryani*
Meat/Chicken Biryani*

Breads – Any Two Items:

Naan
Lacha Paranta
Pudina Parantha
Roti
Missi Roti

Raita – Any One Item:

Cucumber
Bundi
Onion & Tomatoes
Pineapple Raita

Desserts – Any One Item:

Kulfi: Homemade ice cream
Rasmalai: Cheese dumplings in milky sauce
Gulabjamun: Cheese balls in sugar syrup
Gajrela: Carrot pudding
Dal Halva: Lentil

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