

Aroma Menu E



\$42.00 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 Two Items:

- 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

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

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.

Shammi Kebab: Lamb /Beef dumplings
Seekh 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

Accompaniments – Any One Item:

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

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.



Breads – Any Three Items:

Naan
Lacha Paranta
Pudina Parantha
Roti
Missi Roti

Raita – Any One Item:

Cucumber
Bundi
Onion & Tomatoes
Pineapple Raita

Desserts – Any Two Items:

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

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.