

# Sample Indian Wedding Menu

*A La Carte will be happy to create custom menus to suit various cultural and religious requests*

## *Buffet Dinner*

### *Cocktail Hour Butler Passed Hors d'oeuvres*

Tandoori duck on pappadam with South Indian tomato chutney  
Mixed vegetable pakora with tamarind chutney

### *Cocktail Hour Table Presentation*

Mango coconut, cilantro lime and tomato tamarind chutney  
with chopped vegetable pakora  
Potato and spinach samosas  
Exotic tropical fruit display with white chocolate cinnamon dipping sauce  
Garden urn of summer vegetables with hummus and pita chips  
Grilled tandoori cauliflower

## *Dinner Table Presentation*

Bisi Bela Bath

Vindaloo curry with chick peas and potatoes

Sweet rice with toor dahl, coconut, masala, cashews and cilantro

Stuffed potato balls in tomato and coconut chutney curry

Hyderabadi eggplant

Bhuna gosht ki kari

Toor dahl with spinach

Sauteed green beans with mustard seed

Potatoes with red chili, crisp onions and okra

Spicy South Indian hyderabadi tomatoes

Tandoori chicken with steamed basmati rice

Naan and pappadam

Summer fruit pudding

*Custom Wedding Cake*