



Indian Reception Menu

Premium Plan

Friday – 40.95 Saturday – 46.95 Sunday – 38.95

Includes:

Premium Bar, Chair Covers (100 guest minimum),
Elegant Entrance and your choice of a Chocolate Fountain or our Dessert.

Gold Plan

Friday – 35.95 Saturday – 40.95 Sunday – 33.95

Includes:

Standard Bar, Elegant Entrance & Dessert

Classic Plan

Friday – 31.95 Saturday – 35.95 Sunday – 30.95

Includes:

Standard Bar

Above Prices Add 18% Service Charge & 6% Sales Tax to Total Bill

2018 Pricing = Additional \$1.00 per Person

Jan-April Discount

Premium Plan -\$4.00 per Person

Gold Plan -\$3.00 per Person

Classic Plan -\$2.00 per Person

01-2017

No credit cards or out of state checks accepted. Final guest count due 4 days prior to event. Final menu selections due 10 days prior to event. Due to Health Department recommendations and insurance regulations, food is not allowed to leave the premise. Menu Subject to change.



Elegant Entrance Package

(Included in Premium & Gold Plan)

CHAMPAGNE & MIMOSA*

Served as your guests arrive

TWO HOT HORS D'OEUVRES

MINI ASSORTED QUICHE
PARMESAN PASTRY CHEESE STRAWS
MINI CHICAGO STYLE PIZZA
SOUTHWESTERN CHICKEN EGGROLL
MINI SPINACH PIE PASTRY BITES
SMOKED CHICKEN & VEGETABLE QUESADILLA
SUSHI (+1.00 Per Person)

ASSORTED CHEESE & CRACKER TRAY

\$3.95 PER PERSON WHEN ADDED TO THE CLASSIC PLAN
18% SERVICE CHARGE + 6% SALES TAX

*Champagne and Mimosa not included without Open Alcohol Bar Package

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Premium Indian Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$2.00 per person)

- Chicken Tikka
- Chicken Tikka Masala
- Bake Tandoori Chicken
- Deep Fry Chicken Wings
- Deep Fry Fish Lamb Curry (+ \$2.00 per person)
- Lamb Korma (+ \$2.00 per person)
- Lamb Kabab (+ \$2.00 per person)

Choice of 2 Side Dishes

(Additional Side \$1.00 per person)

- Aloo Gobi
- Chana Masala
- Mutter Pneer
- Shahi Pneer
- Malahi Kafta
- Dal Makhni
- Okra Masala

Parties Include

- Elegant Entrance
- Chair Covers (100 person min)
- 5hr Premium Bar
- Tossed Salad w/ Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/ Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Nan OR Fresh Baked Rolls & BreadSticks
- Chocolate Fountain or our Dessert
- Chocolate Covered Strawberries
- Home Baked Cookies
- Coffee, Hot Tea, Milk
- Wedding Cake Cutting (\$40.00)
- Mango Lassi (Additional +.50 per person)

Choice of 2 Side Dishes

(Additional Side \$.50 per person)

- Basmati Rice
- Biryani Rice
- Plain Yogurt
- Raitha
- Papdi Chat
- Mix Vegetable Pakora
- Gobi Manchurian
- Vegetable Samosa (Additional +1.00 per person)

Prices

- Fri. \$40.95
- Sat. \$46.95
- Sun. \$38.95

Add 18% Service Charge & 6% Sales Tax
Departure Time - ½ hour after bar closes

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Premium Bar

Open Bar Includes the Following:

Beer:

- Miller
- Miller Lite
- Non-Alcoholic beer

Wine:

- | | |
|---|---|
| Lambrusco – Red Italian (Semi-Sweet) | Cabernet Sauvignon – California Red (Dry) |
| Liebfraumilch – White German (Semi-Sweet) | Merlot – California Red (Dry) |
| Pinot Grigio – White (Semi-Sweet) | Chardonnay – Californian White (Dry) |
| Moscato – White (Sweet Dessert) | Winter White – White (Sweet Dessert) |
| Winter – White (Sweet Dessert) | |

Liquors:

- | | |
|-------------------------------------|----------------------------------|
| Dry Vermouth (Martini) | J.B. and/or Dewar’s and/or Cutty |
| Sweet Vermouth (Manhattan) | Jack Daniel’s and/or Jim Beam |
| Absolute and/r Skyy and/or Smirnoff | Bacardi and/or Captain Morgans |
| Beef Eaters and/or Tanqueray | Peach Schnapps |
| V.O and/or Canadian Club | |

Open Bar Also Includes:

- Pop Juice
- Ice Fruit
- Bartender
- Complimentary Champagne Toast for Head Table (Weddings Only)

Liquor Drink Package

Kahlua, Amaretto, Baileys and Peach Schnapps
\$1.25 per person when purchased with the open bar package

Due to new strict liquor liability laws, we are unable to serve shots
or beer by the pitcher

*No Outside Alcohol or Beverage Can Be Brought On Premises

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Gold Indian Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$2.00 per person)

- Chicken Tikka
- Chicken Tikka Masala
- Bake Tandoori Chicken
- Deep Fry Chicken Wings
- Deep Fry Fish
- Lamb Curry (+ \$2.00 per person)
- Lamb Korma (+ \$2.00 per person)
- Lamb Kabab (+ \$2.00 per person)

Choice of 2 Side Dishes

(Additional Side \$1.00 per person)

- Aloo Gobi
- Chana Masala
- Mutter Pneer
- Shahi Pneer
- Malahi Kafta
- Dal Makhni
- Okra Masala

Parties Include

- 5hr Premium Bar Upgrade
- Elegant Entrance
- Tossed Salad w/ Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/ Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Nan OR Fresh Baked Rolls & Bread Sticks
- Dessert Served to the Table (Chef's Choice)
- Chocolate Covered Strawberries
- Home Baked Cookies
- Coffee, Hot Tea, Milk
- Mango Lassi (Additional +.50 per person)
- Wedding Cake Cutting (\$40.00)
- Chair Covers (+\$2.00 each / 100 person min)

Choice of 1 Side Dishes

(Additional Side \$.50 per person)

- Basmati Rice
- Biryani Rice
- Plain Yogurt
- Raitha
- Papdi Chat
- Mix Vegetable Pakora
- Vegetable Samosa (Additional +1.00 per person)
- Gobi Manchurian

Prices

- Fri. \$35.95
- Sat. \$40.95
- Sun. \$33.95

Add 18% Service Charge & 6% Sales Tax
Departure Time - ½ hour after bar closes

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Standard Open Bar Information

Open Bar Includes the Following:

Beer:

Miller
Miller Lite
(Non-Alcoholic)

Wine:

Lambrusco – Red Italian (SemiSweet)	Cabernet Sauvignon – California Red (Dry)
Liebfraumilch – White German (SemiSweet)	Merlot – California Red (Dry)
Pinot Grigio – White (SemiSweet)	Chardonnay – Californian White (Dry)
Moscato – White (Sweet Dessert)	Winter White – White (Sweet Dessert)
White Zinfandel – California Blush (SemiSweet)	

Liquors:

Dry Vermouth (Martini)	Scotch
Sweet Vermouth (Manhattan)	Bourbon
Vodka	Rum
Gin	Peach
Whiskey	Schnapps

Open Bar Also Includes:

Pop Juice
Ice Fruit
Bartender
Complimentary Champagne Toast for Head Table (Weddings Only)

Liquor Drink Package

Kahlua, Amaretto, and Baileys
\$1.50 per person

Due to new strict liquor liability laws, we are unable to serve shots
or beer by the pitcher

*No Outside Alcohol or Beverage Can Be Brought On Premises

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Weddings Banquets Showers Graduations Funerals Parties Corporate Events



Classic Dinner Indian Buffet

Choice of 2 Entrees

(Additional Entrée \$2.00 per person)

- Chicken Tikka
- Chicken Tikka Masala
- Bake Tandoori Chicken
- Deep Fry Chicken Wings
- Deep Fry Fish
- Lamb Curry (+ \$2.00 per person)
- Lamb Korma (+ \$2.00 per person)
- Lamb Kabab (+ \$2.00 per person)

Choice of 2 Side Dishes

(Additional Side \$1.00 per person)

- Aloo Gobi
- Chana Masala
- Mutter Pneer
- Shahi Pneer
- Malahi Kafta
- Dal Makhni
- Okra Masala

Parties Include

- 5hr Premium Bar Upgrade
- Tossed Salad w/ Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/ Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Nan OR Fresh Baked Rolls & Bread Sticks
- Coffee, Hot Tea, Milk
- Mango Lassi (Additional +.50 per person)
- Chair Covers (\$2.00 each / 100 person min)
- Wedding Cake Cutting (\$40.00)

Choice of 1 Side

(Additional Side \$.50 per person)

- Basmati Rice
- Biryani Rice
- Plain Yogurt
- Raitha
- Papdi Chat
- Mix Vegetable Pakora
- Vegetable Samosa (Additional +1.00 per person)
- Gobi Manchurian

Prices

- Fri. \$31.95
- Sat. \$35.95
- Sun. \$30.95

Add 18% Service Charge & 6% Sales Tax
Departure Time - ½ hour after bar closes

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Monday-Thursday Indian Dinner Buffet

Choice of 2 Entrees

(Additional Entrée \$2.00 per person)

- Chicken Tikka
- Chicken Tikka Masala
- Bake Tandoori Chicken
- Deep Fry Chicken Wings
- Deep Fry Fish
- Lamb Curry (+\$2.00 per person)
- Lamb Korma (+\$2.00 per person)
- Lamb Kabab (+\$2.00 per person)

Choice of 2 Side Dishes

(Additional Side \$1.00 per person)

- Aloo Gobi
- Chana Masala
- Mutter Pneer
- Shahi Pneer
- Malahi Kafta
- Dal Makhni
- Okra Masala

Parties Include

- Tossed Salad w/ Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/ Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Nan OR Fresh Baked Rolls & Breadsticks
- Coffee, Hot Tea, Milk

Choice of 1 Side Dishes

(Additional Side \$.50 per person)

- Basmati Rice
- Biryani Rice
- Plain Yogurt
- Raitha
- Papdi Chat
- Mix Vegetable Pakora
- Vegetable Samosa (Additional +1.00 per person)
- Gobi Manchurian

Desserts

- Rice Pudding (+.50 per person)
- Ras Malai (+2.50 per person)

Punch/Bar Availability

(Approximately 50 servings per punch bowl)

Unspiked Punch	\$40.00
Spiked Punch	\$50.00
Fuzzy Navel	\$55.00
(Peach Schnapps & Orange Juice)	
Mimosa	\$55.00
(Champagne & Orange Juice)	
Raspberry Champagne Punch	\$60.00
Pop (per pitcher)	\$ 5.00
Beer (per pitcher)	\$10.00
Wine (by carafe)	\$17.95

Pop Bar Available

4 Hour Pop Bar \$1.00 per person

Prices

\$16.95 Per Person

Add \$6.00 per person for 4 hour open bar

Add \$7.00 per person for 5 hour open bar

Add 18% Service Charge & 6% Sales Tax

Departure Time - ½ hour after bar closes

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Weekend Indian Lunch Buffet

Choice of 2 Entrees

(Additional Entrée \$2.00 per person)

- Chicken Tikka
- Chicken Tikka Masala
- Bake Tandoori Chicken
- Deep Fry Chicken Wings
- Deep Fry Fish
- Lamb Curry (+\$2.00 per person)
- Lamb Korma (+\$2.00 per person)
- Lamb Kabab (+\$2.00 per person)

Choice of 2 Side Dishes

(Additional Side \$1.00 per person)

- Aloo Gobi
- Chana Masala
- Mutter Pneer
- Shahi Pneer
- Malahi Kafta
- Dal Makhni
- Okra Masala

Parties Include

- Tossed Salad w/ Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/ Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Nan OR Fresh Baked Rolls & Breadsticks
- Coffee, Hot Tea, Milk

Choice of 1 Side Dishes

(Additional Side \$.50 per person)

- Basmati Rice
- Biryani Rice
- Plain Yogurt
- Raitha
- Papdi Chat
- Mix Vegetable Pakora
- Vegetable Samosa (Additional +1.00 per person)
- Gobi Manchurian

Desserts

- Rice Pudding (+.50 per person)
- Ras Malai (+2.50 per person)

Punch/Bar Availability

(Approximately 50 servings per punch bowl)

Unspiked Punch	\$40.00
Spiked Punch	\$50.00
Fuzzy Navel	\$55.00
(Peach Schnapps & Orange Juice)	
Mimosa	\$55.00
(Champagne & Orange Juice)	
Raspberry Champagne Punch	\$60.00
Pop (per pitcher)	\$ 5.00
Beer (per pitcher)	\$10.00
Wine (by carafe)	\$17.95

Bar Available

- 4 Hour Open Bar \$6.00 per person
- 4 Hour Pop Bar \$1.00 per person

Price

\$16.95 Per Person
 Add 18% Service Charge & 6% Sales Tax

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Weekday Indian Lunch Buffet

Choice of 2 Entrees

(Additional Entrée \$2.00 per person)

- Chicken Tikka
- Chicken Tikka Masala
- Bake Tandoori Chicken
- Deep Fry Chicken Wings
- Deep Fry Fish
- Lamb Curry (+\$2.00 per person)
- Lamb Korma (+\$2.00 per person)
- Lamb Kabab (+\$2.00 per person)

Choice of 2 Side Dishes

(Additional Side \$1.00 per person)

- Aloo Gobi
- Chana Masala
- Mutter Pneer
- Shahi Pneer
- Malahi Kafta
- Dal Makhni
- Okra Masala

Parties Include

- Tossed Salad w/ Assorted Dressings
- Caesar Salad (+.50 per person)
- Vegetable Tray w/ Dip
- Fresh Fruit Tray
- Assorted Relishes & Cold Salads
- Nan OR Fresh Baked Rolls & Breadsticks
- Coffee, Hot Tea, Milk

Choice of 1 Side Dishes

(Additional Side \$.50 per person)

- Basmati Rice
- Biryani Rice
- Plain Yogurt
- Raitha
- Papdi Chat
- Mix Vegetable Pakora
- Vegetable Samosa (Additional +1.00 per person)
- Gobi Manchurian

Desserts

- Rice Pudding (+.50 per person)
- Ras Malai (+2.50 per person)

Punch/Bar Availability

(Approximately 50 servings per punch bowl)

Unspiked Punch	\$40.00
Spiked Punch	\$50.00
Fuzzy Navel	\$55.00
(Peach Schnapps & Orange Juice)	
Mimosa	\$55.00
(Champagne & Orange Juice)	
Raspberry Champagne Punch	\$60.00
Pop (per pitcher)	\$ 5.00
Beer (per pitcher)	\$10.00
Wine (by carafe)	\$17.95

Bar Available

- 4 Hour Open Bar \$6.00 per person
- 4 Hour Pop Bar \$1.00 per person

Prices

\$13.95 Per Person
 Add 18% Service Charge & 6% Sales Tax

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