

# Catering Package #5

## Indian Three Course and Buffet

Tandoori Junction



**MANNINGHAM**  
—FUNCTION CENTRE—

  
MANNINGHAM

# Indian Three Course and Buffet

## Entrée

### (choice of three)

- Vegetable samosas
- Pakoras
- Fish amritsari (fried in chick pea batter)
- Sheekii kebab
- Murgh tikka (chicken marinated in yoghurt)
- Burra kebaba (lamb cutlets)
- Pork spare ribs
- Tandoori gobhi (tandoor cooked cauliflower).

## Main

### (choice of five)

- Chicken curry
- Chicken makhani (tandoor barbecued chicken)
- Chicken saagwala (chicken with spinach)
- Chicken vindaloo
- Chicken korma
- Chicken nilgiri (boneless chicken in mint sauce)
- Chicken butter masala
- Tandoori chicken
- Beef rogani
- Beef dopiazza (beef curry with onion rings)
- Beef vindaloo
- Beef madras (beef cooked in madras masala)
- Beef burra sahib (curry with coconut and rum)
- Lamb kesari (lamb curry north Indian style)
- Saag lamb (lamb with spinach)
- Lamb rarha (masala with chillies and ginger)
- Lamb bhoona (masala with a gravy)
- Pork masala
- Pork vindaloo

- Curry bengali (fish in a traditional curry)
- Prawn malabari (king prawns in coconut)
- Scallop masala
- Prawn chilli stirfry
- Jalfrazi (vegetables in a mild curry)
- Daal maharani (lentils cooked indian style)
- Pea and mushroom curry
- Matar paneer (cottage cheese with peas)
- Palak paneer (spinach with cottage cheese)
- Kofta laajawab (potato and cottage cheese)
- Baigan bhartha (eggplant with onions)
- Gobhi aloo (cauliflower with potatoes)
- Vegetable vindaloo
- Spud masala
- Tarka daal (lentils with cumin and spices).

## Bread and Rice

- Naan, roti or poori
- Plain pulao (rice with herbs and spices)
- Kashmiri pulao (rice with dry fruit and nuts)
- Chicken biryani (rice with chicken)
- Mutton biryani (rice with lamb)
- Vegetable biryani (rice with vegetables).

## Side Dishes

- Raita (yoghurt salad with cucumber)
- Green salad (with light masala dressing)
- Katchumber (with sweet and sour dressing)
- Mango chutney papadams and mixed pickle.

## Dessert

- Gulab jamun (fried milk dumplings in syrup)
- Pista kulfi (Indian ice cream filled with nuts).

## PRICES:

**Indian Three Course: \$90.00 per person**

**Indian Buffet (same menu): \$85.00 per person**

Prices quoted are for your choice of three entrées and five mains.

Manningham Function Centre caters for between 100 and 400 guests. Prices includes food and beverages, hire of the venue, audiovisual equipment, chair covers and bows, and table decor. Prices valid from July 2015 to June 2016.

Please feel free to speak with us for further details.

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