

Catering Package #10  
**Sri Lankan Menu**  
Lincoln Events





# Sri Lankan Menu

## Vegetarian Canapés

- Aloo bonda with tamarind dip
- Egg rolls with sweet chilli sauce
- Biryani arancini with mint chutney
- Sweet corn vadai with coconut chutney
- Vegetable spring rolls with sweet chilli dip
- Chilli idli
- Mushroom stuffed with feta, potato and sambal
- Onion pakora with date and tamarind sauce
- Spinach and cabbage pakora with mint yoghurt
- Panko haloumi with cranberry mayonnaise
- Tomato chutney tart with goats cheese
- Dahi Wada with green chutney
- Saffron paneer tostada

## Non-vegetarian Canapés

- Chicken pakora with garlic mayonnaise
- Spicy lamb and potato pie
- Lamb egg roll with ketchup

- Tuna egg roll with ketchup
- Lamb tostada with chipotle mayonnaise
- Masala crumbed prawns with tartare sauce
- Spice crisp calamari with garlic salt and nam Jim dressing
- Lamb seekh kebab with mint chutney
- Spiced lamb rolls with ketchup
- Beef satay with peanut sauce
- Sri Lankan fish cakes with sweet chilli sauce

## Entree Platters (choose 2 vegetarian and 1 non vegetarian)

Vegetarian:

- Samosa chaat
- Ragda pattice
- Chilli idli
- Cous cous uppama
- Steamed dhokla
- Malai paneer
- Stuffed mushrooms filled with potatoes, feta and sambal
- Vegetable cutlets
- Mumbai nachos'
- Vegetable Samosa
- Biryani arancini

- Veg kottu roti
  - Pao bhaji
- Non vegetarian:
- Lamb Samosa
  - Seekh kebab
  - Chicken seekh kebab
  - Chicken Malai kebab
  - Tandoori chicken
  - Tandoori salmon
  - Beef or lamb kottu roti
  - Masala calamari salad
  - Shrimp and quinoa salad
  - Chicken pakora
  - Beef nachos
  - Lamb lampreys
  - Kheema Pao

All entrees come with appropriate sauce and garnish

## Mains (choose 2 vegetarian and 1 non vegetarian)

Vegetarian:

- Ala hodi (potato curry)
- Parappu (dhal curry)
- Polos (jackfruit curry)
- Wambatu moju (pickled eggplant)
- Amba maluwa (green mango curry)
- Chickpea sundal

- Sweet corn sundal
- Carrot kossumali
- Milla gai killi pota sambar
- Tomato rassum
- Pineapple rassum
- Carrot and bean poriyal
- Aviyal
- Kadalai parappu (beetroot kottu)
- Moru kazhambu (kadhi)
- Dhal makhani
- Dhal fry
- Malai kofta curry
- Aloo chole
- Tawa vegetables
- Aloo Gobi
- Cashew curry
- Urundai kazhambu (lentil kofta curry)

Non vegetarian:

- Eral thokku (shrimp curry)
- Meen kazhambu (fish curry)
- Chicken xacuti
- Chicken salna
- Chicken podimas
- Isso thei dala (prawn and spring onion curry)
- Kannavei pirettal (calamari Masala)
- Kukul mas (chicken curry)
- Sri Lankan beef curry
- Prawn Malabar

- Lamb roganjosh
- Lamb or beef chettinad
- Fish ambul thiyal (hot and sour fish)
- Butter chicken

All mains with basmati rice, raita and mango chutney. choose between naan or paratha or puri

## Dessert (choose one)

- Gulab jamun
- Sticky date pudding coconut butter scotch sauce
- Semolina kesari
- Carrot halwa
- Cracked wheat payasum
- Wataluppam
- Unduwal (jalebi)
- Seviya kheer
- Dark chocolate and Jaffa tart
- Shreekhand
- Chocolate brownie
- Coconut pannacotta

All desserts served with vanilla or mango ice cream

**PRICES: Sri Lankan Three Course: \$102.00 per person, Sri Lankan Buffet (same menu): \$95.00 per person**

**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 2017 to June 2018.**

**Please feel free to speak with us for further details.**

**Call 9840 9333 or email [enquiriesmfc@manningham.vic.gov.au](mailto:enquiriesmfc@manningham.vic.gov.au)**