

Private Event Packages:

Option One:

Buffet Menu

Appetizers

RagdaTikkis

Spiced potato, peas and spinach patties cooked to a crisp served over chana with tamarind and date chutney.

BenganKhas

Baby eggplant layered with fresh tomato and topped with yogurt and mint.

Entree

Chicken Tikka Masala

Boneless medallions of chicken marinated, grilled and sautéed in an aromatic masala sauce.

Shahi Korma

The famous dish brought to India by the Mughals. Lamb braised in an exquisite cream sauce with nuts and raisins.

Crab Malabar

Colossal lump crab, prepared in a manner of coastal India.

Palak Paneer

Organic creamed spinach with homemade Indian cheese.

Vegetable Jalfrezi

A hearty combination of cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes.

Sides

Basmati Rice

Assorted Naan Basket

House-made Chutneys

Mango

Spiced Pear

Mint, Mango and Avocado Medley

\$54/person

Dessert

GulabJamun

Rice Pudding

Flourless Chocolate Torte

Seasonal Fruit Crisp

Ice Creams and Sorbets

Select one for \$5/person

Choice of two for \$7/person

Ask for details about passed hors d'oeuvres options

All packages are subject to 6% MD Sales Tax and 20% Service Charge.

Bar Packages are listed separately.

Private Event Packages:

Option Two: (Vegetarian)

Buffet Menu

Appetizers

RagdaTikkis

Spiced potato, peas and spinach patties cooked to a crisp served over chana with tamarind and date chutney.

Or

Butternut Squash Samosas

Home-grown butternut squash, peas, leeks, chick peas, spinach and cranberry stuffed in a pastry & baked to a golden perfection

&

BenganKhas

Baby eggplant layered with fresh tomato and topped with yogurt and mint.

Entree

Palak Paneer

Organic creamed spinach with homemade Indian cheese.

Vegetable Jalfrezi

A hearty combination of cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes.

MalaiKofta

Vegetable croquettes simmered delicately in a spiced cream sauce.

BenganBhartha

Roasted baby eggplant cooked with coriander, cumin, onions and tomatoes.

Sides

Basmati Rice

Assorted Naan Basket

Raita

House-made Chutneys

Mango

Spiced Pear

\$44/person

Dessert

GulabJamun

Rice Pudding

Flourless Chocolate Torte

Seasonal Fruit Crisp

Ice Creams and Sorbets

Select one for \$5/person

Choice of two for \$7/person

Ask for details about passed hors d'oeuvres options

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Private Event Packages:

Option Three:

Buffet Menu

Appetizers

KuluKofta

Spring Lamb with diced Vidalia onions, red peppers and Himalayan salt

Kerala Cakes

Colossal lump crab with local sweet silver queen kernels and toasted mustard seeds with house made cocktail sauce

Salad

Choose one:

Arugula

Organic baby arugula with Breezy Willow Farm fresh blue cheese and poached pears, topped with roasted Indian spiced walnuts

Organic Greens

Mixed greens with oranges, local goat cheese & toasted shaved almonds with balsamic vinaigrette

Avocado & Roasted Corn

Sliced avocado and roasted corn with red peppers tossed in white balsamic vinaigrette

Entree

Chicken Tikka Masala

Boneless medallions of chicken marinated, grilled and sautéed in an aromatic masala sauce.

Shahi Korma

The famous dish brought to India by the Mughals. Lamb braised in an exquisite cream sauce with nuts and raisins.

Crab Malabar

Colossal lump crab, prepared in a manner of coastal India.

Vegetable Jalfrezi

A hearty combination of cauliflower, broccoli peas, bell peppers, carrots, string beans, sugar snaps, potatoes and tomatoes.

Lamb Chops

Almond-encrusted, grilled and served with mint chutney

or

Shrimp Adrak

Marinated in lime juice, chilies and ginger, then grilled and served with mint, mango and avocado chutney

House-made Chutneys

Mango

Spiced Pear

Mint, Mango and Avocado Medley

Sides

Assorted Naan Basket

Basmati Rice

\$64/person

Dessert

GulabJamun

Rice Pudding

Flourless Chocolate Torte

Seasonal Fruit Crisp

Ice Creams and Sorbets

Select one for \$5/person

Choice of two for \$7/person

Ask for details about passed hors d'oeuvres options

All packages are subject to 6% MD Sales Tax and 20% Service Charge.

Bar Packages are listed separately.