

## Private Event Packages:

### DINNER PACKAGE ONE (ALL VEGETARIAN)

LUNCH SUBJECT TO 15% DISCOUNT

#### APPETIZERS

SELECT 2 FOR \$8/PERSON OR 3 FOR \$10/PERSON

**Ragda Tikkis** - Spiced potato, peas and spinach patties cooked to a crisp served over chana with tamarind and date chutney

**Bengan Khas** - Baby eggplant layered with fresh tomato and topped with yogurt and mint

**Gobinda** - Roasted cauliflower, lime, chili, tamarind, toasted sesame

**Seasonal Squash Samosa** - Home-grown seasonal squash, peas, leeks, chick peas, spinach

#### ENTREES

SELECT 4 FOR \$36/PERSON OR 5 FOR \$39/PERSON

**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

**Malai Kofta** - Vegetable croquettes simmered delicately in a spiced cream sauce

**Bengan Bhartha** - Roasted baby eggplant cooked with coriander, cumin, onions and tomatoes

**Dal Makhani** - Traditional organic lentils

**Navrattan Curry** - Fresh vegetables, homemade cheese, nuts, raisins

**Matar Paneer** - Curry of green peas, homemade cheese

#### SIDES

ALL ARE INCLUDED

**Basmati Rice**

**Assorted Naan**

**Raita**

**House-made Chutneys: Mango & Spiced Pear**

#### DESSERTS

SELECT 1 FOR \$5/PERSON, 2 FOR \$7/PERSON, OR 3 FOR \$9/PERSON

**Gulab Jamun**

**Rice Pudding**

**Flourless Chocolate Torte**

**Seasonal Fruit Crisp**

**Seasonal Ice Creams and Sorbets** (one flavor offered on buffets)

## Private Event Packages:

### DINNER PACKAGE TWO (VEGETARIAN & NON-VEGETARIAN)

LUNCH SUBJECT TO 15% DISCOUNT

#### APPETIZERS

SELECT 2 FOR \$9/PERSON OR 3 FOR \$11/PERSON

**Ragda Tikkis** - Spiced potato, peas and spinach patties cooked to a crisp served over chana with tamarind and date chutney

**Bengan Khas** - Baby eggplant layered with fresh tomato and topped with yogurt and mint

**Gobinda** - Roasted cauliflower, lime, chili, tamarind, toasted sesame

**Seasonal Squash Samosa** - Home-grown seasonal squash, peas, leeks, chick peas, spinach

**Meat Samosa** - Roasted ground lamb, home-grown seasonal squash, peas, leeks, chick peas, spinach

**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

#### SALADS

SELECT 1 FOR \$5/PERSON

**Organic Greens** - Mixed greens with saffron-poached pears, local goat cheese & toasted shaved almonds with Ananda's lime dressing

**Avocado & Roasted Corn** - Sliced avocado and roasted corn with red peppers tossed in white balsamic vinaigrette (ADD \$1.50/PERSON)

#### ENTREES

SELECT 4 FOR \$42/PERSON OR 5 FOR \$46/PERSON

**Chicken Tikka Masala** - Boneless chicken breast marinated and sautéed in an aromatic masala sauce

**Shahi Korma** - 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

**Bengan Bhartha** - Roasted baby eggplant cooked with coriander, cumin, onions and tomatoes

**Lamb Chops** - Almond-encrusted, grilled and served with mint chutney (ADD \$4/PERSON)

**Shrimp Adrak** - Marinated in lime juice, chilies and ginger, then grilled and served with mint, mango and avocado chutney (ADD \$4/PERSON)

#### SIDES

ALL ARE INCLUDED

**Basmati Rice**

**Assorted Naan**

**Raita**

**House-made Chutneys: Mango / Spiced Pear / Mint, Mango & Avocado Medley**

#### DESSERTS

SELECT 1 FOR \$5/PERSON, 2 FOR \$7/PERSON, OR 3 FOR \$9/PERSON

**Gulab Jamun**

**Rice Pudding**

**Flourless Chocolate Torte**

**Seasonal Fruit Crisp**

**Seasonal Ice Creams and Sorbets** (one flavor offered on buffets)

## Private Event Packages:

### BRUNCH BUFFET PACKAGE (SAT & SUN, 11AM-2:30PM)

ALL ITEMS\* LISTED ARE INCLUDED \$25/ADULT, \$12.50/CHILD

\*Subject to change

#### APPETIZERS

**Ragda Tikkis** - Spiced potato, peas and spinach patties cooked to a crisp, served with chana and tamarind & date chutney

**Gobinda** - Roasted cauliflower, lime, chili, tamarind, toasted sesame

**Kulu Kofta** - 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

#### SALADS

**Organic Greens** - Mixed greens with saffron-poached pears, local goat cheese & toasted shaved almonds with Ananda's lime dressing

**Chicken Chaat** - Lemon ginger roasted chicken breast, Granny Smith apples, mango powder, toasted sesame, crispy lentils. Served cold.

#### MAIN DISHES

**Chicken Tikka Masala** - Boneless medallions of chicken marinated, grilled and sautéed in an aromatic masala sauce

**Palak Paneer** - Organic creamed spinach with homemade Indian cheese

**Cured Salmon** - House-cured in beets

**Navrattan Curry** - Fresh vegetables, homemade cheese, nuts, raisins

**Lamb Vindaloo** - Spicy curry sauce, potatoes

**Murgh Tandoori** - Bone-in chicken, tandoori spices

**Omelet Station** - Ananda's free-range eggs with customized fixings: cheese, bacon, chives, onions, spinach, and more!

#### SIDES & CONDIMENTS

Basmati Rice

Naan

Raita

Pickled Onions

House-made Chutneys: Mango / Spiced Pear / Mint, Mango & Avocado Medley

#### DESSERTS

Gulab Jamun

Rice Pudding

Chocolate Cake

Roasted Banana Challah French Toast Casserole with Cardamom Maple Syrup

# Private Event Packages:

## BAR PACKAGES

### CRAFT BAR

\$29.50/PERSON FOR 3 HOURS. ADDITIONAL HOURS \$6/PERSON/HOUR

**Liquor** - Rocktown Vodka, Farmer's Organic Gin, Rittenhouse Rye Whiskey, 4 Roses Bourbon

**Beer** - King Fisher & Amstel Light

**Red Wines** - Oxford Landing Cabernet, El Libre Malbec, Canyon Road Pinot Noir

**White Wines** - Sycamore Chardonnay, Lagaria Pinot Grigio, Primaterra Prosecco

**Sodas / Mixers**

**Coffee & Herbal Tea**

Excludes: masala chai, mango lassi, lemonade (These items can be added a-la-carte)

### PREMIUM BAR

\$38.50/PERSON FOR 3 HOURS. ADDITIONAL HOURS \$6/PERSON/HOUR

**Liquor** - Grey Goose Vodka, Tanqueray Gin, MaCallan 10 Year Single Malt, Bullet Bourbon

**Beer** - King Fisher & Amstel Light

**Red Wines** - Kunde Cabernet, El Libre Malbec, Lucky Star Pinot Noir

**White Wines** - William Hill Chardonnay, Lagaria Pinot Grigio, Primaterra Prosecco

**Sodas / Mixers**

**Coffee & Herbal Tea**

Excludes: masala chai, mango lassi, lemonade (These items can be added a-la-carte)

### BEER & WINE BAR

\$22.50/PERSON FOR 3 HOURS. ADDITIONAL HOURS \$5/PERSON/HOUR

**Beer** - King Fisher & Amstel Light

**Red Wines** - Oxford Landing Cabernet, El Libre Malbec, Canyon Road Pinot Noir

**White Wines** - Sycamore Chardonnay, Lagaria Pinot Grigio, Primaterra Prosecco

**Sodas** - Coca Cola, Diet Coke, Sprite

**Coffee & Herbal Tea**

Excludes: masala chai, mango lassi, lemonade (These items can be added a-la-carte)

### SOFT BAR

\$7/PERSON

**Sodas** - Coca Cola, Diet Coke, Sprite

**Orange Juice**

**Coffee & Herbal Tea**

Excludes: masala chai, mango lassi, lemonade (These items can be added a-la-carte)

*PROSECCO TOAST AVAILABLE FOR \$5/PERSON*

*TABLE SERVICE AVAILABLE FOR \$4/PERSON*

# Private Event Packages:

## TERMS & CONDITIONS

Buffets are required for larger groups (25+ people)

For smaller groups, meals can be ordered a-la-carte from the above-listed options.

Ask our Event Specialists for more details

Ask for details about passed hors d'oeuvres options

**All food packages are subject to 6% MD Sales Tax and 22% Service Charge. Payment by credit card is subject to an additional 4% service charge.**

**All alcoholic beverage packages are subject to additional 3% alcohol tax.**

The Restaurant will provide food, beverages, and professional service staff for the event based on the Client's menu selections.

Depending on the size and timing of the event, the Restaurant may be open to other guests. In the event that the Restaurant is open to the public, outside guests will be seated in a separate area from the event, so as not to inhibit the enjoyment of the Client and guests. The Restaurant reserves the right to relocate the event to a different room, pursuant to the final headcount. Rental fees and food & beverage minimums for final room selection will apply.

The Restaurant requires a final guest count seven (7) days prior to the date of the event. Final guest count is considered a guarantee not subject to reductions. Final billing will be based on this guarantee or the actual number of guests served, whichever is greater.

Menu selections must be received fifteen (15) days prior to the event. The Restaurant must provide all food and beverages consumed on the premise. Exceptions may be made for outside desserts provided by a licensed commercial bakery. Desserts from outside the Restaurant are subject to a service charge of \$2/person.

The Restaurant provides white table linens. If the Client chooses to rent specialty linens, the Restaurant can make linen rental arrangements for an additional charge, based on current rental rates.

### CANCELLATION POLICY

In the event the rental of the Restaurant is no longer needed (cancellation of event, etc) the Client agrees to pay a percentage of the agreed fee, as set out below:

- Deposit is non-refundable, but can be applied to future event date within the year, if rescheduled
- Forfeiture of 25% of the anticipated balance due, if event is cancelled within two weeks of the event
- Forfeiture of 50% of the anticipated balance due, if event is cancelled within one week of the event