

2023 - 2024



HALAL

MISSISSAUGA

CONVENTION CENTRE





Luxury
Class
Elegance





halal packages

All Halal cuisine packages include the following:

- Cutlery , Glassware and Dishes
- Floor Length Tablecloths & Napkins
- Professional Event Staff
- Dedicated Event Coordinator
- Bartenders
- Coat Check Service
- Lobby Attendant
- Dance Floor
- Microphone
- Podium
- Bridal Suite
- Ballroom Set Up
- Decorative Charger Plates

[*] PREMIUM CHARGES APPLY

APPETIZERS

VEGETARIAN

Choice of One

- Aloo Tikki
- Chaat Papri
- Vegetable Samosa
- Spring Rolls
- Vegetable Pakora
- Vegetable Manchurian
- Paneer Tikka
- Pani Puri
- Hummus With Pita

NON-VEGETARIAN

Choice of One

- Chicken Samosa
- Beef Samosa
- Lollipop Chicken
- Lahori Fish
- Drums of Heaven
- Chicken Pakora
- Chicken 65 (Spicy)
- Chili Garlic Shrimp*
- Golden Shrimp*

MAIN COURSE

VEGETARIAN

Choice of One

Dal Makhani

Mixed lentils slow cooked with chilly, onion, butter and cream.

Malai Kofta

Cottage cheese dumplings served in a rich, creamy gravy.

Palak Paneer

Cubes of cottage cheese cooked in a spinach puree.

Mutter Paneer

Cubes of cottage cheese and peas cooked in a creamy cashew sauce.

Mix Vegetable

Cauliflower, potatoes, peas & carrots in a mild flavoured sauce.

Chana Masala

Chickpeas cooked with garlic, onion and tomatoes

Shahi Paneer

Cottage cheese cooked with onion and tomato in cashew sauce.

Achaari Paneer

Cottage cheese cooked in rich spices and Indian pickles.

Chana Dal

Yellow lentils garnished with fried onions & cumin.

Bagara Baingan

Flavorful curry made with small eggplants in a tangy, creamy gravy

NON-VEGETARIAN

Choice of Two

Butter Chicken

Golden chicken pieces in a spice infused yogurt marinade.

Volcano Chicken

Chicken sautéed with red chillies, peppers & cashews in a special sauce.

Angara Chicken

Battered boneless white meat cooked in spicy tomato sauce with chillies.

Murgh Kurchan

Chicken sautéed with bell peppers and onions, mixed with cashew paste & spices.

Nihari

Slow cooked shank meat marinated with traditional spices.

Haleem

Choice of lamb, goat or beef, lentils & pounded wheat, made into a thick paste.

Dum Ka Keema

Minced beef cooked with hot spices and smoked with charcoal to perfection.

Handi

Choice of tender Chicken, Veal or Lamb with flavour from a tomato and yogurt base.

Achari

Choice of Chicken, Veal or Lamb cooked in a classic curry with pickling spices.



[*] PREMIUM CHARGES APPLY

BBQ ENTREES

Choice of One

- Tandoori Chicken
- Chicken Tikka
- Malai Tikka
- Beef Behari*
- Chapli Kabab*
- Beef Seekh Kebab
- Fish Tikka
- Tawa Fish

RICE

Choice of One

- Biryani
- Pilau
- Kabuli

BREADS

Choice of One

- Butter Naan
- Garlic Naan
- Puri Parantha
- Sheermal

SALADS

Choice of One

- Macaroni Salad
- Mixed Bean Salad
- Ceaser Salad
- Greek Salad
- Garden Salad

RAITA

Choice of One

- Traditional

DESSERT

Choice of Two

- Gulab Jamun
- Rasmalai
- Kheer
- Chocolate Fountain*
- Kulfi Falooda
- Assorted Pastries
- Mango Rasmalai
- Khubani Ka Meetha
- Shahi Turka
- Walnut Halwa
- Ferrero Delight
- Mango Delight
- Ice Cream
- Carrot Halwa
- Lab E Shireen
- Jaleebi
- Fruit Platter



[*] PREMIUM CHARGES APPLY

APPETIZERS

VEGETARIAN

Choice of Two

- Aloo Tikki
- Chaat Papri
- Vegetable Samosa
- Spring Rolls
- Vegetable Pakora
- Manchurian
- Paneer Tikka
- Pani Puri
- Hummus With Pita

NON-VEGETARIAN

Choice of Two

- Chicken Samosa
- Beef Samosa
- Lollipop Chicken
- Lahori Fish
- Drums of Heaven
- Chicken Pakora
- Chicken 65
- Chili Garlic Shrimp*
- Golden Shrimp*

MAIN COURSE

VEGETARIAN

Choice of One

Dal Makhani

Mixed lentils slow cooked with chilly, onion, butter and cream.

Malai Kofta

Cottage cheese dumplings served in a rich, creamy gravy.

Palak Paneer

Cubes of cottage cheese cooked in a spinach puree.

Mutter Paneer

Cubes of cottage cheese and peas cooked in a creamy cashew sauce.

Mix Vegetable

Cauliflower, potatoes, peas & carrots in a mild flavoured sauce.

Chana Masala

Chickpeas cooked with garlic, onion and tomatoes

Shahi Paneer

Cottage cheese cooked with onion and tomato in cashew sauce.

Achaari Paneer

Cottage cheese cooked in rich spices and Indian pickles.

Chana Dal

Yellow lentils garnished with fried onions & cumin.

Bagara Baingan

Flavorful curry made with small eggplants in a tangy, creamy gravy

NON-VEGETARIAN

Choice of Two

Butter Chicken

Golden chicken pieces in a spice infused yogurt marinade.

Volcano Chicken

Chicken sautéed with red chilies, peppers & cashews in a special sauce.

Angara Chicken

Battered boneless white meat cooked in spicy tomato sauce with chilies.

Murgh Kurchan

Chicken sautéed in bell peppers and onions, mixed with cashew paste & spices.

Nihari

Slow cooked shank meat marinated with traditional spices.

Haleem

Choice of lamb, goat or beef, lentils & pounded wheat, made into a thick paste.

Dum Ka Keema

Minced beef cooked with hot spices and smoked with charcoal to perfection.

Handi

Choice of tender chicken, veal or lamb with flavour from a tomato and yogurt base.

Achari

Choice of Chicken, Veal or Lamb cooked in a classic curry with pickling spices.



Diamond

Paneer Tikka Masala

Paneer cooked in zesty tomato sauce sautéed with peppers & onions

Aloo Palak

Potatoes and spinach sautéed with onions, garlic, cumin seeds and garam masala.

Paneer Karahi

Semi-dry and mildly spicy curry made with cottage cheese, onions, tomatoes, capsicum and aromatic spices.

Tawa Sabzi

Mix of vegetables coated in a spicy masala and cooked on a griddle.

Karahi

Choice of chicken, veal or lamb cooked in zesty tomato sauce sautéed with peppers & onion.

Mutton Kunna

Shank meat slow cooked in an earthen pot with a divine curry.

Methi Chicken

Tender Chicken cooked with fresh fenugreek leaves

Qorma

Choice of chicken, veal or lamb braised in a relatively mild velvety yogurt sauce that's seasoned with aromatic spices

BBQ ENTREES

Choice of Two

- Tandoori Chicken
- Chicken Tikka
- Malai Tikka
- Beef Behari*
- Chapli Kabab*
- Beef Seekh Kebab
- Fish Tikka
- Tawa Fish
- Chapali Kabob
- Haryali Tikka
- Beef Short Ribs*
- Lamb Leg Roast*

RICE

Choice of One

- Briyana
- Pilau
- Kabuli
- Steamed Rice

BREADS

Choice of One

- Butter Naan
- Garlic Naan
- Puri Parantha
- Sheermal

SALADS

Choice of One

- Macaroni Salad
- Mixed Bean Salad
- Ceaser Salad
- Greek Salad
- Garden Salad

RAITA

Choice of One

- Traditional
- Raita With Chutney

DESSERT

Choice of Two

- Gulab Jamun
- Rasmalai
- Kheer
- Chocolate Fountain*
- Kulfi Falooda*
- Assorted Pastries*
- Mango Rasmali
- Khubani Ka Meetha
- Shahi Turka
- Walnut Halwa*
- Ferrero Delight
- Mango Delight
- Ice Cream
- Carrot Halwa
- Lab E Shireen
- Jaleebi*
- Fruit Platter*

