

2024



SOUTH ASIAN



MISSISSAUGA
CONVENTION CENTRE



SOUTH ASIAN PACKAGES

WEEKDAY LUNCH

4 APPETIZERS
(2 Veg, 2 Non-veg)

4 MAINS
(24k Dal, 1 Veg, 2 Non-veg)

RICE & BREAD
(Rice, Classic Breads)

ACCOMPANIMENTS
(Raita, 1 Salad)

2 DESSERTS

**Per person price includes soft bar, mocktails
assorted juices, coffee**

Please contact for pricing

GOLD

5 APPETIZERS
(3 Veg, 2 Non-veg)

5 MAINS
(24k Dal, 2 Veg, 2 Non-veg)

RICE & BREAD
(Rice, Classic Breads)

ACCOMPANIMENTS
(Raita, 2 Salads)

2 DESSERT

Per person price includes premium open bar

Please contact for pricing

DIAMOND

7 APPETIZERS
(4 Veg, 3 Non-veg)

7 MAINS
(24k Dal, 3 Veg, 3 Non-veg)

RICE & BREAD
(Rice, Classic & Specialty Breads)

ACCOMPANIMENTS
(2 Raita, 3 Salads)

2 DESSERT

Per person price includes premium open bar

Please contact for pricing

CUSTOM BESPOKE MENU

A unique opportunity to create a fully custom menu for your once in a life-time event.

Work with our award winning chefs to curate a menu to wow you and your guests and make your event a truly memorable one.

PREMIUM OPEN BAR

Up to 8 Hours - Includes Juice and Soft Drinks

SPIRIT | LIQUOR | LIQUEUR

Polar Ice Vodka| Lamb's Rum|
Tanqueray Gin | Wiser Special
Blend Whisky |Ballantine's Scotch |
Grey Goose Vodka | Bacardi Black
rum | Tanqueray Dry Gin| Crown
Royal whiskey | Johny Walker Black
Scotch| Tequila Olmeca | Peachtree
Schnapps|
O'Casey's Irish Cream | Malibu
Coconut Rum | southern comfort |
Triple Sec | Campari | McGuinness
Melon Liquor| McGuinness Blue
Curacao | McGuinness Crème De
Banane | Amaretto | Bolivar Coffee
liqueur| Jagermeister | Ramazzotti
Sambuca | Sweet Vermouth | Iced
Tea|
Sour Puss Raspberry | Liquor|
Lemoncello..

SPECIALTY COCKTAILS

Margaritas, Pina Colada and Daiquiris

GAUTIER COGNAC VS

Du Jardin VSOP Brandy

IMPORTED and DOMESTIC BEER

Budweiser | Canadian | Export | Coors Light|
Corona| Heineken| Stella Artois

HOUSE RED AND WHITE TABLE WINES

SPARKLING WINE (FOR TOASTING)

ASSORTED JUICES | SOFT DRINKS|
ESPRESSO

ENCHANCEMENTS

If you are requesting to have a particular beer, wine, spirit, liqueur, or cognac served at your event, please inform your sales consultant of the brand names and quantities you would like us to purchase. Items must be available at the LCBO.

Appetizers

VEGETARIAN

CORN CRISPY TIKKI

Signature recipe of corn & potatoes, spiced with Indian herbs.

EXOTIC SAMOSA CIGARS

Delicious cigars of seasoned corns and potatoes.

CORN KALMI KEBAB

Corn & potatoes, spiced with fresh chillies & cilantro, crispy fried.

BANARSI SEEKH KEBAB

Inspired from the region of nawabs, lentil, nuts and vegetable skewers.

HARA BHARA KEBAB

Broccoli, raw mango and potato crumble kebab.

JACKET STUFFED POTATOES

Spiced potato mash and peppers stuffed in potato jackets.

HAKKA CHATPATA

Crunchy vegetables tossed in chilly tomato and onion sauce.

PATIALA STYLE LOTUS STEMS

Crunchy lotus stems tossed in chilly tomato and onion sauce.

PANEER KHURCHAN TARTS

Cottage cheese crumble tossed in chilly tomato and onion sauce, served in wheat tarts.

MALAI SOYA CHAAP

Soya chaap covered with cheese, cream, nuts, mace and cardamom

TANDOORI SOYA CHAAP

Soya chaap coated with spicy tandoori marinade.

FRIED MOMOS

Fried vegetable dumplings.

SINDOORI PANEER TIKKA

Chilli, garlic and tomato marinade on cottage cheese cubes.

LAHORI PANEER TIKKA

Cilantro and mint marinade on cottage cheese cubes.

BHATTI PANEER TIKKA

Bhatti spice marinade on cottage cheese cubes.

PAPAD PANEER TIKKA

West Indian chilli marinated cottage cheese, loaded with spiced papad.

LEMON CHILLY PINEAPPLE

Charred pineapple skewers with a spicy tangy lemon marinade.

MASALA TRUFFLE FRIES

Garlic, cheese, truffle oil, masala fries.

CHICKEN

BHATTI MURGH TIKKA

Chicken tikka with home made spice bhatti marinade.

MURGH PEPPERCORN

Tender chicken pieces cooked with creamy pepper marination.

TRUFFLE CHICKEN TIKKA

Charred chicken morsels with a mushroom & truffle marinade.

Premium dish +\$4/pp

SANGRIA CHICKEN BITES

Chicken morsels soaked 12 hrs in a sangria mix, cooked in Tandoor.

PATIALA FRIED CHICKEN

Fried chicken wings tossed in house special chunky patiala sauce.

ACHAARI CHICKEN LEG

Chicken leg coated in achari marinade, cooked in tandoor.

RESHMI SEEKH KEBAB

Tender rolls of minced chicken blended with ginger, garlic & cheese.

CHICKEN CHAAP

Punjabi spiced chicken, flattened and cooked on a flat grill.

SEAFOOD

CRISPY FISH FRITTER

Battered fish chips, crispy fried.

KINGFISHER FISH

Beer batter fish marinated with whole spices.

AMRITSARI CALAMARI RINGS

Melange of crispy calamari in a traditional north Indian spice batter.

SMOKED SALMON

Madras spice rubbed fish fillets.

Premium dish +\$6/pp

TANDOORI TIGER PRAWN

Grilled tiger prawns cooked in signature tandoori marinade.

Premium dish +\$8/pp

LAMB

LUCKNOWI LAMB KEBAB

Soft mint flavoured lamb mince seekh kebab.

TANDOORI LAMB CHAAP

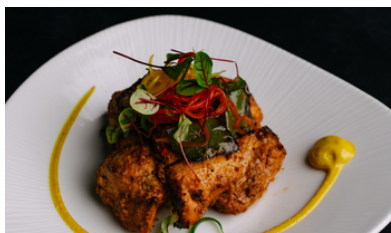
Cilantro & ground spices paste marination on lamb chops.

Premium dish +\$10/pp

PISTACHIO LAMB CHAAP

Pistachio marination on lamb chops.

Premium dish +\$10/pp



MAINS

VEGETARIAN

DAL TADKA

Toor dal tempered with Indian spices, homestyle flavours.

24K DAL (DAL MAKHANI)

Black lentils slow cooked for 24 hours, tempered with butter.

TAWA SOYA CHAAP

Soya tenders cooked with bell peppers, onions, tomatoes and tawa masala in a semi dry curry.

MAKHAN MALAI KOFTA

Tender cottage cheese dumpling tossed in rich creamy gravy.

QUEEN CURRY (SHAHI PANNER)

Creamy tomato and butter gravy on cheese cubes, cooked with an accent of fenugreek.

PANEER TIKKA MASALA

Marinated cottage cheese cooked in tandoor and sautéed with green pepper, onion and tomato.

AMRITSARI KADHAI PANEER

Cottage cheese cubes cooked with flavourful kadhai masala.

COUNTRY PANEER

Cottage cheese kofta in a velvety onion curry.

PANEER KHURCHAN

Cottage cheese crumble cooked in an onion and tomato based masala.

SAAG-E-JASHAN

Leaf stew, flavoured with garlic and authentic spices.

TAWA VEG

Carrots, baby corn, cauliflower, beans and bell peppers tossed with onion and tomato masala.

VEGETABLE KORMA

Stuffed okra, jalapeño chillies, baby potatoes, baby eggplant, cauliflower in korma curry.

MASALA GOBI

Roasted cauliflower cooked in ginger, cumin and turmeric based gravy.

DUM ALOO KASHMIRI

Baby potatoes in onion and tomato gravy with hint of ginger and turmeric.

AMRITSARI PINDI CHOLE

Curried chickpeas flavoured and tempered with cumin and fenugreek.

SMOKED BAINGAN BHARTA

Smoked eggplant in a traditional onion and tomato accent.

KATHAL KI NIHARI

Jackfruit cooked in a brown onion aromatic sauce.

SHAAM SAVERA

Cottage cheese and spiced spinach mix koftas in a velvety tomato sauce.

CHICKEN

KING CURRY

Tandoori roast chicken in the classic makhani gravy (Butter chicken).

CHICKEN TIKKA MASALA

Marinated and broiled chicken chunks cooked in cream & tomato onion sauce.

COUNTRY CHICKEN

Spring chicken curry in a velvety onion curry.

SIGNATURE MURG NIZAMI

Slow cooked chicken morsels with tomato and cauliflower.

DEGGI MURG KORMA

Slow cooked chicken delicacy in a traditional spicy Lucknowi nut sauce.

AMRITSARI KADAI CHICKEN

Boneless chicken pieces cooked with green peppers, spiced with onion tomato gravy.

SEA FOOD

TAWA FISH TIKKA MASALA

Basa fish shallow fried and tossed in onion, tomatoes and dry spices.

KOHUM CURRY

Haddock in a kokum coconut based tempered curry.

KADAHI SHRIMP

Sautéed curry shrimp with tomatoes, ginger, garlic, onion and bell peppers.

Premium dish +\$6/pp

LAMB

RAILWAY MUTTON CURRY

Lamb rack cooked in a potato based curry tempered with ginger and garlic.

BHUNA GOSHT

Tender pieces of boneless lamb tossed in onion-tomato masala.

Premium dish +\$4/pp

DHABA GOSHT

Mutton cooked in the traditional style in flavourful crushed coriander, roast cumin seeds and Indian spices.

Premium dish +\$4/pp

JOSH

Lamb shank cooked in rogan josh gravy.

HAKKA

CHILLI PANEER

Battered panner, chilies, ginger, garlic and green onions pan tossed in signature hakka sauce.

★ HAKKA NOODLES

Noodles and mixed veg wok-fried with garlic, ginger, soy sauce and chilies.

CHICKEN MANCHURIAN

Chicken dumplings wok-fried served in chilies, ginger and garlic sauce.

★ VEG MANCHURIAN

Vegetable dumplings wok-fried served in chilies, ginger and garlic sauce.

CHILLI CHICKEN

Battered chicken, chilies, ginger, garlic and green onions pan tossed in signature hakka sauce.

CHICKEN HAKKA NOODLES

Noodles mixed veg and chicken wok-fried with garlic, ginger, soy sauce and chilies.



ACCOMPANIMENTS

BREADS

CLASSIC Tandoori Roti , Butter Naan, Garlic Naan, Plain Parantha

SPECIALITY Pyaaz Mirchi Roti, Cheese Tomato Naan, Green Chilli Parantha, Methi Parantha

RICE

PLAIN RICE

PEA PULAO

JEERA RICE

DUM BIRYANI RICE

RAITA

CUCUMBER & TOMATO RAITA

Indian curd accentuated with cucumber, tomato and spices.

BURHAANI RAITA

Indian curd accentuated with roasted garlic and signature spices.

PINEAPPLE RAITA

Indian curd accentuated with fresh pineapple and spices.

ANAARI RAITA

Indian curd accentuated with fresh pomegranate and spices.

SALAD

MANGO AVOCADO SALAD

Fresh Mango meets Avocado, seasoned with traditional Indian spices.

DHOKLA KACHOOMBER SALAD

Fresh Greens with a strange but sweet twist of dhokla.

VEGES & TOFU SALAD

Fresh seasonal vegetables with tofu cubes seasoned with Indian spices.

GARDEN GREEN

Fresh seasonal greens.

CHATPATTA CHANA SALAD

Fresh greens kachoomber salsa tossed with chickpeas. Seasoned with honey and lemon seasoning.



DESSERT

TRADITIONAL

GULAB JAMUN

Traditional Indian dessert - spongy milky balls soaked in rose syrup.

KESARI RASMALAI

Flat cakes of cottage paneer in sweetened milk flavoured with saffron.

SHAHI HALWA

Rich pudding made with lentils, slow cooked with milk & sugar.

GAJAR HALWA

Fresh carrots cooked with milk & sugar.

MALPUA WITH RABRI

Indian pancake served with rabri, sweet thickened milk, flavoured with saffron.

MATKA KULFI

Rich and creamy traditional Indian Ice-cream.

Premium dish +\$6pp

SHAHI TUKDA

Crispy sweetened toasts served with cardamom basundi (condensed milk).

MANGO SRIKHAND

Creamy mango yogurt dessert served with roasted nuts.

MODERN

GULAB JAMUN TIRAMISU

Italian twist to traditional gulab jamun. Served in jars.

RASMALAI

Rasmali coated in mascarpone cheese, dipped in melted white chocolate, topped with pistachio.

MOTICHOOR CHEESECAKE

Iconic motichoor laddoo in a cheese cake avatar.

HAZELNUT KHURCHAN

Milk cake cooked on tawa topped with hazelnut and Nutella.

COCONUT PANNACOTTA

Double creamy coconut, spiced with saffron served with almond crumble.

MOONG DAL HALWA PIE

Moong lentil pudding baked in a pie dough, salted caramel nuts.



LIVE STATIONS

Ask your sales professional about substituting any appetizer, main or dessert with a live station

CHAAT & DESSERT STATION

MODERN STATION

TRADITIONAL STATION

INTERNATIONAL STATION

CHAAT

RASMALAI KI CHAAT

Unique combination of sweet and savoury chaat. Rasmalai served with assortment of chutneys, fruits and aloo laccha namkeen (potato trail mix).

HARIDWAR CHANNA TIKKA CHAAT

Speciality tikki cooked on a live tawa, served with Haridwar style chole, mint & tamarind chutney and sliced onions.

WAFFLE CONE ALOO CHAAT

Modern twist to a traditional potato chaat, topped with mint and tamarind chutney. Perfect for walking around.

PANI PURI BAR

Masala potatoes, chickpeas and onion stuffed in crispy puris and drenched in sweet and spicy flavoured water.

GAPIZZAS

Indo-Italian fusion of pani puri and pizza. Crispy puris filled with marinara sauce and cheese. Oven baked.

DAHI VADA TACOS

Velvety yoghurt soaked lentil dumplings, micro crisp boondi, beetroot & carrot slaw in a hard shell taco.

TRADITIONAL

BOMBAY TAWA PAV BHAAJI

Mumbai style bhaji - thick gravy of mashed vegetables, served with bread rolls toasted in butter on live tawa.

SARSON KA SAAG & MAKKI KI ROTI

Traditionally cooked mustard greens in ginger, garlic and ghee served with melt in the mouth makki ki roti cooked live on tawa, topped with homemade white butter.

DELHI CHOLE BHATURE

Taste of Delhi, flavourful chole and fresh bhature, served with yogurt and lemon masala onion.

BHEEGE KULCHE WITH MATRA

Dilli style kulcha (flatbread) cooked in onion and garlic masala served with matra - dried peas cooked in spicy green gravy. Topped with onions, carrot and fried chilli.

RAJISTHANI KADHI KACHORI

Kachories (pastries) made with lentils. Filled with yellow kadhi and topped with pickled onions and crispy spinach.

MADRAS DOSA

Interactive chef to cook and serve. Customizable Dosa, served with sambar and assortment of chutneys.

MODERN

ALOO TIKKI SLIDERS

Crispy & spicy aloo tikki in mini buns, served with spicy green chutney and tangy tamarind chutney.

ISTREE CLUB SANDWITCH

Sumptuous vegetable and cheese sandwiches toasted live on a hot charcoal iron.

BIRYANI JARS

Traditional Hydrabadi biryani topped your choice of Paneer Khurchan or Butter Chicken. Served in mason jars.

RUMALLI ROTI WRAPS

Choice of Veg seekh kebab or chicken seekh kebab in freshly baked rumali roti.

PARANTHA WRAPS

Choice of tawa soya chaap or mutton tak-a-tak in layered Warqi Parantha - cooked live a special upside down tawa.

CHEETOS AND VEGGIES (KIDS STATION)

Spread of Cheetos, freshly cut veggies, cream cheese and assortment of dips.

INTERNATIONAL

OAT PANCAKES

Choice of sweet or savoury oat pancakes with selection of toppings.

PASTA JUNCTION

Taste of Italy, customizable pasta with a selection of sauces and veggies - marinara, white, rose or pesto.

DESSERT

JALEBI

Funnel cake like dessert made live by frying maida flour and soaking it in sweet syrup.

KULFI FALOODA

Cold dessert made with noodles. Layered with kulfi, milk, cream, nuts, and rose syrup.



