



AFGHAN

Menu

AFGHAN PACKAGES

PACKAGE PRICING

(*inquire pricing)

Monday To Thursday

Lunch & Dinner

Friday & Sunday

Lunch & Dinner

Saturday

INCLUDES:

Non-Alcoholic Fruit Punch Butler-Passed
during Cocktail Hour,
3x Appetizers Butler-Passed during Cocktail Hour
3 x Salads
5 x Entree
Naan
Pickled Vegetables
2 x Rice
3 x Desserts

Note: For Morning Events, facility must be cleared no later than 2:00 pm.
For Evening Events, facility must be cleared no later than 2:00 am.

APPETIZERS

COCKTAIL HOUR - BUTLER PASSED

Vegetable Samosas

Spring Rolls

Fish Pakora

Shaeami Kebab

Breaded Shrimp

Herbed Spiced Potato

SALADS

Greek Salad

Mixed lettuce, tomato, cucumber, julienne carrots served in a balsamic vinaigrette.

Garden Salad

Iceberg lettuce, feta, Kalamata olives, tomato, cucumber, green pepper, red onion served in an oregano vinaigrette.

Caesar Salad

Romaine lettuce, fresh croutons, parmesan, bacon bits and homemade dressing.

Fattoush Salad

Afghani Salad

MAIN COURSE

Eggplant (Borani Banjan)

Eggplants are fried and then stewed in a tomato sauce and served with creamy garlic yogurt.

Spinach (Afghan Sabzi)

Delicious Afghan Spinach dish.

Qurma

Veal Curry with Channa Dhaal.

Mantu

Afghani Dumplings minced with bean topped off with Garlic yogurt & Channa Dhaal.

Bamiya (Okra Lady Fingers)

Beef Kebab

Chicken Kebab

Lamb Kebab

SIDES

Naan Bread

Turshi

Pickled Vegetables

SOUP

Lentil Soup

RICE (Choice of 2)

Narenj Palow

Sweet Orange Rice

Zamarud Palow

Spinach Rice

Chalow

White Rice

Kabuli Palaw

Basmati Rice with Carrots, Raisins, and Veal

Shola

Afghan Sticky Rice

DESSERT

Firni

Afghan Custard.

Baklava

A layered pastry dessert made of filo pastry, filled with chopped nuts, and sweetened with honey.

Jilabi

All-purpose flour in pretzel or circular shapes, which are then soaked in sugar syrup.

Gulab Jamun

Small balls that are deep-fried and soaked in rose-flavored sugar syrup.

Rasmalai

Consists of flattened balls of chhena soaked in malai (a type of clotted cream) flavoured with cardamom.

Kunafa

Sheer Khurma