



PALETTA MANSION

SOUTH ASIAN MENU

PRE DINNER

portioned at 4 pieces per person, choose 4



HARYALI CHICKEN TIKKA
boneless chicken marinated in mint and coriander

VEGETABLE SPRING ROLLS
chili plum sauce

ALOO TIKKI
potato patties spice, herbs

SAMOSA'S
vegetarian, beef or chicken

CHICKEN TIKKA
bite size chicken marinated in spices

TANDOORI KEBABS
chicken

PAKORAS
fish or vegetable

CHICKEN KEBABS
marinated chicken

BEEF KEBABS
bite sized beef charcoal

LAMB SLIDERS
cucumber and coriander yogurt

PANNER CUTLETS
deep fried cottage cheese, breadcrumbs

MALAI TIKKA
charred and succulent pieces of boneless chicken

BUFFET

MEAT ITEMS

choose 2

BUTTER CHICKEN
coriander | spices | yogurt sauce

TIKKA MASALA CHICKEN
marinated in yogurt and spices served in a creamy sauce

CHICKEN QUORMA
mild spiced dish with thick gravy

LAMB ROGAN JOSH
traditional curry spices | spicy curry

LAMB KARAHI
lamb slow cooked on the bone in a rich curry sauce

VEAL QUORMA
lboneless veal simmered in a creamy curry with spices

CHICKEN KARAHI
chicken cooked in a wok with aromatic spices

VEGETARIAN ITEMS

choose 1

DAL TARKA
vegetarian lentil curry with spices

PANEER MAKHANI
paneer cooked in a buttery cashew gravy

CHANNA MASALA
chickpea | green chillies | cilantro | tomato

MUTTER PANEER
garam masala spices, gravy, peas

OKRA MASALA
okra , tomato , cashew gravy

MIXED VEGETABLE CURRY
peas, carrots, cauliflower, potatoes in a curry sauce

BAGARAY BAIGAN
fire roasted eggplant mash with spices





SALADS

choose 1

GREEK SALAD

tomato | cucumbers

MIXED VEGETABLE SALAD

carrots | tomato | radishes

KACHUMBER SALAD

cucumber | green chili

RAITA SALAD

cucumber | cilantro | cumin

RICE

choose 1

PALAU

cashews | raisins |
caramelized onions | sweet peas

BASMATI RICE

pilaf

WHITE RICE

light cumin spice

BIRYANI

choice of chicken | lamb | vegetable

DESSERTS

choose 2

CARROT HALWA

classic dessert made with grated carrots & laced with cardamon garnished dried fruits

RASMALAI

indian cottage cheese soaked in decadent rich sweet milk

GULAB JAMUNS

melt in your mouth fried dumplings soaked in an aromatic syrup

KHEER

creamy rice pudding flavoured with cardamon and nuts

MANGO DELIGHT

fruit cocktail and cream

ADDITIONAL

COFFEE/TEA

refills included

VARIOUS NAAN SELECTION

assortment included

Prices are subject to HST (13%), a service fee (18%), and are subject to change without notice.





BAR OPTIONS

HOST BAR

5 HOUR HOST BAR- \$30.00 ++

6 HOUR HOST BAR-\$35.00 ++

7 HOUR HOST BAR-\$40.00 ++

8 HOUR HOST BAR- \$45.00 ++

HOST BAR INCLUDES UNLIMITED DRINKS THROUGHOUT THE
TIME FRAME SELECTED. BAR MENU CONSISTS OF:
red & white wine, 4 domestic beers, 5 spirits, pop & juice

CONSUMPTION BAR

WINE BY THE BOTTLE- \$48.00 ++

SPARKLING WINE BY THE BOTTLE- \$36.00 ++

DOMESTIC BEER-\$10.00 A BOTTLE ++

SPIRITS- \$10.00 AN OZ

POP/JUICE-\$4.00 ++

CONSUMPTION BAR IS BILLED DEPENDING WHAT IS CONSUMED
AND CAN BE SET UP FOR A DURATION OF YOUR CHOICE.
PAYMENT FOR THIS IS AFTER THE EVENT
\$1000.00 minimum bar spend

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