



WEDDING PACKAGE

Gujrati Menu

PALÁCIO
EVENT CENTRE

SAVOURIES (FARSANS) – Choice of any two

SEV KHAMANI - Savory spongy cakes prepared with a blend of gram and semolina flour, garnished with sautéed mustard seeds and chillies.

DHOKRA - Steamed cooked savory sponge made with chickpea flour, glazed with sesame seed oil, chili powder and chopped coriander.

FAFDA - Deep Fried spicy snack made with gram flour, turmeric and carom seeds, served with chutney.

SANDWICH DHOKRA - Spongy and savory cake layered with mint sauce and tomato ketchup.

KHANDVI - Thin gram flour pancakes served topped with tempered mustard seeds and grated coconut.

PATRA - Malanga leaves rolled with basen cream paste and spices, which can either, be steam cooked with sesame seed and coriander or fried.

MINI SAMOSA - Deep-fried crispy triangular shaped puff, stuffed with spicy mashed potatoes.

ALOO PAAPDI CHAAT - Crispy Papdi, chickpeas, potatoes topped with yogurt, mint and tamarind sauces and Indian spices

METHI NA GOTA - A chick pea flour savory snack flavored with fenugreek leaves.

BATETA WADA - Seasoned potato dumplings dipped in a special batter, fried golden.

ONION BHAIJS - Onion slices deep fried with a spicy gram flour batter.

VEGETABLE UPMA - Wheatlets, spices with curry leaves, served with peas, carrots & corn.

BATAKAPAUWA - Pressed rice and potatoes cooked with mustard seeds, peanuts.

LILVA KACHORI - Spiced crushed pigeon peas wrapped in a biscuit dough ball and fried to a golden brown

Above preparations would be served with choice of CHUTNEYS:

AMBLI - Tamarind sauce chutney & **MINT** - Yoghurt with flavored mint and spices

FRESH FRUIT PLATTER - Choice of any of four

(Banana/Pineapple/Kiwi/Dragon Fruit/Watermelon/Grapes/Pears/Apple/Orange/Cantaloupe)

MONING BAKERY- Choice of any of Three (Croissant/Danish/Tart/Muffins/Cookies/Cinnamon Rolls/Chocolate Donut/ Banana Cakes)

MAIN COURSE (Shaaks / Curry's)



CHOICE OF ANY ONE PANEER PREPARATION:

PALAK PANEER – Cottage cheese cooked in mild spinach gravy.

PANEER, SWEETCORN & CAPSICUM - Capsicum, sweetcorn and cottage cheese cooked in spicy sauce

PANEER TIKKA MASALA - Cubes of paneer cooked in a spicy - savoury tomato-based sauce with bell peppers.

KADAI PANEER - Paneer (Indian cottage cheese) and bell peppers cooked in a spicy masala.

CHOICE OF ANY THREE PREPARATION:

SURTI UNDHIYU - A mélange of potatoes, eggplant, yam and snow peas, fenugreek cooked in Indian Spices.

POTATO SHAAK - Potatoes cooked in spicy tomato based thick gravy.

BHINDI MASALA - Okra spiced and cooked using traditional Gujarati spices.

RINGAN BATETA VATANA - An eggplant, potato and green peas curry.

MIXED VEGETABLE SHAAK - Mixed vegetables cooked in onion-based gravy.

MELONI TARKARI - Melange of mixed vegetables and spinach. Cooked to perfection.

SEV TAMATA NU SHAAK - Tomato onion-based curry topped with thin crispy gram flour.

MAKAI CAPSICUM - Tender corn and capsicum cooked in milk and tempered with Indian spices.

KALA CHANNA - Black gram pressure cooked with fresh herbs and spices.

TARKA DAAL - Mixed lentils cooked with tomato and Cumin.

DAL PANCHARATANA - A delicious combination of five different lentils flavored with Indian spices and herbs

GUJRATI DAAL - A blend of yellow lentil cooked on slow fire flavored with freshly grounded herbs.

GUJRATI KADI - A thin spicy yogurt and gram flour curry.

INDIAN BREAD/RICE PREPARATIONS

BREADS: Choice of any one

PURI - Soft unleavened bread deep fried.

TANDOORI ROTI - Tandoor roasted wheat flat breads.

BHATURA - Crispy leavened bread deep fried

NAAN –Tandoor Baked Bread.

RICE PREPARATIONS: Choice of any one

GHEE BHAAT - Boiled steamed rice. / **JEERA BASMATI** - Rice with cumin seed.

VEGETABLE PULAO Basmati aroma rice with vegetables.



SALADS/CURD PREPARATIONS

SALAD: Choice of any one

GARDEN SALAD - Lettuce, tomatoes, onions, carrots with oil & vinegar dressing.

GREEK SALAD - Cucumber, peppers, tomatoes onions with feta cheese and vinaigrette.

KACHUMBER SALAD - Chopped tomato, radish, onion, carrots with vinegar dressing.

MACARONI SALAD - Macaroni pasta with feta cheese with Mayo dressing.

MANGO SALAD - Sliced mango, peppers, cashews lime vinaigrette dressing.

CURD: Choice of any one

BEET NU RAITA - Whipped curd with grated beet root.

ONION & CUCUMBER RAITA - Whipped curd with grated beet root and onion.

PINEAPPLE RAITA - Whipped curd with tiny chunks of pineapple.



MITHAI (Desserts) Choice of any two

KULFI - Traditional rich, creamy frozen milk on a stick.

KESAR SHRIKHAND - A thick yogurt-based sweet dessert garnished with ground nuts, cardamom, and saffron

MOHANTHAL- Traditional festive sweet made from sweetened gram flour and fudge flavored with saffron and nuts.

GULAB JAMUN - Cheese & flour dumplings, golden fried, served in a thick sugar syrup.

MOONG DAL HALWA - Roasted split green gram cooked delicately with milk and sugar topped with nuts.

RASGULLAS - Cottage cheese dumplings served in chilled sugar syrup.

GAJJAR HALWA - Shredded carrot pudding garnished with nuts and almonds.

RASMALAI - Cottage cheese patties served in sweet condensed milk garnished with pistachio flakes.

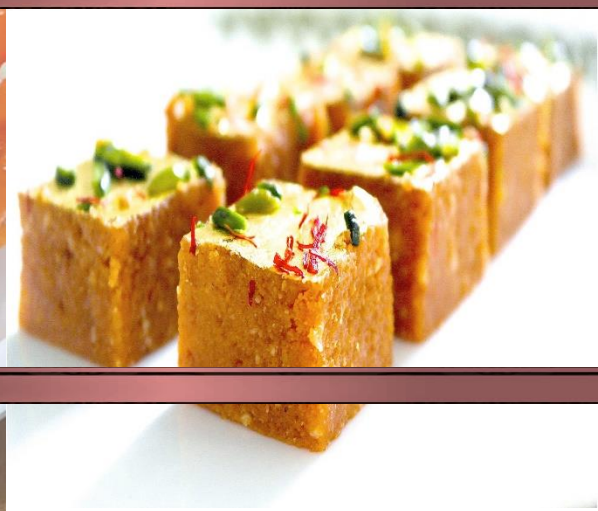
SEVIYAN - Vermicelli pudding with nuts and raisins.

SHAHI TUKRA - Crispy fried bread sliced and served in sweet condensed milk garnished with chopped pistachios and sliced almonds.

KHEER KESARI - Rice pudding flavoured with kesar & garnished with almonds and pistachio powder.

FRESH FRUIT PLATTER - An assortment of fresh fruits served on a platter.

FRESH JALEBI STATION - (at an additional cost) Sweet Indian pretzels made at a live station.





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