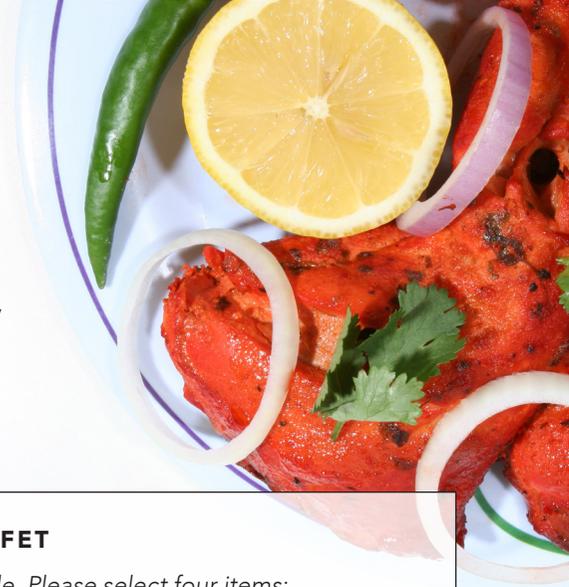


# Crown Events & Conferences

## INDIAN MENU

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. Our menus are curated by Award-winning Executive Chef, Kelly Jackson and his team.

Our Indian menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests. Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.



### **\$118 per person**

#### **Minimum 50 guests required**

Price is inclusive of one entree served individually, main course buffet to the table, accompaniments and either individual dessert or dessert platters.

For an entree buffet as an additional course, add \$18.00 per person.

For entree buffet to the table in place of individual entree, add \$14.00 per person.

### **ENTREE - INDIVIDUAL**

*Please select one item*

Tandoori paneer with spiced roasted vegetable, tamarind date chutney\*

Lamb kebab with potato chat, cucumber, tomato and onion salsa

Spiced bean curd with chana chaat and tamarind dressing\*

Murg malai on kachumber salad, mint dressing and pappadum

Minted baked blue eye on tomato salad, yoghurt coriander dressing and lemon chilli pickle

Tandoor roasted chicken thigh and king prawn with vegetable and pineapple achar, mint chutney and raita

Lentil soup with lemon and garlic croutons\*

Tomato shorba finished with lime and spice oil\*

### **ENTREE - BUFFET**

*Served to the table. Please select four items:*

Murgh achari tikka with kachumber salad (chicken thigh marinated in yoghurt flavoured with pickled spice)

Machli pudine wali (fish marinated with mint yoghurt and served with crisp onion tomato salad)

Papdi chat (fried crisp crackers in spiced yoghurt and tamarind sauce)\*

Chana chaat (chickpea salad)\*

Dahi Vada (fried dumpling in tangy yoghurt sauce flavoured with roasted cumin and sweet date and tamarind sauce)\*

*\*Denotes vegetarian dish*



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## INDIAN MENU

### MAIN COURSE SELECTIONS

#### VEGETABLE DISHES

*Please select two items*

Aloo Gobi mutter (potato, cauliflower and green peas in tomato curry sauce)\*

Baingan bharta (slow roasted eggplant in spicy tomato and onion gravy)\*

Paneer makhani (paneer cooked in rich tomato and cashew nut curry)

Palak paneer (Indian cottage cheese simmered in aromatic spinach gravy)\*

Cauliflower bhaji (stir fried cauliflower in onion gravy flavoured with cumin seeds)\*

Sookhi aloo bhaji (potato tempered with curry leaves and cumin seeds)\*

Punjabi Rajma (North Indian kidney bean curry slow cooked in traditional creamy tomato gravy)\*

Navratan korma (a rich cashew nut curry slow cooked with nine types of different vegetables and fruits)\*

Tawa Subzi (stir fry vegetables in rich tomato gravy)\*

Tarkari Korma (mix vegetables in rich cashew nut gravy)\*

#### LENTIL DISHES

*Please select one item*

Dahl Pancharatna (five types of lentils slow cooked and simmered in creamy tomato gravy)\*

Dahl Tadka (yellow lentil curry tempered with brown garlic and cumin seeds)\*

Kaali dahl (black urad dahl slow cooked in tomato and onion gravy flavoured with fenugreek leaves)\*

#### PROTEIN DISHES

*Please select three items*

Murgh makhani (slow roasted barbecued chicken thigh in rich and tangy nut sauce)

Lamb Korma (lamb cooked in rich cashew nut and coconut gravy flavoured with mustard and curry leaves)

Lamb Rogan Josh (slow cooked lamb in rich brown onion gravy flavoured with smoked red chilli oil)

Kadhaj prawns (stir fried prawns in spicy tomato and onion gravy)

Goan fish curry (traditional fish curry made with coconut milk and flavoured with coriander and ginger)

Rajsthani laal maas (slow cooked lamb in spicy tomato and yoghurt gravy)

Prawn Malabar curry (prawns cooked in tangy coconut curry)

Kesari Pulao (Saffron rice with dried fruits)\*

Lamb biryani (slow cooked marinated lamb in rich onion gravy and pressure cooked with saffron rice)

Chicken biryani (slow cooked marinated chicken in rich onion gravy and pressure cooked with saffron rice)

*\*Denotes vegetarian dish*



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## INDIAN MENU

### ACCOMPANIMENTS

Basmati rice  
(steamed basmati rice flavoured with whole garam masala and ghee)\*

Bhurani raita  
(yoghurt dipping sauce with brown garlic and spices)\*

Homemade parantha, pickles and papaddums\*

### DESSERT - INDIVIDUAL

*Please select one item*

Trio of besan barfi, rasagulla and moti pak\*

Trio of kheer, gulab jamun and mango kulfi\*

Trio of mysore pak, carrot halwa and motichoor ladoo\*

Trio of balushahi, roasted kalakand and ras malai\*

### OR DESSERT - PLATTERS

*Dessert platters are served two per table*

Mango kulfi\*

Gulab Jamun\*

Kheer\*

Rasogula sandwich\*

Carrot halwa\*



*\*Denotes vegetarian dish*



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

Menus and prices are valid until 30 June 2020. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated.