

DianaDowntown

Excite your taste buds

PACKAGE A

APPETIZERS

Calamari
Bruschette
Vegetable Samosas

STARTER

SALAD

Field Green Salad or Caesar Salad

ENTRÉES

BUTTER CHICKEN

Boneless breast of chicken butter prepared in a rich creamy East Indian butter sauce

(East Indian entrées come with rice and naan)

MEDALLIONS OF LAMB

Lamb grilled with Thyme/Basil Peppercorn reduction

AAA ANGUS BEEF TENDERLOIN

Charcoal broiled served with herb butter

ATLANTIC SALMON

Pan roasted served with a homemade mango salsa

(All Non-East Indian meals include fresh vegetables and starch)

DESSERT

- \$40 per person -

PACKAGE B

APPETIZERS

Pakorras,
Vegetable Samosas

ENTRÉES

BUTTER CHICKEN OR VEGETABLE WITH PANEER

Boneless breast of chicken or vegetable with Paneer infused in a rich creamy East Indian butter sauce

COCONUT PRAWNS

Prawns infused with fresh tomatoes, coconut cream and special blends of spices

MASALA LAMB

Charbroiled Lamb cooked in our homemade masala sauce

(East Indian entrées come with rice and naan)

AAA ANGUS BEEF TENDERLOIN

Charcoal broiled served with herb butter

ATLANTIC SALMON

Pan roasted served with a homemade mango salsa

(All Non-East Indian meals include fresh vegetables and starch)

DESSERT

- \$37 per person -

PACKAGE C

APPETIZERS

Vegetable Samosas
Garlic Bread

ENTRÉES

BUTTER CHICKEN OR VEGETABLE WITH PANEER

Boneless breast of chicken or vegetable with Paneer infused in a rich creamy East Indian butter sauce

COCONUT SALMON

Salmon infused with fresh tomatoes, coconut cream and special blends of spices

(East Indian entrées come with rice and naan)

LAMB MEDALLIONS

Tender Lamb grilled to perfection infused with Thyme/Basil Peppercorn reduction

TRI-COLOURED CHEESE RAVIOLI

Grey Goose Saffron blush reduction, fresh vegetables and garlic toast

(All Non-East Indian meals include fresh vegetables and starch)

DESSERT

- \$35 per person -

VEGETARIAN

APPETIZERS

Vegetable Samosas
Garlic Bread
Pakorras

ENTRÉES

BUTTER VEGETABLE WITH PANEER

Vegetable with Paneer infused in a rich creamy East Indian butter sauce

VEGETABLE CURRY OF THE DAY

Salmon infused with fresh tomatoes, coconut cream and special blends of spices

(East Indian entrées come with rice, naan and salad)

TRI-COLOURED CHEESE RAVIOLI

Grey Goose Saffron blush reduction, fresh vegetables and garlic toast

(The above Entrée comes with choice of salad)

DESSERT

- \$25 per person -