

M·A·Z·A·A



THE ASIAN WEDDING & EVENT CATERER

MENU

M · A · Z · A · A



THE ASIAN WEDDING & EVENT CATERER

Our authentic food is lovingly created with fantastic, seasonal ingredients which are at the forefront of each and every dish on our menus. Our chefs use the freshest and finest ingredients available to create delectable dishes which will both excite and entice your guests.

All of our chefs are skilled in the many regional cuisines of India; such as Mughlai, Punjabi, Gujarati, Goan, Hyderabadi, Tamilian, Kerala and more. We also boast chefs that have been trained in cooking Halal, Jain and full vegetarian menus.

M·A·Z·A·A



THE ASIAN WEDDING & EVENT CATERER

STARTER  
& CANAPÉ  
MENU

## NON VEGETARIAN STARTER & CANAPÉ SELECTION

\*Items marked with an asterisk are available for a supplementary charge

### **Chilli Chicken**

Boneless chicken pieces wok-tossed in a hot and sticky Indo Chinese sauce

### **Chicken Tikka**

Tandoor cooked boneless chicken portions coated in a traditional Punjabi marinade

### **Hariyali Chicken Tikka**

Bitesize Chicken pieces marinated in the blend of mint leaves, coriander, yoghurt and a medley of flavoursome spices

### **Malai Tikka**

Tikka pieces cooked in an infusion of yoghurt, garlic paste and garam masala

### **Jeera Chicken**

A warm chicken dish cooked in thick cumin and ginger marinade with a hint of fresh lemon

### **Chicken Pakora**

Deliciously crunchy battered chicken

### **Seekh Kebab**

Spiced minced lamb, skewered and cooked in a traditional tandoor oven

### **Parsi Keema Cutlets**

Minced lamb in a crunchy breadcrumb coating

### **Meat Samosa**

Thin triangular parcels stuffed with lamb and mixed vegetables

### **Chilli Lamb Tikka**

This smoky lamb takes inspiration from its chicken tikka counterpart. Marinated overnight in a blend of herbs and spices, the boneless pieces are skewered and tandoor cooked

### **\*Tandoori Lamb Chops**

Simply spiced succulent chops

### **\*Peshwari Lamb Chops**

This fruity combination of raw papaya and Indian spices gives this dish the wow factor

## VEGETARIAN STARTER & CANAPÉ SELECTION

\*Items marked with an asterisk are available for a supplementary charge

### **Vegetable Samosas**

Thin triangular parcels stuffed with potato and mixed vegetables

### **Thai Spring Rolls**

Hot and crispy spring rolls served with a sweet chilli and mango chutney

### **Alu Tikki Sliders**

Mini 'veggie' burgers with an Indian twist!

### **Alu Papri Chaat**

A popular Indian street food that is built using spiced potatoes, yoghurt and crisp puffs all finished off with chutney, coriander and fresh Pomegranate seeds

### **KurKuri Bhindi**

Crispy fried okra sprinkled in cornflour and finished with a dusting of chaat masala

### **Mango Paneer Tikka**

A traditionally spiced Paneer tikka with a sweet mango twist

### **Saunfia Tikka**

Fennel spiced paneer served with freshly roasted capsicums

### **Chilli Paneer**

Soft paneer wok-tossed in a hot and sticky Indo Chinese sauce finished with spring onions and roasted peppers

### **Hara Bara Kebab**

A bright green kebab made with a combination of spinach, potatoes and green peas

### **Alu Tikki**

Crispy potato patties that are a very popular Indian snack dish

### **Vegetable Shami Kebab**

Mixed seasonal vegetables spiced and blended together and shaped into a patty

### **Pani Puri**

A popular Indian street food where crisp fried dough balls are stuffed with potatoes, onions & chickpeas and filled with sweet chutney or spiced water

M·A·Z·A·A



THE ASIAN WEDDING & EVENT CATERER

## SEAFOOD STARTER & CANAPÉ SELECTION

\*Items marked with an asterisk are available for a supplementary charge

### **Masala fried Fish and Chips**

White fish goujon in a crispy coating served with spiced chips and tartare sauce

### **Amritsari Fish**

Originating from the heart of the Punjab. Coated in a gram flour batter with freshly ground spices, this spicy-fried delicacy is a must try when in Amritsar!

### **Fish Pakora**

Chunky white fish marinated in ginger and garlic, coated in a spiced gram flour batter then fried until golden

### **Lasooni Fish Tikka**

Tandoor cooked fish pieces spiced with garlic and ginger

### **\*Tamarind Prawns**

Originating from the Assam region of India, the sweet and sour tamarind lends the prawns bold and sharp flavours

### **\*Tandoori Prawns**

Delicious tandoori prawns with wonderful aromas and deep flavours of Indian spices

M · A · Z · A · A



THE ASIAN WEDDING & EVENT CATERER

MAIN  
MENU

## NON VEGETARIAN MAIN COURSE SELECTION

\*Items marked with an asterisk are available for a supplementary charge

### **Methi Chicken**

A traditional Hydrabadi dish prepared with fresh fenugreek (methi) which gives this dish it's unique Earthy tones

### **Butter Chicken**

Also known as Murgh Makhani, it's mild gravy and aromatic fragrance have made this dish so popular

### **Karahi Chicken**

A hallmark of Northern India, this dish is traditionally prepared in an Indian wok (karahi) and tossed with spices

### **\*Chicken Biryani**

A world renowned dish of basmati rice flavoured with exotic spices and layered with tender chicken

### **Lamb Bhuna**

Bhuna Gosht as it is also known is a thick, medium-hot curry made from a paste of fried spices, onions, garlic, aromatic ginger and tomatoes

### **Lamb Rogan Josh**

Originating in Persia where Rogan means 'oil' and Josh means 'hot'.  
Featuring on-the-bone lamb, this lamb Rogan Josh brings together Kashmiri chillies, garam masala and green cardamom

### **Lamb Masala**

This lamb is cooked in a masala sauce where the spices have been roasted making them fragrant and delicious. By applying heat to them in this way the spices become heady and more pungent creating a dish that is fuller in flavour

### **Lamb Kofta**

Traditionally spiced Indian meat balls in a rich masala sauce

### **\*Lamb Biryani**

Believed to have been invented in the kitchens of the Mughal emperors; this layered dish combines a rich and tender clove and cinnamon lamb curry, sweet caramelized onions and saffron-scented rice

### **\*Bengali Prawn Curry**

The sweet undertones of desiccated coconut blends splendidly with the infusion of mustard seeds and chilli; giving this traditional Bengali dish a gentle kick

## VEGETARIAN MAIN COURSE SELECTION

\*Items marked with an asterisk are available for a supplementary charge

### **Mattar Paneer**

A traditional North Indian staple consisting of peas and cottage cheese in a tomato based sauce, spiced with garam masala

### **Palak Paneer**

Cubes of paneer cooked in a thick sauce made of fresh spinach and mixed spices

### **Makhani Paneer**

A mild and creamy curry of paneer pieces flavoured with cardamom

### **Bombay Baingan**

This aubergine recipe packs a whole lot of vibrant flavours from spices such as cumin, coriander, and mustard seeds

### **Jeera Alu**

Delicious potatoes sautéed in a mix of fragrant cumin seeds

### **Kashmiri Dum Alu**

A delicious dish made from baby potatoes slow cooked in a spicy gravy. The baby potatoes are first deep fried along with spices and then simmered in gravy over low flame

### **Lasooni Bhindi**

Tender okra flavoured with garlic and cooked in Indian spices

### **Vegetable Jalfrezi**

Mixed vegetables stir fried into a thick spicy sauce and packed full of goodness

### **Alu Gobi Methi Tuk**

A dry spiced curry made with sautéed potatoes, cauliflower and dried fenugreek leaves; a delicious Sindhi recipe

M·A·Z·A·A



THE ASIAN WEDDING & EVENT CATERER

## VEGETARIAN MAIN COURSE SELECTION

\*Items marked with an asterisk are available for a supplementary charge

### **Vegetable Kofta**

Minced mixed vegetable dumplings dipped in an onion and tomato gravy

### **Malai Kofta**

Delicious paneer koftas in a creamy, rich mild and lightly sweet sauce

### **Palak Kofta**

A Mughalai dish of balls made with spinach, potatoes and paneer; deep-fried and cooked and served in a rich creamy curry

### **Tadka Daal**

Flavoursome yellow lentil curry spiced with traditional Punjabi spices

### **Daal Makhani**

Smooth and creamy black lentils tempered with Indian spices with a smoky charcoal flavour

M·A·Z·A·A



THE ASIAN WEDDING & EVENT CATERER

SIDE DISHES  
MENU

**M·A·Z·A·A**



THE ASIAN WEDDING & EVENT CATERER

**RICE  
SELECTION**

**Steamed Basmati Rice  
Jeera Rice  
Pea Pilau  
Chawal Mazaa  
Vegetable Biryani**

**BREAD  
SELECTION**

**Tandoori Naan  
Butter Naan  
Garlic Naan  
Coriander Naan  
Tandoori Roti  
Garlic & Methi Roti**

**SALAD  
SELECTION**

**Mixed Salad  
Kachumber Salad  
Pyaz Salad**

**YOGHURT  
SELECTION**

**Masala Raita  
Kachumber Raita  
Boondi Raita  
Tomato & Onion Raita  
Jeera Raita  
Cucumber & Tomato Raita**

M·A·Z·A·A



THE ASIAN WEDDING & EVENT CATERER

DESSERT  
MENU

## DESSERT

### **Kulfi**

A choice of Pistachio, Malai, Mango and Rose ice cream

### **Ras Malai**

Cottage cheese balls soaked in cardamom flavoured milk syrup

### **Kheer**

Fluffy rice pudding flavoured with pistachios and rose water

### **Gajar Halwa**

Carrot caramelised in ghee and khoya topped with mixed nuts

### **Gulab Jamun**

Gulab jamuns may have got their name from the fact that they are jamun (an Indian fruit) shaped, round, and usually soaked in a rosewater scented syrup