M·A·Z·A·A

THE ASIAN WEDDING & EVENT CATERER

# NON-VEGETARIAN CANAPÉS

Menu

Contemporary Asian catering crafted with vibrant flavours, elegant presentation and exceptional hospitality.

# CANAPÉS

## Non - Vegetarian

**Mini Saffron chicken tikka**
Chicken rolled in garlic, saffron and lemon juice. A delicate and rare combination of tantalising flavours.

**Mongolian chicken**
Wok-fried tender supreme of chicken marinated with our signature spices, tossed with crushed peanuts and crushed red chillies. A must for chicken lovers!

**Chatpata chicken**
Morsels of chicken marinated with spicy herbs and then crisp-fried with chickpea flour.

**Jeera chicken**
Spring chicken tossed in cumin seeds with black pepper, green chillies, garlic and ginger.

**Lamb shami kebab**
Tawa roasted, tender minced lamb and lentils patties cooked with fresh herbs.

**Peppered lamb**
Pan-seared tender pieces of lamb tossed with peppers and selected spices. A beautiful creation by our master chef!





# CANAPÉS

## Non - Vegetarian

**Meat samosa**
A crispy pastry, filled with minced lamb and herbs.

**Galouti kebab on mini sheermal bread**
A delicacy favoured by the nawab by Lucknow, this minced lamb kebab is so soft that it literally melts in your mouth, served on a sweet bread. A tribute to royal India.

**Fish finger amritsari with masala chips.**
A crispy batter fried fish served with masala chips, this a famous street side snack served across the city of Amritsar, Punjab.

**Golden fried prawn with wonderful sauce**
Golden fried prawn served with an aromatic chilli and garlic sauce.

**Chingari shrimp**
Spicy wok-fried shrimps with a touch of lemon and garlic.

**Chettinad fish fry with coconut & chilli salsa**
Freshly fried tilapia rolled in rice flour, chettinad masala and coconut then finished with lemon juice.

# Contact us.

mazaacatering.co.uk

hello@mazaacatering.co.uk

+44 0207 334 3900