M·A·Z·A·A

THE ASIAN WEDDING & EVENT CATERER

VEGETARIAN CANAPÉS

Menu

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

CANAPÉS

Vegetarian

Pani puri with date and pomegranate water, or lemon mint water, or mango and pineapple water.
A popular Indian street food where crisp fried dough balls are stuffed with potatoes, onions and chickpeas and filled with a variety of spiced water.

Special aloo papdi chaat
Another popular Indian street food that is built using spiced potatoes, yoghurt and crisp puffs, all finished off with chutney, coriander and fresh pomegranate seeds.

Bombay bhel puri
One of Bombay's spicy, tangy and tongue tickler street foods made with puff rice, boiled potato, peanuts, lentils and chickpeas.

Corn & beetroot ki tikki with spicy coriander chutney
Roasted corn and beetroot cakes served with spicy coriander chutney.

Cocktail spring roll with sweet chilli sauce
Mini crispy pastry stuffed with stir-fried vegetables.





CANAPÉS

Vegetarian

Mint & mango paneer tikka shashlik
Temptingly marinated paneer marinated with mango, mint, Indian spiced and then cooked over glowing charcoal.

Mini aloo tikki sliders with spicy fries
Mini 'veggie' burgers with an Indian twist.

Gobhi 65 with spicy tomato coconut chutney
Crispy and tender pieces of cauliflower tossed in garlic, ginger and lemongrass.

Lemon green chilli mogo
Fresh cassava chips and green chillies tossed in lemon and spicy garlic sauce for a tasteful Indo-Chinese touch.

Chilli paneer
Fried paneer cubes finished with spring onion and garlic. A must for paneer lovers!

Vegetable shami on garlic naan
Tawa roasted lentils and mixed vegetables patties cooked with special Indian spices.

Contact us.

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