



nest

CATERING & CONFERENCES



Indian Menu

WEDDINGS

Committed to creating exceptional
and sustainably responsible
experiences for you and your guests

03

**Reception
Canapés**

04

**Buffet
Dinner**

We would also be happy to help customize your menu to create a memorable dining experience completely unique to you and your partner.

v vegetarian

ve vegan

gf gluten-free

df dairy-free

Reception Canapés

COLD CANAPÉS

Puffed gol-gappa shooter stuffed with spiced potato salad, tamarind jal jeera *v*

\$35 per dozen

White lentil fritters with tempered yogurt on canapé spoon *v gf*

\$45 per dozen

Paneer pakoda batons, mint chutney, rainbow salad in shot glass *v gf*

\$50 per dozen

Spicy salmon tartar with fresh cilantro and lime zest, on canapé spoon

\$50 per dozen

HOT CANAPÉS

Onion and chilly, gram flower fritters, tamarind fennel chutney *ve gf*

\$40 per dozen

Pickling spiced paneer and bell pepper skewer, mint chutney *v gf*

\$60 per dozen

Vadouvan spiced baby scallop, curried cauliflower purée, chili oil *gf*

\$65 per dozen

Ajwain marinated shrimp skewer, mango cilantro chutney *gf*

\$65 per dozen

Tandoori spiced chicken over crisp papdi, yogurt, tamarind, crispy sev *gf*

\$65 per dozen

Cheese and cream marinated chicken skewer, bell pepper, onion, cilantro green chili chutney *gf*

\$65 per dozen

Indian spiced lamb slider, crispy onion, roasted cumin and cilantro aioli *gf*

\$85 per dozen

Tandoori spiced lamb lollipops, charred tomato chutney *gf*

\$120 per dozen

Buffet Dinner

All buffet are served with basmati rice pulao, naan, boondi raita, mint chutney, tamarind chutney, sweet mango chutney and spicy mixed vegetable pickles

Choice of 2 salads + 1 veg main courses + 1 non-veg main course + 2 desserts	\$50
Choice of 3 salads + 2 veg main courses + 2 non-veg main course + 3 desserts	\$80
Choice of 4 salads + 3 veg main courses + 3 non-veg main course + 4 desserts	\$100

Additional salad	\$4
Additional vegetarian main course	\$5
Additional non-vegetarian main course	\$8
Additional dessert	\$4

SALADS

Aloo Chaat *v gf*

Yukon potato and chickpea salad with fresh pomegranate, sev, yoghurt, mint chutney and tamarind dressing

Fattoush *ve gf*

Romaine, diced onion, tomatoes, cucumber and peppers, lemon and sumac vinaigrette

Kachumber Salad *ve gf*

Cucumber, red onion, tomatoes, baby radish, cilantro and chili lemon cumin vinaigrette

Koshambri *ve gf*

Shredded carrots and coconut salad tempered with mustard and curry leaves

Tandoori Murg Chaat *gf*

Tandoori marinated chicken with peppers and onions, over bed of insalata, yogurt dressing

Buffet Dinner

MAINS VEGETARIAN

Kadhai Subzi *ve gf*

Seasonal vegetables tossed with onion tomatoes and peppers, home blend of kadhai spice

Bhindi Do-Pyaza *ve gf*

Okra cooked in do pyaaza style spiked with dry mango powder

Paneer Jhalfrezi *v gf*

Cottage cheese batons with onion, peppers and Indian spices

Paneer Korma *v gf*

Green peas and paneer in almond and saffron gravy, cream, butter, kasoori methi

Dal Bukhara *v gf*

Slow cooked black urad lentil, finished with heavy cream and butter

Chana Masala *ve gf*

Chickpeas cooked with tomatoes with tangy spices

MAINS NON-VEGETARIAN

Murg Makhni *gf*

Tandoori spiced chicken in buttery makhani gravy

Murg Kundan Kaliyan *gf*

Chicken thigh cooked in saffron and cashew sauce scented with kewda

Aachari Murg *gf*

Chicken thigh cooked in pickling spiced mustard and yogurt curry

Dhaniya Murg *gf*

Chicken thigh cooked with coriander seeds and leaves in onion and tomatoes

Gosht Curry *gf*

Boneless pieces of lamb leg, cooked home style finished with ginger and coriander

Gosht Rogan Josh *gf*

Traditional kashmir style lamb curry finished with ratanjot, ginger and fennel powder

Buffet Dinner

MAINS NON-VEGETARIAN

Laal Maans *gf*

Rajasthani style lamb curry cooked with mathaina chillies and smoked with cloves

Safed Maans *gf*

Slow braised lamb with boiled onion and cashew, milk and cream, green chillies and whole spices

Masala Fried Fish *gf*

Sambal marinated tilapia dusted with gram flour and deep fried

Macchi Moilee *gf*

White fish in southern style coconut and curry leaf curry

Ajwani Macchi *gf*

Bishop seed enriched fish marinated in yogurt, onion salad

Kashundi Maach *gf*

Bengali style fish curry with fermented mustard sauce

DESSERTS

Ras Malai *gf*

Poached paneer dumpling in reduced sweetened milk with nuts

Gulab Jamun

Deep fried cottage cheese dumpling in sugar syrup

Rasgulla

Poached cottage cheese dumpling in sugar syrup

Assorted Barfi *gf*

Selection of chef choice barfi

Assorted Dessert Bars

Chef's selection of assorted mini dessert bars

Mango Mousse Shots *gf*

Mango mousse in shooter glass

Chocolate Mousse

Creamy chocolate ganache with whipped pastry cream in a tart

Sliced Fruits *ve gf*

Seasonal sliced fruits and berries

*All food and beverage are subject to 18% service charge, 5% GST and if applicable,
10% Liquor Tax.*



info@ams.ubc.ca • nestcatering.com •  nestcatering