

# Continental Menu

## BEVERAGES

Spicy Pink Guava Merry with Paprika Salt Rim  
Orange Spritzer

## APPETISERS

Cream Cheese & Corn Vol-Au-Vents  
Avocado On Melba Toast With Truffle Oil  
Spinach & Goat Cheese Quiche  
Harissa Spiced Chicken Skewers With Lemon Glaze  
Smoked Salmon With Capers & Horseradish  
Coconut Prawns With Mango Salsa

## SALADS & ACCOMPANIMENTS

Fresh Pears, Caramelised walnut & Rocket Salad with Orange Dressing  
Mixed Leafy Greens, Avocado, Pomegranate With Olive Oil And Balsamic  
Grilled Chicken Caesar salad With Croutons  
Assorted Bread Basket

## MAIN COURSE

Stuffed Cannelloni with Spinach & Ricotta Cheese In Sparkling Tomato Sauce  
Char Grilled Cottage Cheese Cake with Pimento Sauce  
Sun-Dried Tomato And Chilly Stuffed Ravioli With Rich Parmesan Cream  
Grilled Rosemary & Peppercorn Chicken With Red Wine Balsamic Glaze  
Hungarian Lamb With Mushrooms & Baby Potatoes  
Whole Baked Rawas With Za'atar, Cumin, Paprika, Lemon & Coriander.  
Burnt Chilly & Garlic Rice  
Vegetable Thai Green Curry

## DESSERT

Warm Chocolate Mud Pie with Vanilla Ice Cream  
Traditional Tiramisu In Shots  
Baked Yoghurt With Berries

Please Note:

- Above Menu Is Priced For The Minimum Of 30 Pax, Menu Price Includes Complete Crockery, Cutlery, Buffet Setup & Food Service
- Space For Temporary Kitchen with Adequate Light & Running Water to Be Provided by Venue.
- Tables For Buffet & Back Kitchen Setup Will Be Provided by Venue.

Sincere Thanks

*Hospitality*  
BY CATER INC.

Kunal Darji / Arvind Rawat

+91 9820239555 | +91 9820231555 | [www.caterinc.in](http://www.caterinc.in) | [info@caterinc.in](mailto:info@caterinc.in)