

Conference Lunch Menu Options

Buffet Lunch- I

Indian- Oriental

Amt

Tea/Coffee with Assorted Cookies & vegetarian sandwiches

Soup

Veg. Sweet Corn

Cold Selection

Macaroni Salad

Green Salad

Moong aur Chole ki Chaat – Lentil and Chickpea Salad

Three types of Dressings

Dahi Boondi

Hot Selection

Murgh Makhni- Roasted Chicken in Rich tomato gravy

Fish in black bean sauce

Matar Paneer

Mixed vegetable with hot Sichuan sauce

Vegetable Hakka Noodles

Dal Makhni

Fried Rice

Assorted Indian Breads

Homemade Pickles/ Papad / Chutney

Desserts

Orange soufflé

Moong dal ka halwa

Amt

Tea/Coffee with Assorted Cookies & Cocktail Samosa

Buffet Lunch- II
Indian- Continental

Amt

Tea/Coffee with Assorted Cookies, Veg Cutlets

Soup

Cream of mushroom

Cold Selection

Fresh Garden Greens & Crisp Vegetables
(Broccoli, Baby Carrots, Cucumber, Tomato, Leaf Lettuce)
Macaroni Salad
Achari Aloo Chat
Cucumber Raita

Hot Selection

Dhabha Murgh
Grilled fish with lemon caper sauce
Makkai Palak – Creamed Spinach with Corn
Paneer Makhni
Vegetable Au gratin
Dal Panchrattan
Plain Rice
Assorted Indian Breads
Achar, Papad, Chutney

Desserts

Hot Chocolate gateaux
Vanilla ice cream

Pmt

Tea/Coffee with Assorted Cookies, Veg. Kathi Rolls

Buffet Lunch- III

Indian

Amt

Tea/Coffee with Assorted Cookies, Aloo Bonda

Soup

Tamatar Dhaniya Shorba

Cold Selection

Ankurit dal ki tashtari

Aloo aur Chole ki Chaat

Little Duke Salad with Crispy Rice

Cucumber and tomato Raita

Hot Selection

Murgh Handi

Rogan Josh

Paneer Lababdar

Methi Matar Malai

Gobi Adraki

Yellow Dal Tadkha

Vegetable Pulao - Rice with Vegetables

Assorted Indian Breads

Homemade Pickles/ Papad / Chutney

Desserts

Shahi Tukda

Gulab Jamun

Pmt

Tea/Coffee with Assorted Cookies & pakoras

