

Dragonfly Catering & Events

INDIAN BUFFET FEAST

Butter Chicken Mild

Marinated chicken in a yogurt and spice mixture finished with a buttery sauce

Chicken tikka Masala Mild

Marinated in Bangladeshi spices overnight, then finished with a tomato and cream sauce

Fish tikka curry Mild

Perfumed and delicious curry with garlic, ginger, chilli and coriander

Rogan Josh Mild

Melt in your mouth lamb pieces, spiced with fennel seeds, turmeric, garlic and much much more

Beef Bombay Curry Medium

Slow cooked and soaked in spices, finished with coconut milk and tomato sauce...not too hot for those who love the flavour but not the heat

Chevon (Goat) Tandoori Mild

This is for the spice lovers, tender pieces of goat with garlic, cumin, coriander, cardamom and a further array of aromatic spices

Lamb Dhansak Mild

Mild, sweet and rich with just enough heat to satisfy most pallets. Indian curry made from lamb, lentils and flavoured with spices including cumin and ginger

Chicken Korma Mild

A mix of spices yoghurt and butter give this chicken curry its mouth-watering creaminess

Potato and Cauliflower Curry (Aloo Gobi) Medium

This humble vegetarian recipe of spicy cauliflower and potato is a hero dish by itself or as part of a shared meal

Beef Kofta Curry Medium

Kofta means meatballs, this recipe of beef meatballs are cooked in a smooth, spicy sauce to make a warming supper

Madras Beef Curry Medium

Very authentic curry for the Indian food lover, rich and pungent this dish will get your taste buds tingling for more.

Jaffna Chevon (Goat) Curry Medium

Spicy and robust flavoured Sri Lankan delicacy, goat marinated in spices, coconut milk and tomato paste.

Fish curry (machli malwani) Medium

Soaked seasonal fish with tamarind, pepper, chilli and shredded coconut

Kootu Sambar (Vegetables with Lentils) Mild

Packed with flavour and fresh vegetables, great on its own or part of a shared

More on the next page!

SIDE DISHES

Saffron Rice
Plain Rice
Rice Pilaf
Lemon Rice
Red Lentil Dahl
Tamarind Rice

BREADS

Poppadums
Naan Bread
Roast Garlic Naan
Roti
Pratha (fried Roti)

Two Main Options
with one side and one bread \$18.50 per head

Three Main Options
with one side and one bread \$20.00 per head

Four Main Options
with one side and one bread \$24.00 per head

Five Main Options
with one side and one bread \$28.00 per head

Two Main Options
Two sides and Two breads \$20.00 per head

Three Main Options
Two sides and Two breads \$23.50 per head

Four Main Options
Two sides and Two breads \$27.00 per head

Buffet is served with condiments
(Chutneys, Yoghurts, etc.)

Plastic Plates and cutlery, Chaffing dishes, serving wear, food service tables are
included in the cost

Delivery is included.
Buffet is set up and ready to consume immediately

Buffet is non serviced. If you require service staff, please call Tegan to discuss staff
costs.