

# DRAGONFLY CATERING & EVENTS

## INDIAN BUFFET

### MAIN MEAL CHOICES

#### 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

Favorite Curry not on the menu?? Just Ask!

#### 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 you 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

Please ensure to inform, Dragonfly Catering Staff UPON ORDERING of dietary requirements. Selection of gluten free, celiac meals, dairy intolerant and vegan meals are available

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### 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)

### PRICING

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.