

# Crown Events & Conferences

## INDIAN MENU

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. Our menus are curated by Award-winning Executive Chef, Kelly Jackson and his team.

Our Indian menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests. Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.

### **\$118 per person**

#### **Minimum 50 guests required**

Price is inclusive of one entree, main course and dessert buffet.

Buffet includes Poppadoms, two varieties of pickles, raita, garden salad, homemade paratha

For the buffet to be served to the tables, add \$7.50 per person.

Additional \$3.50 for Tandoori Naan.

### **ENTREE - BUFFET**

*Please select one protein and one vegetarian item:*

#### **PROTEIN DISHES**

Murgh kali mirch - Roasted chicken tikka marinated in yoghurt, mix spices and cracked black pepper

Murgh tangdi kebab - Char grilled chicken drumsticks marinated in lightly spiced hung yoghurt served fresh mint and coriander chutney.

Chicken 65 - Deep fried chicken tenders tossed in spicy chilli garlic sauce, flavoured with mustard seeds and curry leaves

Machli amritsari - Crispy fried fish in spiced chickpea batter flavoured with carom seeds served with fresh coriander and mint chutney.

Achari salmon tikka - Grilled salmon flavoured in mix pickling spice served with burnt chilli and garlic aioli.

Prawn pakora - Crispy prawn and spring vegetable pakora served with mango salsa.

Lamb kofta - Chargrilled lamb koftas served with dill and cucumber yoghurt.

Parsi lamb cutlets - Mini lamb cutlets fried in egg batter served with tomato kasundi.

Pahadi lamb chops - Chargrilled lamb chops marinated in mint and yoghurt.

#### **VEGETARIAN DISHES**

Bread pakora - Deep fried pea and potato sandwich in chickpea batter served with homemade tangy date and tamarind chutney\*

Mini Punjabi samosa - Crispy fried potato and green pea samosa with sweet mango pickle\*

Paneer and corn tikki - Cottage cheese and corn fritters with curry mayo\*

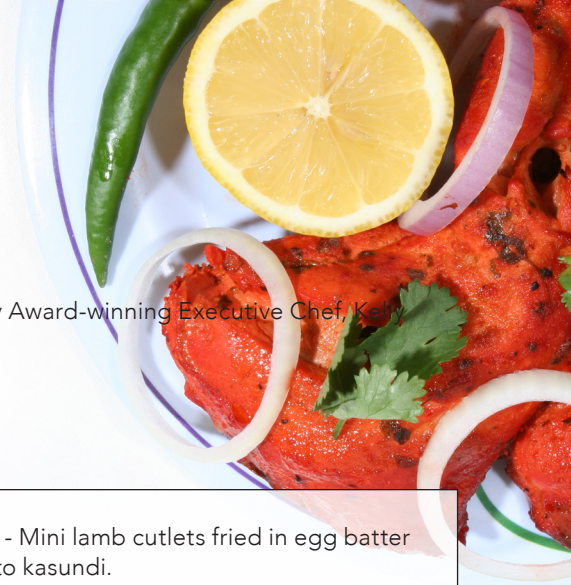
Sabudana vada - Tapioca and potato fritters served with spicy peanut and coconut chutney\*

*\*Denotes vegetarian dish*



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**



# Crown Events & Conferences

## INDIAN MENU

### MAIN - BUFFET

*Please select two protein, two vegetarian, one lentil, and one rice dish*

### PROTEIN DISHES

Murgh makhni - Chargrilled tandoori chicken in rich tomato and cashew gravy

Chicken vindaloo - Spicy Goan style chicken curry potatoes cooked in east Indian spice

Chicken chettinad - Spicy south Indian style chicken curry cooked in richy coconut gravy tempered with mustard seeds and curry leaves

Saagwala murgh - Punjabi style chicken curry cooked in onion and spinach gravy

Dabba gohst - Lamb cooked in aromatic cashew and coconut curry

Lamb rogan josh - Slow cooked lamb in fried onion and yoghurt gravy

Lamb kofta curry - Lamb kofta simmered in creamy tomato and cashew curry flavoured with fenugreek leaves

Daal gosht - Slow cooked diced lamb leg in mix lentil flavoured with fried onion and lemon

Meen moilee - Kerala style fish curry cooked in rich coconut curry flavoured with fennel and curry leaves

Prawn kadhahi - Stir fried prawns and mix capsicum in spicy tomato and onion gravy

Goan fish curry - Authentic Goan style fish curry in raw mango and coconut curry

Chingri malai curry - Prawns cooked in creamy tomato and coconut curry

### VEGETABLE DISHES

Methi malai paneer - Home made paneer cooked in cashew and fenugreek gravy\*

Tarkari navratan korma - 9 types of fruits and vegetables cooked in rich cashew gravy\*

Shahi malai kofta - Paneer and potato balls cooked in creamy tomato and cashew curry\*

Makai palak sabji - Corn cooked in flavour full creamy spinach and onion gravy\*

### DAAL DISHES

Punjabi daal makhani - Black lentils slow cooked in creamy tomato and onion gravy flavoured with fenugreek leaves\*

Daal maharani - Mix split lentils slow cooked tempered with whole red chillies, cumin and homemade ghee\*

Dhaba style daal fry - Slow cooked spicy lentil curry flavoured with brown garlic and chillies\*

Deal palak - Yellow lentils slow cooked tempered with garlic, cumin, and chopped spinach\*

### RICE DISHES

*Additional rice dish is \$8.50 per person.*

Jeera rice - Basmati rice flavoured with ghee and cumin

Tarkari pulao - Basmati rice cooked with mixed vegetables and dried fruits

Paneer mutter rice - Basmati rice cooked with paneer and fresh green peas flavoured with ghee and cumin

Nawabi biryani - Chicken/Lamb/Prawn biryani cooked in rich onion and yoghurt gravy flavoured with fresh mint and fried onions

*\*Denotes vegetarian dish*



CROWN EVENTS  
& CONFERENCES

MELBOURNE

# Crown Events & Conferences

## INDIAN MENU



### DESSERT

*Please select one of the below options available*

Option 1 - trio platter served to the table

- Select 3 items from dessert list

Option 2 - dessert platter 2 per table

- Select 5 items from dessert list

Option 3 - buffet like remainder of menu selection

- Select 5 items from dessert list

### DESSERT ITEMS

Kala jamun

Ice cream barfi

Kaju apple

Jalebi

Besan barfi

Motichoor ladoo

Moti pak

Rasmalai

Rasgulla

*\*Denotes vegetarian dish*



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

Menus and prices are valid until 30 June 2022. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated.