



# CLEESE BY SHEN

CATERING

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SOUTH ASIAN FUSION MENU  
PACKAGE

# HORS D'OEUVRES & PASSED APPS

## VEGETARIAN/VEGAN

**MINI VEGETABLE  
SAMOSA**

**MINI PANI PURI**

**PANKO CRUSTED  
PANEER**

WITH RED ONION CHUTNEY  
AND MINT LIME PUREE.

**CAULIFLOWER BHAJI  
GARLIC**

TOMB, TAMARIND REDUCTION

**BUTTERNUT SQUASH &  
ZUCCHINI**

PAKORA CILANTRO GREEN CHILI  
YOGURT

**PANEER TIKKA**

IN A LETTUCE CUP

**MINI PAPDI CHATT**  
ON BAMBOO CUP

**VEGETABLE SPRING  
ROLLS**

WITH GINGER PLUM SAUCE  
(NF/DF/VEGAN)

**ALOO & ZUCCHINI TIKKI**

WITH COCONUT CILANTRO  
CHUTNEY. (GF/NF/DF/VEGAN)

**MINI DALL WADA**

COCONUT CHUTNEY

**CHEESE SAMOSA  
JALAPENO POPPERS**

WITH SPICED TAMARIND  
CHUTNEY

**TRADITIONAL ALOO  
TIKKI**

SPICED TAMARIND CHUTNEY.



# HORS D'OEUVRES & PASSED APPS

## MEAT/SEAFOOD

### **MINI LAMB SAMOSA**

CILANTRO MINT CHUTNEY

### **BEEF SAMOSA**

WITH CILANTRO CHUTNEY

### **MINI CHICKEN TIKKA KEBAB**

WITH MANGO AIOLI

### **TANDOORI CHICKEN TIKKA TACO**

LETTUCE, TOMATO, CUCUMBER,  
WITH SMOKED PAPRIKA AIOLI

### **MINI LAMB KEEMA PIZZA ON NAAN**

MANGO CHUTNEY, MINT, ARUGULA,  
MOZZARELLA

### **MINI BEEF SHISH KEBAB SKEWERS**

SHIRAZI MINT SALSA

### **MASALA POACHED LOBSTER ON A SPOON**

CURRY COCONUT SAUCE

### **GOAN STYLE SALMON KEBAB**

POMEGRANATE REDUCTION.

### **BBQ BLACK TIGER SHRIMP**

SPICED TOMATO CHUTNEY

### **SHRIMP VADA BITES**

COCONUT CHUTNEY

### **TANDOORI CHICKEN LOLLI POP**

### **TANDOORI CHICKEN SLIDER**

PICKLE ONION, LETTUCE, AND  
CHILI GARLIC MAYO.

### **PAN ROASTED NEW ZEALAND LAMB CHOP**

MINT POMEGRANATE TAPENADE



# SIT DOWN DINNER MENU OPTIONS

## FIRST COURSE (SALAD).

### **WEDGE SALAD**

BABY GEM LETTUCE, TOMATO, PICKEL CUCUMBER, POMEGRANATE, RADISH, CHICKPEA CRIPS, WITH CILANTRO YOGURT DRESSING.

### **WATERMELON & GREEN APPLE SALAD**

COMPRESSED WATERMELON, PICKEL WATERMELON RIND, GREEN APPLE, MINT CILANTRO, CANDY SUNFLOWER SEED, WITH YELOW MUSTARD VINAIGRETTE.

### **CAULIFLOWER TIKKA SALAD**

SALAD SHIRAZI, LEMON AVOCADO PUREE, TOASTED NIGELLA VINAIGRETTE

### **CUMIN ROASTED BEET SALAD**

VARIEGATED BEET, WHIPPED MASALA RICOTTA, BABY CUCUMBERS, PICKLED SHALLOTS WITH A LEMON GARLIC DRESSING.

## FIRST COURSE (SOUP/OTHER).

### **MALGATHWANI SOUP**

CILANTRO LIME CHILI

### **COCONUT SWEET POTATO PUREE**

PISTACHIO GREMOLATA

### **CHARRED SHRIMP 65**

ONTARIO CORN PUREE, INDIAN STREET CORN SUCCOTASH



# SIT DOWN DINNER MENU OPTIONS

## **TANDOORI SALMON**

FRUIT PULAO, SPICED LEEK HEARTS, SQUASH CURRY PUREE,  
AND TOMATO CUCUMBER SALSA.

## **GOAN STYLE BLACK COD**

MUSSELS, SHRIMP, BARLEY, ROASTED CIPOLLINI ONIONS,  
WITH GARLIC NAAN.

## **GRILLED BRANZINO**

GOBI MASLA, SWEET PEA, FINGERLING POTATOES  
CHIPS, SHISHITO PEPPERS, SPICED TOMATO, DILL &  
PICKLED LEMON TAPENADE.

## **CHICKEN TIKKA MASALA**

SAFFRON RICE CAKE, DALL MAKHANI, BRINJAL RELISH,  
MANGO CHUTNEY.

## **FIVE SPICED CHICKENS IN TANDOORI**

RICE PULAO, BHINDI MASALA, SPICED CARROT SALAD,  
CUCUMBER RAITA.

## **ROSTED LAMB LOIN**

SAFFRON PULAO, CHARRED LEEK HEARTS, LEMON COCONUT  
CURRY.

## **BRAISED LAMB SHANK**

SAFFRON POTATO PUREE, BURNT BROCCOLI FLORETS,  
ROASTED ONION, LAMB COCONUT JUS, POMEGRANATE.

## **MADRAS SPICED CRUSTED BEEF TENDERLOIN**

CURRIED PUMKIN PUREE, INDIAN RATATOUILLE, CILANTRO  
CREM FRAICHE



## **SIT DOWN DINNER MENU OPTIONS VEGETARIAN**

### **PARATHA**

ALOO GOBI, DAL MAKHANI, KALE COCONUT SAMBAL

### **MATAR PANEER**

RAICE PULAO, NAAN, AND MANGO CHUTNEY.

### **TRUFFLE MUSHROOM CANNELLONI (VEGETARIAN)**

SMASHED PARMESAN BROCCOLI, BALSAMIC TOMATO,  
TRUFFLE CREAM SAUCE.

### **10 VEG STUFFED PUFF PASTRY (BITTER MELON)**

SPIKED TOMATO CHUTNEY, BRINJAL RELISH,



**SIT DOWN DINNER MENU OPTIONS**  
**DESSERT**

**CARROT HALWA CAKE**

CITRUS CREAM, ALMOND AND LAVENDER SYRUP

**SEMOLINA CAKE**

CRÈME FRAÎCHE ICE CREAM, CARDAMOM SYRUP, COCONUT  
SNOWFLAKES.

**FALOODA**

RAISIN, PISTACHIO, VANILA ICE CREAM

**SEASONAL BERRIES**

WITH RASPBERRY SORBET

