



Amber Suite

CATERING

MENDHI BUFFET MENU



Mendhi Menu

Choose 5 from the following options:

Aloo Papdi Chaat

(Spiced potatoes & chickpeas covered in yogurt with a dash of tamarind topped with sev)

Samosa Papdi Chaat

(Crushed samosa covered in yogurt with a dash of tamarind topped with sev)

Masala Mogo

(Fried cassava chips cooked with thick tomato and onion gravy)

Chilli Garlic Mogo

(Fried cassava chips dusted with garlic and chilli)

Vegetable Manchurian

(Mixed vegetable balls smothered in thick gravy with copped capsicum)

Crispy Bhajiya

(Thin slices of potatoes dipped in batter and deep fried till crispy)

Chilli Paneer *

(Mixed peppers cooked with cubes of Indian cheese in tangy thick gravy)

Paneer Tikka *

(Grilled cubes of marinated Indian cheese served with spiced peppers)

Vegetable Samosa

(Triangle shaped pastry filled with mixed vegetables and potatoes)

Pakora

(Mixed vegetables dipped in batter and deep fried till crispy)

Pettis

(Crispy potato filled pastry stuffed with lightly spiced mashed peas)

Cutlets

(Triangle shaped mash potato stuffed with mixed vegetables and spices)

Spring Rolls

(Rolled pastry filled with shredded cabbage and vegetables)

Bhel Puri

(Mixture of chick peas, onions and potatoes covered with savoury crisps)

Dahi Vada

(Dough balls covered with spiced yogurt and a tangy sauce)

Vegetable Biryani

(Steamed basmati rice cooked with mixed vegetables and tomato gravy served with cucumber raitha)

Vegetable Fried Rice

(Stir fried rice with mixed vegetables)

Mixed Vegetable Noodles

(Stir fried noodles with mix vegetables)

Hakka Noodles

(Stir fried noodles with spicy mixed vegetables)

Tortilla Wraps *

(Available in falafel, chilli paneer and paneer tikka)

Pau Bhaji *

(Mashed aubergine blended with herbs and spices served with hot toasted buns)

Dabeli *

(Mixture of mashed potato, onions, nuts coated in a rich sauce served in a bun)

Pani Puri *

(Mini crispy puri's stuffed with potatoes, onions and served with spiced water)

Dosa (Charged at an extra £3.00 per person)

(Live masala, plain or cheese Dosa's accompanied with sambhar and coconut chutney)

Mendu Vada *

(Doughnut shaped crispy fritters)

Idli *

(South Indian steamed dumplings)

Items marked with a * are charged at an extra £1.00 per head and only available part of the buffet package

Desserts

Choose 1 dessert from the following options:

Gajar Halwa & Ice Cream

(Mixture of sweet carrots and ice cream – best served warm)

Gulab Jamun

(Soft dough balls of milk powder soaked in sugary syrup)

Kalajam

(Dumplings of milk powder sprinkled with coconut)

Ras Malai

(Patties of curded milk soaked in a light creamy sauce sprinkled with nuts)

Kesar Ras Malai

(Patties of curded milk soaked in a light creamy sauce sprinkled with saffron)

Event Services

Your package includes the following:

Mendhi Layout

- Floor Manager
- Lay up staff
- Live Buffet Station
- Buffet Decoration
- Buffet Warming Dishes
- Labelled Buffet Station
- 9 Compartment Disposable Plates
- Disposable Spoons
- Disposable Napkins

Food:

- Kitchen Staff
- Kitchen Porters
- Kitchen Equipment
- Serving Equipment
- Transport
- Cleaning of kitchen

Client:

- Provide Drinks
- Disposable Glasses

Venue:

- Fully Functional Kitchen
- Disposal of Waste

Extra Services:

Professional Waiting Staff: £500.00

Crockery & Cutlery: £2.50 per head

Glassware: Slim Jim 10oz: £2.50 per head

White Linen: £3.00 each

White Linen Napkins: £0.90p each

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