



COLD APPETIZERS / CANAPES

Veg.:

- Bell pepper marmelade & paneer tartlet
- Hummus toast
- Fig & goat cheese tartlet ✦
- Black olive tapenade & feta toast ✦
- Tomato & basil bruschetta
- Grilled vegetable wrap
- Mushroom & parmesan bruschetta
- Tomato & pesto bocconcini skewer
- Grilled vegetables bruschetta
- Tomato, basil & mozzarella cake
- Eggplant, sundried tomato & mozzarella roll ✦
- Leeks & feta cake
- Garlic cheese stuffed mushroom ✦
- Vegetable blinie ✦
- Grilled vegetable sandwich
- Beetroot, feta, green apple & roasted walnut ✦
- Smoked eggplant & crumbled feta toast
- Potato tortilla, tomato coulis (contains egg)
- Tomato mozzarella & pesto sandwich
- Cheese choux

Non-Veg.:

- Chicken liver pate, green apple, onion jam ✦
- Smoked salmon, lemon-dill cream blinie ✦
- Chicken & mushroom bruschetta
- Prawn & bell pepper tartlet ✦
- Tomato & pesto chicken bruschetta
- Pork & pista terrine
- Tuna & wasabi mayo toast
- BBQ chicken wrap
- Caesar chicken sandwich
- Foie gras, fig chutney toast ✦
- Tuna & olive sandwich
- Spinach & salmon cake
- Ham & cheese sandwich
- Tomato jam & pesto chicken tartlet

HOT APPETIZERS / CANAPES

Veg.:

- Grilled vegetable quiche ✦
- Tomato & mustard tartlet ✦
- Corn & spinach quiche
- Margarita pizza
- Mushroom quiche
- Corn & spinach pizza
- Spinach & ricotta quiche ✦
- Pesto paneer pizza
- Truffle arancini
- Veg slider
- Cheese arancini
- Falafel, hummus and carrot
- Tomato jam & crumb fried boconcini ✦
- Cheesy jacket potato
- Cheese balls

Non-Veg.:

- Chicken & mushroom quiche
- Ginger prawns & polenta cake ✦
- Quiche Lorraine
- Hummus & spicy lamb minced pita ✦
- Salmon & spinach quiche
- Beef & macaire skewer ✦
- Grilled chicken pizza
- Sesame Chicken & apricot skewer
- Corn jalapenos and spicy chicken pizza
- BBQ chicken skewer
- BBQ pork stuffed jacket potato
- 7hr lamb croustis, sour cream ✦
- Fennel compote & fish tartlet ✦
- Prawns tempura, salsa

SOUPS

Veg.:

- *Tomato & basil*
- *Carrot & ginger, fresh coriander*
- *Broccoli, roasted almond ✦*
- *Mushroom velouté, burnt garlic*
- *French Onion, cheese croutons*
- *Gazpacho Andaluz*

SALADS

Veg.:

- *Classic Caesar* with cherry tomatoes, capers, garlic croutons, parmesan in Caesar dressing
- *Fruity Greek* with watermelon, fig, pomegranate, marinated feta in orange & thyme dressing ✦
- *Tabbouleh* -, tomato, capsicum, cucumber, onion, mint leaves, lemon juice and tabasco •
- *Pesto pasta* with sundried tomato, roasted bell-peppers, roasted artichoke in pesto
- *Mexican* with black beans, capsicum, corn, onion, coriander in salsa dressing
- *Italian* with tomato, mozzarella di buffala and basil

All the Veg. salads can be made Non-Veg. by adding
grilled chicken / Pesto chicken / BBQ chicken / Garlic prawns / Roasted bacon

Non-Veg:

- *Piemontaise* – Potato, gherkins, emmental, ham in creamy garlic mayo
- *Nicoise* with potato, green beans, cherry tomato, black olives, boiled egg and tuna chunks in red wine vinegar dressing

Non-Veg:

- *Creamy Chicken velouté*
- *Prawn bisque, rouille*
- *Clear Chicken broth*

STARTERS

Veg.:

- *Assorted breads & dips ✦*
- *Mezze platter - Pita, dips, falafel, condiment ✦*
- *Veg quesadilla*
- *Onion tart*
- *Mexican Tacos*
- *My mum's Tomato & mustard ✦*
- *Nachos & dips*
- *Grilled vegetable terrine*
- *Spinach & ricotta crepes*
- *Cheese platter ✦*
- *Red wine poached pear, goat cheese ✦*

Non-Veg:

- *Prawn cocktail, avocado*
- *Crab cakes*
- *Chicken liver pate, onion jam and toast ✦*
- *Pork & pista terrine ✦*
- *Mexican tacos*
- *Chicken, tomato & mozzarella tartine*
- *Chicken quesadilla ✦*
- *Chicken vol au vent ✦*
- *Beef quesadilla*
- *Mix of cold cut*

BREADS

- *Garlic bread*
- *Focaccia*
- *Cheese garlic bread*
- *Dinner roll*
- *Bread sticks*
- *Ciabatta*

MAIN COURSE

Veg.:

- *French Ratatouille, herb semolina ✦*
- *Italian Caponata, polenta cake and parmesan*
- *Moroccan veg couscous, herb semolina and harissa*
- *Mushroom ravioli, garlic cream, burnt garlic and parsley*
- *Spinach & ricotta ravioli, tomato basil sauce, basil and parmesan ✦*
- *Spiced pumpkin ravioli, sage brown butter*
- *Potato, cheese & caramelized onion gratin, greens*
- *Vegetable lasagne*
- *Eggplant parmigiana*
- *Wild mushroom risotto, truffle oil, burnt garlic, parmesan and parsley ✦*
- *Spiced pumpkin risotto, roasted seeds, sage*
- *Spinach & goat cheese cannelloni baked with cheese*
- *Aglio Olio with sundried tomato, roasted peppers, artichoke, olive, basil ✦ and parmesan*
- *Seared Gnocchis & vegetables*
- *Vegetable Wok, sesame tofu, thai sauce*

Poultry:

- *Chicken Basquaise, pilaf rice*
- *Poulet au curry, coconut rice, coriander*
- *Mushroom stuffed chicken, garlic cream, garlic mashed potato ✦*
- *Poulet Roti (Roasted chicken), roasted baby potato, jus ✦*
- *Chicken fricasee, pilaf rice*
- *Chicken "cordon bleu"- Crumbed Chicken filled with bacon & mozzarella*
- *Chicken lasagne*
- *Chicken normand, in white wine and thyme mushroom sauce, pilaf rice*
- *Chicken piccata, lemon caper butter*
- *Chicken parmigiana*
- *Sweet & sour chicken ✦*
- *Duck confit, sarladaise potato ✦ ✦*
- *Duck parmentier, garlic spinach*
- *Chicken Paella – Saffran rice with chicken legs & veggies*

MAIN COURSE

Seafood:

- Pan seared Sea bream, saffran cream, lemony greens ✦
- Poached halibut in white wine with yellow clams, seafood pilaf ✦
- Steam Neal Perch, olive oil & herbs
- Spice crusted seabass, eggplant marmelade
- Citrus salmon, asparagus risotto ✦
- Lobster ravioli, lemongrass broth
- Ginger prawns, creamy polenta, bell-pepper coulis ✦
- Salmon & spinach lasagne
- Seared prawns and gnocchis with vegetables
- Squid ink pasta, tossed calamari
- Stuffed calamari poached in prawn bisque
- Bouillabaisse - Fennel flavoured bisque, with clams, prawns, fish and vegetables ✦
- Royale Paella – Saffron rice with prawns, chicken, clams and calamari ✦

Lamb:

- Red wine Lamb stew, pilaf rice ✦
- Herbed Lamb chops, lemon & thyme butter
- 7hr leg of lamb, buttery cabbage, rosemary onion jam ✦
- Lamb meatballs pasta, basil & parmesan
- Lamb Lasagne

Pork:

- BBQ Sticky Pork Ribs, jacket potato, sour cream ✦
- Grilled Bratwurst sausage, Dijon mustard
- Pork filet mignon medallions with roasted apple
- Carbonara pasta

Beef:

- Beef filet, red wine sauce, macaire, asparagus ✦
- Beef Bourguignon with butter parsley fettuccine ✦
- Beef Wellington, garlic mash potato, red wine sauce
- Beef Bolognese pasta
- Beef Lasagne
- Veal Blanquette, pilaf rice ✦

MINI PASTRIES

- *Lemon tart* ✦
- *Chocolate tart* ✦
- *Strawberry tart*
- *Caramel tart* ✦
- *Fig tart*
- *Apple tart*
- *Pear & chocolate tart*
- *Pistachio tart*
- *Blueberry tart*
- *Flan*
- *Crème brulée* ✦
- *Figuier*
- *Fraisier*
- *Manguier*
- *Cinnamon Cookie*
- *Choco chip cookie*
- *Blueberry muffin*
- *Choco chip muffin*
- *Chocolate & walnut brownie*
- *Churros*

- *Lava cake*
- *Panna cotta*
- *Opera*
- *Chocolate mousse*
- *Mango mousse*
- *Coconut & lime mousse*
- *Caramel mousse*
- *Tiramisu* ✦
- *Meringue*
- *Scones*
- *Mango tiramisu*
- *Chocolate ganache*
- *White chocolate & blueberry mousse* ✦
- *Financier*
- *Madeleine*
- *Croissant*
- *Chocolate bread*
- *Coffee choux* ✦
- *Chocolate choux* ✦
- *Doughnuts*

BIG CAKES

- *3 chocolate ganache* ✦
- *Chocolate mousse* ✦
- *Fraisier*
- *Opera*
- *Orange & chocolate*
- *Caramelized pear & chocolate*
- *White chocolate & blueberry mousse* ✦
- *Tiramisu*
- *Fruit tart*
- *Flan*
- *Clafoutis*

BREAKFAST / BRUNCH

Veg.:

- Fruit salad
- Hummus toast
- Toasted bread, jam & butter
- Baked beans
- Croissant
- Grilled tomato
- Chocolate bread
- Sauteed mushrooms
- Muffin, tea cake, brownie
- Cinnamon roll
- Cheese
- Nuts & dry fruits
- Curd, muesli
- Milk & corn flakes
- Hashbrown potato
- Jacket potato, sour cream
- Veg quiche

DRINKS

- Mocktail: Virgin Mojito, Pomegranate Mojito, Exotic punch with fresh fruit skewer, Virgin sangria, Sunrise, Virgin Mary, Lemonade
- Fresh fruit juices
- Water
- Tea
- Coffee

Non-Veg:

- Roasted bacon
- Mini chicken sandwich
- Grilled sausage
- Chicken quiche
- Truffle scramble egg
- Deviled eggs
- Egg benedict
- Egg sandwich
- Egg live station
- Bacon jacket potato
- Cold cuts

LIVE STATIONS

- **PASTA STATION (Veg & Non Veg)**
*Homemade pasta, sauces, vegetables and condiments. Garlic bread.
Fresh pasta making station also available*
- **BBQ STATION (Veg & Non Veg)**
Assorted skewers, steaks, pieces with different marinades, sauces
- **BURGER STATION (Veg & Non-Veg)**
Homemade buns, live grill, assorted toppings, cheeses
- **SANDWICH STATION (Veg & Non Veg)**
Assorted bread, toppings, sauces, hot & cold
- **LEBANESE STATION**
Falafel, pita pocket, dips and crudites
- **EGG LIVE STATION**
Omelettes, sunny side, scrambled, poached, benedict
- **COOKING DEMO**
On demand

Say hello and feel free to ask questions.

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