



GRAND
Cinnamon

BANQUET &
CONVENTION CENTRE



AFGHAN GOLD PACKAGE

Appetizers

NON-VEGETARIAN

Any choice of one.

- Chicken Tikka (Bonless)
- Fish Pakora
- Tandoori Chicken (With Bone)
- Seekh Kabab (Chicken, Beef)
- Barbecue Chicken
- Chilli Chicken

VEGETARIAN

Any choice of one.

- Vegetable Samosa
- Veg Pakora
- Aloo Tikki
- Spring Rolls
- Chaat Papdi
- Bread Pakora

Main Course

NON-VEGETARIAN

Any choice of two.

- Chicken Kabob
- Goat Korma
- Mantu
- Lamb Kofta
- Shami Kabob
- Veal Korma
- Shami Kabob
- Qou Kabab
- Ashak
- Kabob Dashi Shola

VEGETARIAN

Any choice of two.

- Sabzi
- Bamia
- Aloo Gobi
- Mutter Paneer
- Chana Masala
- Palak Paneer
- Burani
- Shahi Paneer
- Dal Makhani
- Tawa Mixed Vegetable
- Burani Kachalo
- Aloo Palak
- Burani Kado

RICE

Any choice of two.

- Qabili
- Chalow
- Vegetable Fried Rice
- Naringe Palou
- Biryani (Lamb, Goat, Chicken)
- Zamarub Palou

SALADS

Any choice of one.

- Garden Salad
- Macaroni Salad
- Coleslaw
- Chickpea Salad

RAITA

Any choice of one.

- Aloo Raita
- Mixed Veg. Raita
- Boondi Raita
- Mint Raita

DESSERTS

Any choice of two.

- Fruit Custard
- Gulab Jamun
- Firni
- Gajar Ka Halwa
- Ice Cream (Mango)
- Baklawa
- Fresh Fruit
- Jelabi
- Zarda Rice
- Suji Halwa

COMPLIMENTARY

Tandoori Naan
Tea/Coffee & Soft Drinks

AFGHAN DIAMOND MENU

Appetizers

NON-VEGETARIAN

Any choice of two.

- Chicken Tikka (Boneless)
- Fish Pakora
- Tandoori Chicken (With Bone)
- Seekh Kabab (Chicken, Lamb)
- Barbecue Chicken
- Chilli Chicken

VEGETARIAN

Any choice of two.

- Vegetable Samosa
- Vegetable Pakora
- Aloo Tikki
- Spring Rolls
- Chaat Papdi
- Bread Pakora

Main Course

NON-VEGETARIAN

Any choice of three.

- Chicken Kabob
- Goat Korma
- Mantu
- Lamb Kofta
- Shami Kabob
- Veal Korma
- Shami Kabob
- Qou Kabab
- Ashak
- Kabob Dashi

VEGETARIAN

Any choice of three.

- Sabzi
- Bamia
- Aloo Gobi
- Mutter Paneer
- Chana Masala
- Palak Paneer
- Burani
- Shahi Paneer
- Dal Makhani
- Tawa Mixed Vegetable
- Burani Kachalo
- Aloo Palak
- Burani Kado

RICE

Any choice of three.

- Qabili
- Chalow
- Vegetable Fried Rice
- Naringe Palou
- Biryani (Lamb, Goat, Chicken)
- Zamarud Palou
- Shola

SALADS

Any choice of two.

- Garden Salad
- Maraconi Salad
- Coleslaw
- Chickpea Salad

RAITA

Any choice of one.

- Aloo Raita
- Mixed Veg. Raita
- Boondi Raita
- Mint Raita

DESSERTS

Any choice of two.

- Fruit Custard
- Gulab Jamun
- Firni
- Gajar Ka Halwa
- Ice Cream (Mango)
- Baklawa
- Fresh Fruit
- Jelabi
- Zarda Rice
- Suji Halwa

COMPLIMENTARY

Tandoori Naan
Tea/Coffee & Soft Drinks

PREMIUM STATION MENUS

Mexican Quesadilla

- Chicken
- Beef
- Vegetarian

Flame Italian Pasta

- Chicken
- Beef
- Vegetarian

Asian Pad Thai

- Chicken
- Beef

Classic/Modern Style Poutine

- Classic Cheese & Gravy
- Butter Chicke

Mini Burger Sliders

- Prime Angus Beef

Midnight Food Truck

- Old Fashion Poutine
- Pad Thai
- Corn Dog
- Funnel Cake
- Loaded Nachos
- Buffalo Chicken Bites

Bombay Pani Puri

Pav Bhaji

Bubble milk tea

- Taro
- Matcha Green Tea
- Passionfruit
- Mango

Authentic Kottu

- Chicken
- Mutton

Hopper

- Plain
- Egg

Dosa

- Plain
- Ghee
- Masala

Puttu & Omelet

Vada

- Classic Style

Camp Fire S'more

- Marshmallow / German Chocolate / Graham Cracker

Chocolate Waffle & Ice Cream

- Chocolate Chunks / Chocolate Sauces / Asst. Candies

Crêpe & Ice Cream

- Chocolate Sauces / Asst. Candies / Tasty Syrups

European Sweet Table

- Chocolate Fountain / French & Italian Pastries
Mini Gourmet Tarts / Asst. Fruits / Individual Desserts
/ Asst. Classic Cakes / Asst. Cheesecakes

Plated Dessert Menu

- Cheesecake: Choice of One
(Classic New York, Chocolate, Grand Marnier, Mango, Passionfruit)
- Vanilla Bean Pannacotta
- Tiramisu Cake with Baileys Irish Cream
- Chocolate Caramel Fudge Layer Cake with Berry Sauce
- Black & White Chocolate Mousse
Chocolate & Strawberry Coulis
- Purple Yam Ice Cream
- Tartufo Ice Cream
- Mandarin Bread Pudding with Vanilla Sauce
- Trio Dessert:
*Caramel Apple Brûlée,
Chocolate Opera Gateaux,
Raspberry Cheesecake Pop with Raspberry Coulis*