



South Asian

CELEBRATIONS



Feast
Your
Eyes! INC.



CATERING & EVENT DESIGN

Welcome drinks

Summer Shikanji

Fresh Lime | Spiced Lemonade

Mango Lassi

Alphonso Mangoes | Housemade Yogurt

Salted Lassi

Roasted Cumin | Kosher Salt | Housemade Yogurt

Aam Panna

Slow Cooked Raw Mangoes | Cane Sugar | Roasted Spices

Cold soups

Carrot | Ginger | Honey

Strawberry | Coconut | Cream

Blueberry | Cinnamon | Hung Yogurt

Hot soups

Daal Soup

Slow Cooked Lentils | Fried Garlic | Clarified Butter

Mulligatwani Soup

Chicken Broth | Malabar Pepper | Pulled Chicken

Lobster Broth

Coriander | Ginger | Saffron Cream

Appetizers

Pav Bhaji

Garam Masala Mash | Toasted Buns | Pickled Onions

Apple Chana Chaat

Masala Chickpeas | Tangy Apples | Corn Cups

Chili Idli

Fried Rice Cakes | Soy Ginger Reduction | Sauteed

Onions & Peppers

Aloo Tikki

Spiced Potato Cake | Cilantro Mayo

Anjeer Palak Tikki

Spinach Fig Cake | Tomato Sesame Chutney

Chili Paneer

Fried Paneer | Soy Ginger Reduction | Sauteed

Onions & Peppers

Sesame Ginger Chicken

Crispy Fried Chicken | Ginger + Chillies | Sesame Oil

Pepper Shrimp

Grilled Tiger Shrimp | Lime Black Pepper Marinade

Chili Onion Chutney

Herbed Scallops

Garam Masala Seared | Herbed Butter | Poppysseed Dip

Crab Cakes

Curry Leaves | Ginger | Garlic Aioli

Lamb Lollipops

Grilled Lamb | Mint Cumin Blend | Saffron Pear Dip

Mains

Hara Korma

Seasonal Vegetables | Coriander Mint Cashew Cream

Toasted Nuts

Methi Malai Paneer

Housemade Paneer | Fresh Fenugreek | Tomato Cream Sauce

Paneer Tikka Masala

Smoked Paneer | Colored Peppers | Onion Seeds

Bhindi Masala

Batter Fried Okra | Onions + Tomatoes | Dry Red Chillies

Aloo Gobi Masala

Curried Cauliflower Florets | Roasted Spices | Slow Cooked Tomatoes

Choti Tandoori Gobi

Charred Brussels Sprouts | Tandoori Spice | Ginger Yogurt

Panchratan Dal

Slow Cooked Mixed Lentils | Roasted Spices | Clarified butter

Kadhai Mushroom

Sauteed Cremini Mushrooms | Caramelized Onions

Spiced Butter

Grilled Pineapple Curry

Coconut Cream | Turmeric | Mustard Seeds

Butter Chicken

Smoked Chicken | Tomato Cream | Toasted Almonds

Chicken Vindaloo

Chicken Thighs | Spicy Lemon Tomato Sauce | Roasted Baby Potatoes

Chicken Tikka Masala

Smoked Chicken Breast | Coloured Peppers | Onion Seeds

Hyderabadi Kodi Kura

Fried Chicken | Coconut Milk | Curry Leaves

Mughlai Chicken

Tandoor Cooked Chicken | Yogurt + Poppypseed Sauce
Fried Onions

Lamb Rogan Josh

Braised Masala Lamb Leg | Cardamom Infused Sauce
Charred Tomatoes

Saag Lamb

Slow Cooked Lamb Shoulder | Organic Mustard Greens
Whipped Cream

Nizam Ka Gosht

Poached Lamb Shank | Melon Seeds | Fried Onions

Malabar Duck

Peppered Duck Breast | Sauteed Onions | Smoked Chillies

Venison Masala

Tender Venison | Yogurt | Ginger | Cloves

Kerala Mackerel Curry

Coconut Milk | Kokum Flowers | Fennel Seeds

Goan Prawn Curry

Tiger Prawns | Coconut + Chili Gravy | Paprika Yogurt

Shrimp Jalfrezie

Tiger Shrimp | Roasted Peppers | Masala Cream

Tangy Mussels

Sauteed Mussels | Tamarind Gravy | Fresh Cilantro

Buttery Scallops

Clarified Butter Poached Scallops | Saffron Cream Sauce
Powdered Cardamom Rice

Rice

Jeera Pulav

Aromatic Basmati | Roasted Cumin Seeds

Palak Pulav

Baby Spinach | Grated Paneer | Long Grain Basmati

Baghara Rice

Cilantro | Mint | Chillies | Bay Leaves

Vegetable Biryani

Seasonal Vegetables | Mint+Yogurt | Cooked in Layers

Chicken Biryani

Marinated Chicken Thighs | Whole Spices | Aromatic
Saffron Basmati

Tamarind Rice

Tamarind Pulp | Curry Leaves | Mustard Seeds

Dry Fruit Pulav

Apricot | Pistachio | Almonds | Pine Nuts

Mint Rice

Long Grain Basmati | Fresh Mint | Clarified Butter

Bread

Whole Wheat Paratha

Stoneground Flour | Griddle Cooked

Laccha Paratha

Cooked in Layers | Clarified Butter

Pudina Paratha

Whole Wheat Paratha | Mint + Dry Mango

Methi Paratha

Whole Wheat Paratha | Fenugreek Butter

We provide complete catering & full event services for South Asian Weddings & Events

Authentic Cuisine:

Indian, Pakistani, Middle Eastern
African, Hakka, Sri-Lankan, Thai, Mexican

Custom Event Design & Décor:

Floral design, centre pieces & backdrops,
cultural props & accessories

Elegant Rentals:

Furniture, tables, chairs
exotic linens & place settings

- Alcoholic & non-alcoholic specialty bars
- Late night stations
- Event supervisors, culinary staff, waiters, bartenders



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