

## SOUTH ASIAN

Chef Brian Litolff's approach to South Asian cuisine is based on balancing traditional recipes with local and familial influences. Each dish is prepared with close attention to regional methods and family traditions, combining authentic flavors with directed refinement guided by the families who share their recipes. The result is food that remains true to its origins, honoring the people and practices that shaped it.

### दक्षिण एशियाई व्यंजन

शेफ ब्रायन लिटॉल्फ़ का दृष्टिकोण पारंपरिक व्यंजनों को स्थानीय और पारिवारिक प्रभावों के साथ संतुलित करने पर आधारित है। प्रत्येक पकवान को क्षेत्रीय तरीकों और पारिवारिक परंपराओं पर विशेष ध्यान देकर तैयार किया जाता है। प्रामाणिक स्वादों को उन परिवारों के मार्गदर्शन में परिष्कृत किया जाता है जिन्होंने अपनी रेसिपी साझा की हैं। परिणामस्वरूप भोजन अपने मूल के प्रति सच्चा रहता है और उन लोगों और परंपराओं का सम्मान करता है जिन्होंने इसे आकार दिया।

#### TIER TWO

##### 3 ENTRÉE BUFFET

2 Appetizers  
 Chicken Entree  
 Beef Entrees  
 Vegetarian Main Course  
 Kachumber Salad  
 Naan & Raita  
 Matar (Peas) Pulao  
 or Jeera Pulao (Cumin)  
**55 per guest**

#### TIER THREE

##### 4 ENTRÉE BUFFET

3 Appetizers  
 Chicken Entree  
 Beef/Lamb Entrees  
 Vegetarian Main Course  
 Kachumber Salad  
 Naan & Raita  
 Matar (Peas) Pulao  
 or Jeera Pulao (Cumin)  
**70 per guest**



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### APPETIZERS

**Chicken 65**

Crispy South Indian fried chicken, marinated in chili, curry leaves, and spices

**Chana Chaat**

*(Spiced Chickpeas)* Tangy and refreshing chickpea salad with onions, tomatoes, herbs, and tamarind

**Onion Pakora**

*(Fried Onion Fritters)* Golden-fried onions in spiced chickpea batter, crispy and savory

**Dahi Barha**

*(Lentil Dumplings in Yogurt)* Soft lentil dumplings soaked in yogurt, topped with tamarind and spices

**Samosa**

*(Potato & Pea Pastry)* Flaky pastry filled with curried potatoes and peas, served with mint-cilantro chutney

### BEEF ENTREES

**Beef Biryani** Fragrant basmati rice layered with spiced beef, caramelized onions, and aromatic whole spices, finished with saffron and fresh herbs.

**Beef Haleem** Creamy stew of beef, lentils, and cracked wheat, simmered overnight

**Beef Nihari** Slow-braised beef shank in a rich, spiced gravy

**Mutton Palak** Tender lamb cooked with spiced spinach

**Mutton Karahi** Lamb simmered in tomatoes, green chilies, and garlic

**Mutton Paya** Traditional lamb trotter curry with bone marrow richness

**Beef Seekh Kabob** Minced beef skewers grilled with fresh herbs and garam masala

### CHICKEN ENTREES

**Chicken Karahi** Wok-seared chicken with tomatoes, peppers, garlic, and spices

**Butter Chicken** Tandoori chicken in a creamy tomato and butter sauce

**Chicken Tikka** Boneless chicken marinated in yogurt and spices, grilled to perfection

**Chicken Seekh Kabob** Ground chicken skewers seasoned with herbs and spices

**South Indian Chicken Curry** Coconut-based curry with mustard seeds, curry leaves, and chilies

**Tandoori Chicken** Bone-in chicken marinated in yogurt, garlic, and spices, roasted in the tandoor

**Chicken Biryani** Fragrant basmati rice layered with spiced chicken, caramelized onions, and aromatic whole spices, finished with saffron and fresh herbs.

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## VEGETARIAN ENTREES

**Bhindi Masala** Stir-fried okra with onions, tomatoes, and spices

**Baingan Bharta** (*Roasted Eggplant Mash*) Smoked eggplant mashed with spices, garlic, and onions

**Aloo Palak** (*Potatoes & Spinach*) Sautéed baby potatoes with wilted spinach in mild spices

**Palak Paneer** Indian cheese cubes in spiced spinach gravy

**Gobi Manchurian** (*Indo-Chinese Fried Cauliflower*) Crispy cauliflower in tangy chili-garlic sauce

**Bombay Potatoes** Golden roasted potatoes tossed with cumin, turmeric, and coriander

**Madras Lentils** Creamy black lentils and kidney beans slow-cooked with butter and spices

**Vegetable Korma** Mixed vegetables in a coconut, yogurt, and mild curry sauce

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