

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 लिटॉल्फ 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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