

Susanna's
catering



inspired global cuisine

herbs
delicious
mint chicken

cream fresh
inspired
oregano

Indian Fusion Lunch Menu
Geera & Micah

Stationary Appetizers

Baked Brie w' Sweet & Spicy Mango Chutney
Muhamara Dip (Red Pepper, Pomegranate & Walnut)
Szechuan Guacamole, White Bean- Roasted
Garlic-Rosemary Dip
Seasonal & Tropical Fruit Display
Mulligatawny Soup Shots w' Toasted Coconut

Passed Appetizers

Curried Parsnip & Cashew Crispy Wonton Cups
Vegetable Samosas w' Mint & Cilantro Sauce
Sweet Potato Pancakes w' Chicken, Papaya,
Coconut & Lemongrass
(Vegetarian SPP's w' Tofu)

Lunch Buffet

Indian Style Pulled Pork in Poppadum Nests w' Banana Ketchup & Toasted Indian Seeds
Orange Vadouvan Chicken w' Mango Papaya Salsa
Sweet Potato, Red Onion & Kale Frittata w' Feta & Mint Drizzle
Panko Crusted Chicken Fingers (for kids)
Tandoori Spiced Roast Vegetables w' Cashews & Chickpeas
Aloo Gobbi
Cumin Kissed Carrot Salad
Lentil Salad w' Sweet Peppers & Broccoli in a Cilantro Horseradish Honey Lime Vinaigrette
Sag Paneer Mac & Cheese

Dessert

Selection of Apple, Pumpkin & Mango Lime Meringue Pies
Bittersweet Chocolate Halvah Caramel Pistachio Torte
Coffee & Teas

vermont
savory

Inspired cuisine. Exquisite presentation. Exceptional service.