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M A G N O L I A

Banquet Hall

MENU

TALK TO US

Cell phone :(403) 605 1904

Office; 403 590 9092

info@magnoliabanquethall.com

M

MAGNOLIA

Banquet Hall

VEG APPETIZERS

VEGETABLE SPRING ROLL

Crisp rolls stuffed with vegetables and noodles

ALOO TIKKI (WITH CHANA)

Deep fired potato cutlets served with chana masala.

VEGETABLE PAKORA

Fried Mixed veg fritter battered in gram flour

CHILLI POTATOES

Finely sliced potatoes marinated in spicy tangy chilli sauce

STUFFED PANEER PAKORAS

Deep fried paneer cubes with gram flour & spices

HONEY GARLIC GOBI

Crispy Cauliflower sautéed in Chinese Indian blend spices & sauce

ACHARI PANEER TIKKA

Chunks of paneer marinated with pickle spices and grilled in tandoor

PAPRI CHAAT

Crispy wafers dressed with potatoes chickpeas and tamarind sauce

MALAI PANEER TIKKA

Chunks of paneer grilled with cream and Cashew paste in tandoor

VEGGIE CHOWMEIN

Stir fried noodles with fine blend of vegetables and spicy house sauce

CHILLI PANEER

Battered Paneer sautéed with onions, bell pepper and spices in tangy Indo Chinese sauce

SAMOSA

Pastry with savoury filling, stuffed with spiced potatoes onions and peas





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Banquet Hall

NON
VEG

APPETIZERS

CHICKEN TIKKA

Boneless chicken marinated in tandoori spices baked in tandoor.

MALAI CHICKEN TIKKA

Boneless chicken marinated in cream and aromatic spices baked in Tandoor

LEMON PEPPER CHICKEN

Marinated baked chicken with green peppers and onion drizzled with lemon

TANDOORI CHICKEN

Authentic tandoori spiced chicken baked in traditional oven.

RESHMI KEBAB

Mini chicken kebab cooked on skewer in tandoor

BONELESS CHICKEN BITES

Chicken bites with choice of Honey garlic , buffalo & hot-sauce

HARYALI CHICKEN

Roasted chicken pieces marinated in mint, coriander and spices

CHILLI CHICKEN (DRY)

Tend chicken pieces marinated in Indo Chinese blended spices served in chilly gravy.





MAGNOLIA

Banquet Hall

NON
VEG

APPETIZERS

SHANGHAI FISH

Crispy Crust fish coated in sweet & sour Shanghai sauce

FISH PAKORA

Crispy fish fitters garnished with chaat masala

CHILLI GARLIC FISH

Tender pieces of fish coated with unique blend of chilli garlic sauce

AJWANI TANDOORI FISH

Tandoor baked marinated fish with carom seed masala

LAMB KEBAB

Seasoned ground lamb rolled on skewer cooked in tandoor.

BEEF KEBAB

Seasoned ground beef rolled on skewer's cooked in tandoor

CHICKEN KEBAB

Seasoned ground chicken rolled on skewer and cooked in tandoor.

AMRITSARI FISH

Battered fish with blend of garlic ginger and spices.

ADD ONS

VEGETARIAN DISH \$2.50

DESSERT \$1.50

LIVE STATION \$3.50

NON VEGETARIAN DISH \$3.00

SPECIALTY \$4.00





EXTRAS

Speciality Entrees

COCONUT SHRIMP

Breaded shrimp coated with coconut

CHILLI PRAWN

*Crispy prawn coated with tangy Indo
_Chinese chilli garlic sauce*

TANDOORI PRAWN

*Grilled shrimp skewer loaded with bold
tandoori flavour*

SHRIMP JALFREZI

*Sauted shrimp with chopped coriander
garlic and spices*

SHRIMP FRIED RICE

*Sauted shrimp with chopped coriander
garlic and spices*

Live Stations

PANI PURI

*Ball-shaped hollow puri (a deep-fried crisp
flatbread) filled with tamarind chutney, chili
powder, chaat masala, mashed potato, onion
and chickpea.*

CHAAT CORNER

Tangy tradition chaat station

PAAN STAND

Authentic live sweet paan station

ICE CREAM STATION

*Variety of ice cream served with
perfection*

ADD ONS

VEGETARIAN DISH \$2.50

DESSERT \$1.50

LIVE STATION \$3.50

NON VEGETARIAN DISH \$3.00

SPECIALTY \$4.00





VEGETABLE MANCHURIAN

Indo-Chinese flavoured vegetable dumplings served in a hot and sour Manchurian sauce

TAWA VEGETABLES

Vegetable roasted on tawal with spices

NAVRATAN KORMA

Mixed vegetables cooked in a buttery cashew cream sauce.

DAAL MAKHANI

A combination of black lentils and red kidney beans cooked in a spicy cream and butter sauce for a rich flavor.

DAAL TADKA

Yellow lentils cooked with onions, garlic, ginger, tomatoes.

RAJMAH MASALA

A great Indian Comfort food, red kidney beans in a thick gravy with many Indian whole spices

CHANNA MASALA

Chickpeas cooked in a traditional ginger-garlic masala sauce

MATTAR PANEER

Fresh paneer and sweet green peas cooked in a masala gravy

ALOO GOBI

Chunky pieces of cauliflower and potatoes sauteed in array of exotic spices

DUM ALOO

A popular Indian dish made with potatoes cooked with cumin seeds and cumin powder.

MIXED VEGETABLES

Mixed vegetables cooked in a selection of aromatic Indian spices

BINDI MASALA

Fresh green okra and chopped onions cooked with a selection of spices.





VEG **MAINS**

MALAI KOFTA

Paneer dumplings cooked in a light and yet rich cream sauce

SHAHI PANEER

Creamy curry made with soft paneer cubes simmered in a blend of aromatic spices

PALAK PANEER

Fresh spinach braised and reduced in spices and served with cubed paneer

PANEER NAGINA

A medley of fresh paneer, onions and bell peppers, cooked in an onion masala gravy.

GOAN PANEER

Cubed paneer cooked in a fresh coconut curry sauce with a hint of curry leaf flavor

KHADAHI PANEER

Paneer cooked with onions, bell peppers, in a kadhai tomato masala sauce

METHI PANEER

Cubed paneer cooked in a cashew, onion, and fenugreek gravy

PANEER JALFREZI

Paneer stir-fried and served in a thick onion tomato-based spicy sauce that includes green chili peppers.

MUSHROOM MATTAR

Mushroom and peas cooked in an aromatic and flavourful tomato based gravy

PANEER LAJAWAB

Cubed paneer cooked in a signature masala gravy





NON
VEG **MAINS**

CHILLI CHICKEN

Tender pieces of chicken marinated in an Indo- Chinese blend of spices and sautéed and served in a chilli gravy

CHICKEN MANCHURIAN

Chicken cooked in Indo-Chinese style spices with finely cut vegetables in a hot and sour Manchurian gravy

KADHAI CHICKEN

Fresh Chicken pieces cooked with bell peppers, onions in a tomato chilli gravy

BUTTER CHICKEN

Succulent tandoori chicken braised in a mouthwatering creamy tomato and butter sauce

COCONUT CURRY CHICKEN

Fresh pieces of chicken cooked in a creamy coconut milk and curry masala sauce

CHICKEN LAZEEZ

Boneless chicken in rich gravy

CHICKEN TIKKA MASALA

Chicken coated with a delicious, spicy and thick masala sauce

CHICKEN VINDALOO

Delicious, spicy & flavorful Portuguese Influenced Indian dish made by cooking chicken in vindaloo spice paste.

CHICKEN DO PYAZA

Chicken curry in a masala onion sauce, it is rich and wonderfully fragrant.

CHICKEN CURRY

Chicken cooked in a traditional ginger-garlic curry sauce

CHICKEN LABABDAR

Chicken cooked till tender in a fresh and spicy gravy sauce





MAINS

RED MEATS

GOAT CURRY

stewed goat cubes in traditional Indian curry

KASHMIRI ROGAN JOSH

Fresh and flavorful goat reduced in a tomato based curry masala gravy

GOAT VINDALOO

Delicious, spicy & flavourful Portuguese Influenced Indian dish made by cooking goat in vindaloo spice paste.

SEA FOOD

COCONUT FISH CURRY

Fish cooked in blend of curry and coconut milk

GOAN FISH CURRY

Warm and tangy fish curry cooked with coconut milk & southern spices

TAMARIND SAUCE FISH CURRY

Kerala fish curry cooked in tamarind sauce

SALADS

KACHUMBER SALAD

Chopped tomatoes, cucumber & onions

GARDEN SALAD

Mixed green salad with carrots & cucumber

CAESAR SALAD

Green salad with crotons and ceaser dressing

CORN SALAD

Indian style corn salad with onions cucumbers and spices

PASTA SALAD

Cold pasta with dressing and veggies

MACARONI SALAD

Cold macaroni with dressing and veggies

RUSSIAN PASTA SALAD

Bow tie pasta with sour cream and Russian dressing

POTATO SALAD

potatoes salad made in mayo

CHICKPEA SALAD

red onions feta cucumber with balsamic vinegar



DESSERTS

GULAB JAMUN

Dough Balls soaked in syrup

RAS MALAI

Milk cake soaked in condensed milk

FRUIT TRAY

Platter of cut fruit

MOONG HALWA

Traditional Indian dessert with ground lentils cooked in ghee

CUSTARD

Creamy milk pudding

GAJRELA

Shredded carrot cake

RICE PUDDING

sweet Rice pudding cooked in condensed milk

CHOCOLATE MOUSSE

Chilled chocolate dessert

MIDNIGHT SNACKS

PIZZA

Veggie pizza

VEGGIES & DIP

Variety of veggies served with house dip

POUTINE

Fries served with gravy and cheese on side

MEAT AND CHEESE PLATTER

Variety of meats served with cheese

TACO BAR

Variety of taco buffet

RICE & BIRYANI

VEGETABLE FRIED RICE

SOYA FRIED RICE

COCONUT RICE

PEAS RICE

ZEERA RICE

ONION RICE

CHICKEN BIRYANI

BEEF BIRYANI

LAMB BIRYANI

VEGETABLE BIRYANI



RAITA

MINT RAITA

Yogurt with mint and spices

BOONDHI RAITA

Yogurt with gram flour bits

CUCUMBER RAITA

Yogurt with shredded cucumbers
& spices

ALOO RAITA

Yogurt with potatoes

PINEAPPLE RAITA

yogurt with shredded pineapple & spices

MIXED VEG RAITA

Traditional Indian mixed veg raita

HINDU CEREMONY BRUNCH

BREAK FAST / APPETIZERS

Choice of any 3 Veg

BEVERAGES

Tea/ coffee stations
Juice station

MAIN COURSE

Choice of 4 vegetarian dishes

BREADS OR NAAN

Choice of any 2

SIDES

- Choice of one rice
- Choice of 2 desserts

