



Gujarati

VEGETARIAN
MENU

GUJARATI MENU

\$65++ PER PERSON

WHAT'S INCLUDED:

- Elegant Dinner Prepared by our International Chef:

Two Appetizers Served Butler Style

Two Entrees

Lentil

Dal

Rice

Bread

Two Desserts

- Assorted Soda & Juice Bar Service
- International Coffee and Tea served after Dinner

STANDARD ENHANCEMENTS INCLUDE:

- Complimentary Bridal Rooms & Executive Suites with Private Bathrooms
- Floor Length White Table linen with Choice of Napkin Color and Fold
- Chair Covers and Sash (available for additional charge)
- The Matrix Club Standard Centerpieces
- Coat check available (Additional cost)
- Complimentary Parking *Valet Service for additional Charge
- Dedicated Event Specialists to ensure your special day is exceptional and memorable

*Custom made In-House Bose/RCF/Danley A/V Packages available at subsidized cost.

*A 21% service charge plus applicable sales tax will be added to current pricing.

FARSAN (APPETIZERS)

please select two

Samosa

Spicy diced vegetable wrapped in a crispy triangular shaped pastry

Aloo Tikki

Spicy mashed potatoes coated in breadcrumbs

Khaman

Steamed cooked savory sponge made with chickpea flour

Dalvada

Spicy mashed lentils wrapped in chickpea flour

Sev Usal

Gravy made of dried green peas, lentils and spices, topped with Sev

Lilva Kachori (Green Peas)

Crushed lentil balls covered in crispy pastry

Batata Vada

Spicy mashed potatoes wrapped in chickpea flour

Cutlets

Spicy mixed vegetables coated in breadcrumbs

Dhokla

Steamed cooked savory sponge made with rice & lentils

Fulvadi

Spices mixed with chickpea flour & deep fried

Fafda

Spicy chickpea wafers

SABJI (ENTREES)

please select two

Surti Undhiyu

Mixed vegetables with peanut & spices

Kaarela

Bittergourd with spices

Doodhi Chana Nu Steak

Spicy split chickpeas & bottle gourd curry

Cauliflower Bataka

Potato & cauliflower with onion & tomato

Bataka

Sweet potato with spices

Aloo-Baigan

Eggplant with potato

Valore Papdi Baigan

Eggplant and bean with spices

Green Masala Undhiyu

Mixed vegetables in green curry

Green Masala Tindora

Ivy gourd in green curry

Tindora

Ivy gourd cooked with Peanut & Spices

Papdi Muthiya Nu Saak

Hyacinth beans & fenugreek dumplings with spices

Mooli Nu Saak

Radish with spices

Suki Bhaji

Dry potatoes with nuts & spices

Baigan Bharta (Ringan no Oodho)
Mashed eggplant with spices

Surti Papdi-Baigan
Eggplant and snow peas with spices

Stuffed Bhindi
Okra stuffed with spices

Turia Patra
Ridge gourd with taro root leaves rolled with
chickpea & spices

KATHOR (LENTILS)

please select one

Vaal
Split lablab beans

Rajma
Red kidney beans

Vatana
Split peas

Mix Kathor with Muthiya
Mixed lentils with chickpea
koftas

Toovar
Split toor lentils

Mix Kathor
Mixed lentils

DALS

please select one

Gujarati Dal

Sweet and sour toor dal

Moong Dal

Whole mung bean soup

Kadhi

Sweet & sour soup with a yogurt base

Dal with Peanuts, Suran and Kharek

Delicious dal with yam and dry fruits

Panchkuti Dal

Soup with five different lentils

Dal Dhokli

Sweet-tangy split pea stew with whole wheat dumplings

BREADS

please select one

Poori

Plain Roti

Paratha

BHAATH (RICE)

please select one

Jeera Rice:

Basmati rice with jeera

Khichdi:

Rice cooked with lentils

Rajwadi

Khichdi: Rice cooked with lentils and nuts

Masala Dal

Lentil Soup with spices

MITHAI (DESSERTS)

please select two

Srikhand

Rabdi

Gajjar Halwa

Mango Burfee

Kesar-Elachi Sirkhand

Rasmalai

Gulab Jamun

Jalebi

Sooji Halwa

Basundi

Kalakand

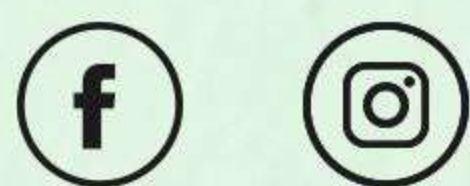
Burfee

Moongdal Halwa



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