

## THUNDER MOUNTAIN CURRY

Thunder Mountain Curry (TMC) prepares authentic dishes from India, Thailand, Indonesia, and other countries in South East Asia. Looking for something different for your next event? How about a taste of the Pacific Rim.

## PAN ASIAN CUISINE

### CATERING PACKAGES

PER PERSON

Plan your own menu from the following dishes or contact TMC chef/owner Mike Gordon and he will be happy to create a menu based on your needs and wishes.

#### The Casual Reception

\$9.99

Two passed or stationary appetizers, with appropriate dipping sauces

#### Hot and Cold Buffet

\$16.99

One passed or stationary appetizer, one meat entrée, two vegetable dishes, salad or pickle, chutney, dipping sauce, and toppings.

#### Deluxe Hot and Cold Buffet

\$19.99

Two passed or stationary appetizers, one meat entrée, two vegetable dishes, either two salads or one salad and a dessert.

#### A sampling of our most popular dishes:

#### APPETIZERS

(available ala carte for \$4.99 per person)

**Pakora** - Crispy onion and potato fritters golden fried with two dipping sauces

**Samosa** - Flaky turnover filled with potatoes and peas served with chutney

**Paratha** - Indian griddled flatbread with a potato filling

**Thai Corn Fritters** - Hot and sweet griddled and topped with sweet chili sauce

**Dumplings** - Filled with pork or vegetables they are steamed with dipping sauce or fried with sweet chili sauce

**Vegetable Tempura** - Vegetables golden dipped in a light crispy batter served with wasabi dipping sauce



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Mountain  
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\* You may order directly through the catering office at X.6109. Please apply a 25% surcharge for hospitality services delivery and set up. Additional charges may apply according to hospitality services catering policies.

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### NON VEGETARIAN ENTREES

(available ala carte \$6.99 per person)

**Chicken Tikka Masala** - Boneless chicken grilled and finished in a creamy tomato butter sauce

**Punjabi Style Chicken** - Boneless chicken simmered in a tomato yogurt sauce

**Thai Chicken Curry** - Boneless chicken simmered in coconut cream with either red or green curry

**Indonesian Chicken Curry** - Boneless chicken simmered in coconut milk with macadamia nuts and seasonings

**Pork Vindaloo** - Pork tenderloin slow cooked in a hot and sour sauce

**Beef Rendang** - Beef is slow cooked in coconut milk with seasonings

### VEGETARIAN ENTREES

(available ala carte \$5.99 per person)

**Thai Squash Curry** - Butternut and sweet potato cooked in miso with peanuts, Thai yellow curry, and coconut milk

**Lemony Lentils** - Masoor dal (red lentils) simmered with cinnamon, ginger and lemon

**Moong Dal** - (yellow lentils) cooked with spinach and aromatic spices in a creamy tomato sauce

**Palak Paneer** - Spinach, fresh cheese (paneer), tomatoes, and cream with aromatic spices

**Califlower Sambar** - Cauliflower is cooked with masoor dal, coconut, and South Indian seasonings

**Chic Pea Curry** - Chic peas are cooked in a special hot and sour sauce with pineapple, chilies, and tomato



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