



Sheraton National

**H O T E L
ARLINGTON**

900 S. Orme St. Arlington, VA 22204 – 703-271-6619 – betsy.jones@ihrc.com

South Asian Events

- ✓ Included in the package; use of the Newly Renovated 25,000 Square Foot Ballroom with Seating for up to 600 with a dance floor
- ✓ Set-up to include: Risers, Dance Floor, DJ Table, Cake Table, Tables, Chairs, White Linens / Overlays / Napkins, China and Silverware, Buffet Set Up, Hurricane Lamp with Tapered Candle, Mirror Tile and (3) Votives per table, Chafing Dishes, Serving Spoons
- ✓ Group is responsible for providing final guarantee number of people 72 hours prior to the event.
 - ✓ (1) Complimentary Suite for Bride and Groom the night of event with amenities
 - ✓ Complimentary Parking for your Event Guests

Package 1 – You Provide the Catered Food –\$45.00++ Per Person

- ✓ Included Soda Bar – 2 Hours
- ✓ Included Coffee and Tea Station: 2 Hours
- ✓ Add additional unlimited Soda Bar -5 Hours – \$10.00pp for entire event.
 - ✓ 4 Hour Open House Brand Bar for \$45.00 Per Person Additional
 - ✓ Water Station in Foyer and Ballroom
 - Bartender \$85.00 Each
- Package 2 – We provide the Food –\$ 60++ Lunch, (79.14) - \$80++ Dinner (105.52)
 - Above Included

South Asian Menu

Appetizers (Choose any three items total from either selection)

Vegetarian Selections

Aam palak chat: crispy spinach, yogurt, chutneys, mangoes

Assorted Vegetable Pakora: Assorted vegetable fritters

Vegetable Samosa: Fried triangular turnovers filled with potatoes and green peas cocktail size

Vegetable Kebab: Mixed vegetable croquettes served on a cocktail skewer

Cashewnut Rolls: Potato croquettes with cashew nuts

Paneer Shaslik :Cottage cheese, tomato, onion and bell pepper on a cocktail skewer

Uttapam : Cocktail rice pancakes with onions & tomatoes

Idli: Cocktail size, thick, rice puffs

Falafel :Spiced ground chickpeas served with hummus

Paneer Spinach Roll Spinach and cheese filled bite size

Non vegetarian

Paneer Chutney Pakora: Cheese Fritters filled with
Chicken Tikka: Boneless chicken marinated in yoghurt
and char grilled
Murgh Til Tikka Boneless chicken coated with sesame
and char grilled
Murgh Tikka: Yogurt marinated char grilled chicken
Murgh Shaslik: Chicken, tomato, onion and bell pepper
served on a cocktail skewer
Murgh Angaare: Spicy Chicken Kebab in a clay oven
Murgh Keema Samosa: Fried triangular pastry filled
with seasoned minced chicken
Tandoori Salmon: Fillets of salmon cooked in a clay
oven (2.00 additional)
Noorani Kebab: Minced chicken and lamb cooked on a

skewer in a clay oven
Lamb Keema Samosa: Fried triangular pastry pocket
filled with minced lamb
Boti Kebab: Lamb kebab marinated overnight in yogurt
and charcoal grilled
Sheekh Kebab: Minced lamb cooked on a skewer in a
clay oven
Gillafi Kebab: Onion and bell pepper coated minced
lamb cooked on a skewer
Lamb Shaslik: Lamb, tomato, onion and bell pepper
served on a cocktail skewer

Main Course- Select 4 Vegetarian or 2 Vegetarian and 2 Meat Entrees

Chicken

Murgh Tikka Masala: Creamy grilled boneless chicken
in a velvety sauce
Murgh Hyderabad: Boneless chicken cubes served in
spicy South Indian gravy
Murgh Jalfrezi: Boneless chicken with julienne of
tomatoes, onions and bell peppers
Murgh Keema: Minced chicken cooked in authentic
Indian spices
Murgh Vindaloo: Potatoes and boneless chicken cubes
in spicy gravy
Murgh Tandoori: Chicken marinated in yogurt and
cooked in a clay oven
Murgh Channa : Boneless chicken cubes served with
chickpeas
Murgh Balti: Boneless chicken cooked with fresh herbs

Lamb & Goat

Gosht Elaichi Pasanda: Boneless lamb cubes served in
cardamom based gravy
Gosht Vindaloo (spicy): Potatoes and boneless lamb
Gosht Kolhapuri: Boneless lamb cubes cooked with
sesame & poppy seeds and Indian herbs
Gosht Achari : Mango pickle flavored lamb cubes
Gosht Kadai : Lamb cooked with chunks of tomatoes,
onions and bell peppers
Gosht Dal : Boneless lamb cubes cooked with lentils
Rogan Josh: Boneless lamb cooked with its own juices
Baby Goat Masala: Goat curry cooked in Punjabi style

Main Course –Vegetables

Spinach Kofta: Finely Chopped Spinach Roundels
Vegetable Sabzi Tak-a-tak: Mixed Vegetables
Aloo Palak Bhaji: Spinach with Potato
Jeera Aloo: Cumin Seed Potato
Bhindi Masala: Spiced okra cooked with onions
Kurkuri Bhindi: Okra lightly dipped in corn flour
batter and crispy fried
Baingan Bhartha: Eggplant cooked with green peas
Achari Baingan: Whole baby eggplant flavored
Bagare Baingan: Whole baby eggplant in a
with mango pickle hyderabad style curry
Methi Malai Mattar: Fenugreek leaves and green peas

Breads – Select One

Assorted Tandoori Breads – Naan, Lacha Paratha
Tawa Rotis – Paratha, Phulkas
Roomali Roti – Paper Thin Bread
Makki Ki Roti – Flat Corn Bread

Pickle: Mango Pickle, Green Chili Pickle,
Carrot Pickle
Garden Salad and Mixed Green

Kulfi: Flavored Indian Ice Cream
Fresh Fruit Salad: Assorted Fruit
Badam Halwa: Ground almonds cooked in milk and syrup served warm
Gajjar Halwa: Grated Carrots with

Rice – Select One

Vegetable Biryani: Basmati Rice mixed with vegetables and spices
Saffron Jeera Peas Pullao: Saffron Rice with cumin seeds and green peas
Kashmiri Pullao: Rice with dry fruits and nuts
Saffron Pullao: Rice cooked with mixed vegetables
Peas Pullao: Rice with green peas

Desserts – Select Two

Ice Cream: Mango, Vanilla, and Pistachio
Kulfi: Flavored Indian Ice Cream
Fresh Fruit Salad: Assorted Fruit
Badam Halwa: Ground almonds cooked in milk and syrup served warm
Gajjar Halwa: Grated Carrots

Decorators:

Partyland: 301-417-0930
LAmbiance: 703-584-7039
Liz Flowers: 703-861-2483
Harmony Weddings: 202-288-8211

Photographer: Regetti, 703-314-7861
Harmon Carriages: 540-825-6707