

DIWALI DAY

IN PARTNERSHIP WITH SGA
OCTOBER 30TH FROM 12PM - 2PM
AT WAYNE DINING HALL

ENTREE

VEGETABLE SAMOSA

CRISPY PASTRY STUFFED WITH SPICED POTATOES, PEAS, AND HERBS. SERVED WITH GREEN CHUTNEY (MINT SAUCE) AND HOT SAUCE

MAIN COURSE

BUTTER CHICKEN

TENDER CHICKEN IN A RICH, CREAMY TOMATO SAUCE WITH A BLEND OF AROMATIC SPICES

PANEER TIKKA

A SPICY, FLAVORFUL DISH WITH PANEER, BELL PEPPERS, ONIONS, AND TOMATOES, COOKED IN A BLEND OF FRAGRANT SPICES

BASMATI RICE

BEVERAGE & DESSERT

MANGO LASSI

A CREAMY, SWEET YOGURT DRINK BLENDED WITH RIPE MANGOES

GULAB JAMUN

