



ethnic tradition

indian weddings

celebrating tradition your way

We can create traditional menu that fits your needs, making your dreams a reality. West Palm Beach Marriott showcases ethnic products and services essential for Hindu, Muslim and Sikh wedding celebrations.



meet the chef

At West Palm Beach Marriott, we are honored to offer the professional catering services of Chef Desmond D'Souza, Executive Chef and owner of Clay Oven Indian/Infusion Caterers. Chef D'Souza is a certified Executive Chef from the American Culinary Federation and ensures delicious, quality food and service that is unwavering.

Chef D'Souza's motto is 'the fresher the better'. That is why Clay Oven Indian/Infusion Caterers feature on-site tandoori ovens, griddles for Dosas and other traditional Indian favorites. Clay Oven Indian/Infusion Caterers also offers Chinese, Indian/Chinese Fusion, Italian and Mexican favorites to balance your menu with a twist of Indian flair.

West Palm Beach Marriott also offers assistance in selecting a florist, photographer and entertainment. Special sleeping room rates are available for you and your out-of-town guests, as well as a complimentary bridal suite on your wedding night. As your one-stop shop, West Palm Beach Marriott also can host your Rehearsal Dinner and Brunch for your guests the morning after.

Please review the following traditional ethnic menus, a sampling provided by Chef D'Souza. Remember, West Palm Beach Marriott will build special menus around your personal preference and budget. Ask your Catering Manager about additional "special touches" that can be added to make your wedding memorable.

Contact Catering Sales Manager Bethany Neubaum at
561.803.1903 or bethany.neubaum@marriott.com
to start planning the wedding of your dreams.

appetizers

Chips and Dip

Mirchi Pakora

Cocktail Samosa

Chicken Tikka on Melba Toast

Shish Kabab

Vegetable Frankie

Paneer Manchurian

Chat Papadi

Mirchi Pakoras with Onion Bajjais

Batata Tikkis

Dhai Wada in Wine Glasses

Dhokla

Paneer Khati Roll/Frankie



entrées

Chicken Makhani

Lamb Saag

Vegetable Tava

Baighan Burtha

Dal Makhani

Malai Kofta

Dahi Vada

Jeera Rice

Papad/Papadi

Salad/Pickle Raita

Assorted Breads/Butter/Garlic Naan/Paratha

Chocolate Dipped Paan

Dosa and Idli Sambar

Coconut and Mint Chutneys

Puri

Tindora Nu Shak

Dhar

Rice

Raita

Kalva

Papad/Papadi

Green Chutney

Mohan Thal

Lapsi

vegetarian entrées

Kali Dal Makhanui

Vegetable Manchurian

Saag Paneer

Malai Kofta

Paneer Tikka Masala

Jeera Saffron Rice

enhancements

condiments and sides

Assorted Chutneys

Masala Cashew

Kachumber Salad

Papad

Raita

pay bhaji station

Creamed Vegetable on Tava

Served with Bread on Electric Griddle

chat corner

Bhel Puri

Dahi Wada

Dhai Batata Puri

Pani Puri

Aloo Tiki with Ragada

Condiments: Onions, Tomatoes,
Potatoes,

Tamarind Chutney, Cilantro,
Chutney Bhel, Sev, Yogurt



gobi manchurian

Tempura Battered Cauliflower, sautéed in an Indian/Chinese Sauce – Made to Order

ethnic stations

indian station

Vegetable Biryani

Dal Makhani, served in Brazier Pan

Palak/Saag Paneer

Malai Kofta

Jeera Rice

Mixed Naans

taste of mexico

Tacos

Enchiladas

Bean Burritos

Nachos with Chili con Queso (spicy cheese sauce)

Key Lime Honey Yogurt

cold station

Pickle Salad with Condiments

Papad Romaine Lettuce with Caesar Dressing

Raita Bread Station with Bread Sticks

taste of italy

Buttered Penne

Choice of Split Sauces, Marinara and Alfredo

Vegetable Lasagna with Marinara

Cheese and Vegetable Pizza

hors d 'oeuvres

Pakorras

Mixed Potato

Eggplant

Cauliflower

Onion and Chili Balias

Vegetable Spring Rolls

Cocktail Samosa/Batata Wadas

Papri Chaat to be done as station

dessert

indian station

Ras Malai

Gulab Jamun

Cake

Boondhi Ladoo

Gajar Halwa with Kulfi

Fruit Skewers

Falooda Station

Rasmaduri

Jalebi/Chocolate Barfi and Kalakand

Mixed Fresh Berries with Melba Sauce, Shrikand Sauce and Ice Cream

