



OPEN FORUM 2006: Conference Cuisine

Our lunch and tea menu features cuisine from Silicon Valley's best Pakistani restaurants

>> Breakfast

Continental Breakfast Basket: Assorted selection of croissants, cookies and muffins.

Fresh Coffee

>> Lunch

Chicken Kabob: Succulent, boneless chicken breast, deep-marinated and barbequed on skewers over charcoal (Shalimar)

Chicken Jalfrezi: Marinated boneless chicken cooked in a tomato, onion, and bell pepper ragout.

Palak Paneer: Cottage cheese cubes in lightly spiced fresh spinach (Vegetarian)

Pallau: Fragrant Basmati rice cooked with subtle spices (Vegetarian)

Naan: Unleavened bread fresh out of the oven

Garden Salad with Raita: Fresh garden vegetables with mint yogurt dressing (Vegetarian)

Chai: Traditional Pakistani tea

Assorted Soft Drinks

>> High Tea

Samosas: Savory potato and onion turnovers (Vegetarian)

Pakorras: Your favorite vegetables dipped in a spicy batter and fried to make fabulous fritters

Chola Chaat: A light, appetizing blend of chickpeas and fresh garden vegetables, sprinkled with yogurt and chopped herbs

Coffee; Assorted Drinks