Category	Creative Idea (Recipe/Concept)	Description
Gourmet Indian Bar Bites	1. Spicy Paneer Popcorn with Sriracha Mayo	Crispy, bite-sized pieces of spiced paneer, deep-fried to a golden crisp, served with a zesty sriracha mayonnaise dip.
	2. Chicken Tikka Sliders with Mint Chutney	Miniature brioche buns filled with succulent chicken tikka, a dollop of fresh mint chutney, and a thin slice of pickled cucumber.
	3. Lotus Stem Crisps with Honey-Chili Glaze	Thinly sliced lotus stems, fried to a crisp and coated in a sweet and spicy honey-chili glaze, an addictive crunchy snack.
	4. Masala Peanut & Corn Trail Mix (Artisanal)	A gourmet mix of roasted peanuts, puffed corn, crunchy chickpeas, and various seeds, tossed in a tangy Indian spice blend.
	5. Amritsari Fish Pakora Bites with Tartar Sauce	Bite-sized pieces of Amritsari-style fish pakora, lightly battered and fried, served with a creamy and tangy dill tartar sauce.
	6. Mushroom & Cheese Kulchas (Mini)	Soft, fluffy mini kulchas stuffed with a savory mixture of sautéed mushrooms and cheese, served with a side of spicy pickle.
	7. Spiced Lamb Keema Puffs	Flaky puff pastry filled with a flavorful, spiced lamb keema (minced meat) mixture, perfect for a savory bite.
	8. Sweet Potato & Bell Pepper Fritters with Chipotle Raita	Colorful fritters made from grated sweet potato and bell peppers, spiced and fried, served with a creamy and smoky chipotle-infused raita.
	9. Onion Bhaji Rings with Garlic Chili Dip	Crispy, golden-fried onion bhaji rings, served with a robust garlic and chili dipping sauce.
	10. Crispy Corn Kernels with Salt & Pepper	Golden fried corn kernels, lightly seasoned with salt and freshly cracked black pepper, a simple yet addictive snack.
International Pub Grub with a Twist	11. Truffle Parmesan Fries with Curry Leaf Ketchup	Crispy french fries tossed with truffle oil and grated Parmesan cheese, served with a homemade ketchup infused with aromatic curry leaves.
	12. Chicken Samosas with Blue Cheese Dip	A fiery fusion – traditional samosas filled with spicy chicken, served with a cool and creamy blue cheese dip.
	13. Edamame & Ginger Potstickers with Soy-Chili Dip	Steamed or pan-fried potstickers filled with edamame and ginger, served with a zesty soy and chili dipping sauce.
	14. Mini Pulled Pork/Jackfruit Bao Buns with Hoisin-Tamarind Sauce	Soft, fluffy bao buns filled with slow-cooked pulled pork (or spiced jackfruit for vegetarian), drizzled with a sweet and tangy hoisin-tamarind sauce.
	15. Gourmet Popcorn Bar (Chaat Masala, Caramel, Cheese)	A variety of freshly popped popcorn flavors: classic buttery, spicy chaat masala, sweet caramel, and savory cheese.
	16. Nacho Bar with Spicy Guacamole & Mango Salsa	Crispy tortilla chips with a DIY bar of toppings: spicy guacamole, fresh mango salsa, black bean corn relish, sour cream, and jalapeños.
	17. Mini Pizzas with Tandoori Chicken/Paneer Topping	Individual mini pizzas topped with either smoky tandoori chicken or marinated paneer, along with bell peppers, onions, and mozzarella.
	18. Loaded Potato Skins with Indian Spiced Fillings	Crispy potato skins filled with savory options like spicy aloo bhaji, keema, or a creamy spinach and corn mixture, topped with cheese and sour cream.
	19. Gourmet Olives & Pickles Bar	An array of marinated olives (Kalamata, Castelvetrano), gherkins, pickled onions, and unique Indian pickles (e.g., lime, green chili) for a sophisticated bar snack.

	20. Artisanal Cheese & Cracker Board with Indian Chutneys	A selection of fine cheeses (cheddar, brie, gouda) served with gourmet crackers, fruit, and a variety of homemade Indian chutneys (e.g., apple-ginger, tomato-onion, fig-chili).