



Food Catering Services

Gold Veg Menu

Mocktails, Shakes & Juices Counter

(Chose any 8)

Mocktail:

Blue Angel (*Blue Curacao+Fresh Lime+Limca+Soda*)**Sherly Temple** (*Lichi Crush+Juice+Soda*)**Strawberry Delight** (*Strawberry Syrup+Crush+Juice+Soda*)**Virgin Mojito** (*Lemon Chunks+Brown Sugar+Mint Leaves+Soda*)**Pina Colada** (*Pinapple Crush+Coco Cream+Juice+Soda*)**Black Current** (*Black Current Crush+Juice+Soda*)

Shakes:

Vanilla Shake (*Vanilla Crush+Milk+Ice cream*)**Mango Shake** (*Mango Pulp+Milk+Ice cream*)**Strawberry Shake** (*Strawberry Crush+Milk+Ice cream*)**Cheeku Shake** (*Fresh Cheeku+Milk+Ice cream*)**Chocolate Shake** (*Chocolate Syrup+Milk+Ice cream*)

Fresh Juices:

Orange Juice**Pinapple Juice****Mosambi Juice**

Assorted Drinks

Cola, Lemon, Orange

Espresso Coffee

Mineral Water, glasses+Bottles (200 ML)/ Ice Cube / Ice Block



Kashmeeri Kaahwa

Exclusive Café Bar

Espresso. Flavors

Irish cream

Hazelnut

Vanilla/ mint/ lemon Ice Tea

Nescafé or Lipton Cold Coffee

Flavored Tea & Many More...

Dilli ki chaat

(Choose any 5)

Aaloo Tikki: Mattar/ Dal Stuffed

Gol gappe

(atta & suji with two/ three kinds of tasty water)

Bhalla papri

(served with gujia and kalmi vada)

Moong dal cheela

(with 3 kinds of stuffing: paneer/mattar/mix)

Moong dal pakodi (ramladdu)

(with mooli ka lachha and mint chutney)

Mattar patila with kulcha

Aloo mattar tawa chaat

Pao bhaji

Tikki with chhole chaat

Samosa chaat with chhole

Mini raj kachori

English chaat



South Indian

(Choose any 3)

Masala Dosa

Sambar vada

Idli sambar

Uttapm

(Serve With Coconut & Tomato Chutney)

All Live Counters

Fresh Fruit Counter

Choose five Indian and five imported (Availability depends on Season)

Rambo tan (Thailand)

Grape (Californian)

Kiwi (New Zealand)

Shardha (Kabul)

Guava (Thailand)

Plum (Australian)

Pineapple (Rani)

Water melon (Bangalore)

Papaya (Disco)

Apple (China)

Prunes

Dragon fruit



Pizza Station

Veg cheese Treat

Soup

(Choose any 2)

Cream of Tomato /Tomato Shorba

Veg. Sweet Corn /Veg. Hot n Sour

Almond /Mushroom

Salad Bar

Farm Green

Moth

Moong

Chukander

Aloo Chat

Sirka Pyaaz

Lachcha Pyaaz

Macaroni

Russian Salad

Cheese Pineapple

Khimchi

Waldrof

Achar/Muraba/Papad

Snacks

(Choose any 8)

Cheese Insilater

Geen Peas Tikki

Sahi Arbi Cutlets

Kalmi Kabab

Cheese Stick

Hariyali Kabab

Jimiqand Kabab

Onion Balls



Spaghaty Roll
Sizzler Vegetable
Mushroom Stick
French Fries
Corn Balls
Potato Khusnuma Tikki
Nutria Kabab
Nargisi Kofta
Paneer Shola

Veg Grilled

(Choose any 4)

Stuff Tandoori Aaloo Tikka
Paneer Shashlik Tikka
Paneer Malai Seekh
Veg. Seekh Kebab
Aloo Motiya Jaan
Mushroom Tikka
Soya Tikka
Tandoori Gobi
Kathal Tikka

Chinese Snacks

(Choose any 4)

Honey Chilli Potato
Cheese Spinach Fritters
Cheese Balls
Spring Roll
Chilli Gobi
Chilli Mushroom
Soya-65
Lotus Chilli
Steam Dimsum (momos)
Veg. Manchurian (Dry)



Continental Veg Snacks

(Choose any 2)

Golden Fried Baby Corn
Paneer Sate Stick
Cottage Cheese Stick
Crispy Veg Salt n Pepper
Chinese Stick with Capsicum
Sesame Toast
Cocktail Stick

Veg Live On Tawa

(Choose any-2)

Veg Khathi Roll
Mushroom Takatak
Sabnam Paneer
Tawa Soya Chaap
Rajmaa Tikki
Dhahi ke Kabab
Lucknowi Parantha
Veg Gaoutli Kabab
Chana Seekampuri

Kashmeeri Main Course

(Choose any-2)

Dum Aaloo Kashmeeri
Nadroo Palak
Nadroo Yakhnee
Paneer Kaliya
Russe Musse Rajmaha
Red Paneer
Munj Haak



Munj Nadrroo
Mulli Chatni
Khatte Baigan

Indian Veg Main Course

(Choose any -7)

Dal Makhani
Shahi Paneer
Kadhai Paneer
Nargisi Malai Kofta
Veg. Jalfrezi (mix veg)
Matar Mushroom
Matar Maithi malai
Palak Corn
Matar Paneer
Gobhi Masala
Bhindi Kurmuri/Bhindi Sunheri
Navrattan Korma
Paneer Lababdar
Ghobhi Adraki
Kaju Matar Makhana Korma

Misc Veg Tawa

Bhindi Masala
Karela Stuffed
Arbi Masala Fry
Baigan Small Size
Shimla Mirch Stuffed
Kamal Kakdi



Regional Stalls

Punjabi Dhaba- Amritsariya

Gobhi Laccha Adraki

Baigan Bharta

Payaj ki Chatni

Patiyala di Kadi Pakodi

Famous for its Simmering Palak ki Pakoris

Sarson ka Saag (seasonal)

(Served with Gud, Shakkar, Safed Makkhan and Makki ki Roti)

Amritsari

Amritsari Chole

(Served with Amritsar Stuffed kulchae)

Paranthe Wali Gali

(Made With Whole Wheat Flour)

Achari

Onion

Paneer

Mirchi

Gobi

Mooli

Aaloo Parantha

Accompaniments: Assorted Pickles, Plain Curd

Cooking Medium Choice: White Butter & Yellow Butter



Ghar Ki Rasoi

Dal Tadka
Tawa Phulka
Gajar Matar
Sitafal
Tind Masala
Gwar ki Fully
Papad Mangori
Rajasthani

Authentic Serving by Gents/Ladies With Rajasthani Attire

Dal/ Baati/ Churma
Paneer Long Latta
Stuffed Roulade of Cottage Cheese Studded with Cloves
Jodhpuri Gattae
Gram Flour Dumplings Made in Traditional Spicy Jodhpuri Gravy
Sangar ki Subji
Sun Dried Sangar Made in Yogurt Gravy
Rajasthani Dal
Urad and Channa Lentil Tempered in Hing and Desi Ghee
Bhedmi ke Aaloo
Chatpattae Aaloo with Bhedmi Poori
Rajasthani Breads
Dal ki Bhedmi Poori, Bikaneri Parantha
Aloo/ Gobhi/ Paneer/ Dal/ Matar

Chatni Live-Dhaniya/ Pudina/ Tomato



Chinese Main Course

(Choose any -2)

Veg. Hakka Noodle

Veg. Fried Rice

Veg. Manchurian (gravy)

Mix Veg. Hot & Garlic Sauce

Chilly Paneers

Veg Chopsy

Veg Sczhewn Rice

Veg Singapore Rice

Continental

Pasta Fare- live

Assorted Pastas

Penne, Fussilli, Farfalle

Vegetarian sauces

Sun-dried Tomato, Cream Sauce

Condiments

Button mushrooms, broccoli, zucchini, yellow squash, sweet red bell pepper, sweet green bell pepper, black pepper, garlic, onions, green olives, black olives, capers, parmesan cheese, cheddar cheese, olive oil,

Optional

On buffet :-

Vegetable Au Gratin

Assorted vegetables baked in a creamy white sauce

Assorted breads

Garlic, french, herb, ciabatta, foccacia, lavash

Or



Mangolian (Assorted Veg) Live Counter

Brockley, Mushroom, Cabbage, Chinese cabbage, Poke chow, Baby Corn, Carrot, Tuhwnn, Raw Papita, Red Capsicum, Chery tamato, Red cabbage, Brinjals, Spinach, French Beans, Cauliflower, Asparagus, rice, Noodle & Sprouts

Sauces

Tomato Concasse
Cheese
Or
Oriental Pan-Asian

Tepanyaki Live Counter

Assorted vegetables

Button mushtooms, broccoli, zucchini, yellow squash, sweet red bell pepper, sweet green bell pepper, carrots, babycorn, snowpeas, beans sprouts, spring onions, noodles, rice, balck pepper, garlic, onions, chili flakes.

Optional

On Buffet :-

Assorted vegetable in thai green curry
English vegetables in coconut and thai green curry sauce.

Vegetables in garlic sauce

Assorted vegetables stir fried in soya garlic sauce

Hakka style noodles wok tossed with chili and garlic

Vegetable fried rice



Rice

(Choose any 2)

Plain Rice

Jeera Rice

Navrattan Pulao

Peas Pulao

Dum Ki Biryani

Yoghurt

(Choose any 2)

Dahi Bhalla

Pineapple Raita

Dahi Pakodi

Mix Veg. Raita

Condiments

Pappad, Achar

Assorted Breads

Tandoori Roti

Khasta Roti

Butter Naan

Missi Roti

Laccha Parantha

Mirch Wala Parantha

Stuffed Kulcha



Desserts Station

Hot Dessert

(Choose any 4)

Mini Coin Size Jalebi Live

Allahbadi Rabri

Stuffed Gulab Jamun

Malpua

Moong Dal ka Halwa

Gajjar ka Halwa (Seasonal)

Zafrani Phirni

Shahi Tukda

Cold Desserts

(Choose any 2)

Chaina Pice

Bengoli rusgulla

Angoori Rasmalai

Gulab ki kheer with chandi ka vark

Kulfi Station

(Choose any 1)

Fruit Ice-Cream Roller

Tilley Wali

Varity Kulfi

Rubri Faluda



Continental Bakery

Pudding (*Truffle/ Black Forest*)

Cakes (*Fresh Fruit, Chocolate, Pineapple, Kiwi, Chocolate, Strawberry, Pineapple*)

Pastries (*Pineapple, Butter Scotch, Black Forest, Chocolate*)

Soufflé (*Lemon Soufflé Orange Soufflé Strawberry Soufflé*)

Ice Cream Parlor

Strawberry

Chocolate

Vanilla

(*with Chocolate Sauce & Nuts*)

(Exclusive Paan Counter With Churan And Supari)

Terms & Conditions

30% at the time of booking confirmed.

60% 2 weeks before event date.

10% Same date.

18% Tax as per govt. rules.

