

WORLD OF CUISINES

PROPOSED VEG. DINNER MENU

BEVERAGES(BY HOST)

Aerated Drinks

Real Juice

Mocktails

Virgin Screw Drive

Virgin Pina Colada

Virgin Cosmopolitan

Atomic Cat

Virgin Daiquiri

Pomegranate Spritzer

Virgin Mary

Non Alcoholic Fizz

Virgin Mojito (Signature)

BAR INGREDIENTS(BY HOST)

Mineral Water, Ice Cubes, Soda, Bar Syrup

Tabasco, Worcester, Lemon Wedges, Salt & Pepper.

Scotch, Bacardi, Champagne, Wine, Beer, etc.

Espresso Coffee

COLD DISPLAYED FINGER FOOD

Antipasti

Marinated Black Olives

(Black Olives Marinated With Fresh Herbs)

Marinated Green Olives

(Green Olives Marinated With Chilly And Fresh Herbs)

Pickled Mushroom

(Red Wine Vinegar Marinated Button Mushroom)

Canapés

Nachos' With Salsa

(Tortilla Chips Served With Three Type Of Pasta)

Mushroom Vol-au-vent

(Bite Size Canapé Made From Puff Pastry, Stuffed With Creamy Mushroom)

Canapé Cup

(Spiced Corn & Bell Pepper Stuffed Bite Size Tart Shells)

Cracker Canapé

(Cheese Cracker Topped With Chef Choice Filling)

LIVE SALAD

Salad of Your Own Choice

*(Exotic Vegetables and Fruits
Served With Chef's Choice Dressings)*

SALAD SHOTS

Couscous Salad

(A Simple Mediterranean Couscous Salad Dressed With Lemon and Olive Oil)

Sprouted Beans Salad

(Indian Style Sprouted Beans Salad with Chilly Lime Dressing)

Trio Of Noodles

(Tri Color Noodles with Thai Style Dressing)

Channa Dal Masala

(Indian Style Roasted Chana With Chilly Lime Dressing)

Vegetable Crudit'e

(Fresh Vegetable Sticks with Gourmet Dressing)

HOT DISPLAYED FINGER FOOD

(Vegetarian)

Cheese Fondue

Cheese Momoms

Vegetable Momos

Soya Champs on tawa

Tawa Kathal

Tangy Pineapple Tikka

Cheese Tikka

Arbi Tikka

Mushroom Tikka

PASS AROUND SNACKS

FROM THE CHARCOAL GRILL

Gilafi Paneer With Pudina Wali Chutney

Paneer Tikka Amritsari Served With Green Mint Chutney

Soya Malai Tikka Served With Mint Sauce

Tandoori Soya Chaap Served With Mint Chutney

Imli Wala Arbi Ka Tikka Served With Mint Sauce

*Tandoori Bharwan Aloo Coated With Sesame Seeds Served With
Mint Chutney*

Hara Bhara Seekh Kebab Served With Mint Sauce

Litchi Kebab

CONTINENTAL SNACKS

Tossed Broccoli With Fondue Cheese

Crostini

Sweet Potato Puffs

ORIENTAL SNACKS

Thai Spring Rolls Served With Hot Garlic Sauce

Cheese Spinach Corn Rolls Served With Hot Garlic Sauce

Crispy Chili Chestnuts

Crispy Vegetables Finger With Tartar Sauce

Cheese Finger Tartar Sauce

Palak Bharwan Khumb Served With Tartar Sauce

OTHER SNACKS

Dahi Ka Kebab Served With Mint Sauce

Kabuli Channa Ke Kebab Served With Hummus

KHOW SUEY LIVE STATION

DISPLAYED OF VEG. SALAD

Fresh Green Salad

Cottage Cheese In Thousand Island

German Potato Salad

Sprouted Beans Salad

Mediterranean Corn Salad

Waldrof Salad

Insalata Fagioli

Insalata Mista

Insalata Rucola

Capers

Chickpeas With Ginger And Tomatoes

Aloo Channa Chat

Cachumber Salad

Tropical Fruit Salad

Russian Salad

Macaroni And Cheese Salad

Cocktail Onion / Lachha Pyaaz

Assorted Pickles

LIVE CHUTNEY COUNTER

RAITA COUNTER

Dahi Bhalla

Vegetable Raita

Boondi Raita

INDIAN CUISINE

RICE & BIRYANI

Gulnaar Biryani

Soya Biryani

Biryani Salan

Burrani Raita

VEG.SPECIALITIES

Kadai Paneer

Paneer Makhanwala

Palak Corn

Khumbh Matar

Zafrani Malai Kofta

Karele Kurumure

Banta Aloo Achari

Mix Vegetable

DAL'S

Dal Makhani

(Whole Black Lentil And Red Kidney Beans Cooked In Low Heat finished With Butter)

Dal Tarka(Live)

(Yellow Lentil Tempered With Garlic And Cumin)

Accompaniments'

Besan Wali Hari Mirch

(Gram Flour Batter Coated Big Green Fried Chillies)

Ghar Jaisa Tawa Fulka

(Traditional Tawa Roti Made Live On Tawa)

TAWA VEGETABLE

(Fresh Seasonal Vegetables Marinated In Indian Spices, Cooked Live On Tawa)

Bhindi

Arbi

Baingan

Gobhi

ASSORTED INDIAN BREADS

Roti (Khasta, Tandoori, Missi)

Naan (Butter, Plain, Amritsari)

Parantha (Lachedar, Pudina, Mirchi)

PUNJABI CUISINE

(veg.)

Amritsari Channe

(Traditional Punjabi Chick Pea Dish Cooked With Onion And Tomato)

Raseela Rajmah

(Juicy Red Kidney Beans, Slow -Cooked With Fresh Aromatic Spices And Tomatoes)

Hing Wala Kadi Pakora

(Yoghurt Gram flour Curry With Fried Vegetable Pakoras And Seasoned With Spices)

Safed Chawal

(Steamed Basmati Rice)

VEG (Live Tawa)

Masala Mushroom

(Dry Mushroom Preparation with Indian Spices)

Paneer Bhurji

(Paneer Bhurji Is a Popular North Indian Recipe Made from Crumbled Cottage Cheese)

Soyabean Nutri Nuggets With Bakery Kulcha

(Nutri Nuggets Cooked With Dry Indian Spices)

OTHER LIVE STATIONS

Agra Prantha Counter

(Served With Two Types Of Vegetable And Chutney)

(A staple of Mughlai cuisine, *paratha*, is a pan-fried unleavened flatbread made from wheat flour and often served stuffed with various ingredients.)

CONTINENTAL CUISINE

Vegetable Lasagna

(Assembled Tender Vegetable With Tomato Sauce Topped With Cheese And Gratinated)

Baked Corn And Spinach

(Spinach Cooked With Garlic Flavored White Sauce And Corn, Gratinated With Cheese)

Veg Au gratin

(Diced Vegetable Sautéed In Cream Sauce And Gratinated With Cheese)

Saute Legumes

(Freshly Cooked Exotic Vegetables Tossed With Little Butter or Olive Oil)

HOT PLATE STATION (LIVE)

(Vegetarian)

Cheese Steak

(Grilled Cottage Cheese Marinated With Mustard Paste And Chillies Served With Mustard Sauce)

Pemento & Basil Pesto Rosti

(Pemento & Basil Potato Rosti l.grilled, & served with basil tomato sauce)

ITALIAN CUISINES

Live Pasta Station

***(Wide Range Of Ingredients With Sauce Of Your Own Choice & Made Live
By Our Chefs)***

Selection Of Pasta

***Farfalle
Penne***

***Fuseli
Spaghetti***

Sauces

***Bolognaise
Creamy Cheese
Mushroom***

***Tomato Basil
Arabiatta
Basil Pesto***

Pasta Condiments

***Broccoli
Red & Green Pepper
French Beans
Cherry Tomatoes
Parsley***

***Olives
Mushroom
Carrot
Sun Dried Tomatoes
Parmesan Cheese***

Garnishes

***Fresh Herbs
Basil Sprig***

Cheese Flakes

Accompaniments

***(Served With Fresh Garlic Bread, Multi Grain Bread ,Masala Bread
& Different Flavored Butter)***

MORROCCAN /LEBANESE CUISINES

(Vegetarian)

GRILLED VEGETABLE WITH HARISA

CHICKPEAS FELAFELS

COUSCOUS WITH VEGETABLE TAGINE

ORIENTAL CUISINES

Broccoli And Baby Corn Served In Hot Garlic Sauce

Vegetable Balls In Manchurian Gravy

Vegetable And Soya Chops In Black Bean Sauce

Szechwan Cheese Chilly

RICE & NOODLES (LIVE)

Pad Thai Noodles **(Live)**

Hakka Noodles **(Live)**

Veg Garlic Fried Rice **(Live)**

DESSERTS

ICE CREAM SELECTION

Butter Scotch

Vanilla

Strawberry

Kesar Pista

HOT DESSERT

Angoori Gulab Jamun

(Small Balls Of Khoya Dumplings, Fried And Soaked In Sugar Syrup)

Kesari Jalebi

(Saffron Flavored Traditional Crispy Jalebi)

Malpua

(Indian Style Pancake Soaked In Flavored Sugar Syrup)

Nawabi Shahi Tukra

(Indian Style Breads Soaked In Flavored Sugar Syrup)

COLD DESSERT

Chilled Malai Rabri

(Perfectly Proportioned Combination Of thinned Milk And Sugar)

Lychee Kheer

(Lychee Kheer Ice Pudding With The Flavor Of Tasty Lychees)

HALWA SLECTION

Moong Dal Halwa

(Sweet Halwa Made From Green Gram Split)

Zafrani Halwa

(Sweet Halwa Made From Pumpkin And Flavored With Saffron)

Pineapple Halwa

(Sweet Halwa Made From Pineapple)

Beetroot Halwa

(Sweet Halwa Made from Beetroot)

EUROPEAN BAKERY DISPLAY

Orange Chiffon

Steamed Date And Walnut Cake

Pineapple Cake

Tiramisu

Tropical Pineapple And Coconut Pudding

Chocolate Pudding

Apple Strudel With Cinnamon Sauce

Chocolate Brownies

TERMS AND CONDITIONS

- ✓ *Menu prices are exclusive of the cost of all beverages, stalls and transportation to be charged extra for out station functions.*
- ✓ *Applicable taxes to be charged extra.*
- ✓ *Minimum Guaranteed number of plates.*
- ✓ *Rate of the menu is Rs=====per plate.*

Confirmation is subject to deposit of 25% advance. 50% of the billing amount will be deposited 2 weeks prior to the party, the balance 25% will be paid immediately after the party.

The expected number of guests should be intimated at least 15 days prior to the party.

The management keeps a reasonable margin of 10% over minimum no. of covers. Billing for such will be charged accordingly.

ASSURING YOU OF BEST SERVICES