

EVENT
CATERING
MENU

Hospitality
BY CATER-INC.



APPETISERS

&

SALADS

BEVERAGES

Malta Orange Caprioska
Spicy Pink Guava Mary With Paprika Salt Rim
Pan Shots
Mineral Water Bottles

STARTERS ON CIRCULATION

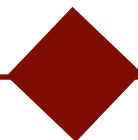
Feta Cheese & Leek Cigars With Chilly Garlic Dip In Shot Glasses
Freshly Steamed Crystal Vegetable Dim Sums With Dipping Sauce
Fresh Watermelon, Basil & Feta With Balsamic Drizzle Served On Spoons
Avocado & Cream Cheese Vol-Au-Vent
Spinach & Goat Cheese Quiche



Steamed Chicken Dim Sums With Dipping Sauce
Crispy Flakey Prawns Tempura With Sweet Chilly Sauce
Herbal Fish In Thai Chilly & Basil Sauce
Spiced Lamb & Leek Phyllo Cigars With Chilly Garlic Sauce
Korean Barbecued Chicken With Sesame & Ginger Juice

SALADS & ACCOMPANIMENTS

Fresh Pear & Rocket With Caramelised Walnuts In Citrus Dressing
Mixed Leafy Greens, Avocado, Pomegranate With A Cold Pressed Olive Oil
And Balsamic Dressing
Assorted Breads (Wholewheat, Multigrain, Dinner Rolls)
Assorted Indian Breads
Assorted Papad / Pickle / Raita / Kachumber
Dahi Bhalla In Shots





LIVE COUNTER

MEXICAN BAR

Taco Bar - Hard & Soft Shell Tacos
Flavoured Nachos With Cheddar Cheese Sauce
Burrito Bowl, Quesadilla, Enchilada, Tostadas

The Accompaniments For Mexican Bar Are As Follows:

Iceberg, Kidney Beans, Baked Beans, Three Peppers, Caramelised Onions,
Exotic Vegetables, Jalapeño, Olives, Gherkins, Cocktail Onions, Cottage
Cheese, Cheddar Cheese

Served With Sour Cream, Cheese Sauce, Tomato Salsa And Guacamole

BURMESE KHOW-SUEY

Flavour-Full Vegetable Khaw-Suey Curry
Served On The Bed Of Steamed & Crisp Thin Noodles
Topped With: Golden Garlic, Fried Onion Strings, Chopped Spring Onions,
Coriander Leaves, Chilly Vinegar & Lemon Wedges

AMRITSARI CHHOLA & KULCHA COUNTER

Fresh Hot Tandoori Kulcha, Truffle Oil & Cheese Kulcha, Paneer Kulcha,
Crispy Onion Kulcha, Masaledar Aloo Kulch
Lachha Onion / Chhole Wali Chutney



MAIN COURSE

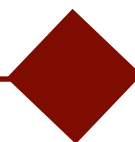
Paneer Pasanda
Stuffed Cannelloni With Spinach & Ricotta In Sparkling Tomato Sauce
Stir Fry Teriyaki Vegetables
Pasta Rigatoni With Grilled Vegetable In Tomato Basil Sauce



Murgh Makhni Served With Baby Naan's & Roti
Pan Seared Fillet Of Fish With paprika Lime Sauce
Grilled Stuffed Breast Of Chicken With Spinach, Goat Cheese In White
Wine & Mustard, Shallots Cream
Red Wine Braised Baby Lamb Leg With Shallots



Green Thai Vegetable Curry
Burnt Chilly & Garlic Rice





DESSERTS

Fine Selections Of Individual Mousse Glass

Chocolate & Orange Tartlets

Hot Oreo Chocolate Mud Pie With Vanilla Ice Cream

Rasmalai Shots

Baby Gulab Jamuns With Rabdi Shots

Traditional Tiramisu In Cups

Tea / Coffee / Water Bottles





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