

EVENT  
CATERING  
MENU

*Hospitality*  
BY CATER-INC.

## BEVERAGES

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

## STARTERS ON CIRCULATION

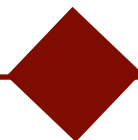
Feta Cheese & Leek Cigars With Chilly Garlic Dip In Shot Glasses  
Freshly Steamed Crystal Vegetable Dim Sums With Dipping Sauce  
Fresh Watermelon, Basil & Feta With Balsamic Drizzle Served On Spoons  
Avocado & Cream Cheese Vol-Au-Vent  
Spinach & Goat Cheese Quiche



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 Khow-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

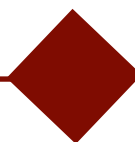
Paneer Pasanda  
Stuffed Cannelloni With Spinach & Ricotta In Sparkling Tomato Sauce  
Stir Fry Teriyaki Vegetables  
Pasta Rigatoni With Grilled Vegetable In Tomato Basil Sauce



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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