



CATER<sup>®</sup>  
INC.

CORPORATE  
BUFFET  
MENU  
SELECTOR



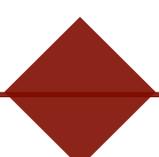
## BEVERAGES

# Beverages

### SELECTION OF TEAS & COFFEE

- Masala Chai, Green Tea, Assam, Darjeeling, Early Grey
- Brun Maska, Bun Maska, Khari, Toast & Assorted Home Made Cookies.

### COLD BEVERAGES

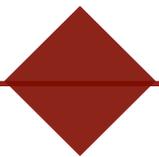
- Chilled Juices - Orange Juice, Cranberry, Apple, Mix Fruit
  - Fresh Watermelon Juice
  - Tender Coconut Water
  - Flavoured Fruit Water
  - Fresh Mint Infusion
  - Milk Shakes
  - Cold Coffee
  - Chilled Milk
  - Assorted Breakfast Cereals With Chilled Milk
- 



**BREAKFAST**

# **Breakfast & Mini Bites**

## VEGETARIAN

- Curried Vegetable Puff's
  - Spinach & Goat Cheese Puffs
  - Baked Potatoes / Baked Tomatoes
  - Grilled Mushrooms With Parsley
  - Spinach & Goat Cheese Quiche
  - Hash Brown Potatoes / Potato Wedges
  - Steamed Idlis With Coconut Chutney
  - Stuffed Aloo Paratha With Curd & Pickle
  - Khaman Dhokla / Tiranga Dhokla
  - Khandvi / Patra / Dabeli
  - Methi Thepla With Chilly Pickle
  - Poori Bhaji / Missal With Pav
  - Mini Batata Wada With Chutney
  - Mini Cocktail Samosa's / Mini Punjabi Samosa
  - Vegetable Upma / Kanda Poha
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BREAKFAST

# Breakfast & Mini Bites

## NON-VEGETARIAN

- Curried Chicken Puffs
  - Chicken Sausage Puffs
  - Grilled Chicken Sausages
  - Baked Chicken Quiche
  - Chicken Tarts
  - Smoked Chicken / Mutton Patti Samosa
  - Mutton Keema With Pav
  - Scrambled Eggs With Tomato, Mushroom & Chive
  - Parsee Style Akoori
  - Egg Bhurji With Pav
  - Assorted Cold Cuts (Ham, Sausages, Salami Etc)
  - Bhuna Chicken Wrap
  - Lebanese Chicken Wrap
  - Eggs On Sali
  - Crostini With Smoked Salmon & Sour Cream
  - Masala Omelette / Spanish Omelette
  - Stuffed Chicken Omelette
  - Live Egg Station - Your Choice Of Egg Preparation With Fresh Vegetables & Meats
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# SANDWICHES

## VEGETARIAN

- Cucumber & Tomato Sandwich
- Aloo Tikki Sliders
- Mini Vegetable Burgers
- Grilled Balsamic Vegetable In Whole Wheat Bread
- Grilled Grilled Corn, Spinach & Cheese Sandwich
- Cream Cheese & Garlic Mushrooms On Bagel
- Grilled Mushrooms With Mustard Mayo.
- Grilled Bell Peppers & Crunchy Iceberg Sandwich
- Cucumber & Mint Chutney Sandwich
- Tomato, Cheese & Caesar Spread Sandwich
- Crunchy Iceberg & Grilled Veggies With Melted Mozzarella Sandwiches.

## NON-VEGETARIAN

- Grilled Chicken Mini Burgers With Caramelised Onion
- Roasted Chicken Sliders With Cheese
- Roasted Chicken & Cheese With Mustard & Mayo Sandwiches
- Pulled Chicken & Bell Peppers In French Baguettes
- Chicken & Cheddar Cheese Sandwich
- Smoked Chicken & Sun-Dried Tomato Sandwich
- Hand Pulled Smoked Barbecued Chicken Sliders With Cheese
- Chicken & Brie Cheese In Freshly Baked Croissant
- Ham & Cheese Sandwiches
- Cream Cheese & Smoked Salmon In Multigrain Bagel



## BREAKFAST & MINI BITES

### VIENNOISERIE

- Croissants (Butter, Chocolate, Cheese)
- Fruit Danish
- Pan Cakes With maple Syrup
- Fresh Fruit Custard
- Assorted Mini Donuts
- Assorted Homemade Cookies
- Blueberry / Coco Chip Muffins / Chocolate Muffins
- Assorted Sliced Tea Cakes - Date & Walnut, Chocolate, Banana, Vanilla
- Orange Pound Cake
- Cinnamon Brioche Roll
- Pain Au Chocolat
- Choux Pastry

### SALAD BAR

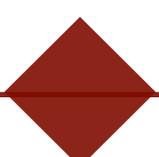
- Fresh Seasonal Fruit Platter
  - Fruit Yoghurt (Vanilla, Strawberry, Mango and Blueberry)
  - Fresh Rocket, Pears With Caramelised Walnuts In Citrus Dressing
  - Tomato, Cucumber, Corn, Kernel, Shredded Carrot
  - Grilled Chicken Caesar Salad With Croutons
  - Artisan Bread Rolls Plain & Wholemeal Toast
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LUNCH  
BUFFET

# Appetisers

## VEGETARIAN

- Feta Cheese & Spinach Cigars With Chilly & Garlic Dip
  - Cream Cheese & Avocado Vol-Au-Vent
  - Kung Pao Baby Potatoes With Red Chillies, Cashew-nuts & Cilantro
  - Spinach & Feta Stuffed Spanakopita With Greek Tzatziki
  - Fresh Watermelon, Basil & Feta With Balsamic Drizzle Served On Spoons
  - Amritsari Chhole Taco / Assorted Flavoured Taco With Topping
  - Malai Paneer & Cheese Cigar Rolls
  - Cream Cheese & Avocado Bruschetta With Truffle Oil Drizzle
  - Fresh Buffalo Mozzarella & Tomato Bruschetta With Arugula
  - Goat Cheese Stuffed Beetroot Galouti With Guacamole
  - Assorted Tandoori Paneer Tikka With Mint Chutney
  - Hara bhara Kabab With Mint Chutney
  - Jalapeno & Cheese Poppers With Sweet Chilly Sauce
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LUNCH  
BUFFET

# Appetisers

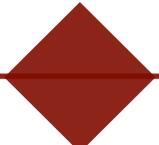
## NON-VEGETARIAN

- Harissa Spiced Chicken Skewers With Lemon Glaze
- Vietnamese Chicken On Sugarcane Stick In Peppery Sambal
- Herbed Cheddar Stuffed Fillet Of Chicken With Garlic, White Wine & Extra Virgin Olive Oil
- Chimichurri Chicken Tikka With Sweet & Spicy Pineapple Compote
- Crisp Kung Pao Chicken With Red Chilly And Cashew Nuts
- Assorted Tandoori Chicken Tikka With Mint Chutney
- Korean Barbecued Chicken With Sesame & Ginger Juice
- Barbecued Lamb Skewers
- Salli Boti Canapés
- Crumb Fried Fish Fingers With Tartare Sauce
- Fish In Kafir Lime & Chilly Sauce
- Crispy Fish In Thai Chilly & Basil Sauce
- Bacon Wrapped Grilled Prawns
- Coconut Prawns With Mango Salsa



LUNCH  
BUFFET

## Salads

- Fresh Pears, Caramelised Walnut And Arugula With Cherry Tomatoes, Cucumber, Baby Mozzarella In Orange Dressing
  - Edamame, Water Chestnuts, Pomegranate Salad With Lettuce, Cucumber, Dried Red Cranberry And Balsamic Vinaigrette
  - Quinoa And Roasted Vegetables With Cherry Tomatoes, Mixed Leafy Greens In Honey Mustard Lemon Vinaigrette
  - Thai Crunchy Vegetable & Beans Sprouts Salad With Creamy Peanut Dressing Beetroot, Orange, Feta Cheese Salad With Baby Spinach & Roasted Pumpkin Seeds In Citrus Dressing
  - Mixed Leafy Greens, Hass Avocado, Red Reddish, Water Chestnuts, Artichoke, Pomegranate & Grains With Cold Pressed Olive Oil & Balsamic Vinaigrette
  - Lebanese Mezze - Hummus (Herbs, Beet Root Or Peri Peri), Moutable / Babaganoush / Labneh With Mint, Served With Homemade Lavash & Grissini
  - Assorted Homemade Breads - Whole Wheat, Multigrain, Garlic.
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# Main Course

## EUROPEAN

- Our Signature Baked Spinach Roulades With Sun Dried Tomato And Peppers
  - Baked Zucchini & Sun Dried Tomato Cannelloni With Roasted Broccoli Ratatouille Crepe Roulades With Roasted Eggplant, Veggies & Cheddar
  - Aubergine Parcels With Spinach, Nuts, Pimentos And Melted Mozzarella
  - Edamame & Truffle Oil Ravioli With Shiitake Parmesan Cream
  - Spinach & Ricotta Ravioli With Garlic Cream Sauce & Roast Veggies
  - Penne Tossed In Slow Roasted Veggies, Basil, Paprika And Tomato
  - Risotto - Parmigiana / Mushroom / Sicilian
  - Spaghetti Aglio E Olio
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- Grilled Stuffed Breast Of Chicken With Mushroom And Balsamic Reduction
  - Pepper Encrusted Grilled Breast Of Chicken With Red Wine Reduction
  - Herbed Cheese & Garlic Spinach Stuffed Chicken Roulades In Parsley Pimento Cream
  - Pan Seared Fillet Of Fish With Lemon, Caper And Coriander Cream
  - Rice Crusted Fish With White Wine And Leek Sauce
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- Slow Cooked Madeira Lamb With Red Wine Root Vegetables And Pan Gravy
  - Roasted Leg Of Baby Lamb With Cabernet Jus And Roasted
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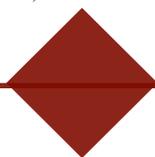
# Main Course

## PAN ASIAN

- Stir Fry Broccoli, Carrot & Tofu In Teriyaki Sauce
- Stir Fry Broccoli, Water Chestnuts & Seasonal Veggies In Basil Sauce
- Exotic Vegetables In Black Pepper Sauce - Baby Corn ,Broccoli, Asparagus ,Water Chestnuts, Fresh Mushroom And Cabbage Tossed With Fresh Black Pepper ,Chilies And Soy
- Tossed Teriyaki Vegetables With Sesame, Ginger & Light Soy
- Fresh Cottage Cheese In Hot & Sweet Kung Pao Gravy
- Grilled Tofu With Thai Mushroom And Basil Sauce
- Pad Thai Noodles With Sprouts, Jiggery & Tamarind
- Stir Fried Tossed Thin Noodles With Leafy Vegetables
- Thai Curry (Red/ Green/Yellow) With Burnt Chilly & Garlic Rice
- Balinese Curry With Lemon Grass & Burnt Chilly

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- Roasted Five Spiced Chicken With Black Pepper And Pan Gravy
  - Asian Spiced Chicken With Coriander Stems, Red Chilly & Coconut Cream
  - Chicken Supremes In Oyster, Basil & Spring Greens
  - Japanese Panko Fried Fish With Wasabi Tarter
  - Coriander Crusted Fish Fillet With Indonesian Sambal & Cilantro
  - Stir Fried Butterfly Prawns In Chilly Oyster Sauce

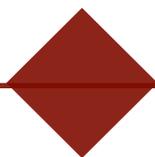
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- Stir Fried Sliced Lamb With Red Chillies, Garlic & Soy Sauce
  - Penang Lamb With Thai Spice, Lemon Grass And Coconut



# Main Course

## INDIAN - VEGETARIAN

- Jodhpuri Aloo
- Bhindi Do Pyaza
- Tawa Sabji
- Subz Afgani
- Vegetable Kolhapuri
- Subji Miloni
- Paneer Tikka Lazeez
- Shahi Kaju Paneer
- Paneer Makhani
- Zaffrani Paneer
- Kalimiri Paneer
- Malai Kofta In Palak Gravy
- Lasooni Palak Paneer
- Amritsari Chhole With Stuffed Khulchas
- Dum Vegetable Biryani With Mirch Ka Salan
- Paneer Tikka Biryani With Raita
- Dal Tadka With Steamed Rice
- Dal Makhani With Jeera & Pea Pulav
- Parsee Style Vegetable Pulav With Masala Dal

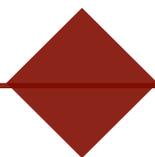


# Main Course

## NON VEGETARIAN

- Jodhpuri Aloo
  - Dilliwala Butter Chicken With Malabar Paratha
  - Murgh Makhani
  - Murgh Tikka Lazeez
  - Murgh Tikka Masala
  - Murgh Kali Mirch
  - Murgh Xacuti
  - Murgh Bhuna Masala
  - Murgh Achari Rarha
  - Andra Style Chicken Curry With Malabar Paratha
  - Murgh Kadhai
  - Murgh Bhuna Gosht
  - Traditional Rajasthani Laal Maas
  - Mutton Roganjosh
  - Mutton Bhuna Gosht
  - Parsee Style Mutton Cutlets
  - Mutton Rogan Josh
  - Kosha Mangsho - Bengali Style Mutton Curry Served With Lachha Paratha
  - Sali Boti - Parsee Style Mutton Curry With Potato Straw Served With Chapatis
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- Traditional Fish Goan Curry Served With Steamed Rice
- Dum Chicken / Mutton Biryani With Raita
- Parsee Style Prawns / Fish Curry With Steamed Rice
- Parsee Style Mutton / Chicken Pulav Dal
- Mutton / Chicken Dhansak With Kabab



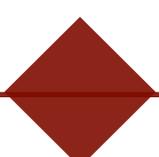


# DESSERTS

## WESTERN

- Traditional Tiramisu In Mini Jars
- Dark & White Chocolate Mousse In Shot Glass
- Red Velvet Cheese Cake Cups
- Blueberry Cheesecake In Cups
- Baked Philadelphia Cheese cake
- Old Fashioned Apple Crumble Pie With Vanilla Ice Cream
- Warm Chocolate Mud Pie With Vanilla Ice Cream

## INDIAN

- Madhur Milan (Gulab Jamun, Boondi & Rabdi Pudding)
  - Almond And Gulab Jamun Tart
  - Rasmalai Tres Leches
  - Pistachio And Boondi Cheesecake
  - Dark & White Chocolate Coated Rasgulla
  - Ras Malai Shots
  - Baby Gulab Jamun With Vanilla Ice Cream
  - Malai Sandwiches
  - Malai Kulfi / Dry Fruit Kulfi
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## HIGH TEA

### VEGETARIAN

- Curried Vegetable Puff's
- Mushroom & Corn Vol-Au-Vent
- Cream Cheese & Avocado On Toast
- Mini Falafel With Pickled Veggies In Baby Pita Pocket
- Thin Crust Mini Vegetable Pizza
- Crisp Potato Wedges With Garlic Aioli
- Mini Punjabi Samosas
- Cheese Quesadilla With Tomatoes & Guacamole
- Grilled Peri Peri Mushrooms With Lettuce, Pickle Vegetable In Ragi Wrap
- Harissa Cottage Cheese With Pickle Vegetables & Hummus In Ragi Wrap
- Aloo Tikki Sliders With Melted Cheese
- Crunchy Iceberg & Grilled Veggies With Melted Mozzarella In Whole Wheat Panini
- Spicy Hummus With Lavash
- Crispy Flavoured Baby Tacos
- Mini Batata Wada With Chutney
- Baked Wada Paav

### NON-VEGETARIAN

- Thin Crust Barbecue Chicken Pizza
- Roasted Chicken & Mayo Sandwiches
- Chicken & Lemon Grass Kabab On Sugarcane Skewers
- Thai Spiced Chicken Skewers
- Lebanese Chicken Wrap
- Barbecue Chicken Wrap
- Chicken Kathi Roll
- Panko Fish Fingers With Tartare Sauce
- Crumb Fried Fish Fillet With Chips
- Chicken Quesadilla
- Mini Chicken Shawarma Pockets
- Chimichurri Chicken Skewers With Pineapple Compote
- Chicken & Cheese Nuggets
- Chicken Hot Dog Rolls
- Mini Chicken Burgers
- Baked Chicken & Mushroom Quiche
- Curried Chicken Puffs
- Smoked Mutton Patti Samosa
- Mutton / Chicken Cutlets



*'This Menu Offers A Delicious And Creative Dining Experience With An Emphasis On Style, Flavour And A Nod To Current Food Trends.  
Our Chef's Menu Will Bring A Sophisticated Edge To Your Event.'*

Sincere Thanks  
Arvind Rawat

[+91 9820239555](tel:+919820239555) | [www.caterinc.in](http://www.caterinc.in) | [info@caterinc.in](mailto:info@caterinc.in)

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