



Sample Menu For Wedding & Reception

Beverages

Malta Orange Caprioska

Spicy Pink Guava Mary With Paprika Salt Rim

Litchi & Coconut Cooler

Pan Shots

Tea & Coffee Counter

Assorted Cookies

Mineral Water Bottles Strawberry

Margherita

Chat Station

Palak Patte Ki Chat

Pani Puri

Dry Fruit Makhna Chat Dahi

Bhalla Chat



Dim Sum Station

Edamame & Truffle

Crystal Vegetable

Corn & Water Chestnut

Suimai

Served With 6 Different Types Of Dips

Mexican Bar

Taco Bar - Hard & Soft Shell Tacos

Flavoured Nachos With Cheddar Cheese Sauce

Burrito Bowl, 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

Live Pasta Counter

Hot & Fresh Pasta Prepared On Site Make This Station Truly Unique, And Sure To Impress :

Variety Of Homemade Pasta: Farfalle , gnocchi, Spaghetti, fettuccine & Penne

Accompanied By Olives, Bell Peppers, Broccoli, Baby Corn, American Corn, Cherry Tomato, Parsley & Other Herbs. Served With Basil Pesto, Arrabbiata & Cheese Sauce

Pizza Counter

All Pizzas Are Thin & Crispy, Flavoured With Plum Tomatoes For An Unmatched Sauce & Topped With Rocket leaves,





Bocconcini, Jalapeno, olives, Artichoke, Basil & Truffle Oil
Classic Margarita, Veggie Lover, Hot Chilly & Onion, Crispy
Focaccia Pizza, Barbecued Paneer Pizza

South Indian Station

Neer Dosa, Appams, Mysore Masala, Butter Dosa, Masala Dosa
Bisi Bele Bhat, Curd Rice, Lemon Rice
Served With: Choice Of Chutney, Stew, Gun Powder, Sambar &
Rasam

Snacks On Circulation

Feta Cheese & Leek Cigars With Chilly & Garlic Dip
Paneer Chilly On Crispy Puri
Sevian Khaman With Pomegranate Seeds Served On Soup
Spoons





Water Chestnut In Sambal Sauce

Jalapeno & Cheese Poppers Served On Satay Stick

Hare Mutter Ki Tikki

Kung Pao Potatoes With Fried Cashew-nuts

Pav Bhaji Bruschetta

Soup Station

BURMESE KHOW SUEY : Flavour Full Vegetable Khow Suey Curry
Served On The Bed Of Steamed And Crisp Thin Noodles Topped
With:

Golden Garlic, Fried Onion Strings, Chopped Spring Onions,
Coriander Leaves, Chilly Vinegar & Lemon Wedges

Salad Bar

Cold Gazpazo salad topped with coleslaw

Aloo took chaat





Avocado & coconut mousse with sweet potato chips
Crispy kale with strawberry & caramelised walnuts
Cous cous & grilled baby vegetables and edamame
Assorted garden greens with choice of dressings
Beet root ravioli with fruit salsa
Assorted kachumber
Assorted papads
Assorted pickles Assorted
chutneus

Farsan

Fafda
Patra
Truffle Oil Khandvi
Dhokla
Mini Gujarati Samosa





Gourmet Kulcha Counter

Truffle Oil & Cheese Kulcha, Mushroom & Truffle Oil, Paneer Kulcha, Crispy Onion Kulcha, Masaledar Aloo Kulcha
Served With: Lachha Onion And Chhole Wali Chutney

Live At Site Indian Breads

Kalonji Naan, Tandoori Roti, Lachha Paratha, Missi Roti

Main Course

Papad Ki Subji

Live: Dal Vati Churma

Undhio

Panchkutyu Shaak

Gatta Nu Shaak

Gujarati Dahi Kadhi

Hospitality
BY CATER INC.





Paneer Tikka Lazeez
Kurkuri Bhindi
Live: Tawa Vegetable
Dal Makhani
Amritsari Chhole
Steamed Rice
Vegetable Biryani With Mirch Ka Salan
Burani Raita, Kachumber, Assorted Papads

Desserts

Live: Jalebi With Rabdi
Baby gulab jamuns
Baby Rasmalai
Baby Rasgulla
Boondi
Imrati





Kaju coconut halwa

Beet root halwa

Moong dal Halwa

Assorted Fresh Cut Fruits

Assorted Cheesecake

(Strawberry, Blueberry, Litchi & Lemon)

Traditional Tiramisu

Assorted Flavoured Ice Creams With Toppings

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**Assortments Of Pan & Mukhwas platters**

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