



FOOD MENU

NON VEG

WELCOME DRINKS

Mineral Water
Aerated Soft Drinks
Freshly Crafted Mocktails
Detox Lemonade
Canned Juices
Aam Panna

CAFETERIA

Cappuccino
Café Mocha
Masala Tea

SOUP STATION

Tangy Tomato & Basil Broth

(Thick soup made with roasted cherry tomato flavoured with basil, garnished with almond silvers)

Chicken Manchow Soup

(Chinese non vegetarian soup made with mixed vegetables, garlic, ginger, soya sauce, g round pepper & few other pantry ingredients)



APPETIZERS

VEG

Assorted Veg Pakoras

(Mix Veg Pakora, Gobhi Pakora)

Paneer Finger

(Crispy-coated, flavourful strips of Indian cottage cheese, perfect for snacking or as appetizers)

Hara Bhara Kebab

(Spinach and potato patties with peas, seasoned and fried golden brown)

Stuffed Mushroom Cap

(Plump mushrooms filled with savory stuffing, baked to perfection, irresistible appetizer)

Jalapeno Cheese Rolls

(Spicy jalapenos and creamy cheese wrapped in crispy pastry dough, delightful appetizer)

Spring Roll

(Crispy golden rolls filled with vegetables, noodles, and savory pices, deliciously satisfying appetizer)

Assorted Sandwiches

(A delightful variety of flavors, fillings, and breads, perfect for any occasion)

NON VEG

Crispy Chicken

(Tender chicken coated in a crunchy golden crust, irresistibly delicious comfort food)

Mutton Tikka with Khamir Kulcha

(Succulent marinated mutton pieces grilled to perfection, bursting with bold flavors)

Keema Kaleji Mutter Masala

(Aromatic minced meat and liver curry, rich in spices, a savory delight)

Chilli Chicken

(Juicy chicken stir-fried with peppers, onions, and spices, a spicy delight)

Lemon Chicken

(Tender chicken cooked with tangy lemon sauce, bursting with refreshing flavors)

Masala Omelette Station

(A flavorful egg dish infused with spices, onions, tomatoes, and herbs, a breakfast delight)

Chicken Balls

(Crispy on the outside, tender on the inside, savory delights)

Chicken Sandwich

(Succulent chicken layered with fresh veggies and mayo between soft bread slices)



SWEETS & BAKERY

Assorted Pasteries

(Pineapple, Strawberry, Black Forest)

Assorted Cakes

(Chocolate Truffle, Red Velvet, Mix Fruit)

Dry Cakes

(Dry Fruit, Walnut, Marble)

Shots

(Kiwi, Mango, Orange)

Rum Balls

(Dark Chocolate, Strawberry, White Chocolate)

Muffins

(Chocolate, Vanilla)

Cookies

(Chocolate, Walnut)

Chocolate Chip Brownie

(Rich and fudgy chocolate delight studded with chocolate chips for extra indulgence)

Kaju Barfi

(Indian sweet crafted from cashew nuts, delicately flavored, and exquisitely satisfying)

Dhokla

(Light and fluffy steamed cakes made from fermented chickpea flour, savory perfection)

Aam Papad Roll

(Tangy mango pulp wrapped in crispy pastry, a delightful fusion of flavors)

Raj Bhog

(Spongy cheese balls simmered in fragrant sugar syrup with kesar, a divine Indian sweet treat)

Classic Tiramisu

(Decadent layers of coffee-soaked and creamy mascarpone cheese, dusted with cocoa powder)



BUTLER PASS AROUND SNACKS

INDIAN

Malai Paneer Tikka

(Creamy cubes of paneer marinated in a rich blend of yogurt, cream, and spices, grilled to perfection)

Mushroom Achari Tikka

(Tangy marinated mushrooms grilled to perfection, bursting with flavor and spices)

Mushroom Seekh Kebab

(Grilled mushroom skewers bursting with flavor, aromatic herbs, and tantalizing spices, perfect for vegetarians)

Achari Soya Champ

(Tangy and flavorful soy chunks marinated in pickling spices, grilled to perfection)

Hara Bhara Kebab

(Flavorful patties made from spinach, potatoes, and peas, perfect vegetarian appetizer)

CONTINENTAL

Jalapeno Cigar Rolls

(Spicy jalapenos and creamy cheese wrapped in crispy pastry rolls, delightful appetizer)

Cajun Potatos

(Seasoned potato wedges tossed in a spicy Cajun seasoning blend, flavorful side dish)

Maxican Cheese Balls

(Spicy cheese-filled balls coated in a crispy breadcrumb crust)

ORIENTAL

Wok Tossed Wonton

(Crispy wontons stir-fried with savory fillings, bursting with flavor)

Honey Chilly Cauliflower

(Crispy cauliflower florets tossed in sweet and tangy sauce, deliciously addictive)

Crispy Cantonese Spring Rolls

(Golden-fried spring rolls filled with savory ingredients, a classic delicacy)



BUTLER PASS AROUND SNACKS

NON VEG INDIAN

Chicken/Mutton Seekh Kebab

Smoked Chicken Chops

(Thighs & Legs portion marinated in tandoori masala served with mint chutney)

Makhmali Murg Tikka

(Cheese, cashew marinated morsels of chicken, slightly basted with butter)

Tandoori Chicken with Mint Sauce

(Juicy chicken marinated in yogurt and spices, roasted in a traditional clay oven)

Golden Fried Chicken

(Crispy chicken pieces coated in a golden, seasoned breadcrumb crust, a savory delight)

Irani Chicken Tikka

(Tender chicken pieces marinated in Irani spices, grilled to perfection, bursting with flavor)

Tangri Kebab / Stuffed Tangri

(Tender chicken pieces marinated in Irani spices, grilled to perfection, bursting with flavor)

ORIENTAL COLLECTION

Schezwan Chilli chicken

(Fried boneless chicken sauteed in schezwan cooking sauce along with assorted veggies and cilantro)

Chicken Pepper Fry

(Succulent chicken pieces stir-fried with aromatic spices and peppercorns, bursting with flavor)

AROUND THE MODERN WORLD

American Fried Chicken

(Crispy, juicy chicken pieces, seasoned and deep-fried to golden perfection, a classic comfort food)

Chopped Chicken Rolls

(Fine chopped chicken cooked with spices, herbs & garlic, rolled in pita bread)

MAIN COURSE

VEG

Dal Makhani

(Creamy black lentils cooked with aromatic spices, butter, and cream, a rich and indulgent Indian dish)

Paneer Butter Masala/Palki Paneer

(Creamy paneer cubes in rich, buttery tomato gravy, aromatic spices) /

(Creamy, tomato-based curry with succulent paneer cubes, simmered in spices, a delectable vegetarian delight)

Mushroom Do Pyaza/Mushroom Taka Tak

(Tender mushrooms cooked with onions in a rich, flavorful gravy) /

(Spicy and aromatic mushroom stir-fry with onions, peppers, and spices)

Diwani Handi

(A flavorful medley of assorted vegetables cooked in aromatic spices)

Amritsari Channa Masala

(Tender chickpeas cooked in a spicy and tangy tomato-based gravy, a Punjabi delicacy)

Matar Methi Malai

(A creamy and aromatic dish featuring green peas and fenugreek leaves cooked in a rich gravy)

Malai Kofta Curry

(Creamy and aromatic curry with deep-fried paneer and vegetable dumplings)

NON VEG

Butter Chicken / Kadai Chicken

(Succulent chicken in creamy tomato sauce, rich with spices, butter)

Chicken Curry

(Tender chicken simmered in a flavorful sauce infused with spices)

Murg Tikka Masala

(Tender chicken pieces marinated in spices, grilled, and cooked in a creamy tomato sauce)

Rara Chicken

(A flavorful North Indian dish made with tender chicken pieces cooked in a rich gravy along with minced meat)

Chicken Schezwan

(Fiery, flavorful chicken stir-fried with vibrant vegetables, infused with aromatic Schezwan sauce, a spicy delight)

Mutton Rogan Josh

(A rich and aromatic Kashmiri dish featuring tender pieces of mutton cooked in a flavorful gravy)

Handi Mutton

(Tender mutton cooked in a traditional handi (clay pot) with aromatic spices and herbs)

MAIN COURSE

RICE & PULAO

Vegetable Biryani
Plain Rice/Jeera Rice
Matter Pulao/ Fried Rice
Hakka Noodles

ASSORTED INDIAN BREADS

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|----------------|---------------|
| Lachha Prantha | Stuffed Naan |
| Butter Naan | Tandoori Roti |
| Garlic Naan | Missi Roti |

LIVE TAWA STATIONS

Pasta

(Assorted pastas with english veggies in white & Red Sauce)

Indian Yellow Dal

(Served with tawa chapati)

Brain Curry with Khamir Kulcha

(Delicately spiced curry featuring tender brains, a unique and flavorful delicacy)

Mutton Tikka with Khamir Kulcha

(Succulent pieces of marinated mutton, skewered and grilled to perfection)

Chicken Shawarma

(Juicy marinated chicken grilled to perfection, wrapped in a warm pita with flavorful toppings)

Amritsari Keema Nutri Kulcha

(Spiced minced meat and soya nuggets served with fluffy bread)

Matar Kulcha

(Traditional North Indian street food, featuring spiced chickpeas served with fluffy bread)



MAIN COURSE

Fresh Garden Green Salad Bar

Baby Corn & Broccoli Salad
Beansprout Salad
Masala Onion Salad
Onion Vinegar
Kachumbar Salad
Roasted Papad
Achaar Counter
Russian Salad
Cheese Macroni Salad
Green Salad
Aloo Channa Chaat

Dahi Preps

Mixed Raita/Dahi Bhalla

*(A refreshing yogurt-based dish with assorted vegetables and spices) /
(Soft lentil dumplings soaked in creamy yogurt, topped with tangy chutneys)*

Pineapple Cherry Raita

(A refreshing yogurt-based salad with chunks of pineapple and cherries)

CHAAT STATION

Exotic Pani Poori

(Bite-sized crispy shells filled with tangy, flavorful water, a tantalizing street food delight)

Bhalla Papri Chaat

(A delightful medley of fried dough, chickpeas, potatoes, yogurt, and chutneys, bursting with flavor and texture)

Chandni Chowk ki Lachhedar Tikki

(Crisp and flavorful potato patties, a savory treat from Delhi's bustling streets)

Italian Chaat

(Fusion delight blending Italian and Indian flavors for a unique culinary experience)

Masala Dosa

(Crispy South Indian crepe filled with spiced potato filling, a classic favorite)

Mango Chenna Gujia

(Delicious dumplings filled with sweet mango and creamy cheese, a delightful dessert)

Palak Patta Chaat

(Crispy spinach leaves topped with tangy chutneys, yogurt, and spices, a crunchy delight)

Pav Bhaji

(A spicy and flavorful vegetable mash served with buttered bread rolls, a Mumbai street food favorite)

DESSERTS

Live Jalebi in Desi Ghee with Rabri

(Crispy fried swirls dipped in sugar syrup served with condensed milk)

Angoori Ras Malai

(Soft and creamy cheese balls soaked in sweetened milk, a luscious dessert)

Gulab Jamun

(Soft, syrup-soaked dough balls infused with cardamom, a classic Indian dessert delicacy)

Gajar Ka Halwa (Seasonal)

(Rich and indulgent Indian dessert made from grated carrots, milk, sugar, and ghee)

Lachha Kulfa

(Creamy, frozen Indian dessert with layers of rich flavors and textures)

Moong Dal Halwa

(Rich Indian dessert made from lentils, ghee, sugar, and aromatic spices)

Khoya Khurchan

(A rich Indian dessert made from reduced milk solids, flavored with cardamom, and garnished with nuts)

Biscoff Cheese Cake

(Creamy cheesecake with a luscious Biscoff cookie crust, a delightful indulgence)

Classic Tiramisu

(Decadent layers of coffee-soaked and creamy mascarpone cheese, dusted with cocoa powder)

Ice Cream in Mix Flavours (Select any Two)

(Chocolate Brownie with Vanilla Ice cream/ Waffles Station with Honey & Maple Syrup/Assorted Tarts (Lemon, Chocolate, Mix Fruit)/Special Fruit Cream/Sunday Special)



STALL ALONG THE BAR (WITH HARD DRINKS ONLY)



Peanut Masala
Salamis
Pita Bread with Hummus
Sausages
Nacho with Salsa & Veg Salad
Waffers with assorted sauces

KIDS CORNER



French Fries

(Crispy golden potato sticks, seasoned to perfection, a beloved snack worldwide)

Wood Fire Pizza

(Thin-crust pizza baked in a wood-fired oven, boasting a smoky flavor and crispy crust)

Steam Corn

(Fresh cobs, tender and juicy, lightly steamed to preserve their natural sweetness)

Maggie

(Instant noodles cooked in savory broth, a quick and comforting meal)

OPTIONAL AMENITIES

DJ

Fruits

Valet

Fish / Sea Food

Bar / Molecular Bar

Liquor & Permit

Fresh Flower Decor

TERMS & CONDITIONS

- *GST will be charged extra on actual billing.*
- *25% Advance payment at the time of booking, 65% payment 1 week before the event date, 10% payment before the start of the event.*
- *No refund and no return of advance payment in any case.*
- *Customer will be responsible for any damage and loss of property.*
- *Arms & Ammunition is not allowed in the event in any case.*