

FOOD MENU

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)

Veg Lemon Coriander Soup

(Thick soup evenly spiced with tangy flavour of herbs, lemon juice, ginger, garlic and cilantro)

APPETIZERS

Assorted Veg Pakoras
(Mix Veg Pakora, Gobhi Pakora)

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

Crispy Cantonese Spring Roll
(Golden-fried rolls filled with savory ingredients, a classic Chinese delicacy)

Cocktail Samosa
(Bite-sized crispy pastry pockets filled with spiced potatoes and peas, a perfect appetizer)

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

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)

Bedmi Poori with Aloo Ki Sabzi & Channa Masala
(Deep-fried bread made from urad dal and wheat flour, a flavorful North Indian delicacy)

Ram Babu Agra Paratha
(Flaky, layered flatbread, traditionally served with spicy potato curry, a specialty from Agra)

Stuffed Paneer
(Soft paneer cheese filled with a flavorful mixture of spices and herbs)

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



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)

Tandoori Paneer Tikka

(Cubes of paneer marinated in yogurt 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)

Mushroom Kurkure

(Crispy mushroom bites, seasoned with spices, golden-fried to perfection, irresistibly crunchy and flavorful)

Achari Soya Champ

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

Broccoli Cheese Balls

(Crispy-fried balls made with a flavorful mixture of broccoli and cheese)

Dahi Ke Kebab

(Creamy and tangy kebabs made from strained yogurt, spices, and herbs, pan-fried to perfection)

Hara Bhara Kebab

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

Spinach Cheese Triangle

(Delicious spinach and cheese-filled triangles, crispy outside, gooey inside, perfect snack)



BUTLER PASS AROUND SNACKS

CONTINENTAL

Spinach Cheese Rolls

(Flaky pastry filled with a savory mixture of spinach and cheese, baked until golden)

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)

Schezwan Tossed Mushroom

(Juicy mushrooms stir-fried in spicy and flavorful Schezwan sauce)

Wok Tossed Mushroom Black Pepper

(Sautéed mushrooms infused with aromatic black pepper, bursting with flavors)

MAIN COURSE

INDIAN

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

(Aromatic, creamy vegetable curry simmered with spices, herbs, and rich flavors, a royal delicacy)

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)

Kashmiri Dum Aloo

(Baby potatoes cooked in a rich, flavorful gravy with aromatic spices)

MAIN COURSE

ORIENTAL

Fried Rice

(A flavorful dish made with cooked rice stir-fried with vegetables, and seasonings)

Manchurian Gravy

(A savory and tangy Chinese-inspired gravy with deep-fried vegetable dumplings)

Chilli Paneer

(Tangy, spicy paneer tossed with bell peppers and onions, a tantalizing Indo-Chinese fusion dish)

Hakka Noodles

(Stir-fried noodles tossed with vegetables and savory sauces, a popular Indo-Chinese dish)

ASSORTED INDIAN BREADS

Lachha Prantha

Butter Naan

Garlic Naan

Stuffed Naan

Tandoori Roti

Missi Roti

RICE & PULAO

Vegetable Biryani

Plain Rice/Jeera Rice

Matter Pulao

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)

LIVE TAWA STATIONS

Pasta

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

Indian Yellow Dal

(Served with tawa chapati)

Amritsari Keema Nutri Kulcha

(Spiced minced soya nuggets served with fluffy bread)

Matar Kulcha

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

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
Pita Bread with Hummus
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 corns, 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

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.*