

# Catering Menu: Indian Wedding Vegetarian Food Menu List

## The Drink

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- Coke
- Fanta
- Sprite
- Thumps Up
- Packed Water Bottle - 200 ml
- Masala Chai
- Espresso Coffee

## Special Mocktails & Shakes (Select Any - 8)

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### Virgin Mojito

(Mint leaves, lemon chunks, Brown sugar, Crushed ice, Soda & limca)

### Orange Mojito

(Mint leaves, orange chunks, Brown sugar, Cracked ice, orange juice & soda)

### Italian Smooch

(Ginger, Brown sugar, lemon chunks, ice cube, limca & coke)

### Classic fruit punch

(Favourite mixed juice, cream & Grenadine)

### Virgin merry

(Tomato juice, Worcestershire sauce, Tabasco, lemon juice Cinderella Grenadine with juices)

### **Blue Heaven**

(Blue Curacao, Lime juice, Ice cube, lime)

### **Classic Aam Panna**

(Refreshing Indian Summer drink made up of mangoes)

### **Fresh Lime Soda**

(Sparkling soda with fresh lime)

Litchi Shake / Oreo Shake / Pan Shake / Butter Scotch Shake / chikoo shake

## **The Exotic Fruit Counter**

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Indian - 4 & Imported - 4

## **Chat Counters (Select Any - 6)**

### **Pani Puri with 3 types of water**

(Hollow, crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavoured water, usually tamarind or mint)

### **English Dry fruit Tawa chat**

(Soaked cashews, almonds, raisins stir in ghee with walnuts, dates, spices & served by adding lime water)

### **Moong Dal Chilla**

(Lentil pancake stuffed with vegetables & Paneer served the Kathi roll way)

### **Aloo Tawa Chat**

(Traditional aloo chat crispy fried in olive oil)

### **Matar Patila Kulcha**

(Authentic matar subzi with puffed bread)

### **Dahi Bhalla Papri Chat**

(Crispy fried semolina and flour bread topped with raw mango dip)

### **Pao Bhaji**

(A spiced thick gravy of mashed vegetables served with bread, salad, butter & pickle)

### **Kanji Vada**

(Moong Dal Vada's on satay served with tangy mustard flavoured drink)

### **Raj Kachori**

(Fried shells (kachori) filled with potatoes, boiled moong dal, yogurts, spices, chutneys and topped with various garnishes)

### **Ram Ladoo**

(Deep fried moong dal fritters topped with shredded radish and tangy chutneys)

### **Palak Patey & Prune Ki Chat**

(Batter fried spinach leaf loaded with sweet curd, tamarind & mint chutney and then topped with fruits, chaat masala)

### **Dosa (Plain Dosa, Masala Dosa)**

(Thin pancake from South India, made from a fermented batter of Lentil, Rice)

### **Idli Sambhar**

(Doughnut shape, crispy exterior & soft interior, South Indian dish made of udad dal)

### **Vada Sambhar**

(Aloo tikki served with tangy tamarind chutney)

## **Hot Pot (Soup) (Select Any - 2)**

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### **Tomato Dhaniye Ka Shorba**

(Tomato, green coriander flavoured soup)

### **Vegetable Sweet Corn Soup**

(Cream style sweet corn soup with finely chopped vegetables)

### **Hot & Sour Soup**

(Spicy & sour soup flavoured with soy sauce)

### **Veg. Manchow Soup**

(Boiled mix vegetables hot & spicy soup)

## **Salad Bar (Select Any - 6)**

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### **Fresh garden green salad**

(Seasonal fresh cut vegetable served on a bed of lettuce)

### **Sprouts Salad**

(Easy, tasty & healthy salad made with sprouts, cucumber, onion)

### **Peas & Potato Salad**

(Boiled potatoes cut in small size tossed with matar in Indian spices & lemon juice)

### **Macaroni Salad**

(Cooked macaroni, carrot, peas, celery, green pepper and onion in mayo vinegar, sugar, mustard salt pepper dressing)

### **Laccha Onion**

(Onion rings served with spices)

### **Sirke Wala Pyaaz**

(Pickled baby onions)

### **Russian salad**

(Mixed boiled vegetables with cream & Seasoning)

### **Aloo Chat**

(Boiled potato cubes mixed and tossed with spices & chuney)

### **Coleslaw Salad**

(Finely shredded raw cabbage with a salad dressing commonly mayonnaise)

### **Kachumber Salad**

(Fresh chopped tomatoes, cucumbers, onions, lemon juice & chili peppers)

## **Snacks on Rotation Veg (Select Any - 8)**

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### **Paneer Makhmali Tikka**

(Cottage cheese marinated with rich cream & Indian spices)

### **Paneer Tikka Achari**

(Cottage cheese marinated with rich cream, pickle & Indian spices)

### **Soya Chap Achari**

(Soya chaap cooked with achari masala & spices)

### **Tandoori Gobi**

(Cauliflower florets dipped in Spicy lemon dressing, grilled in tandoor)

### **Tandoori Aloo**

(Tandoori aloo are spiced & marinated potatoes & served grilled)

### **Tandoori Pineapple**

(Marinated pineapple slices with spices and cooking in tandoor)

### **Soya Chap Malai**

(Soya chaap cooked with cream, yogurt & spices)

### **Cocktail Samosa**

(Small size samosa filled with boiled potatoes, peas & spices)

### **Paneer Finger**

(Crispy, spicy, soft Paneer Fingers, served golden brown)

### **Corn Kebab**

(Potato, corns, coriander patties served with green chutney)

### **Cheese Balls**

(Blend of shredded cheese, and herbs or spices, moulded into a sphere, rolled in ground nuts & fried)

### **Veg Cutlet**

(Mashed veggies patty covered with batter & deep fried)

### **French Fries/Smilies**

(Famous Indian snacks made up of fresh potatoes & served with ketchup)

### **Dahi Ke Kebab**

(Stuffed patties of hung curd & paneer, served with mint chutney)

### **Harabhara Kebab**

(Spinach, green peas, coriander patties served with green chutney)

### **Chili Paneer**

(Cottage cheese, capsicum & onion cooked in chilly soy sauce & Garlic)

### **Veg Spring Roll**

(Thin crispy pastry sheets filled with stuffing of carrot, bell peppers & spring onion)

### **Veg. Manchurian Dry**

(Mixed vegetables dumplings tossed in chilli and Chinese soy sauce)

### **Honey Chilli Potato**

(Crisp fried potato slices covered with honey)

## **The Main Course Veg (Select Any - 6)**

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### **Dum Aloo**

(Small potatoes cooked in tangy tomato gravy with aromatic masala)

### **Vegetable Jalfrezi**

(Assorted vegetables in sweet and sour gravy)

### **Paneer Butter Masala**

(Rich & creamy curry made up of paneer)

### **Kadhai paneer**

(Spicy, flavourful & delicious dish made by cooking paneer & bell pepper in Indian herbs & spices)

### **Paneer Lababdar**

(Cottage cheese cubes in gravy made with onion, tomatoes, cashews & grated paneer)

### **Punjabi Kadhi Pakora**

(Flour Dumplings in Yoghurt Gravy)

### **Mix Vegetable**

(Mix veg. curry is made by cooking a mixture of vegetables in tomato onion gravy)

### **Kurmuri Bhindi**

(Crispy lady finger with all Indian grounded herbs & spices)

### **Gobhi Keema Matar**

(Grated cauliflower cooked with green peas, tomato & mild spices)

### **Palak Corn**

(Palak corn curry is a rich, saucy dish that's made with fresh spinach and sweet corn)

### **Special Sarson Ka Saag (seasonal)**

(Served with Gur. & White butter)

### **Pindi Channa Masala**

(Kabuli channa delight with cubes of Tomato and onion)

### **Malai Kofta Curry**

(Dumplings of cottage cheese simmered in saffron flavoured gravy)

### **Gobhi Laccha Adraki**

(Indian Preparation of Cauliflower with Laccha Ginger)

### **Dal Makhani**

(Black lentil simmered on light flame overnight & cooked in tomato, onion paste & topped with butter)

### **Shahi Rajma Masala**

(Fine preparation of Kidney Beans in thick gravy)

## **Desi Rasoi**

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**Yellow Dal Tadka with Tawa Fulka**

## **The Rice / Biryani Station (Select Any - 1)**

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### **Mattar Pulao**

(Basmati rice cooked with exotic peas)

### **Veg. Biryani**

(Basmati Rice Cooked perfection with dices of an assortment of seasonal vegetables & spices)

### **Kashmiri Pulao**

(A blend Of Basmati rice with fruits & raisins and nuts)

### **Jeera Rice**

(Rice tempered with cumin seeds)

### **Veg. Pulao**

(Basmati rice cooked with assorted vegetables)

## **Curd Station (Select Any - 1)**

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- Mix Veg. Raita
- Boondi Raita
- Mint Raita
- Cucumber Raita
- Pineapple Raita
- Dahi Bhalla with Saunth

## **Assorted Breads**

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- Parantha - Lachha Parantha / Pudina Parantha
- Naan - Plain Naan / Butter Naan
- Roti - Tandoori Roti / Missi Roti

## **The Dessert's Section (Select Any - 5)**

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- Gulab Jamun
- Keseri Kheer
- Kulfi Rollar

- Ice Cream
- Moong Dal Halwa
- Pineapple Halwa
- Shahi Tukda
- Mal Pua
- Doodh ki Kadhai
- Jalebi Rabri
- Gajar Ka Halwa
- Rasmalai

## AT TIME OF PHERE

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- FRIED CASHEWNUTS
  - ROASTED ALMONDS
  - KAJU KATLI
  - COOKIES
  - Tea & Coffee