



GET YOUR MENU.

Celebrate Flavor. Celebrate life



Double
Magnum Non-Veg



GET YOUR VENUE .COM

Managing Events from Venue to Adieu!

Beverages

AERATED DRINKS

Coke
Fanta
Sprite

ASSORTED JUICES

Orange
Pineapple
Mix Fruit

MOCKTAILS

Virgin Mojito

A refreshing mix of lime and mint

Sweet Sunrise

Fruity drink with a hint of red berries and orange tanginess

Pina Colada

Creamy concoction of coconut milk, pineapple juice
and crushed ice

Pink Lady

Cranberry syrup, lime juice, sugar syrup topped with lime
ice tea

MINERAL WATER BOTTLES 250 ML

fresh fruit Counter

3 Indian & 3 Imported Fruits

A vibrant & exquisite display of fresh, ripe & juicy fruits

Chatori Chaat

Golgappe with varieties of water

Crispy semolina & whole wheat puff balls stuffed with spiced chickpeas and potatoes served with tamarind, mint asafoetida (hing)

Crispy Aloo Tikki

Shallow fried potato patty stuffed with spiced green peas dressed with dry mango saunth & mint chutney

Bhalla Papdi

Soft lentil fritters served with sweetened yogurt, dry mango saunth and mint chutney

Pass Around Snacks Vegetarian

Paneer Tikka Shashlik

Home pounded cubes of cottage cheese marinated in spiced with capsicum, onion and tomatoes

Ananas Tikka

Freshly grilled pineapple slices glazed with brown sugar and ginger

Malai Soya Chaap

Tandoori marinated chunks of soya chaap served dressed in sour cream

Honey Chili Potatoes

Crispy-fried potatoes tossed with honey & Chinese sauces topped with sesame seeds

Golden Coin

Crispy golden fried breaded potatoes and cheese

NON-VEGETARIAN

Murgh Malai Tikka

Tender & juicy chicken smothered in yogurt, warm spices, and fresh herbs

Amritsari Fish

Slices of fish, marinated in tangy masala and coated in a mix of rice and gram flour, deep fried until golden and crispy

Mutton Seekh Kebab

Mughlai delicacy prepared with succulent kebabs made of minced mutton, onions, herbs and blend of spices

Chilli Chicken Dry

Boneless fried chicken tossed in sweet and spicy sauce with bell peppers, garlic & onions

Soup Station

Cream of Tomato

Mild aromatic and creamy fresh tomato soup with toasted bread croutons

Chicken Hot & Sour Soup

Spicy Chinese soup made of boiled shredded chicken cooked with chopped fresh veggies simmered in spicy & tangy water

Salad Station

Ever-Green Salad

Slices of cucumber, carrot, radish, tomato served in a platter

Aloo Chana Chaat

Potato & chickpeas salad with green chilies and coriander

Corn And Sweet Pepper Salad

Grain corn and assorted pepper salad with lime and garlic dressing

Kimchi

A popular Korean salad made by fermenting cabbage, garlic vinegar and soya sauce

Sirka Pyaaz

Button onions steeped in vinegar and whole spices

Lacha Onions

Sliced rings of onions mixed with green chilies and lemon wedges

Accompaniments

Assorted Pickle Bar

Aam ka achar
Nimbu ka achar
Mix achar

Papad

Moong dal papad
Hing papad
Urad papad

Chutney

Tomato chutney
Mint chutney
Mango chutney

Yogurt Station

Mixed Vegetable Raita

Chopped cucumber, tomato and fresh coriander churned yogurt

Boondi Raita

Gram flour pearls, roasted cumin and churned yogurt

Main Course

Indian Cuisine VEGETARIAN

Paneer Lababdar

Cottage cheese simmered in smooth tomato & cashew gravy with chopped capsicum topped with cream

Gobhi Masala

Stir fried cauliflower tossed with caramelized onion & tomato with green chilies

Subz Miloni

Fresh Indian vegetables cooked in spinach gravy & tempered with green chilies

Amritsari Choley With Kulcha's

Slow simmered chickpeas tempered with home pounded spices served with flatbread

Aloo Methi / Sarson Ka Saag (Seasonal)

Garlic tempered fenugreek leaves cooked with potatoes / seasonal mustard greens mashed with garlic and tomatoes served with corn flour bread (makki ki roti)

Dal-E-Ambria (Chef's Special)

Slow simmered black lentil with garlic, tomato, cream and white butter

NON-VEGETARIAN

Murgh Lababdar

Tendered boneless chicken simmered in rich creamy tomato gravy tossed with bell peppers & onions

Mutton Rogan Josh

Indian lamb curry cooked in authentic spices with intense flavouring using a slow cooking method

Rice factory

Steamed Rice

Fluffy steamed basmati rice

Chicken Dum Biryani

The famous biryani of Hyderabad, basmati rice layered with cooked biryani chicken in thick gravy with biryani masala, dum cooked in deg

Mirch Ka Salan

Indian chilli and peanut curry from Hyderabad, accompanies biryani alongside burani raita, chutney & laccha onions

Assorted Indian Breads

Tandoori Roti

Whole wheat bread cooked in tandoor

Laccha Paratha

Layered whole wheat bread with desi ghee

Mirchi Paratha

Layered whole wheat bread with green chilly

Plain / Butter / Garlic Naan

Refined flour bread cooked in tandoor with choice of garlic or butter

Missi Roti

Combination of gram flour & refined flour with Indian spices cooked in clay oven

Kulcha

Amritsari styled bread made with refined flour & crushed coriander & spices

International Cuisine

Pan Asian

Sliced Chicken in Schezwan Sauce

Sliced chicken pieces cooked in spicy Schezwan sauce

Veg Manchurian Gravy

Mixed vegetable balls steeped in hot garlic sauce with ginger

Garlic Onion Fried Rice

Garlic and onion flavoured rice tossed with Chinese spices

Vegetable Hakka Noodles

Noodles tossed in Chinese spices along with juliennes of vegetables and spring onion

Italian - Live

Choice of Whole Wheat Pasta

Penne

Fusilli

Choice of Sauces

Arrabbiata sauce - tomato sauce with garlic and oregano

Béchamel sauce - white sauce made with cream, milk and butter

Pink sauce - a perfect blend of arrabbiata & béchamel sauce

Choice of Chicken

Boiled chicken, tandoori chicken

Exotic Vegetables

Broccoli, baby corn, mushroom, zucchini, bell pepper and olives

Choice of Herbs

Oregano & chilli flakes

Served with

Garlic bread

Symphony of Indian Sweets

Hot Desserts

Gulab Jamun

Fried sweet dumplings made of thickened and reduced milk soaked in saffron and rose scented sweet syrup

Moong Dal Halwa

Delicious yellow lentils slow cooked in desi ghee cooked with sugar

Cold Dessert

Kesari Rasmalai

Paneer cheese known as chhena served with saffron flavored chilled milk

Gulab Kheer

Reduced milk thick porridge with rose petals

Assorted Ice Cream

Served with chocolate sauce and nuts

Hot Beverages

Tea

Choice of ginger, lemon, green, cardamom, masala, black and tulsi tea

Coffee

Choice of latte, black & cappuccino

Assembly Menu

4 snacks from the menu
Assorted mix pakora
Assorted soft drinks
Mineral water bottles
Tea
Coffee

Phera Menu

Methi mathri
Namak pare
Assorted soft drinks
Mineral water bottle
Tea
Coffee



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