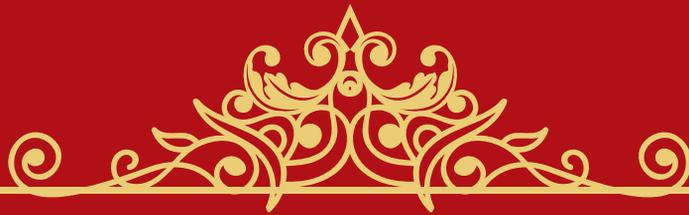


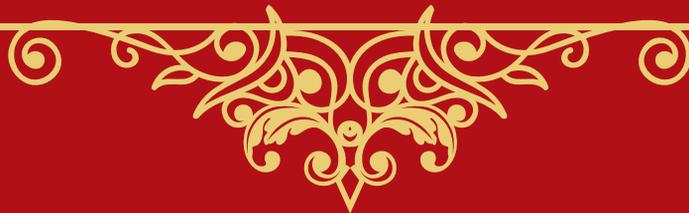


**GET YOUR VENUE** .COM

*Managing Events from Venue to Adieu!*



'Multi-Cuisine'  
Veg. Menu



**GET YOUR MENU** .E

*Celebrate Flavor. Celebrate life*



# Beverages

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## AERATED DRINKS

Choice of Coke, Fanta, Sprite & Limca

## MOCKTAILS

### Virgin Mojito

A refreshing mix of lime and mint

### Cinderella

Smooth blend with fresh fruit juice, grenadine and ginger ale

### Pina Colada

Creamy concoction of coconut milk, pineapple juice and crushed ice

### Sweet Sunrise

Fruity drink with a hint of red berries and orange tanginess

### Mint Cooler

Freshness of mint and coconut water to rejuvenate

## REFRESHMENTS

### Jaljeera

A evergreen blend of tangy spices with cumin and mint

### Shikanji

Traditional homemade lemon drink with black salt and sugar

### Fruit Punch

Perfect concoction of fresh fruits with syrups

## MILK SHAKES

Choice of Vanilla, Chocolate & Strawberry

## ASSORTED CANNED JUICES

Choice of Orange, Pineapple, Mango & Mixed Fruit

## MINERAL WATER BOTTLES (250 ML)



# Chatori Chaat

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## **Golgappe With Varieties Of Water (Ambala Style)**

Crispy semolina & whole wheat puff balls stuffed with spiced chickpeas and potatoes

Served with

Tamarind, Mint, Asafoetida (hing), Guava flavored water

## **Crispy Aloo Tikki (Agra Style)**

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

## **Moong Dal Cheela (Purani Dilli)**

Yellow lentil pancakes filled with masala cottage cheese

## **Bhalla Papdi (Haridwar Style)**

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

## **Matra Kulcha (Purani Dilli)**

Cumin tempered dried white peas curry served with oven baked fermented flatbread

# Fresh Fruit Counter

## **5 Indian & 5 Imported Fruits**

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



# Pass Around Snacks

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## **Paneer Tikka Shashlik**

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

## **Ananas Tikka**

Freshly grilled pineapple slices glazed with brown sugar and ginger

## **Tandoori Anardana Aloo**

Tandoor baked baby potatoes marinated with anardana, honey, yogurt and chillies

## **Subz Seekh Kabab**

Tandoor roasted vegetable skewer with coconut, semolina and dryfruits

## **Dahi Ke Sholay**

Crispy bread pockets filled with fresh hung curd and bell peppers

## **Afghani Malai Chaap**

Tandoori marinated chunks of soya chaap served dressed in sour cream

## **Vegetable Nawabi Kabab**

Crushed black chickpea cutlets filled with green chillies, coriander and freshly ground spices



# Pass Around Snacks

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## Papad Waala Paneer Tikka

Cubes of paneer marinated in mint, bar-be-cued and wrapped with papad pieces, served with mint chutney

## Golden Coin

Crispy golden fried breaded potatoes and cheese

## Chilli Garlic Idli

South Indian style idli tossed with diced onions, bell peppers and chilli garlic sauce

## Honey Chilli Potatoes

Crispy fried finger potatoes tossed with honey and chilli sauce

## Kung Pao Paneer

Deep fried cottage cheese tossed in a spicy and tangy sauce topped with roasted peanuts

## Cigar Roll

Golden fried crispy rolls filled with cheese served with sweet chilli sauce

## Schezwan Mushroom

Button mushroom sautéed in chilli sauce and garnished with spring onions

# Pre-Dining Live Counter

## Lucknowi Delicacy Galouti Kabab

Vegetable galouti served with ulte tawe ka paratha, laccha onion and mint chutney

## Dahi Kabab & Hara Bhara Kabab On Tawa

Mouth melting kabab with exotic blend of hung curd, fresh coriander and green chillies and slow cooked spinach patty with coriander, ginger and green chilli tempered in cumin seared on griddle

## Dim-sum Station

Assorted vegetable dim sums served with choice of dips - veg mayo, tomato red chilli sauce, kikkoman sauce and chef's special sauce

## Bruschetta

A popular Italian snacks-toasted garlic bread topped with tomato, basil and mozzarella cheese

## Mushroom Vol- Au-Vents

Creamy herb sautéed mushroom filled in flakey puff shell

## Soup Station

Select Any Two

## Tamatar Dhaniya Ka Shorba

Traditional Indian shorba made with fresh tomatoes & coriander leaves

## Veg Manchow Soup

Vegetable broth simmered with exotic vegetables served along with fried noodles and chinese seasoning

## Sweet Corn Soup

Slow simmered broth with sweet corn kernels worked up into a wholesome soup

## Lemon Coriander Soup

A zesty lemon flavored thick broth with vegetables and coriander leaves

## Hot And Sour Soup

Chinese soup combination of savory, spicy and tanginess with vegetables

## Minestrone

A thick soup of Italian origin made with vegetables, with the addition of pasta or rice



# Salad Station

## Ever-Green Salad

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

## Aloo Chana Chaat

Potato & chickpeas salad with green chillies and coriander

## Hara Moong And Moth Salad

Sprouted green lentil salad with tangy spices, green chillies and onions

## Waldorf Salad

An American salad made typically of diced apples, celery, nuts and mayonnaise

## Roast Potato And Spring Onions

Mustard marinated oven baked potatoes with spring onions, olive oil and fresh herbs

## Corn And Sweet Pepper Salad

Grain corn and assorted pepper salad with lime and garlic dressing

## Mexican Bean Salad

Kidney bean, peppers, garlic, olive oil, tomatoes, lemon, cilantro and lime juice

## Macaroni With Trio Peppers

Assorted sweet peppers, cream, freshly ground black pepper mixed with macaroni

## 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 chillies and lemon wedges



# Accompaniments

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## Choice Of Dressings

Thousand Island  
French Dressing  
Vinegar Dressing  
Herb Dressing

## Pickle Bar

Aam ka achar (mango)  
Nimbu ka achar (lemon)  
Mixed achar (mix veg)

## Papad

Moong dal papad  
Hing papad  
Urad papad

## Chutney

Tomato chutney  
Mint chutney  
Mango chutney

## Yogurt Station

### Plain Yogurt

As the name suggest itself

### Boondi Raita

Gram flour pearls, roasted cumin and churned yogurt

### Mixed Vegetable Raita

Chopped cucumber, tomato and fresh coriander churned yogurt



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# Main Course

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## Indian Cuisine

### **Paneer Lababdar**

Cottage cheese simmered in smooth tomato and cashew gravy topped with cream

### **Methi Matar Malai**

Green peas, fresh methi cooked in rich cream, cashew nut gravy flavoured with cardamom powder

### **Dum Aloo Kashmiri**

Traditional Kashmiri delicacy of potato dish simmered (dum cooked) in a spicy gravy

### **Gobhi Masala**

Stir fried cauliflower tempered with ginger, cumin, tomatoes and fresh coriander

### **Diwan-e-handi**

An Indian classic royal delicacy full of rich, creamy curry made with mixed vegetables and boiled chopped spinach cooked in handi

### **Palak Paneer**

Cottage cheese cooked with fresh spinach, tomato and cream tempered with garlic and Indian spices

### **Dal-E-Ambria (Chef's Special)**

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

### **Malai Kofta**

Cottage cheese dumplings with dry milk and nuts dunked in rich creamy tomato gravy tempered with cumin

### **Aloo Methi / Sarson Ka Saag (Seasonal)**

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

### **Punjabi Kadhi Pakoda**

A traditional Punjabi delicacy of deep fried pakoras (fritters) dunked in a tangy yogurt & chickpea flour based curry tempered with red chillies

### **Amritsari Choley With Kulcha's**

Slow simmered chickpeas tempered with home pounded spices served with flatbread



# Main Course

## Live Counter

### Assorted Vegetables On Tawa

Assorted seasonal fresh vegetable tossed with onion and tomato masala

### Dal Tadka With Tawa Phulka

Traditional yellow lentil with cumin and garlic served with fresh whole wheat bread

## Rice Factory

### Steamed Rice

Fluffy steamed basmati rice

### Hyderabadi Subz Dum Biryani

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

### Mirchi Ka Salan

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

## Assorted Indian Breads

### Tandoori Roti

Whole wheat bread cooked in tandoor

### Lachha Paratha

Layered whole wheat bread with desi ghee

### Mirchi Paratha

Layered whole wheat bread with green chillies

### Pudina Paratha

Layered whole wheat bread with dry mint powder

### Plain / Butter / Garlic Naan

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

### Missi Roti

Combination of gram flour and refined flour with indian spices cooked in clay oven

### Kulcha

Bread made with refined flour and crushed coriander and spices



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# International Cuisine - Pan-Asian

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## Teppanyaki - Live

### Sautéed Vegetables

Asparagus, baby corn, bok choy, broccoli, bean sprouts, carrot, chinese cabbage, cherry tomatoes, french beans, green pepper, mushroom, red pepper, red cabbage, scallions, snow peas, yellow pepper, zucchini, cottage cheese & tofu

### Tossed With

Sichuan sauce, hoisin sauce, sweet & sour, black bean sauce, barbeque sauce, schezwan, red chilli paste, vinegar, soy, honey sesame and hp sauce

### Served With

Flat noodle, hakka noodle, pad thai noodle and rice

## Chinese

### Vegetable Hakka Noodles

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

### Garlic Onion Fried Rice

Garlic and onion flavored rice tossed with chinese spices

### Veg Manchurian Gravy

Mixed vegetable balls steeped in hot garlic sauce with ginger

### Sweet And Sour Vegetables

Exotic vegetables cooked in sweet and sour gravy with oriental spices





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# International Cuisine - Continental

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## Italian - Live

### Choice Of Whole Wheat Pasta

Penne  
Fusilli  
Spaghetti

### 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

### Exotic Vegetables

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

### Choice Of Herbs

Oregano, chilly flakes, rosemary and thyme

### Served With

Garlic bread

### Spinach Corn Lasagna

Layered pasta sheet with sautéed spinach and grain corn, baked with cheese

# Symphony of Indian Sweets

## Hot Dessert

### **Gulab Jamun**

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

### **Nano Jalebi With Rabri-Live**

Fermented refined flour batter in spiral shape, fried in desi ghee, soaked in sugar syrup served with slow cooked thickened condensed milk

### **Bikaneri Ghevar-Live**

Delicacy of Rajasthan, disc-shaped sweet cake made with refined wheat flour, soaked in saffron sugar syrup topped with sweetened khoya, pistachios and almonds

## Halwa on Tawa - Live

### **Moong Dal Halwa**

Delicious yellow lentils slow cooked in desi ghee cooked with sugar

### **Apple Halwa**

Grated apple with castor sugar garnished with dry fruits

### **Mirch Ka Halwa**

Unique recipe of Bhavnagar - chillies cooked with milk and cardamom

### **Gajar Halwa / Beetroot Halwa (Seasonal)**

Grated Seasonal carrots or beetroot, simmered in desi ghee and condensed milk served with dry fruits and nuts



# Symphony of Indian Sweets

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## Cold Dessert

### Gulab Kheer

Reduced milk thick porridge with rose petals

### Kesari Rasmalai

Paneer cheese known as cheena served with saffron flavored chilled milk

### Rasgulla

Poached Chhena balls steeped in thin and chilled sugar syrup

## Cold Station - Live

### Tilla Kulfi

Frozen dessert made with pure full fat milk, sugar and flavoring ingredients like cardamom or saffron

### Ice-cream Parlor

Choice of vanilla, chocolate, tutti fruity and strawberry served with chocolate sauce, nuts and ice cream cones

## Hot Beverages

### Tea

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

### Coffee

Choice of latte, black & cappuccino





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## Assembly Menu

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4 snacks from the menu  
Cocktail potli samosa  
Assorted mix pakoras  
Kala jamun with coconut powder  
Assorted soft drinks  
Mineral water bottles  
Tea  
Coffee

## Phera Menu

Methi mathri  
Namak pare  
Mini gulab jamun  
Assorted sweet & salty cookies  
Assorted soft drinks  
Mineral water bottle  
Tea  
Coffee



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