

Suggested Wedding Non-Veg Menu @ 300 pax @ Rs 1650/-

Welcome Beverages

Aerated Drinks

Coke, Diet Coke, Coke Zero

Fanta

Sprite, Limca

Assorted Juices

Orange Juice

Mix Fruit

Cranberry Juice

Pineapple juice

Shakes

Strawberry

Chocolate

Mocktials

Gentle breeze

(Cranberry juice & Pineapple juice)

Fruit punch

(Mixed fruit juice, grenadine syrup)

Fools mule

(Ginger ale, lime juice, grenadine syrup)

Shirley Temple

(Ginger ale, grenadine syrup)

Virgin mojito

Fresh mint, white sugar, lemon chunks muddled with
Crunchy ice flakes and splashed with sprite

Pre-Dining Area

Chef @ Work-Live Pizza Station

Italian Chicken Pizza

Pepproni Pizza

Classic Margarita

Grand Exotic Veg

Served with

Oregano, Chilli Flakes & Olive Oil

Live Dim Sum Station

Spinach And Water Chestnut

Shiitake

Bok Choy And Tofu

Served With

Spicy Peanut Dip | Chili Garlic Dip | Soya And Coriander

Street Food of India-Chaat

Golgappa Ambala Type

Aloo Tikki (Stuffing Paneer, Dal, Mutter)

Moong Dal Chilla Paneer Wala

Patiala Mutter Kulcha

Dahi Bhalla

Fresh Fruit Counter

3 Indian, 3 Imported

(Selected Varieties Of Minimum)

Pass Around Appetizers

Non-veg

Panko Crumbed Fish fingers

(Fish fingers panko crumbed & served with tarter sauce)

Lamb Shikhampuri Kebab

(Shikampuri kebab of Hyderabad is also one such kebab recipe which hails from the royal kitchens of the Nizam. Originally, the kebabs of the Hyderabadi cuisine are cooked on the heated stone. This heated stone releases a smoky flavour when it comes in contact with the meat and spices. This is what gives the kebabs their unique taste.)

Boti kebab

(Lamb marinated in yoghurt and skewered, then well cooked. Traditionally, Boti Kebab (Lamb) is cooked in a clay oven called a tandoor)

Chicken Singapore

(Marinated chicken cube seasoned with Spices and deep fried)

Chicken Tikka

(Marinated Chicken cube flavored with Indian aromatic spices.
Cooked in clay oven)

Vegetarian

Paneer Shashlik Tikka

Tandoori Stuffed Aloo

(Stuffed with paneer & dry fruits)

Dahi Ke Kebab

Shallow Fried Hung Yoghurt Patties Flavored With Cardamom

Kung Pao Paneer

(Cottage cheese cooked with dry chillies & nuts)

Thai Vegetable Spring roll in Chilli Garlic Dip

(Crisp fried wontons with sweet chilli sauce)

Soup Station

Murgh Yakhani Shorba

Tomato Basil Soup

Salad Station

Insalata Caprese

(Fresh bocconcini and sliced tomato marinated with basil pesto and Modena balsamic)

Broccoli and asparagus Mimosa with pimento and pine nut

(Fresh broccoli & asparagus tossed up in olive oil and garnished with nuts)

Waldrof Salad

(Apple & Walnut based salad)

Kimchi Salad

Russian Salad

Coleslaw Salad

Aloo Chana Chaat

Bean Sprout Salad

Market Salad

(Assortment of 5 varieties Lettuces Selection of Condiments and 5 variety Dressings)

Kachumber Salad

Baby Onions In Red Vinegar

Onion Laccha

Papad & Pickle Station

Assorted fried & Roasted papad

Aam, Mirchi, Lemon, Mix Veg- Pickles

Raita Station

Mix vegetable / Pineapple / Mint

Main Course

Indian

Nalli Nihari

Nihari is a South Asian curry consisting of slow-cooked lamb along with bone marrow

Home Made Butter Chicken

Murgh Korma

Dum Ka Paneer

Cottage Cheese Delicacy Finished In Yogurt Cashew Nut Gravy & Cooked On Dum

Mewa aur Mawe ka Paneer Tikka Lababdar

(Paneer cooked in Punjabi Style)

Nargasi Kofta Curry

(Kofta curry cooked in Awadhi Style)

Lazeez Kashmiri Dum Aloo

Broccoli aur Soya Wadi Masala

(Cooked in Awadhi Style)

Gobi Pudina Adraki

Amritsari Chole Kulche

(Served With Pyaz & Mooli Ki Chutney)

Makke Di Roti Aur Sarson Da Saag

(Served With Makhan & Gur)

Assorted veg- TAWA

SELECT VEGETABLES TOSSED IN GRAVY

KUMBH MATAR KEEMA
PANEER NIMBU MASALA
HYDERABADI BHARWAN KARELA
BESANI KURKURI AJWAINI BHINDI
KALOUNJI KE BAINGAN
MASALEDAR ARBI

Dal Station

Dal Makhni

Homemade Yellow dal tadka with Phulka

Biryani & more Station

Awadhi Gosht Dum Biryani

Subz Veg Biryani

Steamed Rice

Mirch Ka Salan

Assortment of Indian breads

Ajwain ka Lachcha Parantha

Methi Makhani Naan

Rogani Roti

Pizza Naan

Makhani Roti

Methi ki Roti

Mirchika Lachcha Parantha

Missi Roti

Tandoori Roti

Chef at Work- Italian Station

Selection of Pasta: - Penne, Fuseli, Orecchiette & Linguini

Selection of Sauces: Pomodoro, Ratatouille, Cheese Fondue

Selection of Condiments: Grated parmesan, Basil, Olives, Sundried Tomatoes

Accompaniments

Garlic Bread, Multigrain Rolls

French Sticks, Butter

Continental Cuisine

Grilled Fish in Lemon Butter Sauce

Grilled Chicken In Red Wine Sauce

Mix veg Lasagne

Grilled vegetables in Pesto Sauce

Mashed Potatoes

Oriental & Thai Cuisine

Stir fried fish in Black Bean Sauce

Chicken in Thai Red Curry Sauce

Vegetables Thai Green curry Sauce

Cauliflower Manchurian

Spring Onion Fried Rice

Veg Hakka Noodles

Phad Thai

Dessert

Indian

Moong Dal Halwa

Carrot Halwa (Seasonal)

Live :- Jalebi Served with Rabdi

Gulab Jamun

Chocolate Cheena Payash

Mango Phirni in Kasora

Orange Rasgulla

Western

Tiramisu

Hot Chocolate mud cake

Red velvet cake

Assorted Mousse

Assorted Tilla Kulfi- Kesar Pista & Paan

Assorted Tea/Coffee station

ASSEMBLY POINT

Mineral Water Bottle-250 MI

Assorted Soft Drinks

Assorted Juices

Assorted Tea

Coffee

Grilled Snacks

Paneer Tikka

Stuffed Sesame Potato

Veg Kebab

Malai Soya Chhap

Indian Snack

Cocktail Potli Samosa

Assorted Mix Pakora

(Paneer, Aloo, Pyaz, methi)

Dessert

Bite Size Chocolate Burfi

PHERA MENU

Mineral Water Bottle-250 ml

Assorted Soft Drinks

Assorted Juices

Salted Potato Chips

Sweet & salted Assorted Cookies

Chenaa Murki

Coffee

Rajasthani Tea