

Cocktail Veg Dinner 500 pax Rs 3000/-

Welcome Beverages

AERATED Drinks

COKE / DIET COKE / SPRITE / FANTA

REAL JUICES

TOMATO / ORANGE / CRANBERRY / LITCHI / MANGO

Fresh Fruit Juices

Orange

Kinnu

Mausami

Mix Fruit

Mocktails

Virgin Mojito

Italian Smooch

Pina Colada

Guava Mary

Cucumber Cooler

Blue Lagoon

Sweet Sunrise

Pre - Dining

CHEESE PLATTERS AND CANAPES

EXOTIC VARIETY OF IMPORTED CHEESES SERVED WITH RED GLOBE GRAPES / PIMENTO OLIVES / BLACK OLIVES / GREEN OLIVES / CRACKERS

CANAPES SERVED WITH ASSORTED DIPS

NACHOS

CRISPY NACHOS TOPPED WITH CHEESE JALAPENOS, ONIONS, TOMATOES SERVED WITH SALSA, SOUR CREAM AND GUACAMOLE

MOROCCAN FOOD STATION

KIBBEH POCKETS

CRUMBLED KIBBEH IN PITA POCKET

FALAFEL POCKETS

CHICK PEA FALAFEL IN PITA POCKET

ACCOMPANIMENTS

Hummus with chick peas, paprika hummus, baba ganoush
Taboulleh, mixed olives, beetroot turnips cucumber relish, green chilli pickle

PTTA BREAD / LAVASH

SUSHI BAR

VEGETARIAN MAKI

ASPARAGUS ROLL

Lightly steamed spears of asparagus rolled and drizzled with our mildly sauce

AVOCADO ROLL

Avocado rolled in semi-sweet sushi rice

BROCCOLI ROLL

Lightly steamed broccoli florets rolled in semi-sweet sushi rice drizzled with mildly sauce

SHITAKE ROLL

Flavorful seasoned Japanese mushroom rolled in semi-sweet sushi rice
black mushrooms

VEGETABLES ROLL

a tasty combination of black mushroom, avocado and cucumber

Dim Sum Bar

VEG SUPREME

SPICY MUSHROOM AND CORN

GINGER SPICED GREENS

Served with red garlic chilli sauce, soya chilli

Mexican

Vegetarian Tacos

Burritos Enchilada

Mexican Wrap

(Assorted Vegetables Grilled With Jalapeno, Butter & Sour Cream
Condiments Nachos, Flour Tortilla, Corn Chips, Salsa, Sour Cream)

Galouti Station

RAJMA GALOUTI

VEG GALOUTI

(Served With Ulta Tawa Paratha)

Pizzeria Italiano

CLASSIC MARGARITA

GRAND EXOTIC VEG

KULCHA BAR

CAMEMBERT AND BHUNA ALOO KULCHA

BETROOT AND GOAT CHEESE KULCHA

CAREMALISED ONION KULCHA

ACHARI KULCHA

FUSION CHAAT COUNTER

POTATO SPHERE CHAAT, WHITE PEAS RAGDA

PANI PURI, MASALA COUS-COUS, FIVE WATERS

CALCUTTA CHUR MUR CHAAT, JEERA KHARI CRUMBLE

BAINGAN BHARTA TIKKI, BURNT TOMATO HABANERO

TAMATER KI CHAAT

PARMESAN MALAI MAKHAN

CHUTNEY POMELO CHAAT, SHAVED WATER CHESTNUT, GOLDEN PEANUTS

DAHI SEV BATATA POORI WASABI GREEN PEAS

Indian Starters

Malai Paneer Tikka
Kaju Paneer Ki Seekh
Broccoli Kebab
Bharwan Aloo with sesame seed
Tandoori Mushroom
Kabuli kabab
Vegetable Galouti Kebab
Nawabi Soya Tikka
Taze Phalon Ki Chaat
Hara Bhara Kebab
Dahi Ke Kebab (Chef Special)

Oriental Starter

Szechuan Cottage Cheese
Hakka Style Mushroom
Golden Fried Baby Corn
Vegetable Spring Roll
Thai Cigar Roll
Vegetable Manchurian (Dry)
Vegetable Salt N Pepper
Tofu Mushroom Singapore
Vegetable Satay
Sesame Veg Golden Coin

Soup Station

(Served with Display Of Breads, Butter & Cream)

Khao Suey Soup (Live)

Lemon Coriander Soup

Cream Of Tomato

Salad Station

Black Olives & Feta Cheese

Bean Sprouts In Lemon Dressing

Apple Coleslaw Salad

Waldorf Salad

Russian Salad

Mango & Pineapple Salad

Pasta Salad In Pesto Sauce

Kachumber Salad

Raw Papaya Salad

Garden Green Salad

Aloo Anar Ki Chaat

Corn & Bell Pepper Salad

Fattoush Salad

Accompaniments

Achar

Aam Ka Achar
Nimbu Ka Achar
Mix Achar

Papad

Moong Dal Papad
Hing Papad
Lijjat Papad

Chutney

Tomato Chutney
Mint Chutney
Mango Chutney

Yoghurt Station

Plain Curd
Cucumber & Anar Raita
Mix Vegetable Raita

Main Course

Indian

Paneer Kaliyan
Methi Matar Malai

Kadai Hari Sabziyan

Dum Aloo Kashmiri

Tilori Bhindi

Mushroom Jalfrezi

Shaam Savera

Baghare Baingan

Mirchi Ka Salan

Karela Do Pyaza

Hing Dhaniya Ke Chatpate Aloo

Dum Ka Pudina Gobi

Soya Keema

Bhutte Ka Bharta

Dal Station

Dal Maharani (Chef Special)

Yellow Dal Tadka

Dal Panchmel

Rice & Biryani Station

Kathal Biryani

Hyderabadi Subz Biryani

Kashmiri Biryani

Amritsari Counter

Sarson Da Saag With Makki Ki Roti (Seasonal)

Amritsari Chole

Paneer Bhurji

Amritsari Aloo

Amritsari Sukhi Dal

Rajasthani Counter

Jodhpuri Paneer

Stuffed Bhavnagri Chillies

Pithore Kadhi

Bajre Ki Muthiya Subzi

Gatte Ki Sabzi

Mattar Ka Susam

Bajre Ki Khichdi

Ker Sangri

Dal Bati Churma

Bikaneri Poori

Tandoor Se

Naan - Rogani, Butter

Roti - Plain, Mirchi, Missi

Paratha - Pudina, Laccha

Kulcha - Aloo, Paneer

Khasta
Sheermal
Bakarkhani

Ram Babu Parathe Wala From Agra

Stuffed Paratha (Aloo/Gobhi/Paneer)
Aloo Ki Launji
Arbi Ka Jhol
Mix Raita
Varieties Of Achar

International Pasta & Continental Cuisine

Pasta Station (Live At Site)

Fettuccini Maestro De Ver Dine

(Fettuccine With Vegetables, Olives & Cherry Tomatoes In Classical Cheese Sauce)

Penne – With Pesto & Cherry Tomatoes

Spaghetti – Arrabiata With Chilli Garlic Mushrooms

Roast & Veggies At Site

Potato Roast With Onions

Mushroom & Cheese

(Served With A Selection Of Vegetables - Broccoli, Baby Corn, Mushroom & Asparagus)

Accompaniments

(Cheese, Spring Onion, Mixed Herbs, Cottage Cheese With Cream Herb Sauce, Display Of Breads)

Grilled Cottage Cheese & Spinach Steak In Barbecue Sauce

Au Gratin with Exotic Vegetables

Roasted Vegetables Lasagna

Zucchini Moussaka

Sautéed Vegetables

Teppanyaki Station -Live

Choice Of Vegetables

Broccoli

Baby corn/ carrots

Black/button mushroom

Red & green cabbage

Assorted peppers

Snow peas

Beans sprout

Black fungus

Pak choi

Chinese cabbage

Bamboo shoots

Choice of sauce

Thai green

Thai red

Hot garlic

Black bean

ACCOMPANIMENT

VEG HAKKA NOODLES

STEAMED RICE

THAI

FIRE OF SUKO THAI

Stir fried vegetables with red chilies, onion and fresh peppercorns

PHAD PHAK GAENG KEOW WAN

Exotic vegetables finished in an aromatic spicy green curry
Served with steamed rice

PHAD PHAK GAENG PAD

Exotic vegetables finished in an aromatic spicy red curry
Served with steamed rice

PHAD THAI CHAE

Stir-fried Thai rice noodles with tamarind juice, bean sprouts and peanuts

Oriental Cuisine (Any Five)

Szechuan Chilli Paneer

Vegetable Manchurian
Vegetable In Ginger Garlic Sauce
Tofu In Black Bean Sauce
Sweet N Sour Vegetables
Stuffed Cottage Cheese With Ginger Tomato Sauce
Stir Fried Vegetables In Tangy Lemongrass Sauce
Bamboo Shoot In Szechuan Sauce
Stir Fried Bean Sprouts
Crispy Potatoes In Sesame Chili Sauce
Chinese Cabbage In Thai Green Curry
Steamed Broccoli & Potato In Thai Red Curry
Vegetable Hakka Noodles
Glass Noodles Singapore Style
Vegetable Fried Rice
Ginger Garlic Rice

Dessert

Hot Section

Nano Jalebi With Gur Ki Rabri
Malpua With Rabri
Mithai Ka Tawa
Gulab Jamun
Moong Dal Halwa
Badam Ka Halwa
Apple Halwa

Pineapple Halwa
Carrot Halwa (Seasonal)
Langcha (A sweet from Bengal)

Cold Section

Kesari Rasmalai
Chilled Badam Kheer
Gulab Ki Kheer
Watermelon Chenna Payesh
Sponge Rasgulla
Cham Cham
Assorted Barfi
Mango Phirni
Varieties Of Kulfi
Ice Cream Parlor

Bakery

Assorted Pastries
Banoffee Pie
Tiramisu
Brownie
Orange Souffle /Lemon Souffle

Chocolate Mousse/Strawberry Mousse

Dark Chocolate Pie

Assorted Tarts

Blueberry Almond Pudding

Cheese Cake

Hazelnut & White Chocolate Blondies

Assorted Tea/Coffee