

# Cocktail Veg Dinner 500 pax Rs 2000/-

## 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**

CRUMBLER KIBBEH IN PITA POCKET

**FALAFEL POCKETS**

CHICK PEA FALAFEL IN PITA POCKET

**ACCOMPANIMENTS**

Hummus with chick peas, paprika hummus, baba ganoush  
Tabouleh, 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 Ultra Tawa Paratha)**

## **Pizzeria Italiano**

**CLASSIC MARGARITA**

**GRAND EXOTIC VEG**

**KULCHA BAR**

**CAMEMBERT AND BHUNA ALOO KULCHA**

**BEETROOT 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**

**GET YOUR MENU.**  
*Celebrate Flavor. Celebrate life*

## **Accompaniments**

### **Achar**

Aam Ka Achar

Nimbu Ka Achar

Mix Achar

### **Papad**

Moong Dal Papad

Hing Papad

LijjatPapad

## **Chutney**

Tomato Chutney

Mint Chutney

Mango Chutney

## **Yoghurt Station**

Plain Curd

Cucumber & Anar Raita

Mix Vegetable Raita

## **Main Course**

### **Indian**

**Paneer Kaliyan**

**MethiMatarMalai**

**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 BatiChurma**  
**BikaneriPoori**

## **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&ContinentalCuisine**

## **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**

**KesariRasmalai**

**Chilled Badam Kheer**

**Gulab Ki Kheer**

**Watermelon ChennaPayesh**

**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**

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