



MASTER MENU





Partywalaz

THE GRAND CATERING COMPANY

Welcome Drinks

Juice

1. Aloo Buhara (Plum)
2. Anar Juice
3. Anar Mix Fruits
4. Apple Real Juice
5. Black Berry Real Juice
6. Black Grapes
7. Falsa
8. Green Grapes
9. Guava Real Juice
10. Kiwi Mix Juice
11. Litchi Real Juice
12. Mango Real Juice
13. Minty Watermelon
14. Mix Fruits
15. Orange Juice
16. Pineapple
17. Tomato Juice

Mocktails

1. Assorted Aerated Drinks
2. Blue Lagoon
3. Cold Rose Sattu
4. Fresh Lime Soda
5. Fruits Punch
6. Green Island
7. Green River
8. Hawaiian Beach Cooler
9. Ice On Fire
10. Kala Khatta Slash
11. Kiwi Blossom
12. Kiwi Mojito
13. Lavender Mojito
14. Lemon Ice Tea
15. Lychee Cordial
16. Lychee Lime Float
17. Masala Soda Pop
18. Mid Night Beauty
19. Mint Ice Tea
20. Nariyal Dab Water
21. Orange Blossom
22. Orange Slash
23. Peach Pina Colada
24. Pina Colada
25. Pink Panther
26. Shirley Temple
27. Strawberry Daiquiri
28. Tender Berry
29. Tricolor
30. Virgin Mojito
31. Watermelon Mojito

Shakes

1. Afghan Pista Shake
2. Badam Shake
3. Belgian Chocolate
4. Black Current
5. Chiku Shake
6. Cold Coffee
7. Cold Coffee With Ice Cream
8. Cookie Crunch Shake
9. Custard Apple
10. Dry Fruit Basundi
11. Fresh Strawberry
12. Kaju Anjeer
13. Kaju Drakshi
14. Kesar Badam
15. Kesar Pista Lassi
16. Kesar Pista Shake
17. Kesari Thandai
18. Khajoor Shake
19. Mango Lassi
20. Mango Shake
21. Namkeen Lassi
22. Papaya Shake
23. Shai Gulabhi
24. Strawberry Lassi
25. Sweet Lassi
26. Zeera Butter Milk (Chaach)

Hot-Beverages

Coffee

1. Caffè Americano
2. Caffè Latte
3. Cappuccino
4. Coffee Café Hut
5. Espresso Coffee
6. Espresso Macchiato
7. Kesar Dry fruit Kadai Milk
8. Khajoor Kadai Milk
9. Munacca Kadai Milk
10. Variety of Cold Coffee
11. Variety of Hot Coffee

Tea

1. Handi Tea
2. Handi Tea without Bicycle (from Marwad)
3. Tandoori Chai
4. Kashmiri Kahwa

Garma Garam

1. Makka Raab
2. Bazra Raab

Soup

1. Almond Vegetable Soup
2. American Sweet Corn Soup
3. Asian Mixed Green Soup
4. Asparagus Corn Soup
5. Broccoli Spinach Soup
6. Burmese Khao Suey
7. Carrot Orange Soup
8. Cream Of Spinach
9. Cream Of Tomato
10. Dal Pudhina Ka Shorba
11. Green Pea Soup
12. Hot N Sour Soup
13. Loka Ka Soup
14. Minestrone Soup
15. South Indian Rasam
16. Tamatar Dhaniya Shorba
17. Thai Clear Soup
(Tom Yum Phak)
18. Tom Yum Soup
19. Tomato Basil Soup
20. Tomato Coriander
21. Tomato Rasam

Pass Around

Oriental Pass Around

1. Ancient Chilli Paneer
2. Burnt Chilli Cottage Cheese
3. Chilli Baby Corn
4. Chilli Tofu & Green
Dumplings
5. Chinese Cigar Rolls
6. Chinese Spaghetti Roll
7. Chinese Spring Roll
8. Crispy Corn and Spinach
Dumplings
9. Dry Manchurian
10. Golden Fried Baby Corn
11. Honey Chilli Cauli Flower

12. Japanese Tempura
13. Mushroom (Salt & Pepper)
14. Sesame Chilli Potato
15. Thai Corn Fritters
16. Thai Spiced Tofu
17. Thai Sweet Chilli Potato
18. Veg Salt & Pepper
19. Vegetable Dim sum
20. Vietnamese Rice Rolls
21. Water chestnuts & Bok choy
Dumplings

Premium

Indian Progressive

Pass Around

1. 24 Carat Truffle Mousse
2. Baingan Bharta Cornetto
3. Beetroot Tikki
4. Creamy Papad Roll with
Basil Pesto Paneer
5. Dal Makhani Fondue
6. Green Apple Tikki
7. Kafir Lime Pav &
Ricotta Vada
8. Paneer Khurchan Golgappe
9. Panko Crusted Bharwan
Achari Mirchi
10. Pav Bhaji Fondue
11. Polenta Crusted Malai Corn
12. Pulled Kathal Fulka Tacos
13. Reconstructed Paneer
Pasanda
14. Tofu & Coriander vadai

House Favourites

Pass Around

1. American Salted French Fry
2. Arancini Rice Balls
3. Assorted Mexican Tacos
4. Baby Pita Stuffed With
Falafel
5. Baked Béchamel Tarts

6. Baked Corn Puff
7. Cheese Corn Balls
8. Cheese Corn Nuggets
9. Classic Swiss Fondue
10. Conti Paneer Crisp
11. French Croquets
12. Lazy Nachos Platter
13. Mini Arrabbiata Tarts
14. Mushroom Bruschetta
15. Mushroom Tart
16. Nachos Crusted Cheddar
Balls
17. Peri Peri French Fry
18. Salsa Fresh-co cone
19. Sicilian Bruschetta

Indian Elegance

Pass Around

1. Afghan Malai Chaap
2. Angari Paneer Tikka
3. Angari Soya Chaap
4. Broccoli Malai Tikka
5. Candy Kebab
6. Dry Fruit Shami Kebab
7. Exotic Veg Sate Stick
8. Hariyali Kebab
9. Kakori Kebab
10. Kasturi Kebab
11. Malai Paneer Tikka
12. Masala Tandoori Kathal
13. Paneer Shaslik
14. Pudhina Paneer Tikka
15. Roasted Apple
16. Roasted Cauliflower
17. Roasted Guava
18. Roasted Pineapple
19. Roasted Shaker Kandi
20. Shikhamपुरi Kebab
21. Stuff Jacket Potato
22. Tandoori Aloo
23. Tandoori Mushroom
24. Veg Galouti Kebab
25. Veg Gole Kebab
26. Veg Seekh Kebab

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Ricotta Vada
8. Paneer Khurchan Golgappe
9. Panko Crusted Bharwan
Achari Mirchi
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Balls
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12. Masala Tandoori Kathal
13. Paneer Shaslik
14. Pudhina Paneer Tikka
15. Roasted Apple
16. Roasted Cauliflower
17. Roasted Guava
18. Roasted Pineapple
19. Roasted Shaker Kandi
20. Shikampur Kebab
21. Stuff Jacket Potato
22. Tandoori Aloo
23. Tandoori Mushroom
24. Veg Galouti Kebab
25. Veg Gole Kebab
26. Veg Seekh Kebab

Indian Traditional Pass Around

1. Aloo Matar Kofta
2. Assorted Pakoras
3. Dal Ki Kachori (Mini)
4. Dal Ki Pakori
5. Kalmi Bada
6. Khandvi Roll
7. Matar Ka Samosa
8. Matar Potli
9. Mini Idli
10. Moong Moth Softy
11. Paneer Pakora
12. Samosa
13. Tanatan Kofta

Pass Around (Sweet)

1. Assorted Sandesh
2. Assorted Tarts
3. Badam Pista Mini Katli
4. Chenna Murgi
5. Coconut Bengali Roll
6. Fried Dry Fruits
7. Kaccha Gulla
8. Kaju Anjeer Roll
9. Kaju Pista Kalash
10. Kaju Pista Roll
11. Kesaria Angoor
12. Malai Pan Mini Hara Chola
13. Mini Kesar Barfi
14. Mini Mawa Pedda
15. Munnaka Badam
16. Petha Pista Roll
17. Pista Badam Ball
18. Pista Badam Coin
19. Pista Ball
20. Pista Fancy
21. Pista Lounge
22. Pista Softy

23. Pista, Badam, Kaju Mini Barfi
24. Roasted Dry Fruits
25. Stuffed Almond Khajoor
26. Stuffed Lychee
27. Stuffed Parwal

Cold Tapas

1. Ash Roasted Sweet Potato Canapés
With Herb, Yogurt and Piquant salsa
2. Cucumber and Avocado Summer Rolls
With mustard soya
3. Cucumber Wrap
Fresh cucumber cut into thin slices and rolled and stuffed with Veggies
4. Chilli Watermelon Balls
Mini watermelon balls topped with garlic sauce
5. Crispy Courgettes and Potato Cakes
(With Sweet potato and chilli foam)
6. Hoisin Aubergine & Silken Tofu
With sesame dressing
7. Lychee Stuffed with Prune
Fresh lychee stuffed with prune dip
8. Pimento Pockets
with Asparagus and Cheese mousse
9. Pomegranate Hummus
stuffed in Mushroom Caps
10. Watermelon and Feta Cheese Skewers
11. Hummus with Chickpeas, Garlic, Cumin and Tahini
12. Olives and Manchego-mixed Olives and Marinated Cheese
13. Patatas Bravas-crispy Potato with Spicy Tomato Sauce
14. Stuffed Bell Peppers-sweet Peppers Stuffed with Feta Cheese
15. Tomato & Red Pepper Topped with Parmesan Croutons

Chat (Live)

1. Agra Ka Dahi Bhalla
2. Agra Ka Moong Dal Chilla
3. Agra Ki Matar Tikki / Aloo Tikki / Paneer Tikki
4. Agra Ki Stuff Dal Tikia
5. Ajmer Ki Kadi with Khasia Kachori
6. Aloo Papri Chat
7. Aloo-Dhai Sonth
8. Ambala Ke Gol Gappe
9. Banarasi Palak Patte Ki Chaat
10. Banarsi Chana Kachodi Chaat
11. Bhaji with Masala Pao
12. Bhutte Ki Kees
13. Chenna Ka Bhalla
14. Cholley Palak served with Pilaf
15. Choori Matar Chaat
16. Chowpatty Ki Bhel
17. Cold / Hot
18. Delhi 6 Tikkiya
19. Delhi Ka Khomcha
20. Delhi Ke Gol Gappe
21. Dhokla Kadhi with Papadi
22. Dry Fruit Chaat
23. Gujrati Panki
24. Haryali Matar Chilla
25. Hyderabad Toast Chaat
26. Idli-Taka Tak
27. Chinese Bhel
28. Moong Sandwich (Live)
29. Paneer Plater
30. Sprouted Chat
31. Jhalmuri
32. Kanji Wada
33. Kathi Kebab served with Roomali Roti
34. Kesari Dahi Bhalla
35. Khatta Kadi with Chidi Samosa
36. Kolkata Ghugni Chaat

37. *Kolkata Special Channa Jor Garam*
38. *Kutch Ki Dabeli*
39. *Laccha Tokri*
40. *Lakshnavi Tiranga Chat*
41. *Matra with Kulcha*
42. *Mini Dosa*
43. *Mini Fry Idli*
44. *Mini Utpam*
45. *Moonglet*
46. *Moong-Moth*
47. *Muradabadi Dal with Biscuit Roti*
48. *Mysore Bada*
49. *Pakori-Palak Patta*
50. *Paneer Chilla*
51. *Papari-Kalmi Bada*
52. *Ragra Pattice*
53. *Raj Kachori*
54. *Ram Laddoo with Mircha*
55. *Sev Poori*
56. *Sindhi Dal Pakwan*
57. *Tamater Ki Chaat*
58. *Tawa Aloo and Shakarkandi, Amrahi ki Chaat*
59. *Vada Pao*

Indian Progressive Chaat

1. *Deshi Ghee Fusion Aloo Tikki*
Stuffed Wasabi Peas and Creamy Mushrooms in Baked Bread Cups
2. *Pok Choy Ki Chaat*
Batter fried green Pok Choi leaves mixed with saunth chutney and yoghurt
3. *Nimboo Achaari Paneer Quesadilla*
Tortilla bread stuffed with nimboo achaari paneer and papad paneer and served with beetroot ka raita
4. *Bhaji Station:-*
Choice of bhaji - Thai Red Curry | Thai Green Curry
Served with fresh pao

5. *Thai Curry with Dragon Samosa*
Mini Samosa with Oriental Stuffing served with Thai Red Curry
6. *Multi Grain Chilla*
Five Grain Batter Pan Cakes with Veggie Stuffing, seared on Plain Griddle offered with Country Sauces.
7. *Desi Potato Rosti*
Bhune Moong Dal spread on Thin Crust of designated potatoes topped with Spices and Herbs served with assorted sauces
8. *Diet Chat*
Assorted Cereals Oats Cal Free Nuts Fruit Titbits Dressed with Pulpy Fruit Yoghurt Dressing

South Indian

1. *Appalam*
2. *Assorted Appam*
3. *Assorted Uttapam*
4. *Coconut Chutney + Red Chutney*
5. *Coconut Idli*
6. *Curd Rice*
7. *Curds + Chilly*
8. *Davangeri Butter Dosa*
9. *Kanchipuram Idli*
10. *Lemon Rice*
11. *Masala Dosa*
12. *Mysore Dosa*
13. *Paniyaram*
14. *Pineapple Shira (Sweet)*
15. *Pizza Dosa*
16. *Rasam Wada*
17. *Sambhar*
18. *Tatta Idly*
19. *Variety of Malkapodi*

Italian Cuisine

Live Caesar Salad

Ingredients:
(Romaine Lettuce, Lemon Juice, Extra Virgin Olive Oil, Croutons, Parmesan Cheese, Salt, Fresh Ground Pepper, Caesar Dressing, Black Olives, Green Olives, Sun-dried Tomato)

Italian Pasta Station

Pastas

1. *Herbs Fettuccini*
- #### Sauces

1. *Arrabbiata*

Ravioli Station

1. *Spinach & Ricotta Ravioli*

Live Risotto Counter

1. *Asparagus & Broccoli Risotto*

Italian Pizza Counter

Choice of Bases:

Thin Crust and Regular Base

Choice of Toppings:

Fresh Mint Leaves, Fresh Basil Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Fresh Asparagus, Artichoke Hearts,

Dosa Bar (Mumbai)

1. *Chilly Paneer Dosa*
2. *Chinese Noodle Dosa*
3. *Coleslaw Dosa*
4. *Italian Dosa*
5. *Mexican Dosa*
6. *Salsa*
7. *Schezwan Paneer Dosa*
8. *Spicy Masala Dosa*
9. *Served with Varieties of Chutney:*

- *Coconut*
- *Tomato Ginger*
- *Green Coconut*
- *Garlic Chutney*

Baby Corn, Green & Black Olives, Crushed Dried Red Chilly, Fresh Single Cream, Parmesan Cheese, Extra Virgin Olive Oil, Nutmeg, Dried Oregano, Toasted-Bread Crumbs, Brussels Sprouts and Broccoli

Choice of Cheese :

Parmesan Cheese, Mozzarella, Smoked Cheese, Goat Cheese, Cream Cheese,

Condiments :

Chili Flakes, Oregano, Olive Oil, Tobacco

Additional Italian

1. Garlic Bread
2. Bruschetta
3. Assorted Crostini
4. Grilled vegetables in nut basil sauce
5. Stuffed zucchini
6. Tender corn & roasted aubergine lasagna
7. Cottage Cheese steaks
8. Piedmontese mushroom
9. Sautéed vegetables in saffron sauce
10. Oven Roasted potatoes
11. Parsley butter rice

Chinese Cuisine

1. Kimchi salad
2. Cucumber and sashimi in sweet chilli dressing
3. American Chopsuey
4. Broccoli & Bamboo Shoots In Light Soy & Honey
5. Burnt Garlic Noodles
6. Chili Baby Corn

7. Chilli Garlic Noodles
8. Chilli Hoisin Tofu & Shiitake
9. Chilly Paneer
10. Cottage Cheese in Hot Garlic Sauce
11. Fresh Baby Corn, Black Mushrooms
12. Fried Rice/Ginger Fried Rice
13. Hakka Noodles
14. Honey Fried Cauliflower
15. Honey Lotus Steam
16. Long Life Flat Noodles
17. Pok Choi and Silken Tofu in Hunan Sauce
18. Stir Fried Mushrooms In Kung Pao Sauce
19. Strip Vegetables in Black Bean Sauce
20. Sweet & Sour Crisp Vegetable
21. Szechwan Fried Rice
22. Three Jewel Vegetable in Hot Basil Sauce
23. Vegetable Manchurian
24. water chestnuts oriental style
25. Wok Fried Greens

Thai Cuisine

Salad

1. Som Tam
Thai raw papaya salad
2. Yum Phak Ruam Mit Krob
Crispy vegetables salad

Main Courses

1. Kaeng Phed Phak
Thai Red Curry with vegetables
2. Kaeng Kiew Waan Phak
Thai Green Curry with vegetables
3. Phad Nam Prik Pao Taohoo
Stir fried tofu with Thai chilli paste
4. Phad Phak Ruammitr
Classic Thai stir fried mixed premium vegetables

5. Phad Thai
Traditionally famous Thai flat rice noodles with tamarind sauce, crushed peanuts, dried chilli flake & lemon.
6. Ba Mee Phad Kee Mao
Stir fried Yellow noodles with fresh Thai herbs, fresh chilli & basil leaves.
7. Khao Plao hom Bai Toey
Steam rice with pandan leaves (Bai Toey)
8. Khao Phad Sapparod
Fried rice with pineapple, dried grape & cashew nuts

Mexican Cuisine

Mexican - Quesadilla Counter

Filling Ingredients :

Red and yellow & green peppers, green onion, chopped coriander, corn, chilli salsa, jalapeño peppers, green olives, butter

Types of Tortilla :

Corn & flour

Cheeses :

Cheddar, Jack Cheese, Mozzarella

Salsa:

Salsa Fresco, Chilli Salsa

Jacket Potatoes

Toppings :

Sour Cream, Chives, Celery, Cream Cheese, Oregano Seasoning, Toasted Garlic, Chilli Oil, Melted Butter, Parsley

Live Fajita Counter

Filling Ingredients :

Broccoli, Paneer, Red and Yellow Peppers, Green Onion, Chopped Coriander, Fajita Marinade, Chilli Salsa, Jalapeño Peppers, Green Olives, Black Olives Etc.

Accompaniments :

Pica Di Gallo, Salad of capsicum, tomato and cucumber, Sour Cream, Whipped cream with lemon Guacamole Mashed avocado with onion and tomatoes and cilantro mixed together

Con on the Cob

Serve live with sprinkle and parsley butter

Nachos with Salsa and Guacamole

Tacos Bar

Cheddar Cheese, Chopped Tomatoes, Green Onions, Coriander, Sour Cream, Refried Beans, Tomato Salsa, Green Salsa, Red Spicy Salsa, Jalapeños, Guacamole

Enchilads

Mexican dish made by filling a tortilla with vegetable

Burritos

Warm Soft Flour Tortillas Stuffed with Beans, Cheese, Tomatoes, Spring Onions, Topped with Guacamole, Sour Cream

Middle Eastern - Lebanese Cuisine

Shawarma Counter

Khubus

Filling :

Vinegar Onion, Marinated Beetroot, Shredded Lettuce, Sliced Tomato, Pickled Chili, Cucumber

Sauces :

Prepared with yoghurt, tahini, and garlic Sprinklers and garnishes Sumac and parsley

Pita Pocket

Types of breads :

Brown pita, White pita, Khibus

Fillings / Toppings

Falafel for Vegetarians

Fried dumplings of mashed chick pea and onion with crushed black pepper and roasted cumin.

Hummus and Tahini

Prepared with yoghurt, tahini, and garlic Sprinklers and garnishes Sumac and parsley

Falafel for Vegetarians

Boiled chick pea dip prepared with tahini paste. Topped with virgin olive oil and, parsley and paprika

Babagannough

Roasted aubergine dip prepared with garlic and olive oil salsas to top

Other Accompaniments

Black and green olives, chopped parsley, chili oil

Humus and Pita Station

Variety of Humus

Variety of Pita

Japanese Cuisine

Live-Assorted Sushi Counter

1. Kakiage Maki
Assorted Vegetable Tempura Roll
2. Kappa Maki
Cucumber Roll
3. Oaniko Maki
Japanese Pickle Radish
4. Avocado Maki
Stuffing With Avocado
5. Serve with Kikkoman Soya,
Pickle Ginger and Wasabi

Live-Teppanyaki Counter

Teppanyaki is a style of cooking of Japanese cuisine that uses on iron griddle to cook food. The word teppanyaki is derived from Teppan, which means iron plate, and yaki, which means grilled broiled or pan fried where assorted vegetables and noodle cooking together with sauce. Serving along with choice of vegetable, noodles, sauces

Vegetable On Display

Broccoli, snow peas, Bok choy, Chinese cabbage, shiitake mushroom, oyster mushroom, milky mushroom, black fungus, enoki mushroom, button mushroom, green onion, zucchini, carrot, bell peppers, French beans

Noodles on Display

1. Udon Noodle
2. Yakisoba Noodle
3. Hakka Noodle

Ingredients

Butter, Chopped Garlic, Chives, Kikkoman Soya, Mirin, Saki, Chilli Flakes, Sesame Oil, Shichimi, Brown Garlic, Salt, Veg Aromat Powder

Japanese Okonomiyaki

Chef Specialty

Mochi

Dense Rice Cakes Served With Grated Daikon Radish And Leeks

Nasu

Grilled Eggplant Served With Warm Miso Sauce

Kushimono

Lotus Root Mushrooms, Green Pepper, Okra Grilled And Served On Sticks With Tusikemomo

Edmame and Tofu

No Need Any Explanation

Served With Hot Apple Cider and Japanese Tea

Burmese

Khao Swey Counter

A meal in itself, this dish is as much fun to put together as it is delicious to eat. The combination of various tastes and textures makes this dish unique. Guest pick a soup bowl, add the ingredients to their liking and top it with the vegetable stock flavoured with coconut

Toppings to choose from

Boiled noodles, Toasted garlic, Brown Onions, fried noodles, Chopped spring onion, Chopped green chilli, Chopped onion, Crushed Roasted peanuts, Chilli oil, Chopped coriander, Lemon juice, Broccoli, Carrots

Live-Dimsum Counter

1. Crispy corn & Spinach dumpling
2. Chili Tofu & Green onion dumpling
3. Mix veg Dumpling
4. Water chestnut & Bok choy dumpling

Served with choice of following dips-

Roasted dry chilli, Roasted tomato and sesame, schezwan sauce, black bean sauce

Baked Dish

Main Course

1. Baked Lasagna
2. Baked Florentine
3. Vegetable Cannelloni
4. Mexican Trio
5. Spinach Roulade
6. Baked Pasta - Broccoli - Baby Corn

Sauces :

Prepared with yoghurt, tahini, and garlic sprinklers and garnishes Sumac and parsley

Pita Pocket

Types of breads :

Brown pita, White pita, Khubus

Swiss

Rosti

Sanne Rösti

Onions and Mushrooms, Grated with Cheese

Spinat Rösti

Creamy garlic flavoured spinach

Swiss Cheese Fondue with variety of Veggies, fruits and Cheese Dips

Cheese Station

Display Cheese

Brie Cheese/Blue Cheese/
Camembert Cheese/Scamozza
Cheese/Italian Fontine-Cheese/
Goat Cheese.

Accompaniment

Greek Olive, Fresh Strawberries
/Walnuts /Carr's Water Biscuits/
Californian Grapes

Dips

Pepper Jack cheese dip/White
bean dip with rosemary oil/
Brown sugar fruit dip/Cream
Artichoke dip/Black bean/mango
salsa.

Fusion Food

1. Chwara Ki Tehri
2. Dal Moradabadi With Bihari Sattu Paratha
3. Paneer Goan Curry
4. Pindi Choley With Aloo Tamatar Ka Rassa

5. Tadka Vegetable With Kashmiri Sesame Salan
6. Tandoor Paneer With Cherry Tomato Makhni
7. Tofu Kofta With Goji Berry Curry
8. Tofu Kofta With Quinoa Tahiri & Pumpkin Coconut Curry
9. Watermelon Curry With Steamed Rice
10. Wild Mushroom And Pinenut Pulao

Kulcha Station

1. Beet Root and Goat Cheese Kulcha
2. Blue Cheese Kulcha With Coconut Cream
3. Camembert and Bhuna Aloo Kulcha

Rice and Grains

1. Brown Rice Kichdi
2. Cheese Bajra Kichdi Wild Mushroom and Pine Nut Pulao

Dessert

1. Besan Ladoo Tart with Saffron Cheese Cake
2. Doda Barfi Teracle Tart
3. Tamatar Ka Halwa

Salad

1. Aloo Chana Chaat
2. Cabbage P'Apple Salad
3. Chinese Kimchi Salad
4. Cold Pasta Salad
5. Full Green Salad
6. Golden Glow Salad
7. Green Fresh Salad (Live) Cutting
8. Grilled Vegetable Salad
9. Hawaiian Salad

10. Italian Ceaser Salad
11. Lebanese Fattoush Salad
12. Masala Onion Ring
13. Mint Macaroni Salad
14. Mix Kachumar
15. Mixed Achar (I.No)
16. Peppery Paneer Salad
17. Quinoa Salad
18. Russian Salad
19. Sirka Payaz
20. Sprouted Beans Salad (Assorted)
21. The Spring Garden Salad Plate
22. Tomato & Mozzarella Salad
23. Traditional Greek Salad
24. Veg. Pickle Salad

Vegetable

1. Paneer
2. Stuffed Paneer
3. Paneer Lawabdar
4. Kadhai Paneer
5. Paneer Butter Masala
6. Shai Paneer
7. Khoya Paneer
8. Paneer Pasanda
9. Paneer Lucknowi
10. Palak Paneer
11. Matar Paneer
12. Laccha Paneer
13. Paneer Malai Khurchan
14. Paneer Taka Tak
15. Paneer
16. Paneer Amritsari
17. Paneer Roll
18. Paneer Bhurji
19. Paneer Tikka Masala
20. Paneer With English Vegetable
21. Paneer Bhojpuri
22. Kofta
23. Kofta
24. Kashmiri Kofta
25. Nargisi Kofta
26. Malai Kofta
27. Vegetable Kofta
28. Kofta Mughlai
29. Matar
30. Matar Masala
31. Khoya Matar
32. Matar Mushroom
33. Matar Methi Malai
34. Matar Korma
35. Rajasthani Aloo Pyaz
36. Dum Aloo Pyaz
37. Kashmiri Dum Aloo
38. Stuffed Coriander Potato
39. Aloo Bhojpuri
40. Dum Aloo Aachari
41. Zeera Aloo
42. Aloo Sikkampuri
43. French Corn Palak
44. Corn Methi Malai
45. Palak Baby Corn
46. Pindi Chana
47. Khoya Chana Sunhari
48. Amritsari Channa
49. Chana Darbari
50. Gobhi Mughlai
51. Gobhi Do Pyaza
52. Gobhi Matar Punjabi
53. Gobhi (Live)
54. Rajasthani Aloo-Gobhi
55. Stuffed Pudina Tinda
56. Tinda Masala
57. Shai Meva Tinda (Stuffed)
58. Halwai Wala Tindia
59. Govind Gatta
60. Gatta Do Pyaza
61. Jodhpuri Gatta
62. Jaipuri Gatta
63. Besania Do Pyaza
64. Jodhpuri Chakki
65. Chakki Do Pyaza
66. Ker Saangari
67. Bhindi Mirchi
68. Bhindi Do Pyaza
69. Kurkuri Bhindi
70. Stuffed Tomato
71. Stuffed Tofu Tomato
72. Stuffed Karela
73. Arbi Do Pyaza
74. Baingan Masala
75. Baingan Bharta
76. Tawa Vegetable
77. Live Vegetable (5-6 Nos) (Karela/Bhindi/loki/Parwal/Balor/Arbi/Mogari/Mirch/and etc.)
78. Stuffed Lichu
79. Special Navratan
80. Dry Fruit Vegetable
81. Vegetable Jhalfrezi
82. Mushroom Do Pyaza
83. Sarso Ka Saag
84. Methi Mangodi
85. Stuffed Shimla Mirch
86. Mixed Vegetable
87. Hara Chana Masala
88. Hara Chana (Live)
89. Desi Gajar Matar
90. Rajasthani Pittod
91. Gatta Mirchi Bikaneri
92. Marwari Haldi Ki Sabji
93. Kaju Curry
94. Taja Moogri Fry
95. Mirch Besania Ka Salan
96. Kathal Masala
97. Shimla Rang Birangi
98. Corn Peas Mushroom
99. Stuffed Bhindi (Live)
100. Kurkuri Bhindi
101. Desi Kakdi Tamatar
102. Kakadi Angoor
103. Sindhi Shai Bhaji
104. Hara Channa Kala Angoor
105. Himachal Apple Ki Subji
106. Punjabi Kadi Pakora
107. Jodhpuri Kadi
108. Jaipur Kadi Pakora
109. Dal Panchmel Fry
110. Sada
111. Lahsun-Pyaz
112. Dal Peshawari
113. Dal Bhukara

114. Dal Makhani
115. Yellow Dal
116. Dal Muradabadi
117. Dal Urad
118. Dal Akshya
119. Tuhar Ki Dal
120. Dal Palak
121. Ghiya Chane Ki Dal
122. Goth Wali Dal
123. Masoor Ki Dal
124. Rajma Masala
125. Punjabi Rajma
126. Gujrati Kadi
127. Sindhi Kadi
128. Hara Moong

Punjabi Main Course

1. Amritsari Chole
2. Amritsari Khulcha
3. Baingan Ka Bharta
4. Besan Kurkuri Ajwain Bhindi
5. Bhein Ki Chaap
6. Dal Makhani
7. JOB Gucci Kandahaari
8. Kadhai Paneer
9. Khum Hara Piyazz
10. Makka Ki Roti (Gud)
11. Mushroom Tak-a-Tak
12. Palak Paneer
13. Paneer Bhurji
14. Pindi Chana
15. Punjabi Aloo Gobhi
16. Punjabi Rajma
17. Sarso Ka Sag
18. Soya Chaap Saaghi Wala

Rajasthani Main Course

1. Bajre Ki Khichdi
2. Bajre Ki Roti
3. Bura
4. Ghee
5. Gur
6. Haldi Matar
7. Jaipur Special Aloo Pyazz
8. Jodhpuri Chakki Subji

9. Jodhpuri Govind Gatta
10. Kedele Ki Roti
11. Ker Sangri
12. Methi Mangodi
13. Mirch Tiporey
14. Panchutta Ka Saagh
15. Paneer Longlatta
16. Papad Mangodi Ki Subji
17. Sev Tamatar

Rajasthani

Live Chutney Counter

1. Dhanya Pudhina
2. Kachra Mirch
3. Lasu

Rajasthani Mirch Counter

1. Besaniya Mirch
2. Bharwa Mirch
3. Mirchi Tamatar
4. Masala Mirchi Fry
5. Rai Mirch

Rajasthani Ki Dhani Se

Churma

1. Badam
2. Bajara
3. Besan
4. Gehu
5. Gulab
6. Pineapple
7. Pista

Rajasthani Bati

1. Aloo Matar
2. Bafla
3. Dry Fruit
4. Masala
5. Aloo Matar
6. Bafla
7. Dry Fruit
8. Masala
9. Matar Kaju
10. Plain

Rajasthani General

1. Dal
2. Gatta
3. Kadi
4. Lemon
5. Papad
6. Rice
7. Undhiyu

Gujrati

1. Achar
2. Basundi
3. Dabeli
4. Fafde
5. Ghari
6. Gota (Gujrati Pakoda)
7. Gujrati Dal
8. Gujrati Kadhi
9. Gujrati Khichdi
10. Handvo
11. Kacche Papite Ki Subji
12. Khakhre
13. Khaman
14. Khandvi Roll
15. Khichu
16. Lilva Kachori
17. Mirch
18. Mohanthal
19. Muthiya
20. Papite Ki Chutney
21. Patra
22. Sev Tameta Nu Shak
23. Thaple

Awadhi

1. Galouti Kabab
2. Shami Kabab
3. Tale Huy Aloo Ka Korma
4. Dakhani Saag
5. Sukhiyani Birmai
6. Ulta Tawa Ka Paratha

Agra Paratha

1. Plain Parath
2. Methi Paratha
3. Paneer Paratha
4. Matar Paratha
5. Gobhi Paratha
6. Aloo Matar Paratha
7. Mooli Ka Paratha
8. Pyaz Ka Paratha
9. Mewa Dry Fruit Paratha
10. Mewa Matar Paratha
11. Mewa Paneer Paratha

Dumpukht Main Course

1. Aloo Bukhara Salan Biryani
A combination of dry plums, apricot, baby potatoes cooked with basmati rice.
2. Dal Qureshi
Master chef's family recipe - Urad dal flavoured with garlic and butter.
3. Phad Nam Prik Pao Taohoo
Stir fried tofu with Thai chilli paste
4. Harrey Masaley Ke Bhunney
Aloo
New potatoes stir fried with green masala, mint, green chillies, cardamom, pepper and cloves
5. Kaeley Aur Makhaney Ka Salan
Raw banana and lotus puffs cooked in per and coriander rich salan gravy, finished with cardamom and nutmeg
6. Kathal Do Pyaaza
Stir fried jack fruit with button onions and whole spices
7. Mirch Baingan Ka Salan
Brinjal and bhajji chillies cooked with peanut, coconut and sesame, in a tangy gravy
8. Paneer Raunaqeen
Paneer strips, stir fried with spring onions and bell peppers with cumin and pepper

9. Dum Hyderabad Ki Kacchi Biryani
Authentic Basmati rice simmered with Saffron finished in a sealed

Curd

1. Bhatue Ka Raita
2. Boondi Raita
3. Dhai Meva Gunji
4. Fry Mirch Ka Curd
5. Hyderabad Raita
6. Loka Ka Raita
7. Mix Fruit Raita
8. Pineapple Raita
9. Pittor Ka Raita
10. Shekhwati Dahi Vada
11. Shekhwati Dhali Bada
12. Vegetable Raita

Yoghurt

1. Mango Yoghurt
2. Strawberry Yoghurt
3. Banana Yoghurt
4. Blackberry Yoghurt
5. Cranberry Yoghurt

Namkeen on Buffet Table

1. Matar Kofta
2. Dal Ki Pakodi
3. Halwai Ke Mote Sev
4. Jhar Ki Bhujia
5. Kalmi Bada
6. Khasta Kachori (Jaipur)
7. Matar Potli
8. Matar Samosa
9. Nargisi Kofta
10. Paneer Pakoda
11. Samosa

Rice (Chawal)

1. Bajre Ki Khichadi
3. Gatta Namkeen Chawal
4. Gatta Pulao
5. Gehu Ka Shai Keech
7. Gujrati Khichdi

9. Handidum Biryani
10. Jeera Pulao
11. Jodhpuri Kabuli
12. Kashmiri Pulao
13. Kesar Dry Fruit Metha Chawal
14. Kfichdi
15. Matar Ke Chawal
16. Matar Paneer Pulao
17. Moong Chawal
18. Sabudana Khichdi
19. Sadar Ka Pulao
20. Shai Pulao
21. Steamed Rice
22. Vegetable Biryani
23. Vegetable Pulao

Papad

1. Aloo Ka Papad
2. Chana Ka Papad
3. Disco Papad
4. Fry Papad
5. Jodhpuri Masala Papad
6. Masala Onion Papad
7. Papad Ki Churi
8. Pola Papad (Kheech)
9. Roasted Papad (Bikaneri)
10. Sabudane Ka Papad
11. Sindhi Papad

Indian Breads

From Tandoor

1. Baby Naan
2. Butter Naan
3. Family Naan
4. Garlic Naan
5. Kandhari Naan
6. Laccha Paratha
7. Paneer Naan
8. Plain Naan
9. Pudhina Paratha
10. Reshmi Laccha
11. Stuffed Naan

From Tawa

- ♦ Bajre Ki Roti
- ♦ Kedele Ki Roti
- ♦ Makka Ki Roti
- ♦ Missi Fulka
- ♦ Rumali Roti
- ♦ Sada Fulka
- ♦ Tikkad

From Kadai

- ♦ Sada Pudi
- ♦ Palak Pudi
- ♦ Ajwain Pudi
- ♦ Dalki Pudi

Desserts

Indian Traditional Sweets

(Dry Fruits)

1. Pista Rainbow
2. Pista Ball
3. Pista Roll In Sattron Cream
4. Pista Fancy
5. Pista Badam Boat
6. Badam Katli
7. Badam Pista Katli
8. Badam Fancy
9. Badam Pista Sangam Katli
10. Bdam Tacos
11. Badam Orange
12. Badam Mango Basket
13. Baked Badam Roll
14. Mini Badam Tart
15. Kaju Katli
16. Kesariya Kaju Katli
17. Kaju Pista Roll
18. Kaju Pista Corn
19. Kaju Anjeer Roll
20. Kaju Fancy
21. Baked Dry Fruit

Halwa

1. Badam Halwa
2. Badam Dal Halwa

3. Kesar Pista Badam Pakhi
4. Moong Ka Halwa
5. Kaju Akhrot Ka halwa
6. Kaju Anjeer Halwa
7. Bikaneri Gond Pak
8. Badam Pak
9. Kesar Pista Badam Pak
10. Gajar Halwa
11. Sooji Halwa
12. Pineapple Sooji Halwa
13. Coconut Dry Fruit Freshco

Barfi

1. Kesar Barfi
2. Badam Barfi
3. Kaju Barfi
4. Ghiya Barfi
5. Akhrot Ki Barfi
6. Strawberry Barfi
7. Dal Moong Ki Barfi
8. Thal Ki Barfi
9. Gulab Ki Barfi
10. Pineapple Barfi

Dry Fruit Loch Station

1. Anjeer Loch
2. Badam Loch
3. Kaju Anjeer Loch
4. Kaju Loch
5. Khajoor Loch
6. Navratan Loch
7. Pista Badam Loch
8. Pista Loch

Others

1. Baked Malpua
2. Baked Boondi
3. Gulab Diljani
4. Rabri Ke Malpua
5. Stuffed Gulab Jamun
6. Stuff Kala Jamun
7. Delhi 6 Ka Jamun (Pantua)
8. Jodhpuri Ghewar
9. Kesariya Moong Raspberry
10. Kesar Imarti
11. Kesar Jalebi

12. Meva Gunji
13. Mawa Ki Kachori
14. Mawa Bati
15. Halwai Ke Dane
16. Baked Jamun
17. Shai Kheer
18. Khajoor Gud Rasgulla
19. Mini Fini
20. Makhan Bada (Balushai)
21. Mishri Mava

Cold

1. Baked Rasgulla
2. Rasgulla
3. Orange Rasgulla
4. Kiwi Rasgulla
5. Strawberry Rasgulla
6. Paan Rasgulla
7. Blue Rose Rasgulla
8. Kesar Pista Rajbhog
9. White Rajbhog
10. Assorted Dudh Chum Chum
11. Malai Gori
12. Chenna Toast
13. Malai Pan
14. Petha Gilori
15. Petha Mango Sandwich
16. PineApple Sandwich
17. Malai Sandwich
18. Mango Sandwich
19. Santra Sandwich
20. Petha Pista Roll
21. Pista Rainbo
22. Kesar Rasmalai
23. Strawberry Rasmalai
24. Fruit Vasund Roll Job
25. Badam Freshco
26. Mango Rabdi
27. Sitaphal Rabdi
28. Lychee Rabdi
29. Badam Rabdi
30. Fruit Rabdi
31. Fruit Cream
32. Kesar Pista Shrikhand
33. Mango Risotto

34. Mango Bengali Ball
35. Aam Ka Kalakand
36. Gulab patti Sandesh
37. Kesar Sandesh
38. Chocolate Sandesh
39. Mango Sandesh
40. Orange Sandesh
41. Strawberry Sandesh
42. Kaccha Gulla
43. Kesar Angoor
44. Stuffed Lichi
45. Khajoor Ki Rabdi
46. Banarasi Kheer
47. Makhan Samosa
48. Makhan Tarbuj
49. Makhan Santara
50. Makhan Pakiza
51. Akshyabhog
52. Makhan Chikoo
53. Dolat Ka Jhag
54. Vasund Roll
(Sugar Free)
55. Sandesh (Sugar Free)

Ice-Cream

1. Assorted Sunday
2. Cold Stone
3. Ice Cream Rolls

Traditional

1. Kulfi Falooda
2. Rabdi Falooda
3. Kesar Pista Matka Kulfi
4. Dandi Wali Kulfi
5. Flavoured Dandi Wali Kulfi
6. Kulfi Delhi Sae

Western Desserts

Mousse Cups

1. Strawberry
2. Wild Fresh Fruit Mousse
3. Choco Berry Mousse
4. Oreo Mousse
5. Orange Chocolate Mousse
6. Blueberry

7. Kiwi
8. Chocolate Mint
9. Mango Basil
10. Thandai
11. Cranberry

Bakery

Waffle Station

Pan Cake

Assorted Pastry

1. African Mango
2. Chocolate Truffle
3. Double Dark Chocolate
4. Chocolate Orange
5. Black Forest
6. White Forest
7. Red Velvet
8. Butterscotch
9. Pineapple
10. Kiwi Surprise
11. Fresh Fruits

Assorted Tarts

1. Chocolate Hazelnut
2. Lemon & Cream
3. Fresh Fruit
4. Nutty Caramel
5. White Chocolate & Mango

Brownie Station

1. Fudge Brownie
2. Red Velvet Brownie
3. Oreo Cookie Brownie
4. Caramel Snicker Brownie

Dry Cakes & Muffin

1. Vanilla
2. Tutty Fruity
3. Red Velvet
4. Jaffa Slice with
Marmalade Glaze
5. Indian Spiced Cake with
Chai Glaze

Souffle

1. Orange
2. Hazelnut
3. Blue Berry
4. Strawberry
5. Mango
6. Caramel

Cup Cakes

1. Red Velvet with
Cheese Cream Frosting
2. Oreo with Cookie Cream
3. Red Velvet
4. Chocolate with Chocolate
Ganache
5. Indian Spiced Cake with
Chai Glaze

Exotic Desserts

1. New York Cheesecake with
Blueberry
2. Cookie & Creme Cake with
mirror glaze.
3. Ferrero Rocher Cake
4. Red Velvet Cake
5. Oreo Cheesecake
6. Belgian Chocolate
Truffle Cake
7. Signature Brownie
8. Chocolate Passion Fruit Dome
with cocoa butter velvet spray
9. Strawberry Bombe
10. Coconut Cream Pie served in
Coconut Shells
11. Praline Choux Buns
12. Blueberry Cupcakes
13. Chocolate Hazelnut Pie
14. Orange Marmalade Tea Cake
15. Live Deconstructed Tiramisu
16. Apple Walnut Pie
17. Pistachio Eclairs
18. White African Chocolate
with Mango

Live Desserts

1. Live French crepes
2. Live Mexican churros with nutella
3. Cream brulee
4. Sizzling brownie with chocolate
5. Crepe station
6. Fruit flambé
7. Live wattle station
8. Live pancakes
9. Chocolate fondue station

Arabian Baklava

Baklava's a rich, sweet dessert pastry made of layers of filo filled with chopped nuts and sweetened and held together with syrup or honey. It is characteristic of the cuisines of the Levant, the Caucasus, Balkans, Maghreb, and of Central and West Asia.

Night Counter

1. Tea
2. Coffee
3. Milk
4. Dry Fruits
5. Gajak-Revadi
6. Juice
7. Hot Snack
8. Ice Cream
9. Kulfi
10. Fresh Fruits
11. Kele Ki Tikia
12. Paneer Cutlet
13. Sabudana Khichadi
14. Aloo Fry
15. Falahari Namkeen

Sardi Ka Counter

1. Varieties of Gajak
2. Varieties of Revadi
3. Varieties of Till Patti
4. Varieties of Tilke
5. Varieties of Laddu
6. Varieties of Moongfali
7. Varieties of Pind Khajoor

7. Kiwi
8. Chocolate Mint
9. Mango Basil
10. Thandai
11. Cranberry

Bakery

Waffle Station

Pan Cake

Assorted Pastry

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Assorted Tarts

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5. White Chocolate & Mango

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4. Caramel Snicker Brownie

Dry Cakes & Muffin

1. Vanilla
2. Tummy Fruity
3. Red Velvet
4. Jaffa Slice with Marmalade Glaze
5. Indian Spiced Cake with Chai Glaze

Souffle

1. Orange
2. Hazelnut
3. Blue Berry
4. Strawberry
5. Mango
6. Caramel

Cup Cakes

1. Red Velvet with Cheese Cream Frosting
2. Oreo with Cookie Cream
3. Red Velvet
4. Chocolate with Chocolate Ganache
5. Indian Spiced Cake with Chai Glaze

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Sardi Ka Counter

1. Varieties of Gajak
2. Varieties of Revadi
3. Varieties of Till Patti
4. Varieties of Tilke
5. Varieties of Laddu
6. Varieties of Moongfali
7. Varieties of Pind Khajoor

Jain Food

Floatings

1. Matar Potli
2. Kaju Matar Kalash
3. Dal Ke Roll
4. Kele Ke Roll
5. Kalmi Bada
6. Kele Ke Chips
7. Makhana
8. Dal Kachori
9. Dal Ki Pakodi
10. Paneer Pakodi
11. Paneer Crisp

Vegetables

1. Shahi Paneer
2. Khoya Matar
3. Matar Masala (Live)
4. Moogri Masala
5. Balod Masala
6. Khoya Chana Masala
7. Hara Chana Masala
8. Karela Masala
9. Tori Masala
10. Bhindi Masala
11. Bhindi Mirch
12. Loke Ka Kofta
13. Makmalai Kofta
14. Daakhi Dana Methi
15. Kaju Makhana Curry
16. Methi Mangodi
17. Ghiya Fry
18. Ker Sangari
19. Gatta Mirchi
20. Govind Gatta
21. Methi Motia Malai
22. Kadi Sada
23. Bhatjue Ki Dadi
24. Kadi Pakoda
25. Palak Paneer
26. Khoya Tinda
27. Stuffed Tinda
28. Hakwai Wala Tinda
29. Pittod Ki Subji
30. Kela Kofta Subji
31. Rasgulla Ki Subji
32. Dry fruit Ki Subji
33. Stuffed Parval
34. Stuffed Tomato
35. Paneer Bhriji
36. Mix Green Vegetables
37. Stuffed Tori
38. Gulab Jamun Ki Subji
39. Dakhi Dana Methi
40. Matar Patta Ghobi

41. Stuffed Shimla Mirch
42. Imli Rajma
43. Hara Moong
44. Stuffed Loke
45. Dal Fry (Heeng/Jeera)
46. Arhar Ki Dal
47. Udad Ki Dal
48. Moong Ki Dal
49. Masour Ki Dal

Stall/Counters

1. Gulgappe
2. Kele Ki Tikia
3. Sabudana Ki Tikia
4. Sabudana Ki Khichii
5. Paneer Tikia
6. Paneer Platters
7. Kadi Kachori
8. Matar Kulcha
9. Delhi Ke Moong Roll
10. Dal Ki Pakodi
11. Jhar Ki Bhujia
12. Papri Chaat
13. Raj Kachori
14. Mewa Dhari Gunji
15. Dhari Bhalla
16. Shekhiavati Dhari Bhalla
17. Fruit (Indian/Imported)

Din Chupne Ke Bhad bhi

1. Banana Chips Fry (Live)
2. Dry Fruits Fry (Live)
3. Makhana Ki Kheer (Sweet)
4. Pista Loch
5. Badam Ki Katli
6. Barfi (Pista/Badam/Kaju)
7. Kaju Pista Roti
8. Aam Ki Rabri
9. Mishri Mawa
10. Raj Bhog
11. Rasgulla
12. Keser Angoor
13. Badam Basundi
14. Dry Fruits (Live)
15. Bangali Faney
16. Sandesh
17. Kacchagulla
18. Kadai Milk
19. Coffee/Tea
20. Thanda Doodhi
21. Kuttu Ki Pakori
22. Gajak
23. Moongfali
24. Revdi



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