

**\*\*\*\*\*MANNAT**

***BAWA CATERERS PRESENT PRIMIMUM VEGETARIAN LUNCH /  
DINNER PROPOSED MENU***

***PACKAGE FOR YOUR PRESTIGIOUS FUNCTION***

**INSTRUCTION:**

***FOOD PREPARATION TO BE ON DEMAND BY***

***HOST IN CREAM 'N' BUTTER, DESI GHEE 'N' OLIVE OIL.***

***COMPLETE CLEANLINESS 'N' HYGIENE TO BE MAINTAINED.***

***WAITERS UNIFORM TO BE NEAT 'N' CLEAN.***

***ALL WAITERS TO BE PROPERLY GROOMED.***

***ALL SERVICE STAFF TO HAVE GLOVES .***

***PROPER UNIFORM OF KITCHEN STAFF AT THE GROUND 'N' HALL.***

***SPECIAL SERVICE ARRANGMENT FOR EXTRA VIP GROUP.***

***MAIN EMPHASIS WILL BE ON PRESENTATION.***

## **MENU**

### **BEVERAGES**

- MINERAL WATER (200ML BTLS.)
- AERATED SOFT DRINKS
  - COKE
  - LIMCA
  - FANTA
  - SPRITE

### **THE CAFÉ HUT FROM BAWA CATERERS STARBUCKS BEAN / ARABIAN**

- ARABIAN COFFEE (**BAWA'S SPECIAL**)
- COFFEE ON THE BEAT
- CAFÉ AMERICANO
- CAPPUCCINO
- LATTE
- ESPRESSO

### **CHAY KI DAWAT**

- BLUE HERBAL TEA
- ASSORTMENT OF EXOTIC TEAS
- MASALA CHAI
- EARL GREY
- GREEN TEA
  - LEMON GINGER GREEN TEA
  - MINT GREEN TEA

## **RECEPTION OF BARAT**

- ROASTED KAJU
- ROASTED BADAM
- KAJU KATLI

## **CLASSIC BAR APPETIZERS**

- AMERICAN NACHO WITH SALSA
- BANANA CHIPS
- CHEESE CHERRY PINEAPPLE STICK
- MULTIGRAINS
- KURKURE
- ASSORTED FINGER SALAD
- CHIPS WITH GARLIC MAYO
- COTTAGE CHEESE WITH BLACK PEPPER AND MAGGI MASALA

## **LIVE CHAKHNA COUNTER**

- MASALA PEANUTS
- AMERICAN CORN KI CHAT
- TEEKHE ALOO CHANNA CHAT
- CHINESE BHEL

## **PRE-DINING STATIONS**

### **AMERICAN BARBEQUE**

- COTTAGE CHEESE
- EXOTIC VEG.
- BABY CORN
- PINEAPPLE

☐ COCKTAIL SAUCE, HARISSA SAUCE, BARBEQUE SAUCE, BLACK PEPPER SAUCE, HONEY MUSTARD SAUCE, HOT SPICY SAUCE, ASIAN STYLE BARBEQUE SAUCE, MAYONNAISE, PERI-PERI SAUCE.

### **LUCKNOWI GALOUTI STATION**

- RAJMAH & KACHE KELE KI GALOUTI
  - KABULI CHANNE KI GALOUTI
  - LUCKNOWI ULTE TAWE KA PRANTHA
- ☐ SERVED WITH MINT CHUTNEY ALONG WITH ONION RING

### **LIVE SNACKS**

- MASALA KATHAL ON TAWA
- ACHAARI CHAMP ON TAWA
- MIX UP CHEESE FRIES

## **DIM SUM STATION ( AT HOST COST)**

- *STIR FRIED MIX VEGETABLES DUMPLING*
- *SPINACH CHEESE SCALLION DUMPLING*

### **SAUCES**

- *CHILLI JAGGERY, GINGER SOY, BURNT CHILLI OIL*
- HOT AND SOUR SAUCE, MUSTARD SAUCE*

## **VEGETARIAN BAO BUN**

*VEG BAO BUN ALSO KNOW AS BAOZI OR SIMPLY BAO, ARE STEAMED BUN FILLED WITH A VEGETARIAN OR VEGAN AND KOREAN JAPACHAE NOODLES .*

### **SAUCES**

- *HOISIN SAUCE , SWEET CHILLI SAUCE , SOY SAUCE , PEANUT SAUCE*

## **IRANIAN GRILL SHAWARMA STATION**

### **VEG**

- *LAYER OF COTTAGE CHEESE SLOWLY COOKED TO PERFECTION ON A VERTICAL GRILL*
  - *SERVED WITH HUMMUS, HARISSA*
  - *PERI -PERI, GARLIC, SOUR CREAM*
  - *LAVASH*

## **PIZZA COUNTER ( AT HOST COST)**

- *BOUQUET OF FRESH HERBS, OLIVES, JALAPENOS, PEPPERS,  
SICILIAN TOMATOES, GOURMET CHEESE AND HAND MADE DOUGH  
ASSEMBLED INTO A YUMMY TREAT!*

## **CHEESE AND WINE BAR ( AT HOST COST)**

### **SELECTION OF WINES (BY HOST)**

### **CHEESE BOARDS**

#### ***DISPLAYED WITH FRESH FRUIT AND NUTS***

- *MATURE CHEDDAR, GOUDA*
- *BRIE, CAMEMBERT*
- *BLUE CHEESE, HERBED FETA*

### **CHUTNEYS AND RELISHES**

*GRAPE COULIS, TOMATO CHUTNEY, APPLE GARLIC CHUTNEY*

*ONION JAM, CHILLI JAM RELISH, WALNUT FIG RELISH*

### **BREADS**

*CRACKERS, CROSTINI, SLICED BAGUETTE*

## **JAPANESE ( AT HOST COST)**

- **SUSHI**

**VEGETARIAN:** ( TO BE SERVED WITH WASABI ,PICKLED GINGER & SAKI WINE )

TOFU HOSOMAKI

- PICKLED RADDISH HOSOMAKI
- AVOCADO
- CUCCUMBER
- ASPARAGUS
- RED N YELLOW BELL PEPPER

## **TEPPENYAKI -A JAPANESE ART FORM ( AT HOST COST)**

### **VEGETABLES :**

- **ASSORTED VEG.** ( BROCCOLI MUSHROOM , GREEN CABBAGE , CHINESE CABBAGE , POK CHOY , BABY CORN , CARROT , ZUCHUNNI , RAW PAPAYA , RED CAPSICUM , GREEN CAPSICUM ,CAPSICUM , YELLOW CAPSICUM , BLACK MUSHROOM , CHERRY TOMATO , SPRING ONION , RED ONION , RED CABBAGE , BRINJALS , BRUSSELS ,SPINACH , FRENCH BEANS, CAULIFLOWER , LADY FINGER , ASPARAGUS , RICE & NOODLES

### **SAUCES**

- BLACK BEANS, SOYA, BROWN VINEGAR, BALSAMIC, OYSTER, RED WINE, WHITE WINE, CHILLI GARLIC, GREEN CHILLY, CHILLI GINGER, RED CURRY, GREEN CURRY, PARMESAN CHEESE, SWEET BEANS, HARD BEANS, HOISION, SEZCHWAN, GARLIC WATER ,GINGER WATER, LEMON WATER, SESAME OIL, CORIANDER PASTE, SWEET N SPICE, HOT N SOUR, CHILLI FLAKES , CHILLI VINEGAR.

## **TACO BAR**

- GRILLED VEGETABLES, COTTAGE CHEESE
- ONIONS, TOMATOES, GREEN CHILLI, CORIANDER
- RED CAPSICUM, YELLOW CAPSICUM, GREEN CAPSICUM
- REFRIED BEANS, SWEETCORN RICE
- CHIPOTLE, SPICY SALSA, SCHEZWAN SALSA
- SOFT SHELL TACOS, HARD SHELL TACOS

## **VEG SNACKS (TO BE SERVED)**

- **PANEER TIKKA SHASLIK**  
(CREAMY MARINATED PANEER WITH CAPSICUM AND ONIONS SKEWERDS BAKES TO PERFECTION CAPSICUM SERVED WITH MINT CHUTNEY)
- **TIKKE GULNAHAR WITH POPPY SEEDS**  
(KARI-PATTA FLAVOURED TANDOORI COTTAGE CHEESE TIKKA TOPPED WITH KHAS-KHAS SERVED WITH MINT CHUTNEY)
- **MUSHROOM NAWABI TIKKA**  
(TANDOORI MARINATED SPICY GRILLED MUSHROOMS AND CAPSICUM SERVED WITH MINT CHUTNEY)
- **AFGHANI SOYA MALAI CHAAP**  
(CHAMP MARINATED WITH INDIAN SPICES)
- **LAHORI SEEKH CHOLLIA TEH KHUMBWALI**  
(LAHORE, PARIS OF THE EAST, HOME TO THE MOST CREATIVE CHEFS IN THE LAND OF THE FIVE RIVERS, CRAFTED THIS SEEKH KEBAB OF GREEN GRAM, MUSHROOMS AND ALMONDS GRILLED IN THE TANDOOR)
- **RAJMAH GALOUTI SEEKH KEBAB**  
(KIDNEY BEANS (RAJMAH) IS THE MAIN INGREDIENT TO CREATE DELICIOUS AROMATIC KEBABS SERVED WITH MINT CHUTNEY)
- **AMERICAN CHEESE CORN ROLLS**  
(BABY ROLLS STUFFED WITH COTTAGE CHEESE, CORN & MOZARELLA CHEESE SERVED WITH HOT GARLIC SAUCE)
- **ONION RINGS**  
(SPRINKLE WITH MAGGIE MASALA AND SERVED WITH TOMATO SAUCE)
- **MUSHROOM HERB CIGAR ROLL**  
(MUSHROOM STUFFED WITH SPINACH AND CHEESE)
- **BEET ROOT CROQUETTES**  
(SERVED WITH BARBECUE SAUCE)
- **SPINACH & CHEESE CORN TRIANGLES**  
(BABY ROLLS STUFFED WITH SPINACH, CORN & CHEESE SERVED WITH HOT GARLIC SAUCE)



- **PALAK CHANNA SHAMMI**  
(PERFECT MIXTURE OF CHANA PALAK SHAMI KEBAB IS A HEALTHY & TASTY  
UNIQUE KEBABS SERVED WITH MINT CHUTNEY)
- **HONEY GLAZED CAULIFLOWER**  
(CAULIFLOWER TOSSED WITH HONEY CHILLI)
- **COTTAGE CHEESE TAI PAI**  
(TOSSED IN TAI PAI SAUCE)
- **THAI CURRY CHILLI RICE BALL**  
( SERVED WITH HOT GARLIC SAUCE)
- **CHINESE CHEESE POTLI**  
(SERVED WITH TOMATO SAUCE)
- **LAKHNAVI DAHI PAPAD KE KEBAB**  
(SERVED WITH MINT CHUTNEY)

## **SOUP COUNTER**

- TOMATO DHANIA SHORBA
- VEG MANCHOW SOUP
- VEG SWEET CORN SOUP
  - SOUP STICKS
  - LAVASH
  - CHILLI VINIGER
  - SOYA SAUCE
  - SALT & PEPPER

## **SALAD BAR**

- GARDEN GREEN SALAD
- POTATO AND FRENCH BEAN SALAD WITH MUSTARD MAYO
- ITALIAN PASTA SALAD WITH BELL PEPPERS AND OLIVES
- MEXICAN SPICY RICE AND CORN SALAD
- APPLE WALDORF SALAD WITH WALNUT AND CELERY
- RUSSIAN SALAD
- CHICK PEAS WITH GINGER AND TOMATOES
- ALOO ANARDANA CHAAT
- VINEGAR ONIONS, LACHHA ONIONS
- GREEN CHILLIES, LEMON WEDGES

## **RAITA & PICKLE**

- KACHUMBER ONION RAITA
- PINEAPPLE RAITA
- ASSORTED MURABBA
- ASSORTED PAPADS
- ASSORTED PICKLES

## **MAIN COURSE**

### **INDIAN KITCHEN**

#### **BIRYANI & PULAO SECTION**

- *JEERA ONION PEAS PULAO*
- *VEG BIRYANI ( KULHAD)*
- *KATHAL BIRYANI ( KULHAD)*
- *BURANI RAITA*
- *YAKHANI GRAVY*

#### **VEG SPECIAL**

- *MAHARAJA SHAHI PANEER (BAWA'S SPECIAL)*
- *KADHAI PANEER*
- *DAL BUKHARA*
- *MUSHROOM DO PYAZA*
- *MIX VEGETABLE*
- *ZAFARANI MALAI KOFTA*
- *METHI MALAI MATAR*
- *LASOONI PALAK CORNS*
- *DUM ALOO JODHPURI*

## **LIVE TAWA COUNTER**

- PANEER KI BHURJI
- NUTRI ROAGN JOSH
- PALAK CHAAP MASALA
- BHARWA KARELA

☐ SERVED WITH RUMALI ROTI

## **DESI KHANA**

- PLAIN RICE
- KADHI PAKORA
- RAJMAH RASEELA
- AMRITSARI ALOO WADIAN
- KHATE MITHE KADDU
- BAINGAN & MATAR KA BHARTHA
- SARSON KA SAAG(**SEASONAL**)
- MAKKI KI ROTI
- GUR SHAKKAR
- DESI GHEE
- 

## **DAL COUNTER (LIVE)**

- YELLOW DAL TARKA
- WITH TAWA CHAPATI

## **RAJASTHANI CUISINE**

- DAL
- BHATI
- CHOORMA
- LAAL PANEER
- RAJASTHANI GATTE KI SABJI

## **INDIAN BREADS**

- PLAIN CHAPATI
- MISSI ROTI
- PUDINA PARANTHA
- LACHHEDAR PARANTHA
- PLAIN NAAN
- BUTTER NAAN

## **ORIENTAL CUISINE (CHINESE)**

- PANEER WITH CAPSICUM, ONION IN CHILLI SOYA
- VEGETABLE BALLS IN MANCHURIAN SAUCE
- STIR FRIED CHINESE GREEN
- VEG HAKKA NOODLE
- SINGAPOREAN CHILLI GARLIC FRIED RICE

## **CONTINANTAL CUISINE**

- *MUSHROOM IN PAPRIKA WITH BUTTERED SPAGHETTI*
- *CANNELLONI FLORENTINE*
- *PENNE SLICED MUSHROOM & BROCCOLI IN CREAMY CHEESE SAUCE  
TOPPED WITH HERBS*
- *VEGETABLE LASAGNE*
- *CHEESE STICK WITH BAR 'B' CUE SAUCE*
- *MUSHROOM STEAKS WITH BAR 'B' CUE*

## **LIVE PASTA COUNTER**

### **CHOICE OF PASTA**

- *FUSILLI*
- *PENNE*
- *FARFALLE*

### **CHOICE OF SAUCES**

- *ARABIATA*
- *CREAMY CHEESE*
- *PESTO*

### **CHOICE OF TOPPING**

- *OLIVE*
- *FRESH BASIL*
- *YELLOW,RED CAPSICUM*
- *ZUCCHINI*
- *AMERICAN CORN*
- *BABY CORN*
- *MUSHROOM*
- *BROCCOLI*
- *VARIOUS HERBS AND CHEESE*

## **DESSERTS**

### **ICE CREAM PARLOUR**

□ ASSORTED ICE CREAM WITH ROASTED CASHEW NUTS, WALNUTS AND CHOICES OF SAUCES

### **DESI MISHTHAN STATION**

- CRISPY JALEBI
- KESARI RABRI
- HOT GULAB JAMUN
- SHAH JAHANI SHAHI TUKDA
- MILKCAKE KHURCHAN ON TAWA
- ANGOORI RASMALAI
- MANGO PHIRNI

### **GARAM HALWE KI DAWAT**

- ZAFRANI HALWA/GAJJAR KA HALWA (SEASONAL)
- MOONG DAL HALWA
- ANNAS KA MUZAFFAR
- AKHROT KA HALWA
- BADAM KA HALWA
- ANJEER KA HALWA

### **KHUSHIYON BHARI KHEER**

- CHENNA KHEER
- GULKAND KHEER
- PISTACHIO KHEER

## **SUGAR LESS MEETHA**

- CORN KA HALWA
- MUZAFFAR SEWIAN KHEER
- BEETROOT KA HALWA

## **BAKERY COUNTER**

- CHOCOLATE FOUNTAIN WITH COOKIES AND BROWNIES

## **ASSORTED EUROPEAN PUDDINGS & CAKE STATION**

### **CAKES**

- A FRESH FRUIT GATEAU MADE WITH SEASONAL FRUIT
- A DRUNKEN CHOCOLATE TRUFFLE CAKE
- RED VELVET CAKE
- ALL TIME FAVOURITE BLACK FOREST CHERRY TORTE

### **PUDDINGS**

- LAYER OF CHOCOLATE OREO, COOL WHIP & CREAM CHEESE
- FRESH FRUIT PUDDING
- COFFEE TIRAMISU TOPPED WITH CHOCOLATE FLAKES
- TROPICAL PINEAPPLE PUDDING
- HONEY CHOCOLATE PUDDING

### **TART**

- CHOCOLATE TART
- FRUIT TART



### **AT PHERE**

- TEA
- COFFEE
- COLD DRINK
- MINERAL WATER
- KAJU BARFI
- ROASTED KAJU
- ROASTED BADAM
- HOT KESAR MILK

**NOTE : PALACE FACILITIES CHARGES WILL BE PAID BY PARTY  
COMPULSORY**

## **TERM /CONDITIONS**

ALL MATERIALS FOR COCKTAILS, JUICES, BAR HANDLING, ICE, AND ICE CUBES, BAR, COGNAC / BRANDY FOR FLAMBÉ, ADDITIONAL LED COUNTERS AND TAXES ARE TO BE CHARGED EXTRA.

ALL STALLS &TRANSPORTATION WILL BE CHARGED EXTRA AS PER ACTUAL COST

WE ARE NOT LIABLE FOR CUSTOMER BELONGINGS LIKE MOBILE ,CASH, JEWELLERY, PURSE, SUITCASE, BAG ETC.

PAYMENT IN ADVANCE WILL NOT REFUNDABLE AT ANY CIRCUMSTANCES.

THE RATE FOR PROPOSED MENU WILL BE CHARGED AS PER DISCUSSION &EXTRA PLATES WILL CHARGED EXTRA AS PER ACTUAL COST

THERE WILL BE NO CHANGE IN MENU AFTER RATE SETTLEMENT AND IF ANY (CONDITIONAL) THAT IS TO INFORMED BEFORE 3 DAYS OF FUNCTION

WE DO NOT TAKE ANY RESPONSIBILITY FOR SERVING GUESTS BEYOND EXPECTED NUMBER DISCUSSED PRIOR TO FUNCTION.

CONFIRMATION IS SUBJECT TO DEPOSIT OF 25% ADVANCE, 50% OF THE TOTAL AMOUNT WILL BE DEPOSITED 2 WEEKS PRIOR TO THE PARTY, THE BALANCE 25% WILL BE PAID IMMEDIATELY AFTER THE PARTY.

THE CLEARANCE CHARGES WILL BE PAID BY THE HOST