MANNAT

BAWA CATERERS PRESENT 3 STAR PLATINUM 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.









CHAYE BALA (FROM BAWA CATERERS)









BROWNIE, PLUM CAKE

Fresh Juice (At Host)

Mocktail (At Host)

MINT MOJITO, WATERMELON MOJITO ROSE, GREEN APPLE, COCOA CHOCOLATE STROWBERRY SMOOTHIE, JAMUN SAMOOTHIE STAFAL SHAKE, CHICKU SHAKE, OREO TWIST

Fresh Fruit (8+4) (At Host)

APPLE, GUAVA, GRAPES, KIWI, SARDA DRAGON, DATES ,WATERMELON, PAPAYA, PINEAPPLE, PLUM, MINI ORANGE









GOLGAPPA, ALLU TIKKI, BHALLA PAPRI CHAT RUSSIAN CHAT, HONEY DRY FRUIT CHAT

Reception Of Barat

DRY FRUIT, KAJU BURFI

Cocktails (At Host)

(MENU WILL DISPLAYED FOR CHOICE OF COCKTAILS BY HOST)
WHISKY, VODKA, BACARDI, GIN, BEER, RED WINE,
WHITE WINE, SPARKLING WINES, TEQUILA, TIA MARIA,
PEACH SCHNAPPS, MALIBU COINTREAU, KAHLUA







PEANUTS MASALA (FRESALY TOASTED)
WAFERS, NACHOS WITH SALSA SAUCE,
ASSORTED NUTS, MASALA PAPAD,
TOPED WITH SALAD, LAHSOONI KALA CHANA
TARTS, BEAN SPROUT CHAAT, BOMBAY BHEL,
CANOPIES

(Canopies Serve With Onion Tomatoes & Organic Herbs)
VEG CRACKERS

(Crackers Garnished With Cheese Slice, Oliv, Jalapenos), CRUNCHY VEGETABLES

(All Vegetables Served In Lettuce With Caribbean Taste)

Assorted Live Satay

PANEER SATAY
EXOTIC VEG SATAY
SOYA CHAMP STATAY
FRUIT SATAY





Think Cater Think Bawa
Bawa Caterers Enterprises Pvt. Ltd.



CHEESETIKKA SHASHLIK

(to be served with green chutney & ring onion PANEER MALAI TIKKA

(to be served with green chutney)
PAPAD PANEER TIKKA

(to be served with Mint Sauce& garlic sauce.)

GRILLED SOYA CHAAP

(to be served with Mint Sauce& Ring Onion.)

MATAR PEANUT KE KEBAB

(to be served garlic sauce)

SPANISH CORN ROLL

(Bite Size) to be served with Garlic Sauce.

MUSHROOM TIKKA KALI MIRCH

(to be served with mint sauce)

LAKHNOWI DAHI PAPAD KEBAB

(to be served with mint sauce)







METHI MALAI SEEKH KEBAB

(to be served with mint sauce and ring onions .)

CHEESE CORN ROLL

(to be served with mint & garlic sauce.)

GOLDEN FRIED BABY CORN

(tossed with sweet chilly sauce & garnished with coriander leaves)

RAJMAH KE GALOUTI KEBAB

(to served with green chutney)

TANDOORI KATHAL TIKKA

(to be served with green chutney)

POTATO MASH FINGER BEETROOT CROQUETTE





CREAM OF SPINACH & MUSHROOM.
TOMATO HARA DHANIYA SHORBHA.
WITH BREAD STICKS,
BUTTER 'N' WHITE PEPPER

International Salad Bar (At Host)

RAW GREEN SALAD (GARDEN FRESH RADISH, CUCUMBER, MINI CARROTS, CHERRY TOMATOES)

WALDORF SALAD RUSSIAN SALAD

COTTAGE CHEESE & MACARONI IN THOUSAND

ISLAND DRESSING
YOGHURT & CUCUMBER DIP
BEAN SPROUTED

CHICK PEAS WITH GINGER & TOMATOES FRUITY COLESLAW

MIXED SALAD /PANACHE SALAD BROCCOLI, BABY CORN & MUSHROOM IN VINAIGRETTE DRESSING WATERMELON, PAPAYA WITH GINGER IN

HONEY DRESSING LEMON WEDGES, JULIENNES OF GINGER,

GREEN CHILLIES





Raita Bar

DAHI BHALLA WITH SAUNTH KI CHUTNEY
PINEAPPLE RAITA –
MIX RAITA –
BOONDIRAITA
ASSORTED DISPLAY OF PAPAD,
CHUTNEY, SPROUTS

Main Course Indian Cuisine Rice Counter

PEAS ONION, ZEERA PULAO
(A DELICIOUS FLAVOURFUL PULAO PEAS GARNISHED
WITH CRISP GOLDEN FRIED RICE)
VEG BIRYANI
(DELICIOUS RICE COOKED WITH DIFFERENT
SEASONAL WITH LACUA ONION

SEASONAL WITH LACHA ONION,
BROWN GRAVY)







Vegetarian Specialities

DAL MAKHANI / DAL BUKHARA
KOFTA – E - FIRDAUS
KHUMB HARA PYAZ
LASOONI PALAK CORN
MATAR MALAI METHI
BHINDI DO PYAZA
GOBHI KASTURI
HING AUR DHANIYA KE CHATPATE ALOO
KATHAL MASALA

Indian Live Tawa Station

MAKKI PANEER KI BHURJI-ON TAWA
NUTRI ROGANJOSH -ON TAWA
PALAK CHAMP - ON TAWA
KEEMA MUSHROOM ON TAWA







YELLOW DAL TADKA
(Used Dal Bowl At Counter)
TAWA FULKA

Punjabi Khana

PALAK PANEER HANDI WALA
PUNJABI KADHI
KIDNEY BEAN CURRY
GAJAR MATAR
ALOO METHI
STEAM RICE
SARSON KA SAAG (SEASONAL)
MAKKI KI ROTI (SESONAL)
DESHI GHEE, GHUR, SHAKAR







Agra Ka Prantha

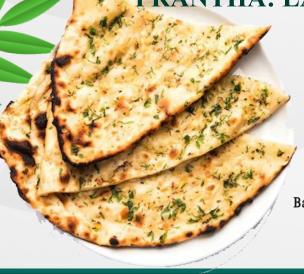
FEATURING THE FAMED AKBAR PRANTHA FROM **AGRA 3 INCH THICK TAWA & 20 KILOS BY WEIGHT** THAT ENSURES THE PERFECT DISSIPATION OF HEAT THERE BY ENSURING CRISPY & DELIGHTFUL TEXTURE TO THE PRANTHA SERVED WITH AAM KI LAUNGI & PICKLES, **ASSORTED VARIETY OF PRANTHAS AS MENTIONED BELOW:** PANEEER KA PRANTHA, METHI KA PRANTHA GOBHI KA PRANTHA, MUTTER KA PRANTHA **MOOLI KA PRANTHA** TO BE SERVED WITH AAM KI LAUNGI, PETHE KI SABJI, ALOO CHATPATA CURD & BUTTER

Roti Counter

TODAY, IN THE 21ST CENTURY, WHEN ROTIS ARE TAKEN FOR GRANTED, SEEN AS AN ACCOMPANIMENT FOR THE OTHER FOODS. IT STILL HAS A SENSE OF SURPRISE SIGNIFICANCE NAAN: BUTTER, PLAIN, STUFFED NAAN

ROTI: MISSI, TANDOORI

PRANTHA: LACHHA, PUDINA, MIRCHI











SWEET 'N' SOURWITH PINEAPPLE & CAPSICUM **CAULIFLOWER MANCHURIANI GRAVY** VEGETABLE FRIED RICE VEGETABLE HAKKA NOODLES

(1)esserts

ICE CREAM ASSORTED ICE CREAM SERVED TOOTY FRUITYSTYLE ON GLASS

Deshi Methai Station

BIKANERI JALEBI WITH RABDI ANGOORI GULAB JAMUN TOPPED WITH RABRI-ON TAWA **GULAB KI KHEER** SHAH JAHANI SHAHI TUKRA-(Bite Size) **KESARI MAALPURA**

> Halwa Stationi **DRY FRUIT MOONG DAL HALWA**



Sugar Free Station

ANGOORI RASMALAI BADAMI KHEER

Assorted European Puddings Cake Station

BLACK FOREST PUDDING
KIWI PUDDING, PEACH 'N' CRUNCH PUDDING
ORANGE CHIFFON PUDDING, FRESH FRUIT CAKE
LEMON SOUFFLE, ORANGE SOUFFLE
HOT BROWNIES WITH CHOCOLATE SAUCE
CHCOLATE TART, FRUIT TART

Ouring Phere
AQUA BOTTLES
TEA, HOT KESAR MILK
ROASTED CASHEW NUTS
ROSTED ALMOND, KAJU BURFI



Mote

PALACE FACILITIES CHARGES WILL BE PAID BY HOST COMPULSORY

Term Conditions

All Materials For Cocktails, Juices, Bar Handling, Ice, and Ice Cubes, Bar, Cognac / Brandy For Flambé, Additional LED Counters And All Applicable 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

