MANNAT

BAWA CATERERS PRESENT 3 STAR PLATINUM NON 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.









ASSORTED OF EXOTIC TEA, MASALA CHAI
ASSAM GREEN TEA, EARL GREY, TETLEY
DARJEELING, JASMINE, WHITE TEA
YELLOW TEA, PEPPER MINT TEA
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





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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, BEER, RED WINE,
WHITE WINE, SPARKLING WINES, TEQUILA,
TIA MARIA, PEACH SCHNAPPS,
RED BULLS, MALIBU







(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)





MUTTON BOTI ON TAWA
CHILLY CHICKEN ON TAWA
LEMON BUTTER FISH

Veg

PANEER SATAY
PINEAPPLE SATAY
CHEESE CHILLY ON TAWA









Mon Veg

CHICKEN MALAI TIKKA
(TO BE SERVED WITH MINT SAUCEN'RING ONIONS.)

LAHORI RASEELAY MURG TIKKA
(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

CHICKEN SEEKH KEBAB
(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

CHICKEN BLACK PEPPER
AFGANI MURG TIKKA
(TO BE SERVED WITH MINTSAUCE)
MUTTON SEEKH KEBAB

FISH

FISH TIKKA AJWAINI

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)
AMRITSARI FRIED FISH

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)
FISH FINGER SERVEG WITH TARTER SAUCE
SPICY FISH BALLS



Veg

PANEERTIKKA SHASHLIK

TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

PANEER MALAI TIKKA

TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

PAPAD PANEER TIKKA

TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

CHEESE JELLOPINO ROLL

MUSHROOM TIKKA KALI MIRCH

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

TANDOORI SOYA CHAMP

(TO BE SERVED WITH MINT CHUTNEY AND RING ONION)

SPINACH CORN ROLL

(TO BE SERVED WITH SWEET CHILLY GARLIC SAUCE 'N' SPRING ONIONS.)

POTATO & CHEESE MASH FINGER
CHEESE CROQUETTE
BEETROOT CROQUETTE
LUCKNOWL DALU BARAD KERAR

LUCKNOWI DAHI PAPAD KEBAB





Soup Station

VEGETABLE MANCHOW SOUP
CHICKEN HOT & SOUR SOUP
WITH BREAD STICKS ,BUTTER 'N' PEPPER

Bread Basket

SOUP STICKS, SESAME BUNS, DINNER ROLL, LAVASH)

International Salad Bar (At Host)

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

COTTAGE CHEESE & MACARONI IN THOUSAND ISLAND DRESSING YOGHURT & CUCUMBER DIP BEAN SPROUTED

CHICK PEAS WITH GINGER & TOMATOES FRUITY COLESLAW

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

Main Course Indian Cuisine Rice Counter

HEYDRABADI GOSHT BIRYANI
LUCKHNOWI CHICKEN BIRYANI
VEG BIRYANI
JEERA ONION PEAS PULAO
WITH BURAINI RAITA,
BROWN GRAVY & ONION LACHA









PANEER TIKKA BUTTER MASALA
PANEER HANDI MASALA
DAL MAKHANI
SUBZ JUGALBANDI (MIX VEG)
MALAI KOFTA
MUSHROOM DO PYAZA
METHI MALAI MATAR

Mon Vegetarian

MURG AWADHI KORMA
KARAHI GOSHT MASALA
BUTTER CHICKEN

KALI MIRCH BATER MASALA ON TAWA
PUNJABI ROGAN JOSH
MUTTON SAAG WALA BONELESS
EGG CURRY









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

Atalian Pasta live PENNE, FUSSILLI, FETTUCCINI

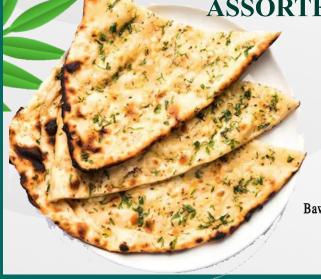
Condiments

CHOPPED DRY TOMATOES,
CHOPPED GREEN CHILIES

BLACK / GREEN OLIVES, PINK / GREEN PEPPER CORNS,
TABASCO, PINE SEEDS, PARMESAN CHEESE,
VINEGAR ONIONS, RED CHILLY FLAKES

With Sauces

TOMATO CONCASSE CHEESE SAUCE CREAMY BASIL
ASSORTED BREADS DISPLAY









GRILLED FISH FILLETS STATION
GRILLED EGG PLANT
HERBED BUTTER VEGETA

Oriental Cuisinei

FISH HOT BLACK BEAN SAUCE
SHREDDED CHICKEN IN SPICY THAI HERBS
BURMESE FRIED RICE
CHILLI GARLIC BASIL NOODLES





HOT KESARI JALEBIS SERVED WITH RABRI SHAHI RABADI MINI GULAB JAMUN ON TAWA SHAH JAHANI SHAHI TUKDA

Halwa Stationi

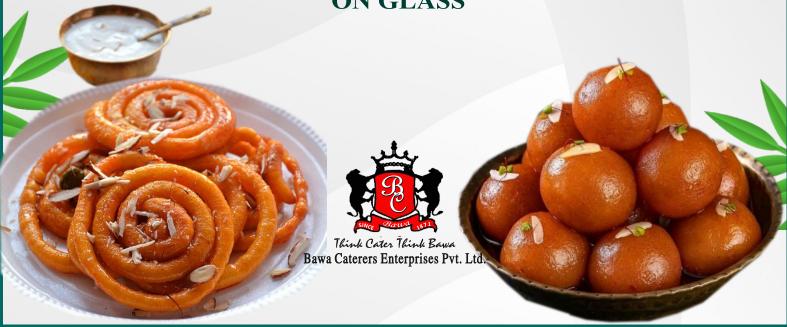
DRY FRUIT
GAJAR HALWA (Seasonal)

Lheer Counter
PISTACHIO KHEER
Sugar Free Station

BEETROOT KA HALWA

Ace Cream

ASSORTED ICE CREAM SERVED TOOTY FRUITYSTYLE ON GLASS



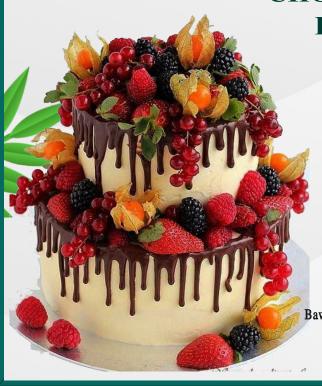


FRESH FRUIT GATEAU MADE WITH SEASONAL FRUIT A DRUNKEN CHOCOLATE TRUFFLE CAKE RED VELVET CAKE **ALL TIME FAVOURITE BLACK FOREST CHERRY TORTE**

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**





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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 by the host

