

PROPOSED MENU FOR DINNER / LUNCH

MIN.GUARANTEED PAX

BEVERAGES AND COCKTAIL BAR (ACTUALS)

AERATED BEVERAGES & JUICES

COKE, DIET COKE, LIMCA, SPRITE, TETRAPACK JUICES, CLUB SODA

COCKTAILS

MARTINIS, MOJITOS, SANGRIAS, MAI TAI, ICED TEAS, SHOOTERS

COFFEE AND TEA STATION (ACTUALS)

SELECTION OF TEA, COLD & HOT COFFEES WITH INFUSION OF FLAVOURS.

TEA: DARJEELING, EARL GREY, GREEN, JASMINE

HOT: CAPPUCCINO, AMERICANO, ESPRESSO

WELCOME NIBBLES AND DIPS

Stylish snacks & little bites set every gathering off to the right start

LIVE SNACK ISLAND

Paneer Satay with Rangeen capsicum in Peanut Sauce on Satay Sticks

Mushroom Satay Live on Tawa with peanut sauce

Soya Champ Achaari on tawa

Shakarkandi Grilled with Pudina and Nimbu

Steamed Dim Sums with Chilli Sauce and Mayo

Platters of Radish, Cucumber, Mini Carrots, Broccoli, Cherry Tomatoes

Olive & Mayo topped Crackers, Tofu & Olives with herbs

Wasabi Peanuts

Mexican Nacho's topped With Kidney Beans and Cheese with SALSA

Choice of Chips and wafers

Peanut Masala (Freshly Tossed)

Boiled Kabuli Chana with Fresh tomatoes, Onion Green Chilly

Roasted Papar

LEBANESE SHAWARMA STATION LIVE

Grilled Paneer Served With Sliced Tomatoes, onions and parsley rolled in a Roomali Roti topped with hummus (Tahini paste with garlic ,olive oil& lemon juice) Served with FatoushCucumber,spring onion, green peppers & tomato Salad.

STARTERS LIVE STATION

PaneerTikkaShashlik Served with Mint Chutney

PaneerTikkaHaryali Served with Mint Chutney

Stuffed Tandoori Aloo Served With Pomegranate & Coriander Chutney

Malai Mushroom Tikka Served with Mint Chutney

Malai Broccoli Tikka Served With Coriander & Mint Chutney

Veg Seekh Kebab Served With Coriander & Mint Chutney

American Corn Seekh Kebab Served with Mint Chutney

Crispy Chilly Cauliflower Topped With Sesame Seeds

Cheese Balls Served With Garlic Sauce

Battered Fried Babycorn Served With Tartar Sauce

Thai Veg Spring Rolls

Chilly Mushroom dry

Moong Dal KaChabba with MooliKeLache

Chutney Stuff Potato Balls

Aghani Soya Champ kaTikka with tartar sauce

SOUP STATION LIVE

Vegetable Manchow Soup

Tomato DhaniyaShorba

Cream of Almond with Mushroom

INTERNATIONAL SALAD BAR

Green Salad (Garden Fresh Radish, Cucumber, Mini Carrots, Cherry Tomatoes)

Waldrof Salad

Russian Salad

Cottage Cheese & Macaroni in Thousand Island dressing

Yoghurt & Cucumber Dip

Bean Sprouted

Chick peas With Ginger & Tomatoes

Fruity Coleslaw

Pinache Salad

Broccoli, Baby Corn & Mushroom in Vinaigrette Dressing

Watermelon, Papaya with Ginger in Honey Dressing

Lemon wedges, Juliennes Of ginger, green Chillies

DahiBhalla with Saunthwali Chutney

Pineapple Raita - Mix Raita -BoondiRaita

INDIAN /MUGHLAI
MAIN COURSE

PaneerTikka Butter Masala
KarahiPaneer
Mushroom Peas Curry
MalaiKofta / Kofta –e-firdaus
Dum Aloo Banarasl
GobhiAdraki Style
Palak Baby corn
Dal Bukhara/ Dal Makhani

Rice Counter

Peas Onion JeeraPulao
Veg Dum Ki Biryani
BuranniRaita

LIVE DAL STATION

Yellow Dal Tarka (Moong&Arhar, Urad)
Tawa-Phulka Live From the Station
GobhiShalgam da achaar

PUNJABI FOOD:

VEGETARIAN LIVE TAWA (TAK- TAKA- TAK) COUNTER

Paneer Matar Ki Bhurji on Tawa

BainganKaBartha on Tawa

SarsonKaSaag with Shakkar and Ghee

Palak Soya Chap on Tawa

RajmaRasilley

KadiPakora

Boiled Rice

RAJASTHAN KA SWAD

DAL

BATI

CHOORMA

GATTE KI SABZI

PAPAR KI SABZI

PANEER LAUNG LATTA

AGRA KA PRANTHA (FROM AGRA)

FEATURING THE FAMED AKBAR PRANTHAS FROM AGRA 3 INCH THICK TAWA THATENSURES THE PERFECT DISSIPATION OF HEAT THERBY ENSURING CRISPY & DELIGHTFULTEXTURE TO THE PARANTHA SERVED WITH AAM KI LAUNG & PICKLES, ASSORTED VARITY OFPARANTHA LIKE: MATAR, GOBHI, METHI, ALOO, ETC

MENU

PANEER KA PARANTHA

A great family favourite. This paratha gives the best result when the paneer is fresh and home made.

METHI KA PARATHA

A popular preparation . I can clearly recall from my childhood, ladies meticulous plucking the green methi(fenugreek)leaves from their stems , and the aroma of these parathas baking.

GOBI KA PARANTHA

AAM KI LAUNG

Raw mangoes are supposed to be cooling for body system to beat the intense desert heat, a drink called 'kairikapani', is made using raw mango pulp, flavoured with jeerapowder, sugar and black salt.

PETHA – KI – SABZI

A semi dry minced preparation flavoured with fenugreek and garnished with fresh coriander & green chillies

DAHI SERVED IN KUNDAS

ONION RINGS

ACHAR

ROTI COUNTER

Naan: Butter / Garlic

Stuffed Kulchas

Parantha: Lacha, Mirchi, Pudina

Roti: Missi, Tandoori

ORIENTAL CUISINE

Chilly Paneer with Gravy

Tofu & Exotic Veggies in Thai Green Curry

Vegetable Manchurian in Hot Garlic Sauce

LIVE: Tossed Vegetables, Baby Corn and Stuffed Mushroom

LIVE: Shanghai Style Noodles

Ginger Assorted Vegetable Rice

ITALIAN FOOD

An Exotic Display of Various Pasta's With Imported Herbs & Spices

#Penne Pasta

#Fettuccini Pasta

#Spaghetti

#Fussilli Pasta

VEGETABLE

Broccoli, Baby Corn, Snow peas

Mushroom, Onion, Tomatoes

Green Red & Yellow Capsicum

Red Cabbage & Olives

SAUCES

Concasse

Rosemary

Spinach

Cheese

CONTINENTAL LIVE PLATE

Veg Lasagne

AubergineMousakka

Baked Spinach with Mushroom and cheese

INTERNATIONAL FAVORITES

Our chefs shall prepare the following dishes LIVE right behind the service counters and serve in Pan's over specially designed cylindrical stands with varied heights
Sauté Vegetables –

OVEN FRESH BREADS AND ROLL

Cheese olive loaf, cinnamon, rolls, whole wheat breads, French breads, soft rolls

DESSERTS

Vanilla Ice Cream

Butter Scotch

HALWAI KI DUKAN

Jalebi Instant Made In Desi Ghee

AllahabadiRabri

MaalPua made Instant in Desi Ghee

ShahiKheer
Kesar Phirni
Hot GulabJamun (Pista wale)
ShahiTukda
MoongBadamkaHalwa

MITHAI KHURCHAN KA TAWA

Milk cake

ENGLISH PUDDINGS, CAKES & PIES

Arabian Honey Cake
Chocolate Gateaux
Peach Gateaux
Kiwi Pudding
Banana and Caramel Pudding
Black Forest Pudding

Diplomat Pudding

English Truffle

NOTE : PALACE FACILITIES CHARGES BY HOST

(WATER ,ELECTRICITY ,CLEANING CHARGES)

TERMS AND CONDITIONS

All materials for, cocktails, Juices, bar handling, bar, cognac/ brandy for flambé and applicable taxes to be charged extra.

Guaranteed number of plates:

Rate: /- per plate (Excluding Applicable Taxes, STALLS CHARGES & Permit fees)

All hard drinks are to be provided by the host.

Confirmation is subject to a deposit of 25% advance. 50% of the billing amount will be deposited 2 weeks prior to the party, the balance 25% will be paid immediately after the party.

Payment will be made for the minimum plates guaranteed or the actual number of plates used whichever is higher.

Confirmed by

.....
.....