

****MANNAT**

**BAWA CATERERS PRESENT GOLD 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

ASSORTED COLD DRINK

WATER BOTTLE

THE COFFEE HUT (FROM BAWA CATERERS)

ESPRESSO HOT COFFEE

BLACK COFFEE

CHAI KI DAWAT

ASSORTED OF EXOTIC TEA

MASALA CHAI

ASSAM GREEN TEA

EARL GREY

TETLEY

DARJEELING

JASMINE

CHAI WALA (FROM BAWA CATERERS)

COOKIES COUNTER **BROWNIE , PLUM CAKE**

RECEPTION OF BARAT

DRY FRUIT

KAJU BURFI

SELECTION OF COCKTAIL'S (BY HOST)

(Menu will displayed for choice of cocktails by host)

WHISKY,VODKA,BOCARDI,GIN,BEER,RED WINE,WHITE WINE,SPARKLING
WINES,TEQUILA,TIA

MARIA,PEACH SCHNAPPS,MALIBU COINTREAU,KAHLUA

SPECIAL SNACKS COUNTER AT THE BAR

PEANUTS MASALA IN SHORT GLASSES (FRESALY TOASTED)

BANANA CHIPS

AMERICAN NACHOS WITH SALSA SAUCE

ASSORTED NUTS

MASALA PAPAD TOPED WITH SALAD

LAHSOONI KALA CHANA TARTS

BEAN SPROUTS CHAT

SPICY BOMBAY BHEL

STARTERS/COCKTAIL SNACKS*(to be circulated)*

VEGETARIAN SNACKS ON A WHEEL

PANEER TIKKA SHASHLIK

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

PANEER MALAI TIKKA

to be served with Mint Sauce& Ring Onion.)

GRILLED SOYA CHAAP

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

SPANISH CORN ROLL (Bite Size)

to be served with Garlic Sauce.

MUSHROOM TIKKA KALI MIRCH

(to be served with mint sauce)

MUSHROOM DUPLEX

to be served with Garlic Sauce

METHI MALAI SEEKH KEBAB

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

MAGGI MASALA MASHED POTATO FINGER

to be served with Garlic Sauce

CHEESE LOLLIPOP

to be served with Garlic Sauce

BAR 'B' CUE PINEAPPLE

(to be served with mint sauce.)

LAHORI DAHI KE KEBAB

(to be served with mint sauce)

SOUP STATION (ready serve)

TOMATO HARA DHANIYA SHORBA SOUP

*Tomato Dhaniya Shorba is an easy to prepare and lightly spiced soup of tomatoes (tamatar) flavored with fresh coriander (dhaniya).
Vegan, gluten free and low-cal too.*

VEG SWEET CORN SOUP

main ingredient in corn soup is sweet corn. There are many different ways to prepare corn soup. Some recipes include fresh corn while others use tinned corn. This recipe includes fresh sweet corn kernels, water, pepper, cornflour, scallions, celery, oil and salt

WITH BREAD STICKS,BUTTER 'N' WHITE PEPPER

INTERNATIONAL SALAD BAR

**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

PINEAPPLE RAITA –

MIX RAITA –

BOONDIRAITA

ASSORTED DISPLAY OF PAPAD ,CHUTNEY ,SPROUTS

MAIN COURSE INDIAN CUISINE

RICE COUNTER

PEAS ONION ZEERA PULAO

This easy Peas Pulao is a vegan and gluten-free dish that's great to enjoy as a light meal or hearty side. Matar Pulao features rice and tasty peas with onions and aromatic spices and can be prepared entirely in a pressure cooker or in a pan on a stovetop

WITH BROWN GRAVY& ONION LACHA

VEGETARIAN SPECIALITIES

PANEER HANDI MASALA

handi paneer is a delicious and creamy gravy cooked in a handi. the gravy in this handi paneer recipe is made with a base of cashew, onions & tomatoes.

SMOKY BUTTER PANEER MASALA

paneer butter masala also known as butter paneer is a thick, rich and creamy tomato-based curry in which paneer cubes are fried and soaked. this curry is little sweet and not all spicy all

DAL MAKHANI

dal makhani is a popular north Indian dish where whole black lentils & red kidney beans are cooked slow with spice butter & cream. dal refai to lentils and makhani translates to buttery.

SEASONAL VEGETABLE ON TAWA

Mixed Veg is something that I often make when hosting dinner at home because it is one sabzi which everyone likes. Made with lots of veggies like cauliflower, beans, carrots this restaurant style mixed recipe is wonderfully spiced and pairs beautifully with [homemade naan](#) or [tandoori roti](#).

MALAI KOFTA (KOFTA –E-FIRDAUS)

Fried balls of potato, cheese, and mixed veggies covered in a creamy sauce of blended nuts, chopped onions, tomatoes, and [fragrant spices](#).

MUSHROOM HARA PYAZ

Mushroom do pyaza recipe is a flavorful, delightful dish featuring button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices. Make this easy vegan, gluten-free recipe with simple everyday Indian ingredients in less than 30 minutes. Wow yourself and your family. Trust me, it is yum

METHI MALAI MATAR

Methi Matar Malai is a popular Indian dish which is made in north India especially during winters when fresh methi (fenugreek) is in season! This recipe combines methi, matar (green peas) and malai (cream) in a rich, sweet and seriously creamy curry

LASOONI PALAK CORN

Palak corn curry is a rich, saucy dish that's made with [fresh spinach and sweet corn](#). It is lightly spiced and perfectly creamy, and great to pair with classic Indian sides.

PUNJABI SPECIALTIES

NAWABI PANEER KI BHURJI

is a vegetarian dish made with scrambled paneer (Indian cottage cheese) onions, tomatoes

BAINGAN KA BHARTHA

(Baingan mashed with indian spice)

PLAIN RICE

Add rice and water to a medium saucepan and bring to a boil over high heat.

AMRITSARI ALOO WARIAN

Potato amritsari wadian cooked in deshi style

GAJAR METHI MATAR

Gajar matar mixed with methi

SARSON KA SAAG, MAKKI KI ROTI (SEASONAL)

Punjabi seasonal saag cooked in deshi ghee

(DESI GHEE, SHAKAR)

DAL COUNTER

MOONG DAL TADKA (Used Dal Bowl At Counter)

In a pan, add oil, ghee, once it's hot, add bedgi red chili, a pinch of asafoetida and saute it well. Add ginger, green chili, degi red chili powder and mix it well. Turn off the flame and keep it aside for further use

TAWA KA FULKA

ROTI COUNTER

**Today, in The 21st Century, when Roti 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

ITALIAN PASTA (Live) Penne, Fussily, 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

ORIENTAL CUISINE

SWEET 'N' SOUR WITH PINEAPPLE & CAPSICUM

While sweet and sour can be found in diverse forms in China, the American version builds upon the simple mixture of sugar, vinegar, and spices with the addition of fruit juice—most commonly pineapple—and ketchup, giving the sauce both its red hue and uniquely Western flavor

VEG DUMPLING MANCHURIAN

popular indian street food recipe which is an adaptation to popular chinese manchurian cuisine

GINGER CAPSICUM FRIED RICE

This classic Veg Fried Rice recipe is made with a hearty mix of fresh vegetables, green onions, seasonings and spices for an incredibly flavorful fried rice dish

GARLIC & SPINACH NOODLES

this hakka noodles taste delicious and will have you craving for more. I am sharing a vegan recipe loaded with veggies and button mushrooms. Fairly easy to make hakka noodles is a popular Indo-Chinese dish of stir fried noodles.

DESSERTS

ICE CREAM ASSORTED ICE CREAM SERVED TOOTY FRUITY STYLE ON GLASS

CHOCOLATE FOUNTAIN (WITH BROWNIES)

DESI METHAI STATION

HOT KESARI JALEBI

Jalebi is a melt-in-the-mouth Indian dessert that can best be categorized as funnel cakes. A street food sweet, jalebi is found across India and even Iran. It can be served both cold or warm in a circular

LUCKNOWI SHAHI RABDI

Heat a pan .Add a dash of water . Pour milk and bring it to boil . Keep the heat at lowest . Move the layer of foaming from boiling milk towards the rim with a help of spatula . Repeat this process . When milk reduces to half, . Add cardamom seeds and sugar. Mix well .When milk reduces to . Add Mawa. . Mix it in well . Keep stirring . Add dry fruits . Allow the dry fruits to soften . Remove the cream from the rim . Break it down into smaller pieces . Let it soak the milk . Simmer it till soft and mixes in well .

MINI GULAB JAMUN ON TAWA

In order to make sugar syrup, add sugar and water in a pan and allow it to cook for 10 to 12 minutes. - To make dough, add refined flour, semolina and baking soda to cottage cheese. Massage it well so as to form a smooth dough. - Make one string consistency of the sugar syrup and add rose water to it. - Allow the sugar syrup to rest at room temperature. jamun, mix

MANGO KESARI SHAHI TUKDA (BITE SIZE)

Shahi Tukda is a regal twist to the classic Indian dessert, Shahi Tukda, . This delectable treat combines the richness of thickened milk, the crunch of fried bread, and the tropical flavor of mangoes to create a dessert fit for royalty. Let's embark on a culinary journey and discover the recipe for this indulgent delight.

HALWA COUNTER

MOONG DAL HALWA

(How to make Moong or Mung Dal Halwa Recipe - Moong dal halwa is a classic Indian sweet dish made with moong lentils, sugar, ghee, and cardamom powder. Moong Dal Halwa is a famous Indian dessert, especially made during the winter months.

One of my all-time favourite halwa esp in winter is Moong dal halwa. Moong Dal Halwa

GAJAR HALWA (seasonal)

Heat ghee in a kadhai. Add saffron, cardamom, grated carrot and cook till they are soft. • Add milk and cook on slow flame till all the milk is evaporated. • In another pan, add ghee, cashew nuts, almonds and saute till golden brown. • Add this mixture into the kadai and mix well. • Now add sugar and salt and mix well. Cook for 4mins and switch off the flame. Serve hot or cold.

ASSORTED EUROPEAN PUDDINGS & CAKE STATION

BLACK FOREST PUDDING

KIWI PUDDING

BLUE BERRY CAKE

FRESH FRUIT CAKE

DURING PHERE

AQUA BOTTLES

TEA / COFFEE

HOT KESAR MILK

ROASTED CASHEW NUTS

ROSTED ALMOND

KAJU BURFI

**NOTE : 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