

*****MANNAT**

**BAWA CATERERS PRESENT 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

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

WHITE TEA

YELLOW TEA

PEPPER MINT TEA

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, BACARDI, GIN, BEER, RED WINE, WHITE WINE,
SPARKLING*

*WINES, TEQUILA, TIAMARIA, PEACH SCHNAPPS, MALIBU COINTREAU,
KAHLUA*

SPECIAL SNACKS COUNTER AT THE BAR

PEANUTS MASALA IN SHORT GLASSES (FRESHLY TOASTED)

BANANA CHIPS

AMERICAN NACHOS WITH SALSA SAUCE

ASSORTED NUTS

MASALA PAPAD TOPPED WITH SALAD

LAHSOONI KALA CHANA TART

BEAN SPROUT CHAAT

SPICY 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*

STARTERS/COCKTAIL SNACKS(to be circulated)

VEGETARIAN SNACKS ON A WHEEL

CHEESE TIKKA 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)

METHI MALAI SEEKH KEBAB

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

SPINACH CHEESE TRIANGLE

(to be served with mint & garlic sauce.)

VEGETARIAN ARBI KI MACHLI

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

RAJMAH KE GALOUTI KEBAB

(to served with green chutney)

MUSHROOM DUPLEX

MAGGI MASALA MASHED POTATO FINGER

tossed with sweet chilli sauce & garnished with coriander leaves

LAHORI DAHI KE KEBAB

tossed with mint sauce

BEETROOT CROQUETTE

SOUP STATION (ready serve)

CREAM OF SPINACH & MUSHROOM

Wilted spinach is mixed through a silky smooth white sauce, flavoured with sautéed onion and garlic, then served with parmesan cheese. This is the side dish of your dreams! Creamed spinach can be mistaken for just a bunch of spinach and heavy cream thrown together — like abracadabra — and you have creamed spinach.

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.

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

BOONDI RAITA

ASSORTED DISPLAY OF PAPAD ,CHUTNEY ,SPROUTS

MAIN COURSE INDIAN CUISINE

RICE COUNTER

PEAS ONION JEERA PULAO

delicious rice cooked with different seasonal

HYDERABADI VEG BIRYANI

delicious rice cooked with different seasonal

WITH LACHA ONION, BROWN GRAVY

CHEESE STATION

PANEER MAKHANI

(paneer is added to a fragrant tomato curry cooked in butter)

KARAH PANEER

(kadai paneer fried cottage cheese)

VEGETARIAN SPECIALITIES

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 refae to lentils and makhani translate to buttery.

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. With delicious deep-fried dumplings dunked in mouthwatering curry,

KHUMB HARA PYAZ

Mushroom do pyaza recipe is a flavorsome, delightful dish featuring button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices.,

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.

BHINDI DO PYAZA

this Bhindi Do Pyaza is a simple family recipe packed with lot of flavors. It includes lots of okra sautéed with fragrant onions and seasonings, but is mild enough to be kid-friendly and perfect to pair with nearly any main dish.

GOBHI KASTURI

it is effective in reducing skin blemishes and marks, blood cholesterol levels, blood glucose levels and acid reflux. Kasuri Methi is good for hair, curing fever and anaemia and aids in weight management.

HING AUR DHANIYA KE CHATPATE ALOO

As the name implies, this is a Potato Fry with a prominent flavour of Hing (Asafoetida) and Dhaniya (Coriander). In this easy recipe, baby potatoes are given a pungent flavour of hing and whole coriander seeds. Potatoes are a starchy vegetable that are high in carbohydrates.

INDIAN LIVE TAWA STATION

MAKKI PANEER KI BHURJI-ON TAWA

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

NUTRI ROGANJOSH –ON TAWA

Rogan josh, also spelt rogan josh or rogan nutari, i. It is made with naturi—and coloured and flavoured primarily by alkanet flower (or root) and Kashmiri chillies. I

SEASONAL VEGETABLE ON TAWA

KEEMA MUSHROOM ON TAWA

Mushroom Keema – meatless keema made with minced mushrooms and homemade keema spice mix along with other basic spices, butter, and hint of heavy cream.

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 chilli, degi red chili powder and mix it well. Turn off the flame and keep it aside for further use

TAWA KA PHULKA

PUNJABI KHANA

PALAK PANEER HANDI WALA

*Palak Paneer is one of the most popular Indian dish made with succulent **Paneer** cubes (Indian cottage cheese) in a smooth spinach sauce.*

PUNJABI KADHI

*Punjabi Kadhi is a traditional North Indian dish that combines yogurt, besan (gram flour), and an array of **spices** to create a rich and flavorful gravy. The addition of pakoras (deep-fried fritters) adds texture and depth to the dish,*

KIDNEY BEAN CURRY

This Rajma recipe is a lightly spiced, creamy and delicious Punjabi style curry made with protein rich kidney beans, aromatics like onions, ginger, garlic, fragrant spices and tangy tomatoes

GAJAR MATAR

This Gajar matar ki sabzi is a steamed and sauteed dry dish made with carrots, green peas and minimal spices. Though there are many variations of making carrot and peas dry curry, this recipe is simple and quick to make with a handful of ingredients.

ALOO METHI

aloo Methi is a classic Indian side dish made with tender potatoes and flavorful fenugreek leaves from Punjabi cuisine.

STEAM RICE

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

SARSON KA SAAG (SEASONAL)

(Punjabi seasonal sag cooked in desi ghee)

MAKKI KI ROTI (SEASONAL), DESI GHEE, GUR, 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 THEREBY 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
MATAR 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 ROTI ARE TAKEN FOR GRANTED, SEEN AS AN ACCOMPANIMENT FOR THE OTHER FOOD. IT STILL HAS A SENSE OF SURPRISE SIGNIFICANCE

NAAN: BUTTER, PLAIN, STUFFED NAAN
ROTI: MISSI, TANDOORI
PRANTHA: LACHHA, PUDINA, MIRCHI

ITALIAN 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

CONTINANTAL CUISINE

MUSHROOM IN PAPRIKA WITH BUTTERED SPAGHETTI

A small amount of fat—extra-virgin olive oil or butter—is essential to good pasta sauce texture. Without fat, you have at best watery sauce (nobody has ever said, "Waiter, my pasta is not quite wet enough"), and at worst sauce that over-thickens with starch alone and takes on a pasty texture.

CANNELLONI FLORENTINE

Cannelloni consists of fresh pasta rolled into sheets and then cut into squares. Those squares are filled with ricotta and spinach and rolled up. Then it's layered with a white bechamel sauce, tomato sauce and baked with cheese until bubbly and delicious.

PENNE SLICED MUSHROOM & BROCCOLI IN CREAMY CHEESE SAUCE TOPPED WITH HERBS

truth is all you need is cream, freshly grated parmesan cheese and a pinch of salt. Some recipes include milk or flour. This will lower the calories in the dish but will also reduce flavour

VEGETABLE LASAGNE

The noodles are layered with a flavorful meat sauce made with Italian sausage, vegetables, crushed tomatoes, and cream, as well as creamy ricotta, gooey mozzarella, and Parmesan cheese. Baked until bubbly and golden, it's the perfect cozy dish for a crowd, and it reheats and freezes well, too

CHEESE STEAK WITH BAR 'B' CUE SAUCE

Cottage cheese is made from the curds of various levels of pasteurized cow's milk, including nonfat, reduced-fat, or regular milk. It's also offered in different curd sizes, including small, medium, or large, and is available in creamed, whipped, lactose-free, reduced sodium, or sodium-free varieties

MUSHROOM STEAK WITH BAR 'B' CUE

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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)

DESHI 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

GULAB KI KHEER

Indulging in the world of culinary delights often brings back cherished memories or introduces us to new experiences. My journey with the enchanting "Gulab Ki Kheer" recipe is no exception. Picture a cozy evening, the aroma of simmering milk, the gentle crackling of toasted nuts, and the sweet allure of rose petals. This recipe encapsulates not just the flavors but the warmth of those moments. The infusion of roses into a classic kheer is a culinary alchemy that transforms an ordinary dessert into a floral symphony.

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.

KESARI MALPURA

Malpua are traditional North Indian pancakes made with [wheat flour, jaggery or sugar and cardamom powder](#). Various ingredients like semolina, fennel seeds, milk, khoya, coconut, yogurt and even fruits like banana are sometimes added to the malpura batte

HALWA STATION

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 kadai. 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.

SUGAR FREE STATION

ANGOORI RASMALAI

Rasmalai is a popular Bengali sweet delicacy made with Indian cottage cheese or chenna (paneer) discs. These discs are cooked in sugar syrup first to make them fluffy. Later served with chilled thickened milk. Rasmalai is garnished with chopped nuts.

BADAMI KHEER

Badam Kheer – Badam Payasam is a creamy, rich and delicious Indian pudding made with almonds, milk, sugar, cardamoms and saffron. This dessert tastes divine and is great to make for any celebrations or festive occasions. Badam Kheer is made much similar to the popular Indian beverage badam milk or Badam Paal.

ASSORTED EUROPEAN PUDDINGS & CAKE STATION

BLACK FOREST PUDDING

KIWI PUDDING

PEACH 'N' CRUNCH PUDDING

ORANGE CHIFFON PUDDING

FRESH FRUIT CAKE

LEMON SOUFFLE

ORANGE SOUFFLE

CHCOLATE TART

FRUIT TART

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 will be paid by the host