LADIES SANGEET / SHAGUN

**MANNAT

BAWA CATERERS PRESENT GOLD NON VEGETARIAN 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

COFFEE LOUNGE

ESPRESSOHOT COFFEE

BLACK COFFEE

TEA LOUNGE

ASSORTED OF EXOTIC TEA

MASALA CHAI

STARTERS/COCKTAIL SNACKS NON VEG (TO BE CIRCULATED)

CHICKEN

MURG MALAI TIKKA (TO BE SERVED WITH MINT SAUCE 'N'RING ONIONS.)

MURG MASALA TIKKA(TO BE SERVED WITH PEANUT SAUCE)

LAHORI RASEELAY MURG TIKKA

FISH

FISH FINGER(TO BE SERVED WITH TARTAR SAUCE)

AMRITSARI FRIED FISH

ADRAKI FISH TIKKA(TO BE SERVED WITH MINTSAUC'N'RING ONIONS.)

STARTERS/COCKTAIL SNACKS VEG BE CIRCULATED)

PANEER MALAI TIKKA(TO BE SERVED WITH MINTSAUCE 'N'RING ONIONS.)

VEG DAHI KEBAB(TO BE SERVED WITH MINT SAUCE 'N' RINGONIONS.)

MUSHROOM TIKKA KALI MIRCH (TO BE SERVED WITH MINTSAUCE 'N'RING ONIONS.)

MUSHROOM DUPLEX

SPINACH CHEESE ROLL

CHEESE ROLL

SALAD BAR

FRESH GREEN SALAD

RUSSIAN SALAD

SPROUTED SALAD

ALLU SALAD ANARKALI

KIMCHI SALAD

PAPAD FRIED & ROASTED

ASSORTED PICKLE & MURABBA

RAITA BAR

MIX RAITA

BOONDI RAITA

MAIN COURSE BAWA SPECIAL

PEAS ONION JEERA PULAO
WITH BROWN GRAVY ,BURAINI RAITA,ONION LACHA

INDIAN CUISINE NON VEG

MURG TIKKA BUTTER MASALA(BONELESS)

METHI CHICKEN

HANDI ROGAN JOSH

INDIAN CUISINE VEGETARIAN

PANEER TIKKA BUTTER MASALA OR PANEER LABABDAR

DAL MAKHNI OR DAL BUKHARA

MIX VEGETABLE

MALAI KOFTA / KOFTA – E-FIDAUS

MUSHROOM DO PYAZA

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 LOVERS

<u>ICE CREAM</u> ASSORTED ICE CREAM SERVED TOOTY FRUITYSTYLE ON GLASS

DESI METHAI STATION

BIKANERI JALEBI

SHAHI RABRI

MOONG DAL HALWA OR GAJJAR KA HALWA (seasonal)

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