***\*\*\*MANNAT***

***BAWA CATERERS PRESENT PREMIUM 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***

***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*

***COCKTAILS***

 ***(Menu will displayed for choice of cocktails by host)***

*Whisky,Vodka,Bacardi,Gin,Beer,Red Wine,White Wine,Sparkling*

*Wines,Tequila,Tia Maria,Peach schnapps,Malibu Cointreau,Kahlua*

***SPECIAL SNACKS COUNTER AT THE BAR***

*PEANUTS MASALA ( FRESALY TOASTED )*

*WAFERS*

*NACHOS WITH SALSA SAUCE*

*ASSORTED NUTS*

*MASALA PAPAD TOPED WITH SALAD*

*LAHSOONI KALA CHANA TARTS*

*BEAN SPROUT CHAAT*

*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*

*PITTA BREAD WITH HUMMUS*

*FRUIT PLATTER*

***LIVE TAWA STATION***

***NUTARI ROGAN JOSH***

***KEEMA MUSHROOM ON TAWA***

***AMERICAN BARBEQUE***

***COTTAGE CHEESE STEAK***

***EXOTIC VEG***

***BABY CORN***

***PINEAPPLE***

***SAUCES*** *: BARBEQUE SAUCE, HONEY MUSTARD SAUCE, HOT SPICY SAUCE , COCKTAIL SAUCE , BLACK PEPPER SAUCE,*

*ASIAN STYLE BBQ SAUCE HOMEMADE MAYONNAISE, BBQ PERI-PERI SAUCE HARISSA SAUCE*

***DIM SUM COUNTR***

***CORN SPINACH DIMSUM***

***MIX VEG DIM SUM***

*SERVED WITH : HOMMADE SAUCE , SMOKE BELL PEPPER SAUCE , BLACK BEAN CHILLI SAUCE , GINDERSOY SAUCE, BLACK BEAN CHILLI SAUCE GINGERSOY SAUCE , ORIENTAL CHILLI OIL*

***LUCKNOWI KEBAB STATION***

***GALOUTI KEBAB***

***MALAI KEBAB***

***JAHANGIRI SOYA KEBAB***

***LUCKNOWI ULTA TAWA KA PRANTHA***

*SERVED WITH MINT CHUTNEY ALONG WITH ONION RING*

***MEDITERRANEAN SHAWRMA***

***COTTAGE CHEESE SHAWRMA***

***VINEGAR ONION, MARINATED BEETROOT***

***SHREDDED LETTUCE, SLICED TOMATO,PICKLED CHILLI, CUCUMBER***

***HUMMUS , BABA GHANOUSH***

*(PREPARED WITH YOGHURT , TAHINI , GARLIC****)***

***PITTA POCKET***

***STARTERS/COCKTAIL SNACKS****(to be circulated)*

***VEG***

***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)*

***GARLIC MUSHROOM***

***LUCKNOWI DAHI PAPAD KEBAB*** *(to be served with mint sauce)*

***METHI MALAI SEEKH KEBAB****( to be served with mint sauce and ring onions .)*

***CHEESE CORN ROLL (****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 )*

***MAGGI MASALA MASH POTATO FINGER*** *to be served with Garlic Sauce.*

***BEETROOT CROQUETTE***

***MUSHROOM DUPLEX***

***SPINACH CHEESE TRIANGLE*** *to be served with Garlic Sauce.*

***BROCCOLI MAWA KEBAB***

***MINI SPRING ROLL*** *to be served with Garlic Sauce.*

***FALAFEL KEBAB***

***HARA BHARA KEBAB***

***ONION RING***

***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 –*

*BoondiRaita*

***Assorted Display Of Papad ,Chutney ,Sprouts***

***MAIN COURSE INDIAN CUISINE***

***RICE COUNTER***

***PEAS ONION ZEERA PULAO***

*( a delicious flavourful pulao peas garnished with crisp golden fried rice)*

 ***VEG BIRYANI****(*

*delicious rice cooked with different seasonal*

***KATHAL BIRYANI***

***WITH LACHA ONION , BROWN GRAVY***

***CHEESE STATION***

***PANEER MAKHANI***

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

***KARAHI PANDER***

*( kadai paneer fried cottage cheese)*

***VEGETARIAN SPECIALITIES***

***DAL MAKHANI***

*dal makhani is a popular north indian dish where whole back 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, it's no wonder that malai kofta is one of the most popular dishes i*

***MUSHROOM CORN CAPSICUM KHADA MASALA***

*A FLAVOFUL INDIAN DISH THAT COMBINES MUSHROOM , SWEET CORN AND CAPSICUM WITH AROMATIC WHOLE SPICE*

***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 KURMURI***

*CRISPY AND FLAVORFUL INDIAN DISH MADE WITH MIXED WITH OKRA THAT IS SAUTEED UNTIL CRISPY SEASONAL WITH SPICES AND HERBS*

***DUM ALOO BANARASI***

*As the name implies, this is a*[*Potato Fry*](https://www.potsandpans.in/blogs/recipes/potato-scotch-eggs)*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.*

***VEGETABLE MAKHANI***

*CREAMY AND FLAVORFUL INDIAN DOISH MADE WITH MIXED VEGETABLE COOKED CREAMY TOMATO BASED GRAVY*

***Bharwan mirchi ke pakoda***

*Delicious and spicy Indian snacks made by stuffing green chillies with aflavorful filling, coating them in a gram flour batter & deep frying until crispy*

***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 roghan nutari, i. It is made with naturi—and coloured and flavoured primarily by alkanet flower (or root) and Kashmiri chillies. I*

***MASALA CHAAP***

*MASALA CHAAP IS A POPULAR NORTH INDIAN DISH MADE WITH MARINATED & GRILLED SOYA CHAPPIECES COOKED IN A SPICY AND FLAVORFUL MASALA GRAVY*

***SEASONAL VEGETABLE ON TAWA***

***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***

***PUNJABI KHANA***

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***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, making it a favorite among food enthusias*

***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*

***AMRITSARI ALOO WADIAN***

***STEAM RICE***

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

***AMRITSARI CHANA MASALA***

***STUFFED KULCHA***

***PYAZ KI CHUTNEY***

***DESI GHEE, GUR & SHAKAR***

***RAJASTHANI STATION***

***RAJASTHANI DAL***

*rajasthani dal is a flavourful and nutritious lentil diah that is popular in the cuisine of rajasthan , indian*

***RAJASTHANI STUFFED BAATI***

*Baati is a round baked bread made from wheat flour , ghee and spices its crispy on the outside and soft on the inside*

***RAJASTHANI choorma***

*Rajasthani choorma is traditional rajasthani dish made from coarsely ground wheat flour , ghee sugar and aromatic*

***GATTE KI SABJI***

*Gate ki sabji is traditional rajasthani dish made with gram flour dumpling cooked on a spiced yogurt based gravy*

***KER SANGRI***

***RAJASTHANI KADHI***

*Rajasthani kadhi is a tangy and flavourful yogurt bases kadhi from rajasthan*

***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, 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****I*

***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***

*Cottage musheroom 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*

***ORIENTAL CUISINE***

 ***SWEET ‘N’ SOUR WITH PINEAPLE & CAPSICUMWTALSTATION***

*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*

***CAULIFLOWER MANCHURIAN GRAVY***

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

***STIR FRIED GREEN VEGETABLE WITH SCHEZWAN SAUCE***

***VEGETABLE 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*

***VEGETABLE HAKKA 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*

***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*

***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.*

***SHAH JAHANI 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 MAALPURA***

*Malpura are traditional North Indian pancakes made with wheat flour, jaggeryr 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 batter*

***KESARI PHIRNI***

***HALWA STATION****I*

***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 –*

***PINEAPPLE KA HALWA***

***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*

*HOT BROWNIES WITHCHOCOLATE SAUCE*

*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*