

****MANNAT**

**BAWA CATERERS PRESENT 2 STAR GOLD 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

- COKE,LIMCA,FANTA
- AQUA BOTTLES

COFFEE LOUNGE

- ESPRESSO HOT COFFEE
- BLACK COFFEE

TEA LOUNGE

- ASSORTED OF EXOTIC TEA
- MASALA CHAI
- ASSAM GREEN TEA

RECEPTION OF BARAT

- DRY FRUIT
- KAJU BURFI

COCKTAILS

(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 (FRESALY TOASTED)
- WAFERS
- NACHOS WITH SALASA SAUCE
- ASSORTED NUTS
- FRESS CHEESE

ASSORTED LIVE SATAY

- PANEER SATAY
- EXOTIC VEG. SATAY

STARTERS/COCKTAIL SNACKS(to be circulated)

VEG

- **PANEER TIKKA SHASHLIK** (to be served with Mint Sauce& Ring Onion.)
- **GRILLED SOYA CHOPS** (to be served with Mint Sauce& Ring Onion.)
- **SPANISH CORN ROLL(Bite Size)**to be served with Garlic Sauce.
- **MUSHROOM DUPLEX**
- **VEG MANCHURIAN**
- **MUSHROOM TIKKA KALI MIRCH**(to be served with mint sauce)
- **DAHI KE KEBAB**(to be served with mint sauce)

- **METHI MALAI SEEKH KEBAB**(to be served with mint sauce and ring onions .)
- **HONEY CHILLY CAULIFLOWER**(to be tossed with Spicy Honey Sauce Garnished with white Sesame.)
- **CHEESE LOLLYPOP**(to be served with mint & garlic sauce.
- **BAR 'B' CUE PINEAPPLE**(to be served with mint sauce.)

SOUP STATION (ready serve)

- TOMATO HARA DHANIYA SHORBA
- VEG SWEET CORN SOUP
- WITH SWEET 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 ZEERA PULAO
- WITH BROWN GRAVY& ONION LACHA

VEGETARIAN SPECIALITIES

- CHEESE TIKKA BUTTER MASALA
- DAL MAKHANI
- SUBZ JUGALBANDI(MIX VEG)
- KOFTA –E- FIRDAUS
- KHUMB HARA PYAZ
- LASOONI PALAK CORN
- MUTTER METHI MALAI

LIVE DAL STATION

- YELLOW DAL TADKA ((Used Dal Bowl At Counter)
- TAWA FULKA

PUNJABI SPECIALTIES

- PANEER BHURJI
- SHALGAM KA BHARTHA or BAINGAN KA BHARTHA
- KADHI PAKORA
- PLAIN RICE
- KHUMB MATAR KEEMA
- SARSON KA SAAG, MAKKI KI ROTI
(DESI GHEE,SHAKAR)

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

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 ConcasseCheese Sauce Creamy Basil

ASSORTED BREADS DISPLAY

ORIENTAL CUISINE

- SWEET 'N' SOUR WITH PINEAPPLE & CAPSICUM
- CAULIFLOWER MANCHURIAN GRAVY IN HOT GARLIC SAUCE
- GINGER FRIED RICE
- SHANGHAI STYLE FRIED NOODLES

DESSERTS

ICE CREAM ASSORTED ICE CREAM SERVED TOOTY FRUITYSTYLE ON GLASS

DESI METHAI STATION

- BIKANERI JALEBI
- SHAHI RABRI
- ANGOORI GULAB JAMUN
- SHAH JAHANI SHAHI TUKRA (Bite Size)

HALWA STATION

- DRY FRUITS MOONG DAL HALWA
- GAJJAR HALWA(Seasonal)

ASSORTED EUROPEAN PUDDINGS & CAKE

STATION

- Black Forest Pudding
- Kiwi Pudding
- Blue Berry Cake
- Fresh Fruit Cake

DURING PHERE

- AQUA BOTTLES
- TEA
- HOT KESAR MILK
- ROASTED CASHEW NUTS
- ROSTED ALMOND
- KAJU BURFI

NOTE : PALACE CLEARANCE 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