

SUGGESTED MENU FOR WEDDING

COLD BEVERAGES

Preserved Juices-REAL/ TROPICANA (orange, mixed fruit, tomato, pineapple)

Fresh Juices (5 types)

Aerated Drinks- coke, fanta, limca, sprite

Fresh Lime Soda/ Water

Mocktails (6 types) made by juices and nonalcoholic syrups (Monin)

Example- Virgin Mojito, Virgin Mary, Blue Ice tea, Strawberry delight, etc.

Mineral water- 200 ml bottles

Glasses- Red wine Glasses, Hi ball, Whiskey Tumblers, Old fashioned, Zombie, Beer Goblets,

Roly Poly, Brandy Balloons etc

(for serving juices and Mocktails)

HOT BEVERAGES

Coffee

(Flavored Coffees)

Tea Assortment

(basil, green, regular & masala)

Kehwa

(served in glazed kullhars)

STARTERS

SUGGESTED MENU FOR WEDDING

VEG SNACKS

Multani Paneer Tikka

Paneer Orley with Garlic Mayonnaise (eggless)

Dal Kebab

Dahi Kebab

Chilly Mushrooms

Cheese Cigars

Corn Rolls with Ketchup

Veg. Salt & Pepper

Tandoori Stuffed Aloo

Veg Seekh Kebab

Vermicelli rolls

Paneer Ke Sule

Crispy Veg Salt & Pepper

Tandoori Sambhal Mushroom

Potli Kaju Matar Samosa

Makhmali Soya Champ

SALADS

Fresh Garden Green Salad

SUGGESTED MENU FOR WEDDING

Sprout and Cucumber Salad

Aloo chana Chaat

Pasta Salad

Sum Thai Salad

Russian Salad

Waldorf Salad (garnished with Almonds)

Carrot & Raisin Salad

Corn & Bell Pepper Salad

Potatoes and Beans Salad

Achar/chutney/papad

CURD:

Dahi Bhalla with Saunth Chutney

Tomato Onion Raita

Boondi Raita

Fresh Fruit Counter *

Exotic (4)

Dragon Fruit/Kiwi/Rambutan/Imported Grapes/Imported Plum

Indian(5)

Papaya/Pineapple/Apple/Oranges/Guava

CHAAT COUNTER (Live)*

Paani Puri

Papri Chaat

Bharwan Aloo Tikki

Paneer wala Dal Ka Chila

Bombay Bhel

Pao Bhaji

Matra Kulcha

Ram Ladoo

Sev Puri

RagdaPatty

SOUP

Hot n Sour (Live)

Lemon Coriander (Live)

Tomato Dhania Shorba

MAIN COURSE

SUGGESTED MENU FOR WEDDING

Indian

Paneer Tikka Lababdar

Paneer Laung Lata or Paneer Makhni

Dal Makhani or Khatai Meethi Dal / Surati Dal

Pindi Choley

Malai Kofta Palak

Dum Aloo Kashmiri

Masala Mushroom Muttor Makhaney

Gobhi Dum Benarsi

Aloo Gobhi Adraki

Soya Chaap Masala

Bhindi Do Pyaza

Oondhiya

DESI RASOI*

Assorted Vegetable Tawa

(Bhindi, kareyla, kamal kakdi, Stuffed Capsicum)

Rajmah galowti

with

Ultey tawe ka paratha

SUGGESTED MENU FOR WEDDING

AND

Tadkey wali Peeli Daal (masala and lemon)

&

Tawey ki Roti

Add Punjabi or Rajasthani Counter – 3 dishes

Dal Bhati Churma – ghee

Ker Sangheri

Gatta Curry

Rajasthani Kadhi

*The above mentioned section will all be live counters.

RICE

Steamed rice

Khichdi - ghee

Hyderabadi Dum Biryani

ASSORTED INDIAN BREADS

Includes All

Naan (Lehsuni, Makhani, Hari Mirch)

Parantha (Lacchedar, Pudina, Lal Mirch, Paneer)

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Rotis (Masala, Khasta, Tandoori Roti)

Khameeri, Bakarkhani, Thepla, Bajre Ki Roti

ITALIAN

PIZZA COUNTER*

PASTA COUNTER

Live counter + Bread Display

❖ Bolognese - Florentine – Napolitano

Served with assorted breads includes three different types of pastas with three different type of sauces

Condiments: Chopped dry tomatoes, Black Olives, Chopped Chili, Coriander and

Onions, Onion, Pine Seeds, Basil Puree, Parmesan Cheese

Garnishes: Cheese, Chilli spring Onions, Mixed herbs & Garlic Chips, Cottage Cheese

with Cream Herbs sauce

LASAGNA – RICOTTA, SPINACH & TOMATO

ORIENTAL COUNTER

VEGETARIAN

Chinese greens with cashew nuts /almonds & garlic sauce

SUGGESTED MENU FOR WEDDING

(Chinese, cabbage, tofu, Pokchoy, asparagus, snow peas)

Zucchini, Red Yellow and Button Mushrooms in Hong Kong style.

Vegetable Thai Green Curry - rice

STAPLES

Veg Hakka Noodles

Mixed Veg fried rice

Basil Or Ginger Fried Rice

LEBANESE COUNTER*

Sambosek, Lebneh + Pickles

Pita – hummus

Falafel, Babaganoush, Motoubel, Tzatziki

DESSERT COUNTER

Kesari Gulab Jal Jalebi with Chilled Rabri

(Live counter)

Piping Hot Gulab Jamun

Vanila, Chocolate & Strawberry Ice cream with Hot chocolate sauce & Nuts

Tilley wali Kulfi

SUGGESTED MENU FOR WEDDING

(kesar pista and malai, strawberry)

Phirni in sakora

(Served in individual grazing portions as well)

Shahi Tukda

SPECIAL CONTINENTAL DESSERT ASSORTMENT

(5 types)

Assorted Tarts and Tartlets, Apple Walnut Pudding, Crème Caramel Custard, Chocolate Truffle Cake Slice, Blue berry cheese cake, Red velvet, TiraMisu, Chocolate Cointreau Mousse

Tira Misu (served in individual grazing portions as well)

Live Paan Counter (Included)*

* *

Phera Menu

Tea & Coffee, 2 types of cookies, 1 Mithai, 1 Snack, sandwich + water bottles 200 ml

Dry Fruits – almond or roasted cashewnuts & raisins

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Team of specialist bartenders for mocktails & cocktails

Crockery, Cutlery, Glassware

Steward Uniforms: Bandh Gala, Safa, Black trousers, black shoes