## WEDDING MENU



## **MOCKTAILS & SHAKES**

- 1. Green Island
- 2. Swimming Pool
- 3. Mint Fizz
- 4. Strawberry Crush
- 5. Rose Merry
- 6. Mango Delight
- 7. Strawberry Shake
- 8. Seasonal Shake
- 9. Lime Ice Soda

## SOUPS (ANY TWO)

- 1. Tomato Cracking Soup
- 2. Vegetable Cream Soup
- 3. Cream of Mushroom Soup
- 4. Cream of Almond
- 5. Tomato Soup with Shredded Spinach
- 6. Green peas Puree with Rosemary
- 7. Tomato Tulsi ka Shorba
- 8. Dal Palak ka Shorba
- 9. Sweet Corn Soup
- 10. Hot & Sour Soup
- 11. Lemon Coriander Soup

## **STARTER**

- 1. Paneer Malai Tikka
- 2. Paneer Achari Tikka
- 3. Paneer Kasturi Tikka
- 4. Paneer Kalimirch Tikka
- 5. Paneer Pudina Tikka
- 6. Veg spring roll
- 7. American Cheese Balls
- 8. Paneer Gold Finger
- 9. Paneer Kurkure
- 10. Chutney Stuffed Balls
- 11. Cocktail Samosa
- 12. Corn Cheese Ball
- 13. Chilly Paneer
- 14. Aloo corn tikki
- 15. Beetroot peanut tikki
- 16. Veg cutlet
- 17. Paneer Shanghai Rolls
- 18. Paneer Mint Chilli Crisp
- 19. Paneer Satay
- 20. Bharwan Aloo
- 21. Tandoori Phool
- 22. Stuffed Mushrooms
- 23. Tandoori Arbi
- 24. Hara Bhara Kabab

- 25. Cajun Spiced Potatoes
- 26. Fruit Tikka
- 27. Vegetable Sheekh Kebab
- 28. Crispy Mushroom
- 29. Moongdal Pakori
- 30. Aloo Mint Tikka
- 31. Mini Mutter Bhari Kachori
- 32. Veg Galawati Kebab
- 33. Baby corn tempura



- 1. Chafing dishes
- 2. Tables with frill cloth
- 3. High end cutlery crockery
- 4. Service staffs with uniform



080 22220306

bhandarysudhir@hotmail.com



Transportation extra



## WEDDING MENU (MAIN COURSE)



## **PANEER**

- 1. Paneer Badshahi
- 2. Kadai Paneer Shashlik
- 3. Palak Paneer Razila
- 4. Paneer Malmali
- 5. Paneer Khurchan (Live)
- 6. Paneer Taka Tak (Live)
- 7. Paneer Makhan Palak
- 8. Rasberry Matar
- 9. Malai Kofta
- 10. Paneer ki Mokul
- 11. Paneer Kalimirch
- 12. Paneer Methi Malai
- 13. Chilly Paneer
- 14. Cottage Cheese in Hot Garlic Sauce

## **VEGETABLES**

- 1. Corn Palak
- 2. Rani Palak
- 3. Gulab Jamun Palak
- 4. Kaju Khoya Makhana Curry
- 5. Mushroom Hara Moti
- 6. Mushroom Masala
- 7. Ghoongro Kofta
- 8. Triple M
- 9. Dum Aloo Kashmiri
- 10. Gutta Curry
- 11. Chara Aloo Masaledar
- 12. Aloo Methi
- 13. Aloo Hydrabadi
- 14. Aloo Khata Meetha
- 15. Mix Vegetable
- 16. Miloni Handi
- 17. Aloo Ghobhi Masaledar
- 18. Gobhi Adraki
- 19. Navrattan Korma
- 20. Kurkuri Bhindi

## RICE / PULAO

- 1. Jeera Pulao
- 2. Motia Pulao
- 3. Zodhpuri Pulao
- 4. Navrattan Pulao
- 5. Steamed Rice
- 6. Lemon Rice
- 7. Curd Rice
- 8. Corn Pulao
- 9. Hydrabadi Biryani

## **CHINESE**

- 1. Sweet & Sour Vegetables
- 2. Vegetable Manchurian
- 3. Vegetable with Almonds
- 4. Mix Vegetable in Hot Garlic Sauce
- Broccoli, Baby corn, Mushroom in Soya Chilly Sauce
- 6. Salt & Pepper Vegetables
- 7. Honey Chilly Cauliflower
- 8. Ginger Garlic Noodles
- 9. Chilly Garlic Noodles
- 10. Hakka Noodles
- 11. Vegetable Choupsey
- 12. Mix Fried Rice
- 13. Ginger Fried Rice



- 1. Chafing dishes
- 2. Tables with frill cloth
- 3. High end cutlery crockery
- 4. Service staffs with uniform



080 22220306

bhandarysudhir@hotmail.com





Minimum order is for 50

people

## WEDDING MENU (MAIN COURSE)



## CURD / RAITA (ANYONE)

- 1. Veg Raita
- 2. Mint Raita
- 3. Pineapple Raita
- 4. Boondi Raita
- 5. South Indian Raita
- 6. Cucumber Raita

## **BREADS**

- 1. NAAN
- Plain, Butter, Stuffed
- 2. ROTI
- Plain, Khasta, Missi
- 3. PARANTHA
- Plain, Pudhina, Methi, Lachcha
- 4. KULCHA
- Onion, Aloo, Mix
- 5. PURI
- Palak, Plain, Bedmi

## **DESSERTS**

- 1. Gulab Jamun
- 2. Jalebi Kesari
- 3. Bikaneri Jalebi
- 4. Rasmalai
- 5. Angoori Rasmalai
- 6. Rasgulla
- 7. Cham cham
- 8. Champakali
- 9. Malai sandwich
- 10. Fruit Kheer (Seasonal Fruits)
- 11. Kesari Kheer (Hot/Cold)
- 12. Double ka Meetha
- 13. Gajjar Halwa
- 14. Moong Dal Halwa
- 15. Phirni
- 16. Shahi thukda
- 17. Beetroot halwa
- 18. Ice-cream (Vanilla / Strawberry)
- 19. Vanila Ice-cream with Sauce & Nuts
- 20. Tille Wali Kulfi
- 21. Amristari Kulfa



- 1. Chafing dishes
- 2. Tables with frill cloth
- 3. High end cutlery crockery
- 4. Service staffs with uniform



080 22220306

bhandarysudhir@hotmail.com



Transportation extra



Minimum order is for 50

people

## WEDDING MENU (LIVE COUNTERS)



### CONTINENTAL

#### LIVE PASTA STATION

Selected Pasta from Penne, Spaghetti

& Macaroni mixed with Tomato Basil &

**Cheese Cream Sauces and Condiments:** 

Olives, Jerkins, Chili Flakes, Cheese,

Tabasco, Pepper and Seasoning

Served with Garlic and Brown Bread

## **AMRITSARI DHABA**

Amritsari Cholle & Kulche

(Served with Pyaz Ki Chutney)

### **FAMILY TAWA**

Bhindi, Shimla Mirch, Parval, Karela, Baingan, Kamal Kakdi
(Assorted Vegetables Served Lively on Tawa)

### FRESH FRUIT STALL

Selected 8 variety of Indian & Imported fruits according to availability

### LIVE MOCKTAL COUNTER

### **BREADS**

- 1. Gole Gappe
- 2. Bhalla Papri
- 3. Dahi poori
- 4. Moong Dal Cheela (Stuffed)
- 5. Mutter Patila
- 6. Kanji Vada
- 7. Aloo Ki Tawa Chat
- 8. Bhel Puri
- 9.. Raj kachori
- 10. Hare Channe ki Chat
- 11. Pav bhaji
- 12. Dabeli
- 13. Vada pav

### **PAAN STATION**

Flavour's like plain, meetha or chocolate paan. Woo your guests with varieties like Ice paan and Fire paan too.

## LOADED NACHOS STATION

Variants with different dressings and toppings

## LIVE MALPUA COUNTER

### ASSORTED FRIES COUNTER

From basic salted fries and peri-peri fries

## LIVE JALEBI COUNTER

A Live Jalebi Station? Yes,

Please! Because there is no love bigger
than our love for hotly served jalebis.

Pair them with Rabri

## **MOMO STATION**

For anyone who loves momos, momo station is a heaven. It not only provides simple steamed dumplings. Fried once also with spicy chutney.

## HERBAL HOOKAH CORNER

Herbal Hookahs in weddings alongside
the bar has become a huge trend and how!
People have been widely incorporating
them at their wedding revelries as a part
of fun and leisure time. Have herbal hookah
in different flavours for your guests to enjoy!



- 1. Chafing dishes
- 2. Tables with frill cloth
- 3. High end cutlery crockery
- 4. Service staffs with uniform







# WEDDING MENU



	400	500	600
WELCOME DRINK	2	2	Mocktail Counter
SOUP	1	1	1
SALAD	3	3	3
STARTER	2	3	4
CHAAT COUNTER	3	3	3
CHINESE COUNTER	0	2	3
MAIN COURSE	Paneer 1	Paneer 1	Paneer 2
	Vegetable 1	Vegetable 1	Vegetable 2
	Dal 1	Dal 1	Dal 1
	Rice 2	Rice 2+Noodles	Rice 2+Noodles
BREAD	3 Varieties from Tandoor	3 Varieties from Tandoor	Varieties from Tandoor
COMMON	Papad/Pickle Raith	Papad/Pickle Raith	Papad/Pickle Raith
DESSERT	Sweet 2	Live Dessert counter 1	Live Dessert Counter 1
	Ice Cream 1	Sweet 1	Sweet 2
		Ice Cream 2	Ice Cream 2
			FAMILY TAVA
			LIVE PAAN COUNTER
WATER	20 Litre water kegs with Cup	20 Litre water kegs with Cup	20 Litre water kegs with Cu
		:	·



- 1. Chafing dishes
- 2. Tables with frill cloth
- 3. High end cutlery crockery
- 4. Service staffs with uniform



080 22220306

bhandarysudhir@hotmail.com



Transportation extra

555

Minimum order is for 50

people