





We care to cater your Outdoor Events, Corporate Lunches, Theme Parties, Marriages & Many more of your catering needs.





Welcome to BHANDARY'S KITCHEN, where culinary excellence meets tradition, and every bite tells a story. With 18 years of enriching experience in catering, we are dedicated to making your South and North Indian weddings a deliciously memorable affair.

Our Expertise:

South Indian Delicacies:

North Indian Feast:

Why Choose Us:

Experience: With almost two decades in the industry, we have perfected the art of catering to weddings, ensuring a seamless and delightful culinary experience.

Tailored Menus: We understand that every wedding is unique, and so are the culinary preferences. Our expert chefs work closely with you to curate a menu that reflects your tastes and preferences.

Tasting Sessions: Your satisfaction is our priority. Book your event with confidence after experiencing our delectable tasting sessions, where you can sample our signature dishes and customize your menu to perfection.

Professional Service: Our team of dedicated professionals ensures that every aspect of your catering experience is handled with utmost care and attention to



Introducing "Uttam Rasoi" by Bhandary's Kitchen – your gateway to an unparalleled vegetarian feast that embodies the rich tapestry of North Indian flavors. At Bhandary's Kitchen, we are proud to unveil our new buffet menu, designed with exquisite attention to detail to cater to all your high-end events. Dive into a world where culinary expertise meets the essence of vegetarian \traditions, promising an unforgettable experience for your taste buds and leaving your guests in awe of the mastery on display. Discover the pinnacle of vegetarian catering with us, where every dish tells a story of heritage, intricacy, and passion. Welcome to "Uttam Rasoi" – where exceptional dining experiences await.



BREAKFAST MENU - RS. 350 / PER PLATE

- 1. Cheela Counter/ Paratha Counter
- 2. Poori Aloo Matar/ Bhatura Chole
- 3. Bread Pakoda/ Samosa/ Kachori
- 4. Halwa (Carrot/ Moong Dal/ Suji)
- 5. Poha/ Upma

- 6. Dhokla
- 7. Curd
- 8. Pickle
- 9. Cut Fruit
- 10. Tea/ Coffee
- 11. Juice/Lassi

BREAKFAST MENU - RS. 300 / PER PLATE

- 1. Poori / Bhatura
- 2. Chole
- 3. Paratha
- (Aloo/ Gobi/ Mix Veg/ Paneer)
- Curd
- 5. Pickle

- 6. Sandwich
- (Cold/ Butter/ Jam)
- 7. Cut Fruit
- 8. Poha/ Upma
- 9. Tea/ Coffee
- 10. Juice

BREAKFAST MENU - RS. 250 / PER PLATE

- 1. Dhokla
- 2. Samosa/ Kachori /Aloo Bonda
- 3. Sandwich (Cold/ Butter/ Jam)
- 4. Cut Fruit

- 5. Poha/ Upma
- 6. Tea/ Coffee
- 7. Juice



RECEPTION MENU - WELCOME DRINKS

- 1. Green Island
- 2. Hawaiian Blue
- 3. Mint Lemon Fizz
- 4. Strawberry Punch
- 5. Tangy Mango

- 6. Mango Delight
- 7. Sangria
- 8. Litchi Delight
- 9. Masala Lemonade
- 10.Chilli Guava

RECEPTION MENU - SOUPS

- 1. Cream of Tomato Soup
- 2. Vegetable Cream Soup
- 3. Cream of Mushroom Soup
- 4. Tomato Soup with Shredded Spinach
- 5. Green Peas Puree with Rosemary

- 6. Veg. Clear Soup
- 7. Dal Palak ka Shorba
- 8. Sweet Corn Soup
- 9. Hot & Sour Soup
- 10. Lemon Coriander Soup
- 11. Manchow Soup

RECEPTION MENU - STARTERS

- 1. Paneer Malai Tikka
- 2. Paneer Achari Tikka
- 3. Paneer Hariyali Tikka
- 4. Paneer Kalimirch Tikka
- 5. Paneer Peshawari Tikka
- 6. Paneer Mirch Masala
- 7. Baby Corn Tempura

- 8. Veg. Spring Roll
- 9.Gobi Manchurian Chilli
- 10.Cocktail Samosa
- 11.Corn Cheese Ball
- 12.Paneer Manchurian/Chilli
- 13.Aloo Corn Tikki
- 14.Cheese Cigar



RECEPTION MENU - STARTERS

15.Veg Cutlet

16.Cheese Rolls

17. Paneer Mint Chilli Crisp

18.Paneer Satay

19.Cheese Balls

20.Tandoori Phool

21.Mushrooms Galouti Kebab

22.Rajma Galouti Kebab

23. Hara Bhara Kabab

24. Cajun Spiced Potatoes

25. Stuffed Mushroom

26. Pesto Grilled Mushroom

27. Baby Corn Manchurian/Chilli

28. Moong Dal Pakori

29. BBQ Pineapple

30. Mini Kachori

RECEPTION MENU - PANEER

1. Paneer Badshahi

2.Kadai Paneer Shashlik

3. Paneer Tikka Masala

4. Paneer Butter Masala

5. Paneer Makhani

6.Kadai Paneer

7.Palak Paneer Razila

8.Paneer Do-Pyaza

9. Malai Kofta Curry

10.Shahi Paneer

11.Paneer Kalimirch

12.Paneer Methi Malai

13.Matar Paneer

14.Achari Paneer



RECEPTION MENU - VEGETABLES

- 1. Corn Palak
- 2. Matar Mushroom
- 3. Kaju Khoya Makhana Curry
- 4. Mushroom Masala
- 5. Dum Aloo Kashmiri/Banarasi
- 6. Gutta Curry
- 7. Aloo Methi/Jeera/Gobi Dry
- 8. Aloo Hydrabadi

- 9. Navrattan Korma
- 10.Kadai Vegetable
- 11. Mix Vegetable Dry/Semi-Gravy
- 12. Mili Juli Sabji (Semi-Gravy)
- 13. Makai Kumbh Palak
- 14. Kofta Curry (Veg/Palak)
- 15. Bhindi Do-Pyaza

RECEPTION MENU - RICE / PULAO

- 1. Jeera Pulao
- 2. Zodhpuri Pulao
- 3. Corn Pulao
- 4. Kashmiri Pulao
- 5. Curd Rice

- 6. Green Peas and Cashew Pulao
- 7. Veg Pulao
- 8. Steamed Rice
- 9. Mushroom Biryani
- 10. Hydrabadi Dum Biryani

RECEPTION MENU - DAL

- 1. Dal Tadka
- 2. Dal Makhani
- 3. Dal Bukhara
- 4. Dal Panchrangi
- 5. Chole Masala

- 6. Dal Palak
- 7. Dal Kolahpuri
- 8. Masoor Dal Fry
- 9. Rajma Masala



RECEPTION MENU - BREADS

1. NAAN

Plain, Butter, Stuffed

2. ROTI

Plain, Khasta, Missi Onion, Aloo, Mix

3. KULCHA

RECEPTION MENU - SALADS

1. Green salad

2. Corn salad

3. Russian salad

4. Kimchi salad

5. Aloo chana chaat

6. Sprout salad

7. Kosumbari salad

8. Pasta salad

9. The Greek salad

10. Cold cucumber salad

11. Coleslaw sald

12. Watermelon and

fetta cheese salad

RECEPTION MENU - CHINESE (EXTRA COUNTER)

*Choose any 1 Noodle/Rice, any 1 Gravy

- Sweet & Sour Vegetables Gravy
- 2. Mix Vegetable in Hot Garlic Sauce
- 3. Salt & Pepper Vegetables
- 4. Honey Chilly Cauliflower
- 5. Broccoli, Baby corn, Mushroom in Soya Chilly Sauce

- 6. Vegetable Balls Manchurian
- 7. Vegetable Choupsey
- 8. Veg Fried Rice/ Noodles
- 9. Singapore Fried Rice/ Noodles
- 10.Chilly Garlic Noodles



RECEPTION MENU - DESSERTS

- 1. Gulab Jamun
- 2. Rasmalai
- 3. Rasgulla
- 4. Cham cham
- 5. Champakali
- 6. Malai Sandwich

- 7. Dry Fruit Kheer
- 8. Shahi Thukda
- 9. Gajar Ka Halwa
- 10. Moong Dal Halwa
- 11. Beetroot Halwa
- 12. Phirni
- 13. Dry Jamun
- 14. Fruit Custard

RECEPTION MENU - ICE CREAM/ KULFI

- 1. Vanilla Icecream
- 2. Chocolate Icecream
- 3. Pistachio Icecream
- 4. Strawberry Icecream

- 5. Butterscotch Icecream
- 6. Tille wali kulfi
- 7. Dry Fruit
- Malai Kulfi



PASTA COUNTER

Selected Pasta from Penne, Spaghetti,
Farfalle, Fettucine (any one) with exotic
vegetables in Tomato Basil Sauce &
Cheese Cream Sauces or Pesto Sauce
with Condiments: Options of 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, Aloo, Karela, Baingan (Assorted Vegetables Served Lively on Tawa)

FREASH FRUIT

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

CHAT COUNTER

Cold Chat Counter - Any Two

- 1. Gole Gappe
- 2. Bhalla Papri
- 3. Dahi Poori
- 4. Palak Patta Chat
- 5. Dahi Papri Chat
- 6. Sev Puri
- 7. Bhel Puri
- 8. Raj kachori

Hot Chat Counter - Any One

- 1. Aloo Tikki Chat
- Pav Bhaji
- 3. Dabeli
- 4. Vada pav
- 5. Masala Puri

LOADED NACHOS

Variants with different dressings and toppings

DESSERTS

- 1. Live Malpoa with Rabri
- 2. Live Jalebi with Rabri



MOMOS

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

ASSORTED FRIES

From basic salted fries and peri-peri fries.

CHEELA

Special Moong Dal Stuffed Cheela

DOSA

Plain/Masala Dosa Served with Chutney and Sambar.

APPAM

Appam with Veg Stew

PADDU

Paddu Served with Chutney

PAAN

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

CHOCOLATE FOUNTAIN

COTTON CANDY



RECEPTION MENU - PRICING

| INR 550 | INR 700 | INR 900 |
|-------------------------|----------------------------|----------------------------|
| WELCOME DRINK: 2 | WELCOME DRINK: 2 | MOCKTAIL COUNTER |
| SOUP:1 | SOUP:1 | SOUP:1 |
| SALAD: 3 | SALAD:3 | SALAD:3 |
| STARTER: 2 | STARTER: 3 | STARTER: 4 |
| LIVE COUNTERS: 1 | LIVE COUNTERS: 2 | LIVE COUNTERS: 4 |
| MAIN COURSE | MAIN COURSE | MAIN COURSE |
| PANEER:1, VEGETABLES:1 | PANEER:1, VEGETABLES: 2 | PANEER: 2, VEGETABLES: 2 |
| DAL:1, RICE:2 | DAL:1, RICE:2 | DAL:1, RICE:2 |
| BREAD | BREAD | BREAD |
| 3 TANDOOR VARIETIES | 3 TANDOOR VARIETIES | 3 TANDOOR + POORI / PHULKA |
| PAPAD / PICKLE / RAITHA | PAPAD / PICKLE / RAITHA | PAPAD / PICKLE / RAITHA |
| MOUTH FRESHNER | MOUTH FRESHNER | MOUTH FRESHNER |
| DESSERTS: 2 | DESSERTS: 2 | DESSERTS: 2 |
| ICE CREAM / KULFI 1 | ICE CREAM / KULFI1 | ICE CREAM / KULFI 1 |
| | DESSERT COUNTER:1 | DESSERT COUNTER: 1 |
| LTR WATER KEGS WITH CUP | 20 LTR WATER KEGS WITH CUP | 20 LTR WATER KEGS WITH CUP |



- 1. Chafing Dishes.
- 2. Buffet tables with linens.
- 3. Water Can with Paper Cup.
- 4. Crockery, Cutlery & Glassware service.
- 5. We are a full-service catering company.
- Standard inclusions food service personnel with uniform.



- Transportation Extra
- 5% GST on total bill
- Min Order 100 and Above



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booking@bhandaryskitchen.com



About Bhandary's Kitchen

Bhandary's Kitchen is a company owned and operated by M. Sudhir Bhandary, a bachelor in Hotel Management from Welcome Group (a premier institute from Manipal). Mr. Sudhir has 18 years of experience in various resorts and hotels and understands the client's requirements to perfection.

The Kitchen was a dream come true project for Sudhir. His main aim was to cater to both youth and senior managers from the growing software industries.

Taking our market expertise in large-scale cooking and banqueting excellence forward, we have also set up Onsite Kitchens and snack counters in some of the most renowned software offices and educational institutions in and around Bangalore city.

The objective of our business is to always provide a wide spread of innovative culinary dishes and to create and promote healthy eating practices from time to time.

While curating our menu, we have just kept in mind the palatable requirement for everyone in the society whether it's young, old or senior citizens.

We have also gone one step further by incorporating the most exotic recipes that will cater to our clients in the most comprehensive way.

Bhandary's Kitchen has the ability to cater to an array of taste buds such as Indian Culinary from South India and North India. We also excel in world cuisines such as a Continental and Chinese fare.



Rech out to us!

Ready to embark on a culinary journey that celebrates the rich heritage of South and North Indian cuisine? Contact BHANDARY'S KITCHEN today to book your event and let us turn your wedding dreams into a delectable reality.

15/2 , Pothallappa Garden, 1st Cross Audugodi, Bangalore 560030



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