



Finger Licking Taste...



BHANDARY'S

KITCHEN





6000+

EVENTS

650+

GOOGLE REVIEWS

#1

IN BANGALORE

1M +

GUESTS

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



BHANDARY'S

KITCHEN



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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



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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.



BHANDARY'S

KITCHEN

MAHURTHAM BREAKFAST MENU - RS. 300 / PER PLATE

- | | |
|-----------------|---------------------------|
| 1. Idli | 7. Veg Ghee Upma / Pongal |
| 2. Vada | 8. Pineapple Kesaribath |
| 3. Sambar | 9. Kashi Halwa |
| 4. Chutney | 10. Coffee |
| 5. Poori + Sagu | 11. Tea |
| 6. Masala Dosa | |

MAHURTHAM BREAKFAST MENU - RS. 250 / PER PLATE

- | | |
|-----------------|-------------------------|
| 1. Idli | 6. Ghee Upma / Pongal |
| 2. Vada | 7. Pineapple Kesaribath |
| 3. Sambar | 8. Coffee |
| 4. Chutney | 9. Tea |
| 5. Poori + Sagu | |

MAHURTHAM BREAKFAST MENU - RS. 200 / PER PLATE

- | | |
|------------|---------------|
| 1. Idli | 5. Ghee Upma |
| 2. Vada | 6. Kesaribath |
| 3. Sambar | 7. Coffee |
| 4. Chutney | 8. Tea |



BHANDARY'S

KITCHEN

MAHURTHAM LUNCH MENU - RS. 600 / PER PLATE

- | | |
|--|-----------------|
| 1. Welcome Drink | 24. Curd |
| 2. Salad | 25. Butter Milk |
| 3. Papad | 26. Banana |
| 4. Pickle | 27. Beeda |
| 5. Water Bottle | 28. Ice Cream |
| 6. Rice | |
| 7. Dal Palak | |
| 8. Special Sambar | |
| 9. Rasam | |
| 10. Any Kheer / Payasam | |
| 11. Holige / Chiroti / Pherni | |
| 12. Ghee / Badam Milk & Boondi | |
| 13. Fruit kosambari/ Peanut kosambari | |
| 14. Sprout kosambari / Moongdal kosambari | |
| 15. Masala Vada / Curd Vada / Veg Cutlet | |
| 16. Poori / Bhatura / Akki Roti / Rumali Roti | |
| 17. Baby Corn Rawa Fry / Manchurian or Chilli | |
| 18. Veg Biryani / Paneer Peas Pulao / Mushroom Biryani | |
| 20. Rasmalai / Rasgulla / Chamcham / Glass Sandwich | |
| 21. Beans Cashew Palya / Thondekai Cashew Palya | |
| Bhindi Fry / Aloo Fry | |
| 22. Soppu Kalu Paya / Chana Palya / Aloo Mutter | |
| 23. Kurma / Chana Masala / Yeh Badnekai Paneer Butter Masala | |
| 19. Chandrakala / Jalebi / Gulab Jamun / Mysore Pak | |
| Motichur Laddu | |



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MAHURTHAM LUNCH MENU - RS. 500 / PER PLATE

- | | |
|---|-----------------|
| 1. Welcome Drink | 22. Curd |
| 2. Salad | 23. Butter Milk |
| 3. Papad | 24. Banana |
| 4. Pickle | 25. Beeda |
| 5. Water Bottle | 26. Ice Cream |
| 6. Any Kheer / Payasam | |
| 7. Holige / Chiroti / Pherni | |
| 8. Fruit kosambari/ Sprout kosambari | |
| 9. Peanut kosambari / Moongdal kosambari | |
| 10. Bhindi Fry / Aloo Fry / Mix veg. Palya | |
| 11. Soppu Kalu Paya / Chana Palya / Aloo Mutter | |
| 12. Onion Pakoda / Masala Vada / Veg Bonda | |
| 13. Baby Corn Fry / Manchurian / Lolly Pop | |
| 14. Poori / Chapathi / Akki Roti / Rumali Roti | |
| 15. Veg Kadai / Paneer Butter Masala / Yennegai | |
| 16. Veg Biryani / Bisibele Bath / Vangi Bath | |
| 17. Rice | |
| 18. Raitha | |
| 19. Special Sambar | |
| 20. Rasam | |
| 21. Badusha / Badam Puri / Jalebi / Mysore Pak / Motichur Laddu | |



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MAHURTHAM LUNCH MENU - RS. 400 / PER PLATE

1. Salad
2. Papad
3. Pickle
4. Water Bottle
5. Any Kheer / Payasam
6. Holige / Chiroti / Pherni
7. Ghee / Milk & Boondi
8. Badusha / Jalebi / Dry Jamun
9. Bajji / Pakoda
10. Beans Palya / Potato Palya
11. Poori / Akki Roti / Rumali Roti
12. Sagu / Paneer Butter Masala / Yennegai
13. Hesaru Bele Kosumbari / Molake kalu Kosumbari
Corn Kosumbari / Congress Masala
14. Veg Pulao/ Ghee Rice / Vangi Bath
15. Raitha / Kurma
16. Rice
17. Special Sambar
18. Rasam
19. Curd
20. Butter Milk
21. Banana
22. Beeda
23. Ice Cream



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RECEPTION MENU - WELCOME DRINKS

- | | |
|---------------------|--------------------|
| 1. Green Island | 6. Mango Delight |
| 2. Hawaiian Blue | 7. Sangria |
| 3. Mint Lemon Fizz | 8. Litchi Delight |
| 4. Strawberry Punch | 9. Masala Lemonade |
| 5. Tangy Mango | 10. Chilli Guava |

RECEPTION MENU - SOUPS

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

RECEPTION MENU - STARTERS

- | | |
|---------------------------|------------------------------|
| 1. Paneer Malai Tikka | 8. Veg. Spring Roll |
| 2. Paneer Achari Tikka | 9. Gobi Manchurian Chilli |
| 3. Paneer Hariyali Tikka | 10. Cocktail Samosa |
| 4. Paneer Kalimirch Tikka | 11. Corn Cheese Ball |
| 5. Paneer Peshawari Tikka | 12. Paneer Manchurian/Chilli |
| 6. Paneer Mirch Masala | 13. Aloo Corn Tikki |
| 7. Baby Corn Tempura | 14. Cheese Cigar |



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RECEPTION MENU - STARTERS

- | | |
|-----------------------------|---------------------------------|
| 15.Veg Cutlet | 24. Cajun Spiced Potatoes |
| 16.Cheese Rolls | 25. Stuffed Mushroom |
| 17.Paneer Mint Chilli Crisp | 26. Pesto Grilled Mushroom |
| 18.Paneer Satay | 27. Baby Corn Manchurian/Chilli |
| 19.Cheese Balls | 28. Moong Dal Pakori |
| 20.Tandoori Phool | 29. BBQ Pineapple |
| 21.Mushrooms Galouti Kebab | 30. Mini Kachori |
| 22.Rajma Galouti Kebab | |
| 23.Hara Bhara Kabab | |

RECEPTION MENU - PANEER

- | | |
|-------------------------|-----------------------|
| 1. Paneer Badshahi | 8.Paneer Do-Pyaza |
| 2.Kadai Paneer Shashlik | 9.Malai Kofta Curry |
| 3.Paneer Tikka Masala | 10.Shahi Paneer |
| 4.Paneer Butter Masala | 11.Paneer Kalimirch |
| 5.Paneer Makhani | 12.Paneer Methi Malai |
| 6.Kadai Paneer | 13.Matar Paneer |
| 7.Palak Paneer Razila | 14.Achari Paneer |



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RECEPTION MENU - VEGETABLES

- | | |
|-------------------------------|----------------------------------|
| 1. Corn Palak | 9. Navrattan Korma |
| 2. Matar Mushroom | 10. Kadai Vegetable |
| 3. Kaju Khoya Makhana Curry | 11. Mix Vegetable Dry/Semi-Gravy |
| 4. Mushroom Masala | 12. Mili Juli Sabji (Semi-Gravy) |
| 5. Dum Aloo Kashmiri/Banarasi | 13. Makai Kumbh Palak |
| 6. Gutta Curry | 14. Kofta Curry (Veg/Palak) |
| 7. Aloo Methi/Jeera/Gobi Dry | 15. Bhindi Do-Pyaza |
| 8. Aloo Hydrabadi | |

RECEPTION MENU - RICE / PULAO

- | | |
|-------------------|--------------------------------|
| 1. Jeera Pulao | 6. Green Peas and Cashew Pulao |
| 2. Zodhpuri Pulao | 7. Veg Pulao |
| 3. Corn Pulao | 8. Steamed Rice |
| 4. Kashmiri Pulao | 9. Mushroom Biryani |
| 5. Curd Rice | 10. Hydrabadi Dum Biryani |

RECEPTION MENU - DAL

- | | |
|-------------------|-------------------|
| 1. Dal Tadka | 6. Dal Palak |
| 2. Dal Makhani | 7. Dal Kolahpuri |
| 3. Dal Bukhara | 8. Masoor Dal Fry |
| 4. Dal Panchrangi | 9. Rajma Masala |
| 5. Chole Masala | |



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RECEPTION MENU - BREADS

1. NAAN

Plain, Butter, Stuffed

2. ROTI

Plain, Khasta, Missi

3. KULCHA

Onion, Aloo, Mix

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 salad

12. Watermelon and fetta cheese salad

RECEPTION MENU - CHINESE (EXTRA COUNTER)

***Choose any 1 Noodle/Rice, any 1 Gravy**

1. 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



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RECEPTION MENU - DESSERTS

- | | |
|-------------------|---------------------|
| 1. Gulab Jamun | 7. Dry Fruit Kheer |
| 2. Rasmalai | 8. Shahi Thukda |
| 3. Rasgulla | 9. Gajar Ka Halwa |
| 4. Cham cham | 10. Moong Dal Halwa |
| 5. Champakali | 11. Beetroot Halwa |
| 6. Malai Sandwich | 12. Phirni |
| | 13. Dry Jamun |
| | 14. Fruit Custard |

RECEPTION MENU - ICE CREAM/ KULFI

- | | |
|------------------------|--------------------------|
| 1. Vanilla Icecream | 5. Butterscotch Icecream |
| 2. Chocolate Icecream | 6. Tille wali kulfi |
| 3. Pistachio Icecream | 7. Dry Fruit |
| 4. Strawberry Icecream | 8. Malai Kulfi |



BHANDARY'S

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SPECIAL COUNTERS

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
2. 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



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SPECIAL COUNTERS

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

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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
<u>MAIN COURSE</u> PANEER : 1, VEGETABLES : 1 DAL : 1, RICE : 2	<u>MAIN COURSE</u> PANEER : 1, VEGETABLES : 2 DAL : 1, RICE : 2	<u>MAIN COURSE</u> PANEER : 2, VEGETABLES : 2 DAL : 1, RICE : 2
<u>BREAD</u> 3 TANDOOR VARIETIES PAPAD / PICKLE / RAITHA MOUTH FRESHNER	<u>BREAD</u> 3 TANDOOR VARIETIES PAPAD / PICKLE / RAITHA MOUTH FRESHNER	<u>BREAD</u> 3 TANDOOR + POORI / PHULKA PAPAD / PICKLE / RAITHA MOUTH FRESHNER
DESSERTS : 2 ICE CREAM / KULFI 1	DESSERTS : 2 ICE CREAM / KULFI 1 DESSERT COUNTER : 1	DESSERTS : 2 ICE CREAM / KULFI 1 DESSERT COUNTER : 1
20 LTR WATER KEGS WITH CUP	20 LTR WATER KEGS WITH CUP	20 LTR WATER KEGS WITH CUP



SERVICES

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.
6. Standard inclusions food service personnel with uniform.



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



+91 81230 57770

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.



BHANDARY'S

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