



Finger Licking Taste...

UTTAM RASOI





BHANDARY'S

KITCHEN

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.

UTTAM RASOI



— ●● WWW.BHANDARYSKITCHEN.COM ●● —

UTTAM RASOI

WELCOME DRINKS

1. MINT LEMON FIZZ
2. HAWAIIAN BLUE
3. MANGO DELIGHT
4. MOJITO
5. FRUIT PUNCH
6. CHILLI GUAVA
7. BUTTER MILK
8. MASALA LEMONADE
9. PULPY GRAPE

SOUPS

1. CREAM OF TOMATO SOUP
2. HOT & SOUR SOUP
3. MINESTRONE SOUP
4. MANCHOW SOUP
5. LEMON CORIANDER
6. VEG CLEAR SOUP
7. SWEET CORN VEG SOUP
8. DAL OR TOMATO SHORBHA
9. CREAM OF MUSHROOM

INDIAN STARTERS

1. LAL MIRCH KA PANEER TIKKA
Paneer cubes marinated with red chillies, pickle spices and grilled in tandoor.
2. PANEER TIKKA ACHARI
Cottage Cheese with Achari Masala.

3. PANEER & PAPAD MASALA FINGER

Spicy Paneer Batons stuffed with masala and deep fried.

4. BROCOLLI MAWA KEBAB

(Flowers of broccoli marinated with Malai, grilled on charcoal grill)

5. ALOO NAZAQAT

(Potato Barrels stuffed with cottage cheese, Cashew nuts caraway seeds Pomegranate)

6. MUNGFALI & NARYAL STUFFED TIKKI

A Patty of aloo stuffed with peanuts & grated coconut leaves shallow fried.

7. VEG GILAFI SEEKH

Delicious and soft mince vegetable seekh cooked on charcoal.

8. SHAHI SOYA KE TIKKE

Succulent chunks of soya marinated with curd and grilled on charcoal.

9. DAHI KE KEBAB

Yogurt based 'melt in the mouth' Rajasthani kebabs.

10. TANDOORI BHARVAN MUSHROOM

Shammi kebab with jimmikand & walnut

11. JIMMIKAND & AKHROAT KE KEBAB

Shammi kebab with jimmikand & walnut

12. QABULI TIKKI

A Chick Pea, Onion & Green Chilly Patty Served with spicy Chutney

13. LUCKNOW KE VEGETABLE GILLAWATI KEBAB

Served with Green Chutney

14. AKHROT KE KABAB

Potato, Green Chili & Walnut Mixture Patty Dip Fried and Served with Mint Chutney

15. TANDOORI GOBHI ACHARI

ASIAN DELIGHTS

1. STUFFED MUSHROOM CHILLI BASIL COTTAGE CHEESE

Cottage cheese wok tossed in chilli Szechuan spices, basil and aromatic seasoning.

2. CHILLI HONEY CRISPY LOTUS STEM

Crispy fried lotus stem tossed with honey and dry red chillies.

3. PANKO CRUSTED THAI DRAGON ROLLS

Served with sweet chilli sauce.

4. INDONESIAN VEGETABLE

Mushroom, Bell-pepper, Pineapple served with peanut sauce.

5. GOLDEN FRIED BABY CORN

Served with sweet chilli sauce.

6. CRISPY VEGETABLES SALT & PEPPER



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



+91 81230 57770

booking@bhandaryskitchen.com

UTTAM RASOI

MIDDLE EASTERN & EUROPEAN

1. HERBED CHEESY MUSHROOM

Golden fried sandwiched mushroom delight stuffed with duo cheese.

2. CHEESE AND JALAPENO CIGAR ROLLS

Finger sized filo rolls stuffed with Jalapeños and cheese duo served with spicy mayo.

3. ASSORTED GOURMET CROSTINIS

Cream cheese and caramelized onions Tomato & Basil Ingredients served on a sliced toasted Italian baguette.

4. SPINACH & CORN RICOTTA TART

The appetizer from the French cuisine, baby spinach cooked with ricotta cheese & cream on savoury tart.

5. WILD MUSHROOM VOL AU VENTS

Bite size flaky vol au vent shells stuffed with fresh mushroom, shitake & porcini mushroom sauce and served hot.

6. MINI HUMMUS PITA CUPS

Mini cups with hummus dips & paprika served with pita triangles.



SALAD

1. MIXED MASALA KACHUMBER SALAD

Served with spring onions and hara pyaaz.

2. BHUNA MATTAR CHANNA CHAAT GARDEN FRESH SALAD

Tomato, Cucumber, Raddish, Carrots

3. PIYAAS KA LACHCHA

Accompaniments: Lemon Wedges, Green Chillies and Vinegar Onions A display of assorted pickles

4. MULI KA LACHA WITH CARROM SEEDS

INTERNATIONAL SALADS

5. CAESAR SALAD

Made live Crisp iceberg and romaine lettuce tossed in our special eggless caesar dressing with garlic crotons and Parmesan shavings

6. BEET ROOT AND ORANGE SALAD

7. GREEN APPLE, ICEBERG AND WALNUT SALAD

8. RUSSIAN SALAD

Mixed Salad, Fruits tossed in creamy mayo dressing.

9. RED BEAN AND RICOTTA SALAD WITH CHIVES

10. COOL CREAMY POTATO SALAD

Cold potato salad seasoned with cider tossed with dill, chives, mayo and herbs.

11. HAWAIIAN MACARONI SALAD

Served in Individual Cups

12. GREEK SALAD

Lettuce, red onions, cucumber, feta cheese, olives & capers tossed in olive oil vinaigrette

13. SWEET CORN AND TRICOLOUR PEPPER SALAD

American Corn, Mixed Pepper & Vinaigrette Dressing

14. KOREAN KIMCHI SALAD

RAITA

1. BEETROOT RAITA

2. PALAK RAITA

3. PLAIN RAITA

ACCOMPANIMENTS: Anar, Burned garlic, Cucumber, Onions, Tomato Bhunna Jeera, Kala Namak, Pudhina ki Chutney, Saunth



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



+91 81230 57770

booking@bhandaryskitchen.com

UTTAM RASOI

INDIAN

1. PANEER BUTTER MASALA

2. PANEER CHAMAN BAHAR

Medium slices of cottage cheese, simmered in tempered spinach puree and cream

3. ZAFRANI MALAI KOFTA

Dry fruit stuffed tender kofta's cooked in rich gravy made of cashew nuts.

4. DUM ALOO KASHMIRI

Roundel of potatoes cooked with tomato, yoghurt & mild Kashmiri spices.

5. BHINDI MASALA

Chopped okra sautéed with onion, tomatoes, ginger, garlic and other spices.

6. MATTAR METHI MALAI

Green peas cooked in fenugreek flavoured cream and indian spices

7. GOBHI MUSSALAM

Par boiled baby cauliflower marinated in yoghurt, simmered with poppy seed, coconut and chironji paste and perfumed with rose water

8. MUSHROOM HARA PIANZ KHADA MASALA SOYA KEEMA WITH MATTER

Fresh Green peas steamed and tempered with soya keema.

9. DAL MAKHANI

Lentils simmered overnight and flavoured with butter & cream

10. PINDI CHOLE

A Slow cooked tangy chickpea with spice combination from Punjab

11. . ALOO METHI KI SABZI

12. BAINGAN KA BHARTHA

13. YELLOW DAL TARKA

ORIENTAL CUISINE

1. VEGETABLE MANCHURIAN

2. VEGETABLE HAKKA NOODLES

3. HAND PICKED FRESH VEG IN THAI GREEN CURRY

4. TOFU, BELL PEPPERS, BROCCOLI, CARROTS, CHINA CABBAGE IN LIGHT SOY GARLIC SAUCE

FLAVOURED RICE

1. VEG BIRYANI

2. VEG PULAO

3. VEG FRIED RICE

4. JEERA DUM PULAO

5. GREEN PEAS PULAO

BREADS

FROM TANDOOR

1. MISSI ROTI

Special Bengal gram flour bread

2. TANDOORI ROTI

Whole wheat Indian bread baked in charcoal tandoor.

3. PLAIN NAAN / BUTTER NAAN

Fresh Indian bread made from refined flour cooked in charcoal tandoor.

4. STUFFED KULCHA

Amritsari style bread stuffed with potatoes, sabut dhaniya, anardana etc.

5. LACCHA PRANTHA

Layered whole wheat Indian bread

6. MIRCHI PARANTHA/ PUDINA PARANTHA

Layered whole wheat buttered bread topped with red chilly / mint po



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



+91 81230 57770

booking@bhandaryskitchen.com

UTTAM RASOI

DESSERT

1. CRISPY JALEBI
2. LIVE DRY FRUIT RABARI KESARI SHAHI PHIRNI IN SAKORAS (Sugar-free available)
3. BADAAMI MOONG DAL HALWA
4. ANJEER KA HALWA SHAHI TUKRA
5. ANGOORI RASMALAI
6. STUFFED GULAB JAMUN
7. BROWNIES SERVED WITH CHOCOLATE SAUCE
8. BLUE BERRY CHEESECAKE
9. MANGO CHEESECAKE
10. BLACKFOREST PUDDING
11. STRAWBERRY CHOCOLATE
12. CHOCOLATE MOUSSE
13. FRESH FRUIT TARTS
14. ITALIAN TIRAMISU
15. WALNUT CARAMEL PUDDING
16. CHOCOLATE CHILLI TART
17. LEMON TART

LIVE COUNTERS

TAK-A-TAK TAWA

1. LIVE- PANEER TAWA
Served with a choice of Makhani gravy Shahi gravy
2. LIVE- SUBZ TAWA TAKA-TAK
Karela, bhindi, potatoes, stuffed capsicum, and baigans on tawa with light gravy of raw tomato and yoghurt

LIVE PIZZA COUNTER

Thin Crust hand rolled Pizza and bakes live in a dome oven

1. MARGHERITA
A classic with tomato, mozzarella & basil
2. PROVENZALE
Assorted peppers, olives, onion, tomato sauce and mozzarella
3. RICOTTA PIZZE
Grilled cottage cheese, onions, and jalapenos
4. PIZZA EXOTICA
Pizza with Jalapeno. Black Olives, Baby corn and broccoli.

ICE CREAMS / KULFI

1. VANILLA
2. CHOCOLATE
3. ARABIAN DELIGHT
4. CASHEW MALAI
5. PISTACHIO
6. AMERICAN NUTZ

7. ARGENTINIAN DULCE DE LECHE
8. TILLA KULFI - ROSE / KESAR / PISTA
9. AMRITSARI KULFI
10. MALAI KULFI

LIVE PASTA COUNTER

CHOICE OF PASTA

2. PENNE
3. FUSILLI

CHOICE OF SAUCES

1. ALFREDO, ARABIATA AND PINK SAUCE

Accompaniments:
Fresh Basil Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Fresh Asparagus, Artichoke Hearts, Pink And Green Peppers, Freshly Grounded Black Peppers, Leeks, Zucchini, Carrots, Blanched Spinach, Assorted Bell Peppers, Sun-Dried Tomatoes, Baby Corn, Green & Black Olives, Crushed Dried Red Chili, Fresh Single Cream, Parmesan Cheese, Extra Virgin Olive Oil, Dried Oregano, Toasted Bread Crumbs, Brown Garlic, Fresh Garlic, Broccoli.



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



+91 81230 57770

booking@bhandaryskitchen.com

UTTAM RASOI



PER PLATE PRICE		RS. 950	
WELCOME DRINK	1	FLAVOURED RICE	1
SOUP	1	DAL	1
SALAD	3	INDIAN BREAD	2
STARTER	4	COMMON	Papad/Pickle/Raitha/
LIVE COUNTERS	2		Mouth Freshner
MAIN COURSE (PANEER)	1	DESSERT	3
MAIN COURSE (VEG)	2	ICE CREAM/ KULFI	1



- 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 2000/- extra
- 5% GST on total bill
- Min Order 50 and Above



APPETIZERS IN
MARTINI GLASSES



PREMIUM BUFFET
SETUP



FUN SERVERS
FOR KIDS



INDIVIDUAL
BITES



APPETIZERS IN
SHOT GLASSES



+91 81230 57770

booking@bhandaryskitchen.com