



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

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 11. JIMMIKAND & AKHROAT KE KEBAB

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 COT-TAGE 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











MIDDLE EASTERN & EUROPEAN

- 1. HERBED CHEESY MUSHROOM
 Golden fried sandwiched mushroom delight stuffed with duo cheese.
- CHEESE AND JALAPENO CIGAR ROLLS
 Finger sized filo rolls stuffed with Jala peños 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

- 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 caeser 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

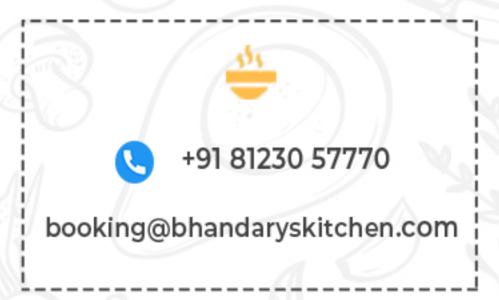
RAITA

- 1. BEETROOT RAITA
- 2. PALAK RAITA
- 3. PLAIN RAITA

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



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



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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



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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.

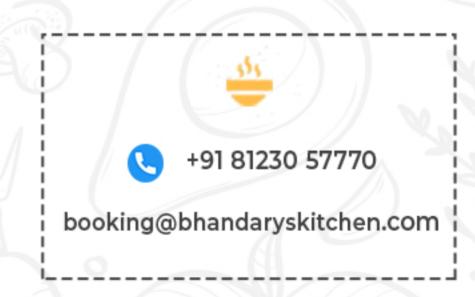
5. LACCHA PRANTHA

Layered whole wheat Indian bread

6. MIRCHI PARANTHA/ PUDINA PARANTHA
Layered whole wheat buttered bread topped
with red chilly / mint po









VEG

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. Block 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

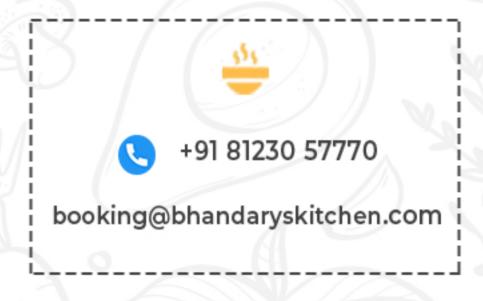
Accompaniments:

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.





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- Min Order 100 and Above



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WELCOME DRINK

LIVE COUNTERS

MAIN COURSE (PANEER)

MAIN COURCE (VEG)

SOUP

SALAD

STARTER



	150	
	3.7	

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.
- Standard inclusions food service personnel with uniform.



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







PER PLATE PRICE

3

4

2

2

PREMIUM BUFFET SETUP



FUN SERVERS FOR KIDS



RS. 950

FLAVOURED RICE

INDIAN BREAD

ICE CREAM/ KULFI

COMMON

DESSERT

DAL

INDIVIDUAL BITES



Papad/Pickle/Raitha/

Mouth Freshner

APPETIZERS IN SHOT GLASSES



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