

PARTY

MENU

OUT DOOR SOLUTIONS

WELCOME DRINK

Fresh Juices (Seasonal)

- Pomegranate
- Water melon
- Grapes black grapes green
- Fresh coconut water
- Plums
- Sweet lime
- Orange
- Pinapple
- Mix fruit
- Falsa
- Guava
- Lychee
- Mango
- Sugar cane
- Kala jamun

MOCKTAIL

- Pink lady
- Hot beauty
- Black beauty
- Peach fuzz
- Sunset cooler
- Lemon shikonji
- Lychee limca float
- Mango maiden
- Jal jeera
- Virgin marry
- Minted orange
- Water melon salsa shots
- Strawberry and
- Cinnamon frappe
- Kiwi cooler
- Orange lemon cooler
- Lemon mint cooler
- Lemon mint fizz
- Mango cooler
- Strawberry cooler
- Peach cooler
- Fruit punch
- Lemon mint punch
- Hawaiian punch
- Lemon grass cooler
- Blue heavan
- Apple delight
- Scorpion

STARTERS INDIAN

- Aloo pudina peanut tikki
- Kela anjeer tikki
- Bhune sabz ke shammi
- Cocktail samosa
- Pyaaz ki kachori
- Cheese raja kabab
- Mirchi bhajiya
- Lilva kachori
- Kothmir wada
- Tandoori paneer (basil / pudina / ajwain / Malai)
- Tandoori platter (gobi /Aloo / Baby corn / ratalu/ Mushroom)
- Subz sheekh
- Dahi ke kebab
- Masala corn basket
- Moong dal waffel with Green chutney
- Mirch aur malai ki Sheekh
- Hare mattar ke seekh Kebab
- Aloo aur makkai ke Seekh kebab
- Paneer tikka mirch Wala
- Peshawari paneer Tikka
- Vegetable shammi Kebab
- Aloo nazakat
- Methi mutter aur Kishmish ki tikki
- Hariyali paneer
- Aloo in hara masala
- Hara tawa kebab
- Lehsooni tikka
- Aloo tikki with mint Sauce
- Potato mint chat
- Paneer cheese balls
- Veg. Cheese balls
- Potato paneer balls
- Palak seekh kebab
- Samosa canapy
- Kathi rolls
- Paneer palak Croquettes
- Tandoori lal paneer Tikka
- Tandoori lehsooni Paneer tikka
- Methi malai pakoda
- Mirchi bhajiya
- Veg dahi kebab
- Soya & shami kebab
- Paneer koli wada
- Mushroom & paneer ke Kebab

STARTERS CONTINENTAL

- Corn cheese balls
- Jalapeno rolls
- Khari pizza
- Vol - en - vents (baked Beans / mushroom / corn)
- Assorted pizza
- Crostini
- Bruchetta
- Assorted tarts (paneer
- Potato / corn spinach / spinach potato)
- Fried potato skin with sour cream
- Tortilla chips with Guacamole
- Chilly relenos
- Falafel with cumin tahini
- Stuffed aubergine with Cilantro dip
- Cabbage dolmas with Paprika cheese sauce
- Waffel pizzas
- Cheese balls
- Corn & paneer corquettes
- Cheese chilli onion toast
- Apple & cheese toast
- Fried herbed mozzarella
- Grilled paneer
- Paneer satay
- Mushroom satay
- Mexican deep with pizza Chips
- Red coleslow with pita Pockets
- Nachos
- Cheese, cherry, pineapple Stick
- Rosti - potato / corn / Mushroom / bel pepper

ORIENTAL

- Crunchy paneer
- Smoked cottage cheese
- Diced vegetable in schezwan sauce
- Crispy cauliflower
- Aloo in schezwan sauce
- Crispy spinach rolls
- Paneer 65
- Gobi 65
- Shanghai paneer/potato
- Crispy cottage cheese with crackling spinach
- Veg. Salt & pepper

- Potato & chestnut - thai style
- Thai corn cake
- Crispy mashroom kum - pao
- Dragon wanton
- Veg. Spring roll
- Veg. Manchurian dry
- Baby corn drum stick
- Crispy corn chilli pepper
- Thai style spring roll
- Dim sim
- Thread paneer

SOUPS

CLEAR SOUPS

- Vegetable clear soup
- Tom yum
- Minestrone
- Mix veg. Chimmney soup
- Tomato dhaniya shorba
- Three pepper clear soup
- Dal shorba
- Fresh onion garlic soup
- Palak shorba
- Chawal dhaniya shorba
- Schezwan noodle soup wonton clear soup
- Veg. Noodle soup

THICK SOUPS

- Mexican chilli beans
- Corn tomato cheese
- Laksa
- Hot & sour noodle
- Sweet corn veg
- Manchow
- Thai lemon grass
- Lemon & tortilla
- Carrot & coriander
- Sayur lodeh
- Thai lemon grass
- Italian pasta

- Spinach corn soup
- Tomato cilantro
- Tomato basil
- Pumpkin & orange soup
- Veg & coriander broth
- Golden corn soup
- Thai veg soup
- Vegetable ouillavaisee

CREAM SOUPS

- Cream of tomato soup
- Cream of mashroomSoup
- Cream of broccoli & Almond
- Cream of asparagus
- Cream of spinach
- Cream of corn soup
- Cream of zucchini soup

MAIN COURSE-INDIAN

- Paneer tikka lababdar
- paneer roulade makhani
- paneer pasanda
- Kadai paneer
- Stuffed kesariya paneer
- Palak paneer
- Paneer amritsari
- Paneer jalfrezi
- Paneer takatak
- Paneer khada mas ala
- Paneer hara masala
- Paneer dum kali mirch
- Paneer shyam savera
- Kaleji paneer
- Paneer khurchan
- Rahara paneer
- Vegetable kolhapuri
- Subz kandhari
- Diwani handi
- Dingri mutter hara pyaz
- Veg. Jaipuri
- Subz vindaloo

- Achari baigan
- Veg. Jalfrezi
- Veg. Shahi
- Veg. Kadhai
- Veg. Makhan wala
- Navratna korma
- Jodhpuri aloo
- Jeera aloo
- Aloo sing mircha
- Aloo Methi
- Dum aloo kashmiri
- Aloo chutneywale
- Aloo mutter gobi
- Aloo capsicum
- Chatpata aloo
- Aloo masaledar
- Sunehri bhindi
- Bhindi kurkuri
- Bhindi anardana
- Stuffed bhindi
- Baby corn khada masala
- Palak corn capsicum
- Tomato corn bharta
- Awadhi subz handi
- Methi mutter malai
- Mutter mushroom
- Subz dhaniyawal
- Soya keema mutter
- Sarson ka sag
- Lahori makai kofta
- Malai kofta
- Haak
- Kadi pakora
- Awadhi kofta
- Punjab da chana

DAL

- Dal a khas silver apple
- Dal tadka
- Dal panchmeli
- Dal makhni
- Dal hydrabadi
- Dal palak
- Dal bhukhara
- Dal kabela
- Dal gujarati
- Dal rajma

RICE CORNER

- Hydrabadi dum biryani
- Mushroom dum biryani
- Dum tarkari biryani
- Veg. Biryani
- Kathal biryani
- Motiya pulao
- Kashmiri dum pulao
- makhana chawal
- Jeera rice
- Peas pulao
- Veg.pulao
- Plain rice

INDIAN BREADS

- Tandoori roti / missi / Khasta
- Paratha methi / pudina / Ajwain / lachha
- Naan garlic / hariyali /Shahi / cheese / butter
- Roomali roti
- Tandoori kulcha /Cheese / Paneer / onion / Masala
- Puri
- Fulka roti

RAITA

- Boondi raita
- Veg raita
- Pineapple raita
- Mint raita
- Masala raita
- Anar raita
- Palak raita
- Angeer raita

SALAD

- Green salad
- Russian salad
- Iron salad
- Three bean salad
- Woldrop salad
- Caesar salad
- Fattoush
- Kuchumber salad
- Sprouted salad
- Gado gado salad Dip
- Hawaiiien salad
- Peanut salad
- Greek salad
- Fruit & nut salad
- Three chilli potato salad
- Green pasta salad
- Tomato mozzarella Salad
- Aloo chana salad
- Vegetable in orange Mayonnaise
- Tabboulen salad
- Vegetable in orange Vinaigretle
- Corn potato salad
- Potato dill salad
- Crispy rice noodle Salad
- Somtum salad
- Lettuce stem &
- Cucumber salad
- Khimchi salad
- Pickle cabbage & Cucumber salad
- Dixy salad
- Beans sprout & fruit Salad

CHAT

- Gol - gappa with 3 Flavours
- Dahi papadi chat
- Palak patta papadi Chat
- Chat - patta corn Basket
- Corn chat
- Aloo tikki chat
- Samosa chat
- Crispy aloo chat
- Dahi bhalla chat
- Matka dahiwada
- Chilla (paneer / moong / Spinach / cheese)
- Sev puri
- Bombay bhel chat
- Idaly taka - taka
- Corn tikki chat
- Ratalu chat
- Raj kachori
- Lilva kachori
- Kela tikki chat
- Dahi gujiya chat
- Dhokla chat
- Rajsthani sprouted Chat
- Apple tokri chat
- Aloo tikki chole
- Tandoori chat
- Tawa mathura chat
- Lachha katori chat

ORIENTAL

- Cottage cheese veg in Garlic butter sauce
- Veg. Manchurian
- Veg. In soya garlic sauce
- Sweet & sour vegetable
- Cashew nuts with veg. Hongkong
- Veg. In peanut sauce
- Veg in ginger coriander Sauce
- Cottage cheese with Pepper hunanese
- Cottage cheese with Veg hot pepper
- Szechwan vegetable
- St. Fried vegetable With almonds
- Mashroom baby corn Cauliflower with Black bean sauce.
- Chinese stir fry Vegetable
- Indonesian spiced Vegetable
- Vegetable chopsey
- Vegetable momos in Hot garlic sauce
- American chopsey
- Veg. Hakka noodles
- Veg. Chowmin
- Three pepper peanut Noodles
- Mushroom rice noodles
- Veg. Chow chow
- Thai flat noodles
- Singapuri sweet garlic Vegetable
- Szechwan tofu & Vegetable
- Veg. Tai chi
- Cauli flower & Broccoli in spiced Peanut sauce
- Sweet & sour paneer With pineapple
- Italian vegetable '
- Thai red curry
- Thai green curry
- Beans curry
- Green beans curry
- Thai corn balls curry
- Thai chest nuts & lotus stem curry
- Chilly corn & lemon grass balls in fiery curry sauce
- Stir fry bamboo shoots with holi basil leaves

- Stir fry vegetables with thai chilly paste
- Exotic vegetables in butter garlic sauce
- Stir fried vegetables with noodles in soya sauce
- Fried flat rice noodle with vegetable
- Brown ginger garlic noodle

CONTINENTAL & CHINESE RICE

- Ginger smoked fried Rice with vegetable
- Wild rice risotto
- Mushroom & zucchini Risotto
- Bamboo rice
- Veg. Ball fried rice
- Schezwan fried rice
- Chilli garlic fried rice
- Ginger capsicum fried Rice
- Thai corn fried rice
- Brunt ginger fried rice
- Coconut fried .rice
- Tomato basil risotto
- Corn risotto
- Mushroom risotto
- Spinach mushroom Risotto
- Smoked aubergine & Onion risotto
- Herb risotto
- Vermicelli chilly rice
- Mexican lemon Cilantro
- Arroz

CONTINENTAL

- Loaded potato skin
- Corn jacket potato
- Vegetable goulash
- Vegetable pepronata
- Kaikari ishtew
- Farfalle delizia
- Penne arugula pomodoro
- Penne in coconut milk & vegetable sauce

- Veg. Piccata with rose mery souce
- Mmushroom ravioli
- Spinach & cottage cheese ravioli
- Cauliflower with herb sauce
- Spinach gnochi
- Butter tossed vegetable
- Stuffed mushroom pancake with cheese & pepper sauce
- Stuffed aubergine with pomodoro sauce
- Veg - a - la kiev with barbeque veggies
- Pan fried polenta with Chunky tomato sauce
- Baked macroni with p/a
- Baked speghetti with P/a
- Baked stuffed Aubergine
- Spinach mushroom Lasagna
- Baked asparagus & penne Pasta
- Mushroom cannelloni With pepper
- Baked penne pasta with Vegetable
- Cottage cheese Lasagna
- Baked corn mushroom
- Baked vegetable Florentine
- Baked Burmese Spaghetti
- Baked lasagna
- Baked veg. Cannelloni
- Trrain - terrain with roasted pepper sauce
- Mushroom pie
- Loaded potatoes
- Corn suffle

CONTINENTAL BREADS

- Salsa bread
- Garlic bread
- French bread
- Masala bread
- Herb bread
- Brown bread
- Bread sticks
- Dennis rolls

MEXICAN

- Mexican barbeque vegetable with cottage cheese
- Chilli relenos
- Mexican three bean curry
- Beans enchiladas with salsa verde sour cream
- Tortilla chips with guacamole & sour cream
- Burritos with vegetable curry chilli corn rice

LIVE INDIAN COUNTER

- Awadhi tawa counter
- Tawa keema subzi with roomali roti
- parathe wali gali
- Indian barbeque -assorted vegetable south indian counter
- Live tawa rane paneer
- Live - rajma chawal

LIVE STATION

- Italian-live station
- Mexican live station
- Swiss stir fry station
- Mongolian stir fry station
- Greek counter
- Spanish counter
- Koshwey counter
- Oriental live counter (thai & chinese)
- Mediterranean counter
- Lebanese counter
- Japanese counter
- Brazilian counter

DESSERT LIVE

- Jalebi with rabdi
- Apple jalebi
- Tawa mithai
- Tawa halwa
- Gulab jamun with Vanilla ice cream
- Gulab jamun ke sathSath
- Dry fruit phirni
- Kadai milk
- Fresh fruit counter
- Gola counter

INDIAN DESSERT

- Gulab jamun
- Kala gulab jamun
- Gajar halwa
- Khubani ka mitha
- Malpua
- Shahi tukra
- Moong dal ka halwa
- Nariyal halwa
- Basundi
- Rasmalai
- Ghewar rabdi
- Rasgulla
- Three layer bak
- Halwa

CONTINENTAL DESSERT

- Bundi & bread pudding
- Trifle pudding
- Choclote mouse
- Pineapple orange pudding
- Choclote walnut brownie
- Tiramisu pudding
- Fresh strawberry cake
- Fresh orange cake
- Choclote mango cake
- Strawberry souffle
- Assorted tarts
- Apple pie with vanilla ice – cream
- Llava - lava
- Silver apple special fresh fruit flambé
- Lemon mousse
- Darsaan
- Strawberry mousse
- Choclote mousse
- Kiwi & peach mousse
- Mango mousse

RANGE OF ICE CREAM

ADDITION PER ITEM

SR. NO.	ITEM	RATE
1	Soup	15/-
2	Espresso Coffee	15/-
3	Tandoor Se Special	15/-
4	Mocktail	20/-
5	Fresh Juice	25/-
6	Delhi Chat	20/-
7	Veg. Starter	20/-
8	Main Course	20/-
9	Specially Live Counter Mexican / Italian / Oriental / Thai/Tawa	25/-
10	Baked Dish	25/-
11	Dum Biryani	25/-
12	Dessert (Regular)	25/-
13	Dessert (Premium)	30/-
14	Ice Cream	20/-
15	Indian Sweet	20/-

TERMS & CONDITIONS

- **Above packages rates are applicable for minimum 100 Pax party.**
- In Halls and Party Plots charges of Decoration, Crockery and Others items will be according the charges of Hall or Party Plots.
- If Decoration, Tables, Water supply and other items are supplied by us it will be charged extra.
- Charges will be taken for actual no. of persons are booked for the party. If persons are more than actual charges will be extra per person.
- Extra charges will be applicable for items not included in Menu.
- Tax will be charged extra.
- Payments: **50 %** in advance & **50 %** on the next day of the function.
- Crockery & Cutlery charges extra -Rs. 30/- for Melamine & Rs. 40/- for Bone China
- All crockery breakage will be charged on extra.
- All Kitchen Waste disposable area to be provided by Guest at site.
- This includes basic waiters service (P.R.O Extra).
- **Your suggestions are welcome.**