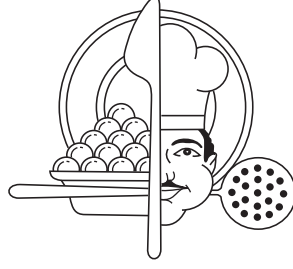


॥ ॐ गं गणपतये नमः ॥



Annapurna caterers®

SUNIL VENGURLEKAR

Office : B-3, Jeevandhara Society, Opp. Swimming Pool, Shahaji Raje Marg,
Vile Parle (East), Mumbai - 400057.

Office : "Symphony Banquet" Near Vijay Nagar Society, Opp. HDIL, Near Andheri Station,
Sahar Road, Andheri (East), Mumbai - 400069.

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E-MAIL : info@annapurnacaterers.in • **WEBSITE :** www.annapurnacaterers.in

WEBSITE : symphonybanquet.com

Dear Sir,

The happy news of the festive occasion in your home has given tremendous pleasure to all of us here and an opportunity to prove our excellence.

"Annapurna" the name that spells for itself our cooking prowess for the last 33 years. Our sumptuous delicacies are served by courteous, sprucely garcons. All this you would agree will be within your budget for the various combinations. Now all that you have to do is go through our 'Fabulous Recipes', make a choice and just leave everything to us and relax.

We are eagerly looking forward to joining you on 'The Great Occasion' so as make it a 'Grand Success'.

Your Well Wisher,

SUNIL VENGURLEKAR

ΜΕΝΟΥ



Breakfast / High Tea

Welcome Drink

Starters

Soups

Chaat

Snacks

Sweets

Raita/Salad

Vegetables

Roti

Rice/Dal

Maharashtrian Menu

Rajasthani Menu

Upvasacha Menu

South Indian Menu

Chinese

Thai

Burmese

Italian

Mexican

Lebanese

Spanish

European

Fast Food Menu

Desserts

Special Counters

Other Wedding Services

Breakfast / high tea

Upma with Sev
Kande Pohe
Batate Pohe
Misal Pav
Sabudana Wada / Khichadi
Biscuit Ambade
Batate Wade
Veg. Cutlet
Bread Butter
Sheera
Pineapple Sheera
Papadi Jalebi
Fafda Jalebi
Banana Halwa
Balushahi

Steam Idli,
Kanchipuram Idli
Meduwada
Mysore Bonda
Mini Uttapa
Mini Dosa
Davangere Dosa
Tomato Omlet
Veg. Sandwich
Grill Sandwich
Assorted Biscuit
Cookies & Cake
Mango Burfee
Mysore Pak

Tea
Filter Coffee
Nes Coffee
Masala Milk



Welcome Drinks

Mocktails

Blue Lagoon

A delicious combination of blue curacao syrup, lime wedges lime syrup topped with ice and sprite for that tangy taste .

Lychee Margarita

Lychee Crush blended with lime syrup and ice cubes for the refreshing and delicious taste .

Strawberry Smoothie

A delicious combination of strawberry crush blended with fresh strawberry (during season) fresh banana, milk and vanilla icecream.

Tropical Mojito

Freshly muddled mint and lime with lime juice and pineapple pieces topped with soda /sprite.

Capriosca

Freshly muddled mint and lime with lime juice topped with soda /sprite.

Guava Mojito

Freshly muddled mint and lime pieces with lime juice topped with soda /sprite.

Black Current Smoothie

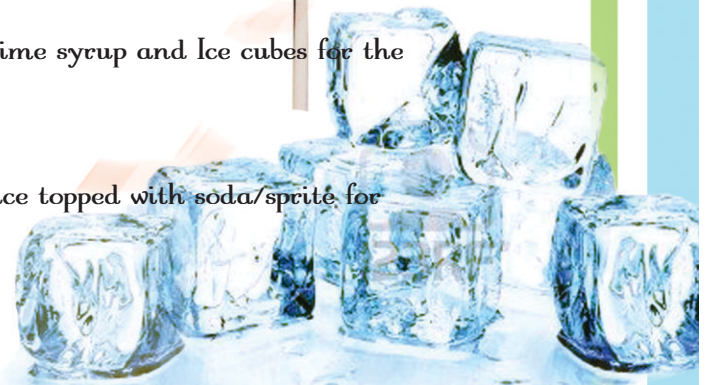
A delicious combination of banana with black current crush blended with milk and vanilla icecream.

Frozen Peach Sunset

Peach and Apricot Crush blended with pineapple juice, lime syrup and Ice cubes for the refreshing and delicious taste .

Lychee Daiquiri

A delicious combination of lychee crush with lime and ice topped with soda/sprite for that tangy taste.



Fresh Fruit Juices

Big Bang

A delicious combination of fresh orange juice, pineapple juice blended with guava crush with a dash of grounded masala.

Black Beauty

Freshly crushed black grapes juice with fresh pomegranate with a dash for freshly grounded masala.

Coconut Punch

A delicious combination of tender coconut water with fresh coconut malai for that wonderful taste.

Sunrise

Freshly squeezed orange juice blended with pineapple, muskmelon and watermelon pieces with dash of freshly grounded masala for that exotic taste.

Sohan Sudha

A delicious combination of tender coconut water with coconut malai pieces with rose water.

Kiwi Greenfield

Freshly squeezed kiwi crush with green grape and pineapple juice with a dash of masala.

Purple Twist

Freshly crushed guava juice blended with fresh black grapes juice and pomegranate with a dash for freshly grounded masala.

Green Glory

Freshly squeezed green grape and pineapple juice blended with Leechi crush with a dash of masala.

Very Melony

Freshly crushed watermelon juice muskmelon juice blended with vanilla ice cream for exotic flavor.

Strawberry CityLight

A delicious combination of fresh strawberries and orange juice, pineapple juice and a dash of masala for that special taste.





Fresh Fruit Juices

Tender Coconut with Lychee

A delicious combination of tender coconut lychee crush and vanilla ice cream.

Red Dragon

Freshly squeezed dragon fruit with pink guava and sweet lime juice with dash of freshly grounded masala for that exotic taste.

Sunlight

Freshly squeezed orange juice, pineapple juice, pear crush and guava with dash of masala.

Coffee Bar

Cold Coffee

Cappuccino

Espresso Coffee

Latte

Mocha



Starters

Cheese Corn Ball
Hara Bhara Kebab
Gold Coin
Veg Bullet
Paneer Pudina Finger
Thread Paneer
Mini Samosa
Mini Kothimbir Vadi
Mini Batata Wada
Paneer Cigar

Bombay Bite
Fusion Ball
Angoor Bati
Green Peas Takos
Mexican Toast
Jalapeno Cheese Roll
Veg Lollypop
Cheese Cherry Pineapple
Cheese pineapple Sandwich
Chutney Sandwich

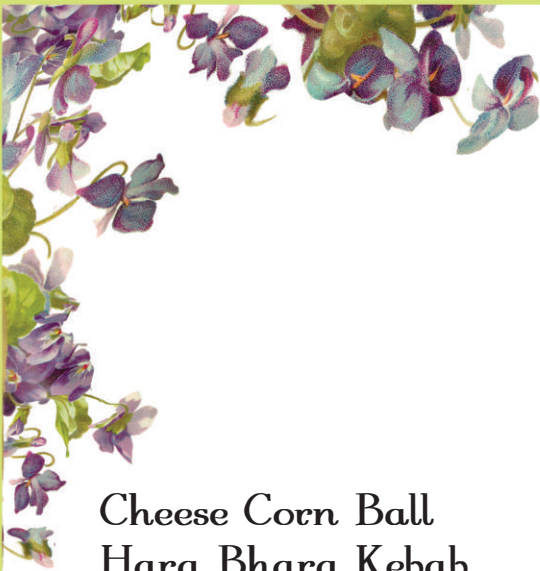
Special Starters

Paneer Onian Roll	Pery Pery Potato	Cheese Potato Finger
Cheese Corn Lobiyo	Valu au Vents	Indo Chinese Barbeque
Bread Milano	Italian Pockets	Nutrella Balls
Cheese Tomato Roll	Cheese Bechamel Stick	Dry Fruit Wati

Chocolate starters

Gulkand Tart
Spicy Panipuri Basket

Blue Berry Cheese Cake Rock Chill



Soups

Tomato Shorba
Tomato with Basil
Tomato with Orzo
Smoky Tomato
Sweet Corn Soup
Veg Manchaw
Veg Clear Soup
Lemon Coriander
Broccoli Almond

Butter peanut Broccoli
Asian Green Soup
Minestrone Soup
Tum Yum Soup
French Onion Soup
Khou-Thong Soup
Burmese Khowsuey
Cheese Spinach Palak

Cold Soup

Gazpacho Soup



Chaat

Banarasi Chaat

Pani Puri

Sev Batata Puri

Ragada Patties

Corn Bhel

Delhi Chaat

Aloo Tikki

Katori Chaat

Palak Corn Chaat

Palak Papadi Chaat

Sham-E-Laziz Chaat

Tiranga Chaat

Makhana Chaat

Stone Chaat

Sundae Chaat

Spicy Rasgulla Chaat

Veg Baida Chaat

Aagre Ki Karari Tikki

Pan patti Chaat

Tawa Takatak

Fruit Kuliya Chaat

Rajbhog Chaat

Mrichi Wada

Matar Patila Chaat

Desi Chaat

Pudla

Bread Pudla

Tawa Chamcham

Dal Pakwan

Pundoli, Panki

Mong Dal Chilla

Paneer Chilla

Shahi Chilla

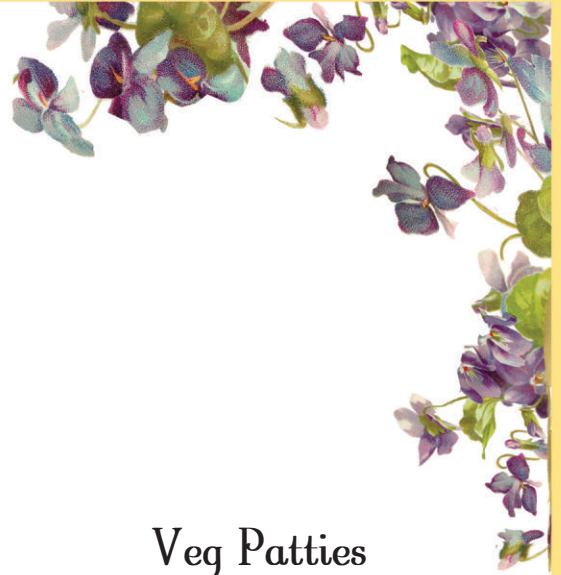
Delhi Special

Chole Bhature

Matar Patila with Kulcha

Muradabadi Dal





Snacks

African Roll
Palak Cheese Toast
One More
One Up
Mayur Pankh
Zingaroo
Rangoli

Stuff Crunch
Paneer crunch
Paneer cheese corn ball
Jacket Potato's
Toast bean toast
Patti Samosa
Punjabi Cutlet

Veg Patties
Farali Patties
Potato Toast
Kachori
Patra Samosa
Moong Dal Bhajiya

Dahi Snacks

Dahi Wada
Supreme Wada

Dahi Kachori
Dahi Bhalla

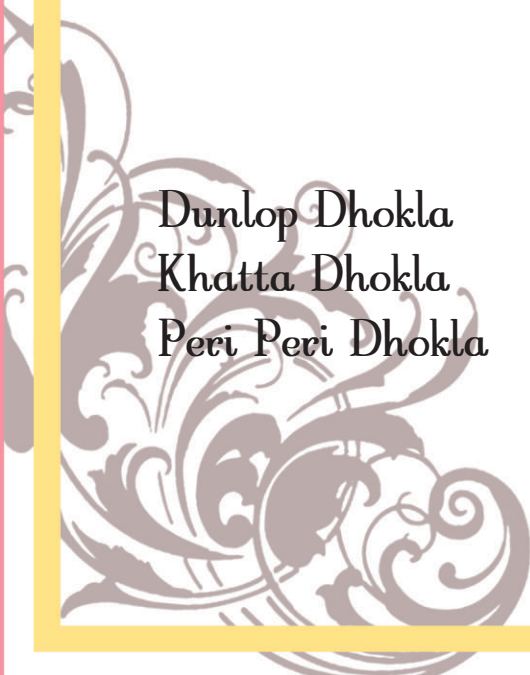
Dahi Idli

Baked Snacks

Dunlop Dhokla
Khatta Dhokla
Peri Peri Dhokla

Schezwan Dhokla
Damani Dhokla
Khandvi

Ameri Khaman
Tangy Dhokala
Biscuit Pie



Sweets

Sweets Parlour

Kesar Jalebi
Paneer Jalebi
Imarti
Hot Mohan Thal
Puran Poli
Moong Dal Halwa

Gajar Halwa
Dudhi Halwa
Akhrot Anjeer Halwa
Badam Halwa
Assorted Halwa on Tawa
Sheera

Pineapple Sheera
Madhur Milan
Mango Plaza
Strawberry Plaza
Mango Plaza
Rose Plaza

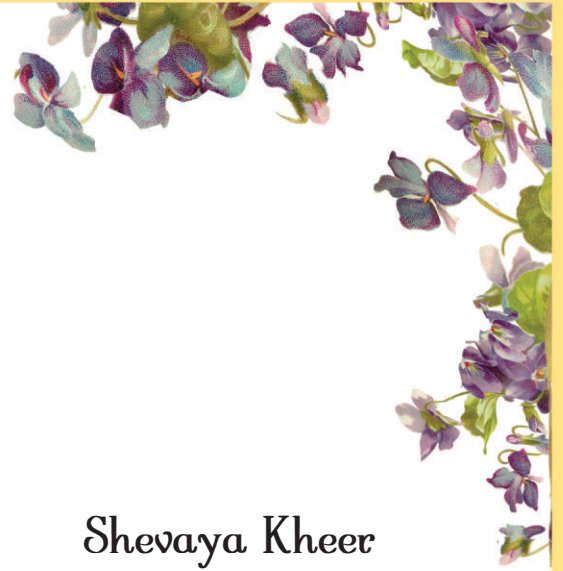
Bangali Sweets

Gulabjamun
Stuff Gulabjamun
Traffic Jam
Rasgulla
Rasmalai
Kesar Rasmalai
Anar Delight

Rajbhog
Cream Roll
Assorted Sandesh
Malai Sandwich
Kesar Malai Sandwich
Satra Saloni
Rose Plaza

Pineapple Crumbel
Vaikunth Bhog
Badam Bhog
Cham Cham
Sandwich Petha
Petha Pan
Pista Plaza





Milk Sweets

Shrikhand
Kesar.Shrikhand
Fruit Shrikhand
Aamrakhand
Kesar Basundi
Sitafal Basundi
Strawberry Basundi

Argoor Basundi
Malpova Rabadi
Mango Rabadi
Strawberry Rabadi
Orange Rabadi
Stuff Malpova
Dudh Pak

Shevaya Kheer
Khajoor Doodh
Tawa Rabadi
Muskmelon Rabdi
Tender Coconut Rabdi
Ghewar Rabdi

Baked sweet

Khubani Ka Meetha

Terrific Tripple

Baked Halwa

Dry Fruit Sweets

Kaju Roll

Kaju Pan

Pista Plaza



Raita / Salad

Raita

Veg Raita
Pinapple Raita
Bundi Raita

Bundi Dalimb Raita
Burhani Raita



Salad

Green Salad
Russian Salad
Bean Sprout Salad
Macaroni Salad
Waldorf Salad
Caesar Salad
Fussilli Corn
Greek Salad

American Corn Salad
Hot Salad
Mexican Coleslaws
Garden Broth Salad
Pindi Channa
Singapore Banana
Toss Salad

Vegetables

Veg. Angare

(exotic vegetables tossed in tandoori masala and Cooked with red gravy with smooky flavor)

Veg. Kurma

(diced cut vegetable cook in onion tomato based gravy)

Veg. Kolhapuri

(mix vegetable cook with Indian spices with bedgi red chilies)

Navratan Kurma

(mix vegetable and fruits cook with Indian spices with rich cashewnut gravy with curd)

Veg. Jalfrezi

(julian cut vegetable cook with onion tomato and cashewnut orange red gravy)

Veg. Makhanwala

(mix vegetable and selected fruits cook in milk cream and cashewnut golden yellow gravy)

Veg. kadhai

(mix vegetable cook with freshly ground spices then simmered in tomato onion gravy)

Veg. Makhmali

(diamond cut vegetable cook with rich red gravy)

Veg. Takatak

(potatoes and mix vegetable mince together on tawa serve with golden yellow gravy)

Veg Chilly Milly

(mix vegetables cooked in medium spicy cashewnut based gravy)

Veg. Haryali

(mix vegetable cook in a rare blend of spinach pulp with Green Gravy)



Vegetables

Veg. Hydrabadi

(mix vegetable cook with hydrabadi spices with green gravy)

Veg. Shahajani

(vegetables cook with ground spices with green and rich yellow gravy)

Veg Amritsary

(vegetables cooked with ground spices with golden yellow gravy)

Veg Koliwada

(mix vegetables fine chop to form koftas and cooked in cashunut base gravy with malwani masala)

Deewani Handi

(vegetables toast and cook with ginger garlic paste and hydrabadi spices)

Begam Bahar

(diced of paneer slice and stuff with mint chutney then cooked in rich white gravy)

Bhatti Da Palak

(shredded paneer and sweet corn cooked in spinach base smooky gravy)

Dhaba Chole

(spicy and tempering curry is prepared from white chick peas, tomatos, onion and basic Indian spices)

Paneer Dhaniya Adraki

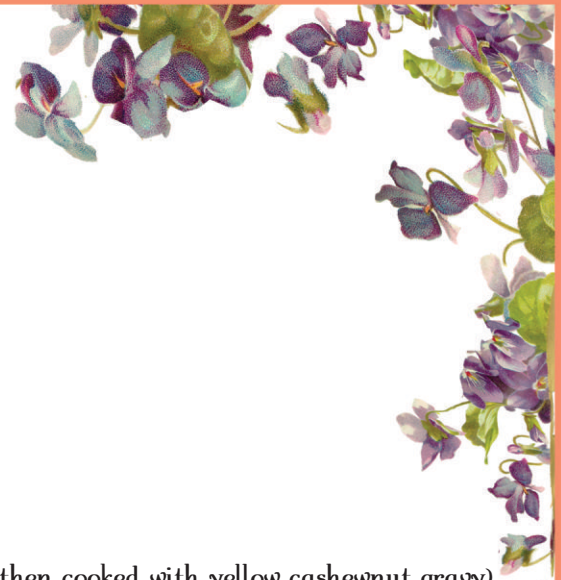
(cubes of paneer cooked with Ginger / Garlic paste with Yellow Gravy and Garnish with Corriender leaves)

Palak Paneer

(spinach based gravy made with Spinach puree and diced paneer with cream)

Matar Paneer

(green peas and diced paneer simmered in onion tomato gravy)



Vegetables

Paneer Pasanda

(paneer cubes, baby onions and cashewnut pieces tossed together, then cooked with yellow cashewnut gravy)

Paneer Makhani

(soft cottage cheese cubes cook in spicy and rich mughlai gravy)

Paneer Kadhai

(mouthwatering combination of paneer, tomato, onion and traditional Indian spices cooked with ghee)

Paneer Peshawari

(diced pieces of paneer cook with cashew nut onion yellow gravy finish with cream)

Paneer Chatpata

(tangy dish of paneer cook in a mix spices finish with red cashewnut gravy and cream)

Paneer Methi Chaman

(spicy Indian curry with shallow fried paneer with fenugreek leaves)

Paneer Bhurji

(scrambled paneer cook dry with finely chop onion tomato and spices on tawa serve with pav)

Paneer Tikka Masala

(Marinated Paneer cubes grilled to perfection with tandoor masala then cook in spicy red gravy)

Paneer Achari

(Paneer marinated with achar masala for two hours then cook in red gravy)

Paneer mughalai

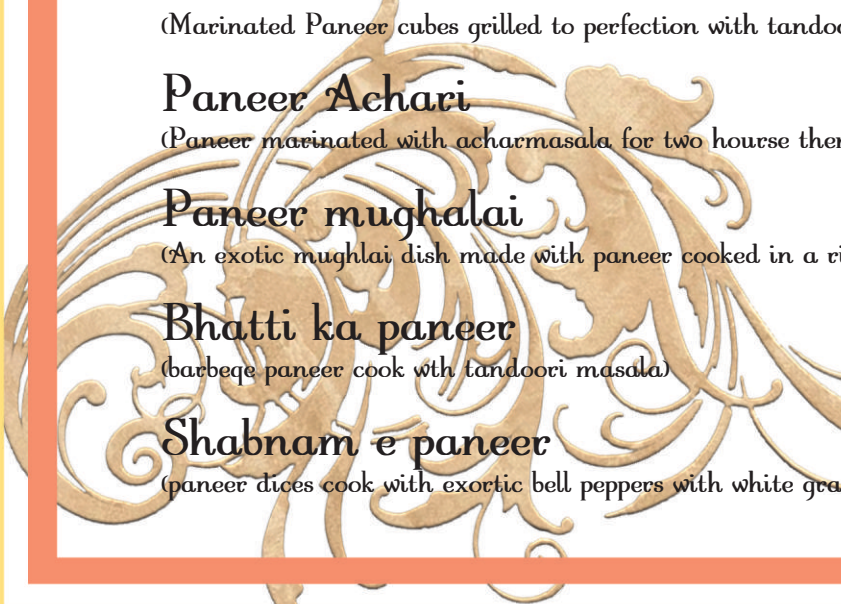
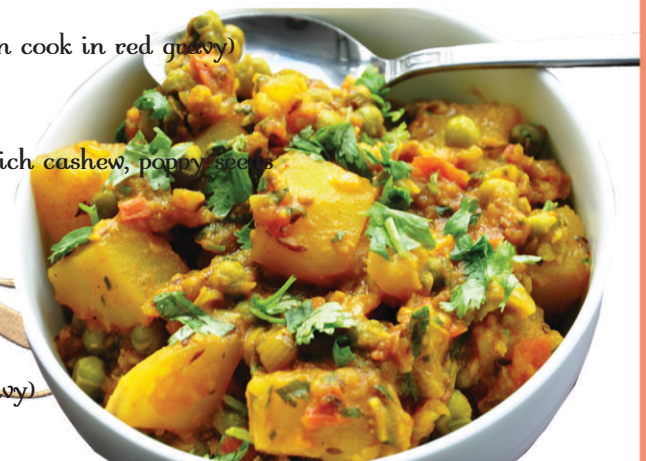
(An exotic mughlai dish made with paneer cooked in a rich cashew, poppy seed)

Bhatti ka paneer

(barbeque paneer cook with tandoori masala)

Shabnam e paneer

(paneer dices cook with exotic bell peppers with white gravy)



Vegetables

Baby Corn Paneer

(paneer and baby corn cook in spicy dry gravy)

Malai Methi Matar

(fenugreek leaves and green peas cook with heavy cream and cashewnut based white gravy)

Kaju Matar Mashroom

(whole cashewnut Mashroom and matar cook in cashewnut gravy)

Dum Aaloo

(baby potato simmered in spicy creamy onion tomato gravy, dry coconut ,sesame seeds)

Aaloo Bahar

(wedges of potato simmered with grated coconut and white sesame seeds finished with dry mango powder and indian spices)

Aaloo Aachari

(baby potato marinated with acharmasala for two hours then cook in red gravy)

Pahadi Aaloo

(rustic flavorful Indian style potato stir fried with Indian spices with brown gravy)

Veg. Kofta

(crunchy vegetable finely mince to form a kofta, fried and cook with thick yellow gravy)

Malai Kofta

(mashed potatoes,paneer and dry fruits finely chop to make kofta, fried and cook with cashewnut off white gravy)

Haryali Kofta

(vegetable and paneer,potatoes mashed and form kofta ,cook in thick creamy spinach green gravy)

Nargisi Kofta

(Crush paneer,cashewnut,almonds and raisins stuffed in potato cover to form kofta, fry and then cook in rich brown gravy)



Vegetables

Behndi Masala

(mouthwatering okra stir fried in spicy tomato ,curd cashewut gravy)

Bhendi Sambariya

(lady finger cook with onion tomato base gravy)

Baingan Bharta

(big size brijal roasted and smashed then cooked with chopped onion tomato with indian spices, fished with curd)

Tawa Mehfil

(par Cooked assorted vegetable spread on tawa with red gravy)

Tawai Shabnam

(assortment of mix vegetables cooked with brown yellow cashwenut gravy)

Sarson Ka Saag

(traditional Punjabi dish made of Mustard leaves and spices)

Gujrathi

Surti Undhiyo

(classic gujrati preparation of vegetables and fenugreek dump lings cook in aromatic blend of spices finished with grated coconut)

Green Gujrat

(classical gujarati dry sabji made from Matar,tondli ,capsicum raw banana,green tomato, fished with grated coconut and corriender garnish with patra and muthiya)





Gujrathi

Raviya Alaloo Sambar

(Little brinje with baby aaloo cook in Indian spice)

Kaju Karela Kismis

(deep fried bitter pieces toast with Indian masala along with cashewnut and raisins)

Mix Kathol

(moong Chawli, muth and red chickpeas cooked with traditional gujarathi spices)

Rangoon - Na - Vaal

(authentic and tangy gujrati dish of field beans cook in mix masala of jaggery, imli, chilli powder and carom seeds)

Matar Dhokli

(perfect combination of wheat flour dhoklis simmered in dal with peas)

Turiya Patra Watana

(combination of ridge gourd and patra with peas, cooked with coconut corriender paste)

Matar Tomato Khandvi


(traditional gujarati sabji made with peas tomato with coconut topped with gram flour rools (khandvi))

Batata Kanda Raswala Saag

(authentic gujarati curry made of potato, onion jaggery with Indian spices sweeter taste)

Veg. Rimzim

(classic gujarati subji with tamato, vatana, muthiya cooked with onion tamato gravy.)



Roti (Indian Bread)

Puri

(deep fried Indian bread)

Masala Puri

(deep fried Indian bread with turmeric, red chilli powder)

Be-padi Roti

(a paired of rooties are layered for rooling and cook on tawa)

Resham Paratha

(paratha made with flour with clarified butter)

Lachha Paratha

(a melt in mouth layered paratha made of whole wheat flour)

Rumali Roti

(thin Indian bread can be easily folded like handkerchief serve live)

Tandoor Roti

(roti made in pot shape clay oven with whole wheat flour)

Butter Nan

(refined flour Indian bread bake in tandoor serve with butter)

Kulcha

(type of leavened bread made from maida with sesame on top)

Amrutsari Kulcha

(kulcha with double dough stuff with spicy potato mixture)

Missi Roti

(flat bread made with whole wheat flour gram flour and spices)

Kandheri Nan

(a rare bread made with leavened dough stuffed with grated coconut)





Roti (Indian Bread)

Afgani Naan

(a thin long oval shape naan made from whole wheat topped with poppy seeds and sesame seed)

Makai Roti

(Punjabi flat bread made from corn flour)

Bajare Ki Roti

(typical Indian farmer bread made with millet flour and salt)

Paratha Galli

Aalu Paratha

(paratha stuff with spice aaloo or aaloo mixture serve with ghee or butter)

Paneer Paratha

(Punjabi style paratha stuff with crumbled spice cottage cheese)

Methi Paratha

(paratha with fenugreek leaves serve with butter)



Rice/Dal

Rice

Steam Rice

(rice is cooked by steaming or boiling)

Matar Pulav

(peas and spices jazz up plain rice to make delicious pulav)

Navratan Pulav

(an irresistible assortment of various fruits dry fruits mix with rice and flavorful spices)

Veg. Biryani

(a healthy and delicious biryani with vegetable and rice)

Handi Biryani

(a delicious biryani prepared in handi)

Hydrabadi Biryani

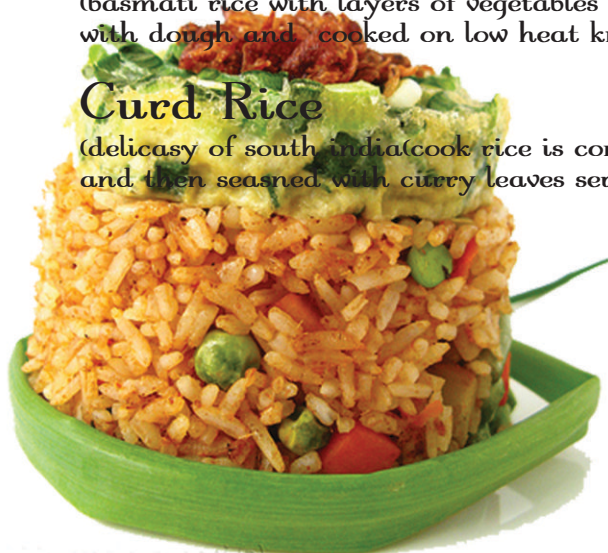
(half rice boil layered with fried onions spices cook vegetable sealed with dough and slow cook "dum" style)

Dum Pukt Biryani

(basmati rice with layers of vegetables in a heavy bottom pan sealed with dough and cooked on low heat known dum cooking)

Curd Rice

(delicacy of south india (cook rice is combined with curd and then seasoned with curry leaves serve with lemon pickle)



Dal/Kadhi

Dal Tadka

(cook lentils (tur and chana) which are lastly tempered with oil or ghee fried spices and herb)

Dal Fry

(spicy lentils (tur) preparation with fried spices and herbs)

Dal Makhani

(popular Punjabi dal preparation made with combination of rajma and black urad dal)

Dal Bukhara

(popular Punjabi dal made with soaked black urad dal with slow cooking)

Dal Dhokli

(authentic gujrati dish spice flour dhokli seamed in gujrati dal)

Punjabi Pakoda Kadhi

(deep fried gram flour and onion fritters seamed in spice sour yogurt gravy)

Fajeto

(classical preparation of mango juice cook together with curd besan and selected spices)

Gujrati Kadhi

(traditional gujrati preparation of wonderful sweets and spicy mixture thicken with gram flour)

Papad

Papad

Fry Papad

Roasted Papad

Masala Papad

Khichiya Papad

Papad Churi





Maharashtrian Menu

Kurdya

Fenya

Koshimbir

Khamang Kakadi

Panchamrut

Coconut Chutni

Upwas Chutni

Metkut

Roti

Phulke

Bajari Chi Bhakri

Jwari Chi Bhakri

Tandla Chi Bhakri

Bhajni Che Vade

Sancks

Thali-Pith

Kothimbir Vadi

Alu Vadi

Surlichya Vadya

Batata Vada

Pudachi Wadi

Sweets

Aamrakhand

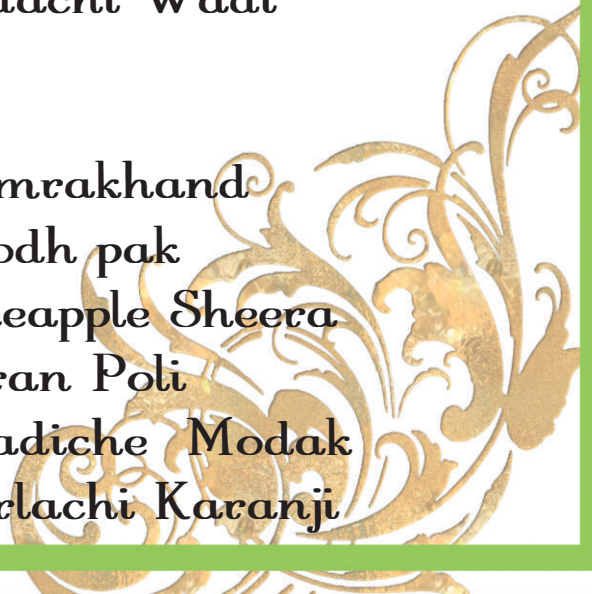
Doodh pak

Pineapple Sheera

Puran Poli

Ukadiche Modak

Narlachi Karanji



Vegetables

Dalimbi
Walache Bhirde
Batata Sukhi Bhaji
Chawali Batata Bhaji
Kobi Chana Dal
Flower Tomato Matar Sukki Bhaji
Kanda Batata Rassa Bhaji
Matki Usal
Alu Patal Bhaji
Bharli Wangi

Wangyache Bharit
Bharli Tondli
Bharli Bhendi
Kaju Matar Usal
Kalawatana Usal
Ansa Fansachi Bhaji
Fansachi Bhaji
Pancharangi Bhaji
Zunka Bhakar
Pithal

Bhat

Masale Bhat
Narali Bhat

Moogdal Khichdi

Aamti

Katachi Aamti
Mugagathi
Masoor Aamti
Tomato Saar
Takachi Kadhi

Sol Kadhi
Mattha
Taak
Pineapple Kadhi
Pineapple Sambar

Varan, Tup
Phodniche Varan
Toy



Rajasthani Menu

Gatte Ki Sabji

(steam gram floor dumplings cook in a flavored yogurt curry)

Ker Sangri

(a delightful combination of bean and berry cook with red chillies and spices powder serve dry)

Sev Tomato

(quick delectable preparation of tomatoes tempered with cumin seeds and ginger, served with sev)

Vadi Ki Sabji

(spicy dish of moong dal dumplings cook with yogurt)

Rabudi Nu Shak

(traditional marwadi sabji made from butter milk and corn (makai)

Dal-Batti

(authentic rajsthani dish comprising of dal and batti (hard wheat rolls along with ghee)

Punch Mela Sabji

(a mix of five vegetables gavar falli, chawli, capsicum, cucumber and carrots tossed in aromatic spices serve dry)

Gavar Falli ki Sabji

(masaledar preparation of cluster beans with ginger, green chillies, cumin seeds, garlic and other spices serve dry)

Ram Khichdi

(perfect combination of dal rice and loads of mix vegetable yellow in color)

Rajasthani Kadhi

(pakoda's with kadhi cook in typical rajsthani style with asafoepida (Hing)



Upvasacha Menu

Naralachi Chutney
Upwasachi Chutney
Sabudana Vada
Sabudana Khichdi

Varicha Bhat
Batata Papad
Shengdana Aamti
Rajgira Puri

South Indian

Sweets

Rava Kesari
Sakkaraai Pangal
Sweet Jangri
Holighe (Puran Poli)

Pal Payasam
Semiya Payasam
Sabudana Payasam
Mugdhal Sabudana Payasam

Paladdai Pradhaman
Paruppu Pradhaman
Akkara Vadisal

Curry

Baingan Kara Curry
Vazhakkai Kara Curry
Potato Kara Curry
Poduval Kootu
Vazhakkai Karamani Kootu
Elevan Chennai Varutha Kootu





South Indian

Curry

Elevan Kadala Purruvu Kootu
Avial
Kalan
Olan
Kothavarakkai Usali
Mix Poriyal
Avarakkai Poriyal
Chana Ghashi

Chana Suran Ghashi
Kaju Matar Ghashi
Tendli Kaju Upkari
French Beans Upkari
Alsande
Pineapple Menasky
Mango Menasky

Rice

Besi Bela Rice
Puliyodarai
Tomato Rice

Curd Rice
Lemon Rice

Pachadi

Kakadi Pachadi
Bhendi Dahi Pachadi

Mango Puli Pachadi
Engi Thair





Sambar / Rassam

Mix Sambar

Onion Sambar

Karkumla Sambar

Masra Kakadi Sambar

Morekushambu

Vathal Kuzhambu

Porichakuzhambu

Limbu Rassam

Maysore Rassam

Tomato Rassam

Malagu Rassam

Kokam Rassam

Savoury

Coconut Sevai

Limbu Sevai

Dal Wada

Maysore Bonda

Veg. Pongal

Masala Kara Mixture



Chinese

Starter

Asparagus Wontons

Steam Wontons

(wholesome mixture of sauted veggies, sprouts, into wonton wrappers and steamed)

Fry Wontons

(wontons stuffed with veg filling (capsicum, carrots, French beans) deep fried and serve with tangy hot sauce)

Veg Crispy

(batter fried vegetables tossed with Chinese sauce)

Sichuan Chilly Potatoes

(deep fried potato wedges tossed in a spicy sauce)

Veg Spring Rolls

(a crispy shell filled snacks with mushroom, vermicelli noodles, Chinese cabbage and spring onions serve with schezwan sauce)

Sesame Corn Toast

(spiced corn and potato mixture applied on one side of bread, sprinkled generously with sesame seeds and deep fry)

Steamed Momos

(vegetables encased in flour dumpling and steamed in bamboo basket over cabbage leaves)

Paneer Satey

(paneer finger marinated and cooked over griddle and serve with peanut sauce)

Humpty Dumpty

(manchurian balls, paneer, finger chips tossed together with sweet and spicy sauce)

Paneer Chilly

(dice cottage cheese coated and fried then tossed in Chinese sauce with capsicum and green chillies)



Chinese

Vegetables

Veg Manchurian

(an indo- Chinese starter dish of fried veg balls in spicy sweet and tangy sauce)

Sweet And Sour Vegetables

(exotic vegetables tossed in a sweet sour tangy sauce)

Eight Jewel Vegetables

(8 treasure vegetables tossed in simple chinese sauce)

Mix Vegetable in Black Pepper

(diced cut exotic vegetables Sauteed in black bean sauce serve dry)

Exotic Vegetable in Hunan Sauce

(exotic vegetables cooked in hunan gravy of garlic, red chilliy, ginger, spring onions, black paper)

Veg Hot Pot

(exotic vegetable Julian cut include broccoli, carrots, pappers, coursetter, egg plants, cooked in gravy serve in clay pot)

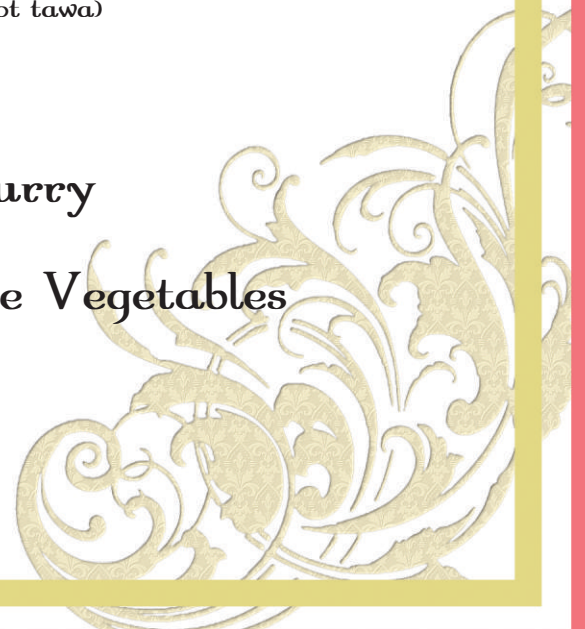
Tawa Veg sizzler

(sizzling and yummy assortment of various vegetables on hot tawa)

Green Paper Curry

Bel Pepper Curry

Five Spice Vegetables





Noodles

Hakka Noodles

(stir fry vegetables with noodles serve hot)

Crispy Noodles

(crispy pan fried noodle with vegetable stir fried)

Chilli Garlic Noodles

(Indo Chinese noodles with garlic and red chillies)

Soft Noodles with Baby Corn and Mushroom

(assorted vegetables and baby corn, mushroom added to the par cooked noodles tossed with chillies and paper)

American Chopsuey

(delicious savory dish prepared with crispy noodles and soupy stir fried vegetable red in color)

Chinese Chopsuey

(soupy vegetables topped with crispy fried noodles mix with vinegar, soya, sauce, sugar,)

Asian Noodles

(stir fried vegetable with wheat noodles)

Mangolian Noodles

(noodles and vegetables stir fried in spicy soy ginger sauce)

Burnt Garlic Noodles

(boiled noodles tossed with burnt garlic and spring onion)

Rice

Triple Schezwan Rice

(combination of fried rice, crispy noodles, hakka noodles with gravy)

Veg Singapore Rice

(spicy version of "yang chaw" fried rice dish with chilly and curry paste)





Rice

Veg Combination Rice

(fried rice with combination of rice and vegetable)

Lemon Fried Rice

(lemon peel and hot sauce transform regular fried rice into distinctive dish)

Veg Hong Kong Rice

(cook rice prepared in wok along with mushroom snow peas, scallions flavoured with oyster sauce)

Herb Rice

Shanghai Noodles

Green Pepper Rice

Mangolian wok

Mango Noodles

Oriental Noodles

Schezwan Rice

Rice in Black Bean Sauce



Thai

Soup

Spicy Coconut Cream Soup

(soup combines coconut milk with fragrant lemon grass and pungent onions white in color)

Sago

(loaded with goodness of sago (sabudana) cook with coconut)

Tom-kha- Phak Soup

(Thai soup combines smooth coconut milk with warming Thai spices, tofu, lemon grass, shiitake mushrooms, sweet potatoes)

Tom Yum Soup

(very spicy and sour Thailand based soup using julian cut zucchini, carrots, mushrooms, lemon grass with red curry paste)

Staters

Steamed Spring Rolls

(julian cut onion cabbage bell pepper with lemon juice fills in wrap, steam in vessel serve with sauce)

Mi Krop

(crispy noodles made with rice noodles and sauce which is balanced with lemon juice)

Dimsum

(style of Chinese cuisine (prepared a small bite size portion of foods serve in small steamer basket)

Khao - Pud - Tha

(Thai stir fried rice)

Mun Fian Fried Potato

(sweet potato deep fried and with sprinkle Thai spices)





Main Course

Thai Glass Noodles in Red Curry

(transparent thread noodles stir fried with red chilly paste)

Gang Kew Warn Puk

(vegetables beancurd in red curry and coconut milk)

Thai Green Curry

(popular Thai dish consisting green curry paste cook in coconut milk with exortic chunky vegetable)

Thai Red Curry

(popular Thai dish consisting red curry paste cook in coconut milk with exortic vegetable)

Dessert

Coconut Pancake with Ice Cream

(flat cake made from starch Base Batter loaded with coconut cream and choice of ice cream)



Italian

Soups

Minestrone Soup

(thick soup of Italian origin made with vegetable, pasta and rice with tomatoes)

Broccoli and Almond Soup

(broccoli soup with low fat milk and dry roasted almond)

Bread

Bruccheta Pomedra

(summer appetizer featuring fresh tomato salsa on toasted Italian bread)

Baby Corn Crostini

(richly flavour toppings crushty fresh bread covered with tasty tomato spread)

Suppli

(Italian snacks consisting of ball of rice (risotto)with tomato sauce)

Classic Pizzatini

(vegetarian platter of tiny pizza's with different toppings)

Cheese Garlic Bread

(parsley and garlic mix with butter applied on bread with cheese on topped baked and served)

Pizza

Thin Crust Pizza

(crispy flatbread topped with tomato sauce and cheese with exortic vegetables)

Margarita Pizza

(pizza with freshly mozzarella cheese fresh tomato sauce basil with tomato slice)

Mexican Pizza

(delicious corn tortillas topped with beans and other toppings)



Italian

Pizza

Farmhouse Pizza

(a pizza with crunchy,crispy,capsicum,mashroomand fresh tomatoes)

Deep Dish Pizza

Stuff Pizza

Kukure Pizza

Pastas

Penne Pasta with Arrabiata Sauce

(penne pasta cooked in spicy sauce of garlic, tomato and red chillies with olive oil)

Fussili Alfredo

(butter and cream garlic and cheese mix to have a sauce and then add boiled fussily pasta to it)

FarFale with Pesto

(farfale pasta cooked with pesto sauce (garlic,parmesan cheese olive oil basil and peanuts)

Ravoli Pasta

(type of dumpling composed of filling sealed between two layers of thin pasta dough)

Gnocchi Pasta

(gnocchi are thick soft dough dumplings made from semolina)

East west Cannelloni

(stuffed pasta cannelloni topped with yummy tomato sauce and low calorie white sauce)

Spaghetti Napoletana

(spaghetti pasta cooked with Italian tomato base napolitan sauce)

Lasagne

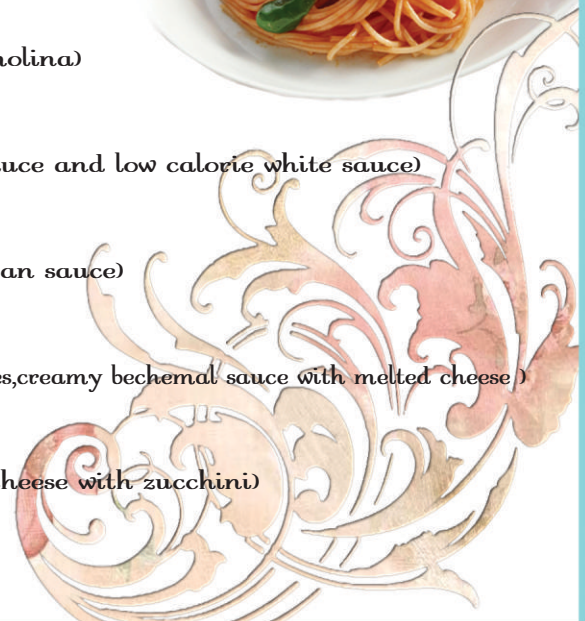
(flat shape pasta incorporated with tasty savory mince vegetables,creamy bechermal sauce with melted cheese)

Risotto Parmesana

(vegetable dish made with vegetable broth parmesana cheese with zucchini)

Ratatouille Lasagne

(lasagne pasta with ratatouille sauce)



Mexican

Soup

Mexican Corn Soup

(soup with authentic flavoured of regional Mexican cooking)

Cilantro Soup

(crazy soup with dollop of fresh Mexican cream and lime)

Burnt Corn Soup

(delicious soup made of burn sweet corn with cream)

Avocado Soup

(chilld soup with avocado with a pinch of nutmeg, topped with fresh dies tomato)



Starters

Tacos

(traditional mexican dish composed of corn tortilla folded with filling of rajma green tomato sauce and cheese)

Nachos

(tex-mex dish from Mexico composed of tortilla chips covered with cheese or cheese base sauce serve with salsa)

Mexican Cheese Ball

(creamy Mexican flavoured ball can be eaten with cheese or slice vegges)

Mexican Salsa Wrap



Main Course

Fajitas

(cottage cheese, cauliflower florets, cabbage Mexican chillies, olive oil served with sour cream, Mexican salad and tomato salsa)

Enchiladas

(flour tortillas, baby corn, cottage cheese, Mushrooms red yellow bell peppers with olive oil and jalapeño's)

Quesadilla

(spinach with green chillies, Mexican sauce, tortillas with cheese and mushrooms)

Chimchanga

(jalapeño's, kidney beans, onion capsicum)

White Pilaf with Rice

(whole corn grain cooked, baked beans, red whole chilli, garnished with coriander leaves)

Chipotle Rice

Burrito Bowl



Lebanese

Soup

Lentil and Spinach Soup

(dried green lentil are cooked with spinach finish with lemon juice)

Bean and Grain Soup

(combination of tender beans and chewy grains used to make savory soup)



Dips

Hummus

(levantine egyptian spread made from cooked mashed chickpeas blended with tahiny, olive oil, lemon juice, salt and garlic)

Baba Ghanush

(levantine spread of cooked eggplant mix with onion tomato olive oil and other seasoning)

Fattoush

(bread salad made from toasted or fried pices of pita bread combine with mix vegetable radish and tomato)

Falafel

(deep fried balls made from ground chickpeas ,fava beans serve in pita bread)

Paneer Shawarma

(marinated cottage cheese grilled and wrapped in chapati's)

Muhammara

(hot papper dip found in Turkish cuisine)

Casbah Tabouli

(refreshing salad made with precooked wheat, parsley lemon juice onion and mint)

Awwamaat

(lebanese doughnuts fried and dip in sugar syrup)

Muhallabieh

(milk base desert with rose oil topped with pistachios and coconut flakes)



European Counter

Greek Roast Potato
Greek Malphati
Mussakha



Classic Galpacho Soup
Medium spicy soup with Tabasco sauce

Spanish Garlic Soup
Potatoes, Garlic, Parsley in cream served with Croutons

Spinach Casserole
Spinach, Mushroom, sour cream and Mayonnaise

Spanish Croquette
Croquette served with mustard or yoghurt sauce

Spanish Potatoes
Potatoes with Saffron, Almonds and bread crumbs

Spanish Style Green Beans
Green beans and garlic tossed with olive oil

Spanish Rice
Traditional spicy rice





Fast Food Menu

- | | | |
|-----------------------|------------------|------------------|
| Steam Idli | Rava Dosa | Mini Burger |
| Kanchipuram Idli | Uttapa | Pocket Pizza |
| Kadhi Idli | Appam | Thin Crust Pizza |
| Thatte Idli | Bombay Bite | Dabeli |
| Bramhin Idli | Pudla | Batate Wade |
| Medu Vada | Veg Sandwich | Pav Bhaji |
| Rassam Vada | Grill Sandwich | Tawa Cham Cham |
| Shrilankan Kadhi Vada | Panini Grill | Tawa Pulav |
| Assorted Dosa | Assorted Frankie | Pasta Bar |

Fry Station

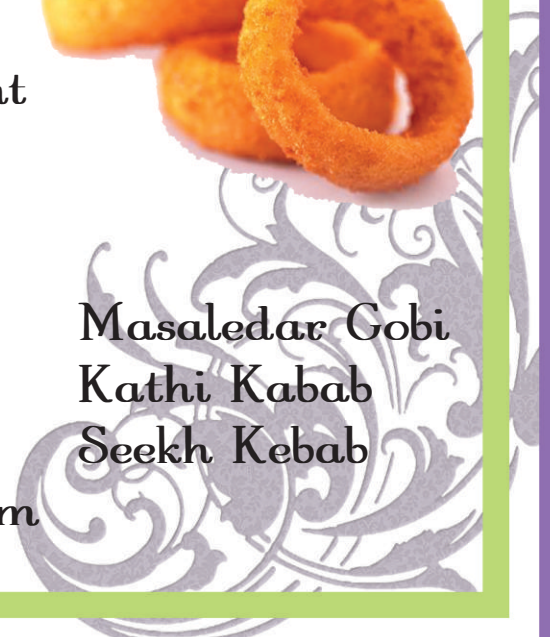
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| Smileys | Onion Rings |
| Capsicum Ring | Nuggets |
| French Fries | Biscuit Delight |



Barbeque

- Paneer Tikka
Pahadi Aaloo
Baby Corn
Bhune huve Mushroom

- Masaledar Gobi
Kathi Kabab
Seekh Kebab



Dessert

Ice-Cream (Jain Dairy)

Roasted Almond
Chocolate Delight
Chocolate Walnut Brownie
Mango Delight
Topsy Topsy
Chandrakala
Sitafal

Shahi Badam
Honey Crunch
Rose Petal
Butter Scotch with Honey
Kesar Pista
Kesar King
Pan Bahar

Baskin Robins (Ice-Cream)

Fruit Overload
Almond Parline Gold
Banana Strawberry

Gold Medal Ribbon
Mississippi Mud

Kulfi

Rich Malai Kulfi
Chowpatty Patta Kulfi
Kesar Malai Kulfi
Millenium Kulfi

Ice gola

Malai Ice Gola
Dry Fruit Gola
Fruit Counter





Pastries

Pineapple
Strawberry
Butter Scotch
Black Current
Black Forest



Hazelnut
Chocolate
Coffee Walnut
Dutch Truffle
Chocolate Mousse
Blue berry Cheese Cake
Kiwi Mousse
Lemon Tart

Waffle Bar



Special Counters

Euthopian

Kashmiri

Baluchi

Dubai-Street

Greek

Fusion

Tibetan

Dum-Pukht Counter

Bhai-Jan Counter

Molecular Gastronomy

Gourmet Counter

Bread Station



Other Wedding Services

Purohit

Pooja utensils

Pooja Sahitya

Banana Tree

Pedhe

Shainai

Band

Var Ghodo

Florist

Welcome Maharaja

Rental Car

Security Services

Photo

Video Shooting

Mehandi Wali

Chudi Wali

Rangoli

Safawala

Theme Display

Invitation Cards

Valet Parking

Orchestra D.J.



General Menu

1) Welcome Drink (Soft Drink) 3 Type

2) Main Course

Sweet 1 Type

Snacks 1 Type

Vegetables 2 Type

Puri 1 Type

Rice 2 Type

Dal 1 Type

Green Salad

Papad, Pickle, Chutney

Veg Raita

3) Ice Cream : Vanila with Chocolate Sauce

4) Mineral Water Glasses

5) Mukhvas Counter

Special Menu

1) Welcome Drink (Fresh Juice)..... 2 Type

2) Main Course

Sweets 2 Type

Snacks / Starter 2 Type

Vegetables 3 Type

Roti 2 Type

Rice 2 Type

Dal & Kadhi 2 Type

Green Salad

Papad, Pickle, Chutney

Veg Raita

3) Ice Cream 2 Type

4) Mineral Water Bottles

5) Mukhvas Counter

Delux Menu

1) Welcome Drink (Fresh Juice) 2 Type

2) Main Coure

Live Counters 2 Type

Sweets 2 Type

Snacks / Starter 2 Type

Vegetables 3 Type

Roti 3 Type

Rice 2 Type

Dal & Kadhi 2 Type

Green Salad

Sprout Salad

Papad, Pickle, Chutney

Veg. Raita

3) Ice Cream 2 Type

4) Mineral Water Bottles

5) Mukhvas Counter

Super Delux Menu

1) Welcome Drink (Fresh Juice) 3 Type

Live Counters 4 Type

Sweets Parlour 4 Type

Snacks / Starters 3 Type

Vegetables 4 Type

Roti 3 Type

Rice 2 Type

Dal & Kadhi 2 Type

2) Pastries 3 Type

3) Ice-Cream Parlour 4 Type

4) Mineral Water Bottles

5) Mukhvas Counter

