

CATERING MENU

STARTERS

VEG

- MINI COCKTAIL SAMOSA, TAMARIND CHUTNEY
- HARA BHARA KEBAB
- GOBI 65
- PANEER PAKORA
- MIXED VEG PAKORA
- VEG MANCHURIAN
- ALOO CORN TIKKI
- CORN & CHEESE BALL
- VEGETABLE SPRING ROLL
- SPINACH FATAYER
- FALAFEL
- CHEESE ROLL
- CHEESE SAMOSA
- CHILLI PANEER
- VEGETABLE CUTLETS
- CORN SALT & PEPPER
- LOTUS HONEY CHILI
- KIMCHI TEMPURA
- TEMPURA VEG WITH SWEET CHILLI SAUCE
- TANDOORI MUSHROOM
- PANEER TIKKA, ONION SLAW, MINT CHUTNEY

NON VEG

- TANDOORI CHICKEN TIKKA
- MURGH MALAI KEBAB
- CHICKEN SEEKH KEBAB
- MURG ADRAKI
- TANGRA CHILI CHICKEN
- FISH AMRITSARI
- BREADED FISH FINGER
- FISH PAKORA
- FISH KOLIWADA
- TANGRA FISH
- TAWA FRIED FISH
- CHICKEN 65
- CHICKEN PAKORA
- CHICKEN MANCHURIAN DRY
- CHICKEN ROLL
- MINI CHICKEN SAMOSA
- MEAT KIBBEH

CATERING MENU

SALADS

ARABIC SALADS

- HUMMUS
- MOUTABEL
- LABNEH
- BABA GHANOUSH
- TABBOULEH
- FATTOUSH
- ROCA AND BEETROOT SALAD
- SALATET BATATA
- STUFFED VINE LEAVES
- COUSCOUS SALAD, ORANGE, WALNUTS
- MOHAMMARAH
- BEETROOT MOUTABEL
- FRIED VEGETABLE SALAD WITH TAHINA
- HUMMUS BEIRUT
- MOROCCAN CARROT AND CHICKPEA SALAD
- ARABIC PICKLES
- ZAATAR WITH OLIVES SALAD
- MIXED OLIVES



CATERING MENU

SALADS

WESTERN SALADS

- CLASSIC GREEK SALAD
- CLASSIC COBB SALAD
- CAPRESE SALAD WITH BASIL
- PLUM TOMATO, BASIL, KALAMATA OLIVES, ROASTED RED ONIONS
- TUSCAN BEAN AND TOMATO SALAD WITH BALSAMIC VINAIGRETTE
- CUCUMBER SALAD WITH DILL AND SOUR CREAM
- MARINATED BEETROOT AND GOAT CHEESE WITH SUNFLOWER SEEDS
- POTATO SALAD WITH VEAL BACON AND RANCH DRESSING
- GRILLED VEGETABLE SALAD WITH OLIVES AND FETA
- WATERMELON & FETA SALAD WITH AGED BALSAMIC REDUCTION
- NEW POTATO SALAD WITH TARRAGON CREAM AND SHALLOTS
- ARTICHOKE AND HEARTS OF PALM SALAD WITH ASPARAGUS
- APPLE AND CELERIAC REMOULADE WITH WALNUTS
- ROASTED BUTTERNUT AND CHERRY TOMATO SALAD WITH HONEY MUSTARD DRESSING
- APPLE, FENNEL AND DATE SALAD
- APPLE AND CELERY SALAD WITH CHEESY MAYO DRESSING
- BEETROOT, GREEN APPLE AND ROCCA SALAD
- QUINOA AND ROASTED PUMPKIN SALAD WITH FRESH HERBS
- QUINOA & KALE SALAD
- ROASTED BEETROOT WITH ORANGE AND MINT DRESSING
- BALSAMIC ROAST MUSHROOMS, ARUGULA, SHAVED PARMESAN AND PINE NUTS



CATERING MENU

SALADS

NON-VEG SALAD

- HAWAIIAN COLE SLAW WITH CHICKEN
- ARTICHOKE AND BEEF SALAD WITH TARRAGON AND CRUSHED PEPPER
- CAJUN CHICKEN SALAD WITH CORN AND CHERRY TOMATO
- HERBED ROAST CHICKEN AND PEACH SALAD WITH FETA
- TARRAGON ROAST CHICKEN WITH TURKEY BACON AND PARMESAN
- GRILLED CHICKEN AND QUINOA SALAD WITH OLIVES AND APRICOTS
- CURRIED CHICKEN SALAD WITH MANGO AND PINEAPPLE
- WINTER CHICKEN SALAD WITH CITRUS, CELERY AND MUSHROOMS
- ROASTED CHICKEN SALAD WITH APRICOT AND KALAMATA OLIVES
- GRILLED CHICKEN SALAD, TARRAGON SALAD CREAM, RADISH AND BEANS
- GRILLED CHICKEN WITH ROASTED TOMATO AND OLIVE DRESSING
- ROASTED CHICKEN AND GREEN BEAN SALAD WITH CRUMBLED FETA
- POACHED CHICKEN, BALSAMIC DRESSING, ARUGULA, GRILLED ONIONS, POMEGRANATE
- PESTO MARINATED CHICKEN, CHARRED PEPPERS, PICKLED ONIONS, LIME DRESSING
- THYME ROAST CHICKEN AND GRILLED VEGETABLES WITH FRESH BASIL



CATERING MENU

SALADS

ASIAN SALAD

- GADO GADO SALAD
- THAI BEEF SALAD WITH SWEET SOY DRESSING
- ASIAN CHICKEN SLAW WITH SESAME AND CORIANDER
- THAI GREEN PAPAYA SALAD WITH CHERRY TOMATO, BEANS AND CASHEW NUTS
- ASIAN GLASS NOODLE SALAD WITH SESAME, CHILIES AND CILANTRO
- POMELO SALAD WITH FRIED ONIONS, CASHEW NUTS AND CHILIES
- SESAME BEEF AND MUSHROOM SALAD WITH SWEET SOY DRESSING
- TANGY CHICKEN SALAD WITH LIME AND GINGER
- HOT & SOUR NOODLE SALAD
- SEAFOOD SALAD WITH WASABI
- CORIANDER CHICKEN WITH ASIAN SLAW
- SHRIMP SALAD WITH GRILLED EGGPLANT, CHILLI AND LIME DRESSING
- ASIAN STYLE DUCK SALAD
- ASIAN GREENS, TOFU AND MUSHROOMS
- ALOO PAPDI CHAAT
- TANDOORI GOBI KI CHAAT
- KACHUMBER SALAD
- ALOO CHANNA CHAAT
- TANDOORI ALOO KI CHAAT
- CHANNA MOONG DAAL SALAD
- HARIYALI CHICKEN SALAD



CATERING MENU



SOUPS

- CORN AND LEEK CHOWDER-HERB CROUTONS
- ROASTED TOMATO AND GARLIC SOUP
- MUSHROOM SOUP WITH TRUFFLE DRIZZLE
- LENTIL BROTH
- SPANISH TORTILLA SOUP
- POTATO & LEEK SOUP
- ARABIC LENTIL SOUP-CROUTONS AND LEMON
- WILD MUSHROOM SOUP -GARLIC CROUTONS
- MINISTRONE -PESTO CROUTONS
- MINTED GREEN PEA SOUP
- CREAM OF CHICKEN
- TOM KHA GAI WITH CHICKEN AND COCONUT
- TOM YUM SOUP - VEG | CHICKEN
- KAFFIR LIME INFUSED RASAM
- SWEET CORN SOUP VEG | CHICKEN
- HOT & SOUR SOUP VEG | CHICKEN
- MANCHOW SOUP VEG | CHICKEN
- CHICKEN CORIANDER SOUP



CATERING MENU


MAINS

CHICKEN

- BRAISED CHICKEN, SUMMER ROOT VEGETABLES, MUSHROOMS AND ROSEMARY
- LEMON AND SAGE ROASTED CHICKEN, WHITE BEAN CASSOULET, THYME JUS
- MAPLE AND ORANGE GLAZED TURKEY ROULADE, ROASTED ROOT VEGETABLES, GRAVY
- CHICKEN CACCIATORE WITH TOMATO, OLIVES AND ROSEMARY
- CHICKEN FRICASSEE, MUSHROOM AND GREEN PEAS
- CHICKEN PICCATA, LEMON BUTTER, CAPERS AND THYME
- ROASTED CHICKEN, GARBANZO BEAN RAGOUT, GREMOLATA
- ROASTED BBQ CHICKEN WITH POTATO MOUSSELINE
- KADAI CHICKEN MASALA
- BUTTER CHICKEN
- CHICKEN TIKKA MASALA
- CHICKEN KALI MIRCH
- HYDERABADI MURGH KORMA
- CHICKEN NILGIRI KHORMA
- MADRAS CHICKEN CURRY
- SAAG MURGH
- ZAFRANI MURGH BADAMI
- CHICKEN BIRYANI



CATERING MENU



CHICKEN

- SWEET AND SOUR CHICKEN
- CHICKEN BLACK PEPPER SAUCE
- KUNG PAO CHICKEN
- THAI GREEN CHICKEN CURRY
- CHICKEN MAGHRIBIA
- CHICKEN MULUKHIYA
- CHICKEN FREEKEH
- CHICKEN TAGINE
- CHICKEN WITH OLIVES
- ROASTED TURKEY BREAST WITH VERMICELLI
- CHICKEN TAGINE
- CHICKEN KABSA
- CHICKEN MAQLOOBA
- ARABIC ROASTED, POTATOES, GARLIC AND LEMON
- CHICKEN SALONA



CATERING MENU



LAMB

- LAMB NAVARIN WITH BRAISED ROOT VEGETABLES AND FRESH HERBS
- LAMB NAVARIN WITH BRAISED ROOT VEGETABLES AND FRESH HERBS
- LANCASHIRE HOT POT
- POT ROASTED LAMB WITH ROOT VEGETABLES
- IRISH LAMB STEW
- HUNGARIAN LAMB GOULASH
- SHEPHERD'S PIE
- LAMB, MUSHROOM AND LEEK CASSEROLE
- LAMB CASSEROLE WITH APRICOTS, OLIVES AND BASIL
- STUFFED LEG OF LAMB WITH APRICOTS AND ROSEMARY SAUCE
- ROAST LAMB LEG, WHITE BEAN CASSOULET AND GRAVY
- MUTTON BIRYANI
- MUTTON KORMA
- KADAI MUTTON
- MUTTON ROGAN JOSH
- MUTTON CHETTINAD



CATERING MENU



LAMB

- STIR FRIED LAMB, ASIAN VEGETABLES, OYSTER SAUCE
- LAMB TAGINE
- LAMB KABSA
- LAMB MAKBOUS
- LAMB MAQLOOBA
- DAWOOD BASHA
- KIBBEH BIL LABAN
- KOFTA BIL SANIEH
- STUFFED LAMB KOUSA
- LAMB TAGINE
- BAZELLA BIL LAHM
- SHISH BARAK
- LAMB OKRA STEW
- FASOLIA BIL LAHM



CATERING MENU

MAINS

BEEF

- BEEF STROGANOFF
- BEEF LASAGNE
- BRAISED BEEF SHOULDER
- BRAISED BEEF WITH BALSAMIC ROASTED VEGETABLES
- BEEF STEAK WITH MUSHROOM SAUCE
- BEEF ROULADE WITH GRILLED VEG AND PEPPER JUS
- BEEF POT ROAST, ONION GRAVY
- HUNGARIAN BEEF GOULASH
- COUNTRY STYLE BEEF STEW
- BRAISED BEEF OXTAIL, MUSHROOM AND CARROTS
- ITALIAN STYLE BEEF MEAT BALLS AND TOMATO SAUCE WITH OLIVES
- BEEF MASSAMAN CURRY
- STIR FRIED BEEF, BROCCOLI AND BLACK BEAN SAUCE
- STIR FRIED BEEF WITH BLACK PEPPER SAUCE
- STIR FRIED BEEF WITH SHITAKE AND SNOW PEAS
- BEEF RENDANG
- BEEF KABSA
- BEEF MAKBOUS
- BEEF TAGINE
- ARABIC BEEF AND WHITE BEAN STEW
- BEEF STEW WITH POTATO
- BEEF KAMONIYA
- BEEF MASALA
- BEEF KADAI



CATERING MENU

SEAFOOD

- SEAFOOD PIE WITH CREAM AND POTATO
- ROASTED FISH WITH LEMON, CAPER AND OLIVES
- PAN FRIED FISH WITH CHIVE MASH POTATO AND LIGHT SAFFRON SAUCE
- HERB CRUSTED BAKED FISH WITH ITALIAN STYLE EGGPLANT, TOMATO AND OLIVE STEW
- MUSTARD BAKED FISH WITH ROAST CELERIAC AND HERB EMULSION
- CAJUN SPICED BAKED FISH WITH PUMPKIN AND LEEK RAGOUT
- STEAMED FISH WITH SICILIAN CAPER TOMATO SAUCE
- PAN SEARED CRÈME D'ORY WITH BRAISED CABBAGE AND LEMON BUTTER SAUCE
- FISH MASALA
- FISH MAPPAS
- FISH MOILEE
- AJWAINI FISH CURRY
- GOAN FISH CURRY
- MALABAR FISH CURRY
- FISH TEMPURA, SWEET CHILI SAUCE
- FISH IN SWEET AND SOUR SAUCE
- FISH SAYADIEH
- FRIED FISH TAHINA SAUCE
- FISH HARRA SAUCE
- SAMAK TAGINE
- FISH MAKBOUS
- FRIED ZUBAIDI, TAHINA SAUCE
- MOUSSAKA WITH SEAFOOD



CATERING MENU



VEGETABLES

- POTATOES BOULANGÈRE
- POTATOES PARMENTER
- POTATO MOUSSELINE
- ROAST POTATOES WITH PAPRIKA AND ROSEMARY
- HERBED POTATO GRATIN WITH ROASTED GARLIC
- CAJUN SPICED POTATO WEDGES
- TRUFFLED MASH POTATOES
- POTATOES LYONNAISE
- SEA SALT AND ROSEMARY ROASTED BABY POTATOES
- POTATO AND SPINACH GRATIN
- GRILLED ROASTED VEGETABLES WITH PESTO
- SAUTÉED CARROTS WITH LEMON AND HERBS
- HONEY GLAZED ROASTED ROOT VEGETABLES
- VEGETABLE SHEPHERD'S PIE
- EGGPLANT, TOMATOES, ZUCCHINI GRATIN
- BUTTERNUT PUMPKIN, BROCCOLI AND WHITE BEAN FRICASSEE
- CAULIFLOWER CHEESE
- STEAMED VEGETABLES
- CORN AND SPINACH BAKE
- GRILLED MEDITERRANEAN VEGETABLES WITH OREGANO
- ROASTED BUTTERNUT AND WILD MUSHROOM RAGOUT
- BUTTERED VEGETABLES
- POTATO HARRA
- QUINOA & PUMPKIN GRATIN
- HONEY ROASTED PUMPKIN
- GLAZED VEGETABLES



CATERING MENU



- PANEER JALFREZI
- KADAI PANEER
- ALOO JEERA
- CHAT PATTA ALOO
- ALOO PALAK
- KUMBH MUTTER
- ALOO GOBI
- ALOO MUTTER
- GOBI ADRAKI
- NAVRATHAN KORMA
- KADI PAKORA
- RAJMA MASALA
- PINDI CHOLEY
- DAAL MAKHANI

INDIAN VEG



- DAAL TADKA
- AVIAL
- PANCHRATNA DAL
- DAL LASOONI
- DAL MUGHALAI
- DAL PANRANGI
- DAL PALAK
- MUTTER PANEER
- PANEER TIKKA MASALA
- PANEER MAKHANI
- PANEER BUTTER MASALA
- PALAK PANEER



CATERING MENU

RICE & NOODLES

- SAFFRON RICE
- VERMICELLI RICE
- DILL RICE
- KABSA PILAF
- GREEN PEA PULAO
- JEERA PULAO
- GHEE RICE
- BUKARI RICE
- MAQLUBA RICE
- MANDI PILAF
- CHICKEN MANDI
- MIXED VEGETABLE PULAO
- KASHMIRI PULAO

- STIR FRIED NOODLES (VEGETABLE OR CHICKEN)
- CHICKEN FRIED RICE
- VEGETABLE FRIED RICE
- STEAMED JASMINE RICE WITH LEMONGRASS
- STEAMED BASMATI RICE
- CHICKEN BIRYANI
- MUTTON BIRYANI
- FISH BIRYANI
- VEGETABLE BIRYANI

CATERING MENU



PASTA & LIVE STATIONS

PASTA

- PENNE PASTA WITH MUSHROOM AND CREAM SAUCE
- PENNE ARRABBIATA WITH CHILLIS AND TOMATO
- PENNE ALFREDO WITH CREAM, CRUSHED PEPPER, GARLIC AND PARMESAN
- FUSILLI PUTTANESCA WITH OLIVES, CAPERS, TOMATO AND BASIL
- FUSILLI PASTA WITH FRESH TOMATO SAUCE AND BASIL
- VEGETABLE LASAGNE
- BAKED MAC & CHEESE
- CLASSIC PASTA BOLOGNESE WITH PARMESAN AND CRUSHED PEPPER



LIVE STATIONS

- PASTA STATION
(4 TYPES OF PASTA | SAUCES | TOPPINGS)
- ASIAN NOODLE STATION
- MONGOLIAN STATION
- SPANISH TACO & QUESADILLA STATION
- SOUTH INDIAN DOSA STATION
- MIXED GRILL STATION
- EGG STATION



CATERING MENU

HOT DESSERTS

- GULAB JAMOON
- KAJAR KA HALWA
- MOONG DAL HALWA
- MOONG DAL PAYASAM
- UMM ALI
- APPLE CRUMBLE WITH VANILLA SAUCE
- STICKY DATE PUDDING WITH TOFFEE SAUCE
- MALWA PUDDING WITH CHOCOLATE SAUCE
- BREAD AND BUTTER PUDDING, VANILLA CUSTARD



CATERING MENU



DESSERTS

COLD DESSERTS

- APPLE FILO, BUTTER CRUMBLE AND CARAMEL
- LEMON MERINGUE PIES
- TRADITIONAL TIRAMISU
- CHEESECAKE - BLUEBERRY | STRAWBERRY | MANGO
- ARABIC MILK CAKE
- VANILLA CRÈME CARAMEL
- CRÈME BRULÉE - CLASSIC | ROSEMARY | VANILLA | CINNAMON
- CHOCOLATE MUD CAKE WITH TOFFEE SAUCE
- MOUSSE - CHOCOLATE | VANILLA | STRAWBERRY
- WALNUT AND PISTACHIO CHOCOLATE PASTRY
- TRUFFLE PASTRY - CHOCOLATE | STRAWBERRY | VANILLA | FRESH FRUIT
- FRUIT COCKTAIL
- CARROT CAKE WITH CREAM CHEESE FROSTING
- LEMON SWISS ROLL
- CHOCOLATE DEVIL CAKE
- DATE AND CASHEW NUT CAKE
- CHEESECAKE - CLASSIC | STRAWBERRY | BLUE BERRY | RASPBERRY | OREO
- SEASONAL CUT FRUITS

