



CATERING MENU

Our chefs are pros when it comes to satiating your cravings!
Please don't hesitate before asking for off-menu items.

Ask for more details or schedule an appointment!

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www.saffronwinstonsalem.com



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APPETIZERS VEGETARIAN SELECTION

Assorted Pakora

Assorted vegetable fritters

Hari Mirch Ke Pakode

Green chillies, slit, filled with a blend of spices, batter fried

Bharvan Mirch

Long green chillies, slit, filled with potatoes with a blend of spice and batter fried

Vegetable Cutlet

Mixed vegetable patties

Cashew Nut Rolls

Potato croquettes coated with cashew nuts

Achari Cashew Nut Rolls

Pickle flavored potato croquettes coated with cashew nut

Amber Kaju Roll

Golden fried wraps filled with spiced mashed cashew nuts

Surti Kebab

Vermicelli coated deep fried potato croquettes

Paneer Tikka

Tandoori/Achari/Hariyali/Kali Mirch Marinated cubes of cottage cheese char grilled

Paneer Tikka Zaffrani

Marinated cubes of cottage cheese, saffron flavored, char grilled

Tandoori Paneer

Mashed and seasoned char grilled cottage cheese balls

Paneer Chutney Pakora

Cheese fritters filled with spicy mint chutney or garlic tomato chutney

Paneer Masala Cutlet

Spiced cottage cheese patties (heart shaped)

Paneer Masala Fingers

Spiced cottage cheese fingers crumbed and golden fried

Paneer Methi Tikki

Cottage cheese patties flavored with fenugreek leaves and spices

Paneer Papad Tikki

Crumbled cottage cheese patties coated mixed with papad and fried

Kache Kele Ke Kebab

Mashed and seasoned raw banana patties flavored with spices

Dahi Saufiyana Kebab

Deep fried potato medallions made with yogurt and flavored with fennels

Bhutte Ke Cutlet

Mashed and seasoned corn kernel patties

Veg Mint Goli

Mashed And Seasoned Potato Balls Filled With mint Sauce

Subz Seekh Kebab

Mashed and seasoned vegetables with cottage cheese, set on a wooden skewer, fried golden

Paneer Spinach Roll

Spinach and cottage cheese croquette

Hara Bhara Kebab

Green delight filled with potatoes, spinach and green peas

Chili Sesame Toast

Crisp bread layered with spiced potatoes, mixed vegetable coated with sesame and fried

Lehsooni Gobhi

Spicy batter fried cauliflower florets tossed in a spicy garlic sauce

Vada Pav Slider

Curried leaves tempered potato on a toasted burger bun

Veg Keema Slider

Spiced minced vegetables on a burger bun



NON-VEGETARIAN SELECTION

Shrimp (extra Cost)

Tandoori / Jalapeno Lime/ / Kali Mirch/ Achari / Zaffrani / Shrimps prepared to your choice
(Select any one flavor)

Achari Fish Tikka

Pickle marinated fish cooked over charcoal fire

Mahi Anarkali

Carom seeds and pomegranate flavored fried fish

Maachli Koliwada

Fried fish flavored with crushed black pepper and coriander seeds

Fish Amritsari

Batter fried fish flavored with caraway seeds

Fish Kali Mirch

Batter fried fish flavored with crushed black pepper

Ajwaini Fish Tikka

Cubes of marinated fish cooked over charcoal fire flavored with caraway seeds

Murgh Badami Seekh

Seasoned mince of chicken coated with almonds set on a skewer and char grilled

Murgh Saunfiya Tikka

Fennel flavored chicken morsels cooked over charcoal fire

Murgh Adraki Kebab

Ginger flavored chicken kebab cooked in clay oven

Murgh Kali Mirch

Cracked black pepper coated chicken kebab

Murgh Tikka

Yogurt marinated chicken kebab cooked in a clay oven

Murgh Malai Kebab

Yogurt & cheese flavored chicken kebab cooked in a clay oven

Murgh Shashlik (only Butler Passed)

Chicken, tomato, onion, & bell pepper served on a cocktail skewer

Murgh Haryali Tikka

Chicken kebab coated with a blend of green herbs

Murgh Angaare

Spicy chicken kebab cooked in a clay oven

Murgh Lasooni Tikka

Garlic flavored chicken kebab cooked in clay oven

Murgh Achari Kebab

Pickle flavored chicken kebab cooked in clay oven

Murgh Kastoori Kebab

Minced chicken kebab flavored with kashmiri spices

Murgh Reshmi Kebab

Minced chicken flavored with cheese, ginger, garlic and char grilled

Chicken Cutlet

Seasoned minced chicken patties, shallow fried

Noorani Mail-jol

Minced chicken & lamb cooked on a skewer in a clay oven

Murgh Peshawari Kebab

Boneless pieces of chicken marinated in yogurt, cream, spices and char grilled

Murgh Batata (only Butler Passed)

Scooped potato filled with basil flavor minced chicken

Tandoori Chicken Chop (extra Cost)

Chicken chops marinated with a special blend of spices, grilled over charcoal fire

Chicken Keema Crostini

Crisp bread toast topped with seasoned mince of chicken

Chicken Keema Slider

Indian spiced mince chicken served on a burger bun

Chicken Keema Samosa

Triangular pastry turnovers filled with seasoned mince of chicken

Tandoori Lamb Chop (extra Cost)

Lamb chops marinated with yogurt and spices, char grilled

Boti Kebab

Lamb kebab marinated overnight in yogurt and charcoal grilled

Lamb Seekh Kebab

Minced lamb cooked on a skewer in a clay oven

Gillafi Kebab

Onion & bell pepper coated minced lamb cooked on a skewer

Shikampuri Kebab

Fine minced of seasoned lamb patties stuffed with yogurt and onions

Chapli Kebab

Ground lamb patties



MAIN COURSE

VEGETARIAN SELECTION

PANEER

Paneer Capsicum Masala

Cottage cheese cubes cooked with green bell pepper

Paneer Methi Malai /paneer Methi Malai Mattar

Cottage cheese and fenugreek cooked in a creamy sauce

Paneer Bhujia With Mattar

Ground homemade cottage cheese with green peas

Paneer Kaju Phool Makhana

Cashew nut & stone flower served with cottage cheese cubes

Paneer Kali Mirch

Cracked pepper flavored cottage cheese

Shahi Paneer

Cubes of cottage cheese cooked in saffron and cashew nut gravy

Paneer Korma

Cottage cheese cooked with yogurt in creamy sauce

Paneer Jalfrezi

Cottage cheese blended with medley of vegetables

Paneer Makhani

Cottage cheese in rich tomato sauce with cream & butter

Palak Paneer

Cottage cheese cubes cooked in a spinach sauce

Paneer Achari

Cottage cheese cooked in pickle, onions and tomato sauce

Paneer Khurchan

Sliced cottage cheese cooked with juliennes of capsicum, tomato and onions

Paneer Kadai

Cottage cheese with tomatoes, onions, & bell peppers

Paneer Mattar

Green peas & cottage cheese cubes curry

Paneer Lababdar

Cottage cheese cubes flavored with fennel cooked in tomato, and onion

Malai Kofta

Cottage cheese dumplings in creamy sauce

Shaam Savera

Spinach & cottage cheese dumplings in butter based gravy

Tomato Jodhpuri

Seasoned cottage cheese filled in tomato shell floated with sauce

Lychee Nargisi Kofta (extra Cost)

Crumbled cottage cheese stuffed in a whole lychee fruit and cooked with gravy

Paneer Pasanda

Cottage cheese stuffed with green chutney and nuts in velvety cashew nut gravy

Paneer Khandari (seasonal)

Triangular stuffed cottage cheese cooked in cashew nut and tomato gravy

Palak Paneer Ke Charre

Spinach puree flavored with fresh grounded herbs and spices with small dices of cottage cheese



VEGETABLES

Makai Khumb Masala

Baby corn & mushrooms cooked in creamy sauce

Bharvan Mirch

Stuffed banana peppers with choice of cottage cheese or vegetables

Methi Malai Mattar

Fenugreek leaves & green peas cooked in creamy sauce

Mushroom Mattar

Mushrooms & green peas cooked in a light sauce

Vegetable Jalfrezi

Juliennes of tomatoes, onions, & bell peppers with mixed vegetables

Panchmel Kadai

Baby corn, baby potatoes, cauliflower, carrots & french beans in a rich and spicy masala

Sarson Ka Saag

Thick curry made from ground mustard leaves

Bagare Baingan

Whole baby eggplant in a hyderabadi style curry

Vegetable Bhel (on Tawa)

Choice of two dry vegetables (on a skillet)

Dum Aloo Kashmiri

Scooped potatoes filled with dry fruits & nuts, in a creamy sauce

Dum Aloo Masala

Steamed potatoes in a creamy sauce

Pahadi Aloo

Steamed baby potatoes cooked with authentic spices

Aloo Palak Bhaji

Finely chopped spinach with potatoes

Jeera Aloo

Cumin seed flavored potatoes

Methi Aloo

Fenugreek leaves flavored potatoes

Aloo Baingan

Eggplant & potatoes cooked with herbs and spices

Vegetable Kolhapuri (subzi)

Carrot, potatoes, cauliflower, french beans, green peas, ginger, garlic, coconut, cloves, black pepper, poppy, coriander seeds, red chili, turmeric, garam masala

Spinach Kofta In Makhani Sauce

Finely chopped spinach roundels served in a creamy tomato sauce

Gobhi Massallam

Whole head of cauliflower cooked in a clay oven

Gobhi Aloo Mattar

Cauliflower, potatoes, & green peas cooked on a slow flame

Bhindi Masala

Spiced okra cooked with onions

Kurkuri Bhindi

Okra lightly dipped in corn flour batter & crispy fried

Bhindi Aloo Jugalbandi

Whole okra and diced potatoes cooked with a special blend of herbs and spices

Baingan Bhartha

Eggplant concasse cooked with green peas

Achari Baingan

Whole baby eggplant slit four & stuffed with indian spices

Stuffed Baingan Masala

Whole baby eggplant flavored with mango pickle

Aloo Dahiwala

Potatoes cooked in a yogurt based gravy

Goan Vegetable Curry

Assorted vegetables in a traditional "chili hot & tangy" goan curry

Videshi Subzi/vilayati Subzi

Sauteed veggies like zucchini, broccoli, peppers, baby corn and carrot cooked with select spices

Mixed Vegetables Makhani

A mélange of vegetables in a rich and creamy tomato sauce finished with butter and cream

Khumb Do Piazza

Button mushrooms, fresh herbs and spices

Aloo Channa

Potatoes and spiced chickpeas

Palak Chole

Spinach and chick peas curry

Tandoori Stuffed Sesame Aloo

Sesame potato roulade with stuffed cottage cheese with creamy sauce

Navrattan Curry

Traditional combination of nine different vegetables cooked in an exotic curry sauce

LENTILS

Balti Dal

Blend of three lentils

Channa Rawal Pindi

Spiced chickpeas & onions curry

Dal Saag/methi

Split lentils with spinach or fenugreek leaves

Dal Makhani

Black lentils cooked in butter based gravy

Dal Maharani/dal Bukhara

Black lentils & kidney beans cooked on slow fire

Lobhiah Mushroom

Black-eyed beans cooked with mushrooms

Punj Ratni Dal

Blend of five lentils cooked on a low flame

Rajmah Masala

Red kidney beans cooked on a low flame

Yellow Dal With Garlic Tadka

Yellow lentils cooked to perfection on slow fire finished with tempered herbs and spices

Punjabi Kadi Pakora

Thick yogurt base gravy and vegetable fritters



LAMB & GOAT

Gosht Vindaloo (spicy)

Potatoes & boneless lamb cubes in spicy gravy

Gosht Nargisi Kofta

Hard boiled eggs coated with lamb in thick gravy

Gosht Keema Mattar

Minced lamb cooked with snow peas

Gosht Khara Masala

Boneless lamb cubes cooked with cracked pepper

Gosht Do Piazza

Pearl onions served with boneless lamb cubes

Gosht Achari

Pickle flavored boneless lamb cubes

Gosht Badami

Boneless lamb cubes cooked in an almond based gravy

Gosht Kadai

Lamb with chunks of tomatoes, onions, & bell peppers

Gosht Saag

Boneless lamb cubes cooked with finely chopped spinach

Goat Chilli Masala

Minced lamb and lamb with bones cooked together

Rogan Josh

Boneless lamb cooked with its own juices in light gravy

Dum Ka Gosht Korma

Lamb marinated in yogurt and spices cooked to perfection

Baby Goat Masala

Baby goat pieces cooked in light gravy

Gosht Bhuna Masala

Select cuts of lamb dry roasted in a pan with freshly pounded spices and simmered in an aromatic gravy

Gosht Dalcha

Select cuts of lamb cooked with lentils, herbs and spices

Lamb Keema

Minced lamb cooked with authentic indian spices

Goat Peshwari

Pot braised goat bone infused with cinnamon and cloves

MAIN COURSE NON-VEGETARIAN SELECTION

CHICKEN

Murgh Tikka Masala

Creamy grilled boneless chicken in a velvety sauce

Murgh Jalfrezi

Boneless chicken with juliennes of tomatoes, onions, & bell peppers

Murgh Makhmal-e-zafrani

Boneless chicken breasts marinated in saffron and yogurt

Murgh Saag

Boneless chicken cubes with spinach

Murgh Methi

Boneless chicken cubes with fenugreek leaves & spices

Murgh Khurchan

Shredded chicken cooked with tomatoes & onions

Murgh Keema

Minced chicken cooked with authentic indian spices

Murgh Makhmali Kofta

Minced chicken roundels served in saffron gravy

Murgh Kadai

Chicken cooked with chunks of tomatoes, onions, & bell peppers

Murgh Makhani

Chicken cooked in a rich tomato sauce with cream & butter

Murgh Vindaloo

Potatoes & Boneless Chicken Cubes In Spicy Gravy

Murgh Tandoori-dry

Chicken marinated in yogurt and cooked in a clay oven

Murgh Shahi Korma

Boneless chicken cubes cooked in creamy gravy

Murgh Do Piazza

Pearl onions served with boneless chicken cubes

Murgh Dum Lazeez

Breast of chicken stuffed with spinach cooked in creamy sauce

Murgh Kali Mirch

Boneless chicken cubes served in cracked pepper gravy

Murgh Kolahpuri (spicy)

Coconut flavored chicken cubes with maharashtra spices

Murgh Kali Mirch

Boneless chicken cubes served in cracked pepper gravy

Murgh Dum Badam Pasanda

Chicken cubes cooked in an almond based gravy

Murgh Lajawab

Shredded chicken stir cooked with a blend of spices and shreds of red & green chilies, ginger and fresh coriander

Murgh Methi Malai

Traditional fenugreek flavored creamy morsels of boneless chicken

Murgh Masaledar

Home style chicken curry

Murgh Hyderbadi

Chunks of chicken cooked andhra style in peanut and coconut based gravy



VARIETIES OF BIRYANI

Subz Biryani

Basmati rice cooked with a selection of fresh vegetables, herbs and spices

Kathal Biryani

Fine grain basmati rice cooked with jackfruit

Murgh Hyderabad Biryani

Fine grain basmati rice cooked with chicken, freshly ground herbs and a blend of aromatic spices

Gosht Dum Pukht Biryani/goat Biryani (extra Cost)

Basmati rice simmer cooked with lamb, mace and kewra

SEAFOOD SHRIMP OR FISH

(AT ADDITIONAL COST)

Bengali Fish/shrimp Curry

Fish or shrimp cooked in a authentic mustard sauce

Maach Bhaja

Fillet of fish marinated in bengali spices and fried

Bengali Rui Maach

Fish darnes cooked in fried onion, green chillies and cashew nut gravy

Goan Fish Curry

Fish darnes cooked with coriander seed, cumin, red chilli and tamarind

Malabar Meen Curry

Fish steaks marinated in red chilli paste, turmeric, lemon juice and pan fried

Shrimp Nilgiri

Shrimp cooked in coconut and basil sauce

RICE

Patiala Pulao

Rice with black chickpeas, green peas, & cubes of cottage cheese

Saffron Jeera Peas Pulao

Saffron rice with cumin seeds and green peas

Chamman Pulao

Rice with cubes of cottage cheese topped with onions

Kashmiri Pulao

Rice with dry fruits and nuts

Saffron Pulao

Saffron rice with tempered cumin seed

Vegetable Pulao

Rice cooked with mixed vegetables

Tiranga Pulao

Saffron rice with green peas & carrots

Peas Pulao

Rice with green peas





BREADS (SELECT ANY ONE ITEM)

Assorted Bread

(Assorted Tandoori Breads)

(Naan, Lachcha Paratha, Garlic Naan & Onion Kulcha)

Varieties Of Homestyle Rotis

Assorted handmade breads (paratha, phulka, methi)

Makki Ki Roti

Flat corn bread

Missi Roti

Lentil flour bread with spices, chopped onions, chilies and dry pomegranate seeds

Pudina Paratha

Whole wheat layered bread flavored with dried mint leaves

tandoor On Site – Extra Cost

YOGURT PREPARATION (SELECT ANY ONE ITEM)

Boondi Raita

Yogurt with soft mini bread puffs & indian seasoning

Spinach Raita

Yogurt with spinach & indian seasoning

Pineapple Raita With Walnut Topping

Yogurt with pineapple & walnuts

Beetroot Raita

Yogurt with beet root

Baingan Raita

Yogurt with eggplant & indian seasoning

Bhindi Raita

Yogurt with deep fried okra, & indian seasoning

Tomato/onion/cucumber Raita

Yogurt with tomatoes, onions, cucumbers, & indian seasoning

Dahi Bhalla

Yogurt with soft lentil doughnuts

Dahi Gujia

Yogurt and lentil dumplings stuffed with nuts

Dahi Pakori

Yogurt with mini lentil dumplings

SALADS/PICKLES/CONDIMENTS

Basic Salad

Two types of Pickles

Kachumber salad, corn salad, chickpea salad, slice onion, green chilies and papad

Complete Salad Bar

Two types of pickles

Corn salad, chickpea salad, slice cucumber, green chilies & aloo chaat, three bean salad, pasta salad, & two chef special salad & papad



DESSERT

Gulab Jamun

Cheese & flour dumplings, fried golden, served in sugar syrup

Angoori Jamun

Bite size cheese & flour dumplings, fried golden, served in sugar syrup

Kala Jamun

Dark fried cottage cheese & flour dumplings served in sugar syrup

Rawa Kesari

Roasted semolina cooked delicately with saffron

Beetroot Halwa

Roasted beet pudding

Rasmalai

Cottage cheese patties served in sweet condensed milk garnished with pistachio powder

Rasgulla

Cottage cheese dumplings served in chilled sugar syrup

Angoori Jamun With Mango Rabri

Bite size cheese & flour dumplings, fried golden, served in mango condensed milk

Chenna Kheer With Mango Rabri

Bite size cottage cheese dumplings served in chilled mango condensed milk

Ice Cream (choice Of Two Flavors)

Vanilla, Kesar Pista, Tutti Frooti, Fig, Mango, Chocolate, Strawberry, Pistachio..

Moong Dal Halwa

Roasted moong lentils cooked delicately with milk and sugar topped with nuts and raisins

Gajar Ka Halwa

Shredded carrot pudding garnished with nuts and raisins

Doodhi Halwa

Bottle gourd cooked in sweet condensed milk

Badam Halwa (extra Cost)

Roasted almond pudding

Akrot Halwa ((extra Cost)

Roasted walnut pudding

Chenna Kheer

Bite size cottage cheese dumplings served in chilled sweet condensed milk garnished with pistachio powder

Shrikhand (kesari/mango/fruit)

Sweetened yogurt flavored with saffron and green cardamom seeds

Shahi Tukra

Crispy fried bread sliced and served topped with sweet condensed milk garnished with finely chopped pistachios

Sevian Kheer

Vermicelli pudding with nuts and raisins

Phirni

Semolina flour delicately cooked with milk and nuts

Double Ka Meetha

Crispy fried bread sliced and dipped with condensed milk and infused with saffron and cardamom

Khubani Ka Meetha

Dried apricot pudding

Jalebi (fresh Jalebi/live-extra Cost)

Sweet indian pretzels

Fruit Kheer

Diced fruits served in sweet condensed milk

Kulfi With Falooda

Home style saffron and pistachio ice cream served topped with rice vermicelli

Sabudana Kheer

Tapioca pudding

Badam Kheer

Almonds cooked in sweet condensed milk

Pistachio Kheer

Pistachio cooked in sweet condensed milk

Rice Kheer

Rice cooked in sweet condensed milk

Malpua With Rabri (extra Cost)

Milk and whole flour pancakes, fried crisp golden, seeped in sugar syrup, served with sweet condensed milk

DOSA & UTTAPAM VARIETIES

DOSA SELECTIONS

Plain Dosa

Classic South Indian rice-lentil crepe, crispy and golden

Masala Dosa

Dosa filled with spiced potato and onion filling

Mysore Masala Dosa

Dosa smeared with spicy chutney and stuffed with potato masala

Onion Dosa

Dosa topped with finely chopped onions and green chilies

Rava Dosa

Crispy dosa made from semolina and rice flour with pepper and cumin

Cheese Dosa

Dosa filled with melted cheese for a fusion twist

Paneer Dosa

Spiced paneer filling wrapped in crispy dosa

Ghee Roast Dosa

Crispy dosa roasted with aromatic ghee

Paper Dosa

Extra-thin dosa that's ultra-crispy and large

Set Dosa

Thick, soft dosas served in a set of three with chutney and sambar

Pesarattu Dosa

Green gram dosa from Andhra with ginger and chilies

Neer Dosa

Thin, soft rice dosa from coastal Karnataka

Egg Dosa

Dosa topped with egg and seasoned with pepper and chilies

Mutton Keema Dosa

Spiced minced mutton stuffed in dosa

Chicken Dosa

Dosa filled with shredded masala chicken

Chili Cheese Dosa

Dosa with green chilies and melted cheese

Corn Dosa

Dosa batter blended with sweet corn and spices

Butter Dosa

Dosa cooked with generous dollops of butter

Spinach Dosa

Healthy green dosa infused with spinach puree

Carrot Dosa

Dosa blended with grated carrot and mild spices

UTTAPAM SELECTIONS

Plain Uttapam

Thick fermented rice pancake

Onion Uttapam

Topped with finely chopped onions and green chilies

Tomato Uttapam

Topped with diced tomatoes and mild spices

Vegetable Uttapam

Mixed toppings of onion, tomato, and capsicum

Cheese Uttapam

Soft uttapam topped with melted cheese

Paneer Uttapam

Crumbled paneer with Indian spices

Chili Uttapam

Fiery uttapam topped with green chilies

Corn Uttapam

Sweet corn and herb topping on fluffy base

Coconut Uttapam

Topped with fresh grated coconut and mustard

Beetroot Uttapam

Colorful uttapam infused with beetroot and onions



RICE VARIETIES

Lemon Rice

Tangy rice flavored with mustard, chilies, and lemon juice

Tamarind Rice (Puliyodarai)

Spicy-sour rice cooked with tamarind paste and peanuts

Coconut Rice

Fragrant rice with grated coconut and curry leaves

Curd Rice

Cooling rice mixed with yogurt, mustard seeds, and ginger

Tomato Rice

Spicy and tangy rice with sautéed tomatoes and masala

Bisi Bele Bath

Karnataka special rice-lentil dish with veggies & spices

Vegetable Biryani

Aromatic basmati rice layered with mixed veggies & herbs

Mushroom Biryani

Spicy biryani with mushrooms and caramelized onions

Paneer Biryani

Biryani layered with spiced paneer cubes

Hyderabadi Veg Dum Biryani

Slow-cooked layered biryani with saffron and fried onions

Jeera Rice

Basmati rice tempered with cumin seeds and ghee

Ghee Rice

Simple, aromatic rice cooked with ghee and whole spices

Peas Pulao

Mild rice dish with green peas and garam masala

Kuska

Plain biryani-style rice without vegetables or meat

Andhra Tomato Pulao

Spicy tomato rice with Andhra flavors

Methi Pulao

Rice flavored with fenugreek leaves and mild spices

Vangi Bath

Brinjal rice seasoned with aromatic masala

Capsicum Rice

Bell peppers sautéed with spices and mixed into rice

Pudina Rice

Refreshing mint rice with coconut and green chilies

Sambar Rice

Mixed rice cooked with vegetables and sambar dal

Kovakkai Rice

Ivy gourd sautéed and mixed into spiced rice

Beetroot Rice

Vibrant rice with beetroot and light spices

Carrot Rice

Mildly spiced rice with shredded carrots and nuts

Raw Mango Rice

Sour mango shavings mixed with turmeric and mustard-seasoned rice

Karuveppilai Rice

Curry leaf flavored rice with roasted lentils

Garlic Rice

Aromatic rice with fried garlic and chilies

Cabbage Rice

Shredded cabbage tossed with tempered rice

Senai Kizhangu Pulao

Yam rice cooked with spices and onions

Soya Chunk Biryani

Protein-rich soya cooked with basmati rice and spices

Thengai Sadam

Traditional coconut rice from Tamil homes

VEGETARIAN CURRIES (ANDHRA, TAMILNADU, KERALA)

Kathirikai Kara Kuzhambu

Brinjal in tamarind gravy with a spicy twist

Chettinad Kurma

Mixed vegetables cooked in coconut and fennel gravy

Avial

Kerala-style mixed vegetables in coconut-yogurt gravy

Poricha Kuzhambu

Lentil-based curry with coconut and fried spices

Kootu Curry

Yam and black chana cooked with roasted coconut

Sundakkai Vathal Kuzhambu

Tamarind curry with dried turkey berries

Paruppu Urundai Kuzhambu

Lentil dumplings simmered in spicy gravy

Kerala Olan

Ash gourd and black-eyed peas in coconut milk

Andhra Gutti Vankaya

Stuffed eggplant curry with tamarind and masala

Bendakaya Pulusu

Okra in tangy tamarind curry

Chow Chow Kootu

Chayote squash in lentil-coconut gravy

Beans Usili

Beans stir-fried with crumbled lentil paste

Kerala Erissery

Pumpkin and cowpeas in coconut paste

Mango Pachadi

Sweet-sour mango curry with mustard and jaggery

Andhra Tomato Pappu

Tangy dal with tomatoes and green chili

Sorakkai Kootu

Bottle gourd in moong dal and coconut

Kara Chutney Curry

Onion-tomato chutney simmered like curry

Spinach Mor Kuzhambu

Yogurt-based curry with spinach

Peer kangai Thogayal

Ridge gourd chutney with tamarind and garlic

Pulikuthi Upperi

Tamil Nadu special mixed veg tamarind fry

Vazhakkai Karamadhu

Raw banana cubes sautéed in spicy masala

Pavakkai Pitlai

Bitter gourd curry with ground masala and dal

Karamani Kara Kuzhambu

Black-eyed peas in spicy tamarind gravy

Vendakkai More Kuzhambu

Buttermilk okra curry from Tamil cuisine

Mulangi Sambar

Radish cooked in toor dal-based sambar

Kathirikai Thogayal

Roasted brinjal chutney with garlic and tamarind

Chena Mezhukkupuratti

Stir-fried elephant yam with coconut oil and chilies

Beetroot Pachadi

Beetroot raita with mustard and coconut

Podalangai Poriyal

Snake gourd sautéed with spices and coconut

Kumbalanga Pulissery

Ash gourd curry in yogurt and coconut

Inji Puli

Kerala-style ginger and tamarind sweet-sour curry

Beans Paruppu Usili

Beans with crumbled lentil stir-fry

Avarakkai Poriyal

Broad beans stir-fried with coconut

Murungakkai Sambar

Drumstick in spicy sambar with ghee

Ellu Thuvayal

Sesame seed chutney from Tamil Nadu

NON-VEG CURRIES (ANDHRA, TAMILNADU, KERALA)

Andhra Kodi Kura

Spicy Andhra-style chicken curry with red chili and onions

Chettinad Chicken Curry

Fiery chicken curry with roasted spices and coconut

Kerala Chicken Roast

Chicken slow-roasted with spices and curry leaves

Natu Kodi Pulusu

Country chicken cooked in tamarind-based gravy

Andhra Gongura Chicken

Chicken cooked with tangy gongura leaves

Tamil Chicken Kurma

Mild curry with coconut and poppy seeds

Kerala Fish Curry

Fish in tangy kokum or tamarind curry

Meen Moilee

Kerala fish stew in coconut milk

Andhra Royyala Vepudu

Prawns sautéed with spicy Andhra masala

Chettinad Mutton Masala

Spicy dry mutton curry with fennel and pepper

Kerala Mutton Stew

Tender mutton in a creamy coconut milk gravy

Mutton Sukka

Dry-fried mutton with coconut and spices

Andhra Fish Pulusu

Tamarind fish curry with fenugreek and curry leaves

Chicken Pepper Fry

Chicken stir-fried with black pepper and curry leaves

Egg Curry (Mutta Curry)

Boiled eggs simmered in Kerala coconut gravy

Meen Pollichathu

Banana leaf-wrapped fish grilled with Kerala masala

Kozhi Varuval

Dry-fried spicy Tamil chicken

Mutton Keema Curry

Minced mutton cooked with onion, tomato, and spices

Nandu Masala

Spicy crab curry from Tamil Nadu

Kerala Duck Roast

Rich duck dish slow-cooked with pepper and garam masala

Kodi Iguru

Thick Andhra chicken curry with minimal gravy

Prawn Theeyal

Kerala-style prawn curry with roasted coconut paste

Chepala Pulusu

Andhra tamarind fish curry with regional spices

Thalassery Chicken Curry

Malabar-style curry with garam masala and coconut oil

Egg Masala Curry

Boiled eggs in rich tomato-onion masala

Meen Manga Curry

Fish and raw mango curry from Kerala

Chicken Liver Fry

Stir-fried chicken liver with spicy seasoning

Andhra Mutton Dalcha

Mutton curry with lentils and tamarind

Fish Molee

Light Kerala fish curry in coconut milk with green chilies

Prawn Ghee Roast

Mangalorean-style prawns tossed in ghee and spices

Chicken Chettinad Varuval

Chicken sautéed in Chettinad masala with curry leaves

Duck Pepper Fry

Spicy dry duck fry with crushed black pepper

Andhra Chicken Fry

Deep-fried chicken tossed in Andhra-style dry masala

Era Thokku

Tamil Nadu prawns semi-dry curry

Chicken Coconut Masala

Chicken curry with fresh coconut and aromatic spices

Medu Vada

Crispy lentil fritters served with chutney

Masala Vada

Crunchy chana dal fritters with herbs

Onion Pakoda

Deep-fried onion fritters with gram flour

Banana Bajji

Raw banana slices dipped in spiced batter and fried

Mirchi Bajji

Green chilies stuffed and fried in gram flour batter

Aloo Bonda

Spiced mashed potato balls fried in chickpea batter

Keerai Vada

Spinach and lentil fritters

Vegetable Cutlet

Patties of mashed vegetables, breaded and fried

Paneer 65

South Indian-style spiced fried paneer cubes

Gobi 65

Deep-fried cauliflower in spicy marinade

Chettinad Potato Fry

Cubed potatoes roasted in Chettinad masala

Vazhakkai Roast

Crispy raw banana slices roasted with spices

Chilli Parotta

Fried parotta pieces tossed with chili and onion masala

Veg Samosa

Triangular pastries filled with spiced potato mix

Mini Idli Fry

Fried idlis tossed with podi and ghee

Paneer Tikka

Marinated paneer grilled with bell peppers

Mysore Bonda

Deep-fried balls of fermented urad dal batter

Batata Vada

Spicy potato balls in gram flour coating

Mushroom Pepper Fry

Stir-fried mushrooms with black pepper

Kara Boondi

Spicy fried gram flour pearls

Andhra Chicken Fry

Deep-fried chicken with curry leaves and masala

Mutton Chukka Varuval

Spicy dry mutton fry with pepper and fennel

Prawn 65

Deep-fried prawns in spicy red marinade

Egg Bonda

Boiled egg dipped in chickpea batter and fried

Chicken Pakoda

Boneless chicken fritters with South Indian spices

Fish Fry

Shallow-fried fish coated with coastal masala

Kothu Parotta

Minced parotta stir-fried with egg/chicken and spices

Crab Masala Fry

Crab sautéed with Chettinad-style masala

Chicken Lollipop South Style

Spicy deep-fried chicken drumettes

Mutton Pepper Fry

Boneless mutton sautéed with onions and pepper

SOUTH INDIAN BREADS

Kerala Parotta

Flaky layered flatbread made with maida

Chapati

Whole wheat flatbread, soft and healthy

Poori

Deep-fried puffed bread served with curry

Ragi Roti

Finger millet flatbread rich in fiber

Adai

Mixed lentil pancake, spicy and filling

Thepla

Fenugreek flatbread with mild spices

Neer Dosa

Lacy soft dosa made from rice batter

Akki Roti

Rice flour roti with veggies and chilies

Appam

Soft hoppers with crispy edges

Idiyappam

Steamed rice noodles served with stew or curry



DOSA & UTTAPAM VARIETIES

Plain Dosa

Classic South Indian rice-lentil crepe, crispy and golden

Masala Dosa

Dosa filled with spiced potato and onion filling

Mysore Masala Dosa

Dosa smeared with spicy chutney and stuffed with potato masala

Onion Dosa

Dosa topped with finely chopped onions and green chilies

Cheese Dosa

Dosa filled with melted cheese for a fusion twist

Paneer Dosa

Spiced paneer filling wrapped in crispy dosa

Ghee Roast Dosa

Crispy dosa roasted with aromatic ghee

Paper Dosa

Extra-thin dosa that's ultra-crispy and large

Set Dosa

Thick, soft dosas served in a set of three with chutney and sambar

Pesarattu Dosa

Green gram dosa from Andhra with ginger and chilies

Neer Dosa

Thin, soft rice dosa from coastal Karnataka

Egg Dosa

Dosa topped with egg and seasoned with pepper and chilies

Mutton Keema Dosa

Spiced minced mutton stuffed in dosa

Chicken Dosa

Dosa filled with shredded masala chicken

Chili Cheese Dosa

Dosa with green chilies and melted cheese

Corn Dosa

Dosa batter blended with sweet corn and spices

Butter Dosa

Dosa cooked with generous dollops of butter

Spinach Dosa

Healthy green dosa infused with spinach puree

Carrot Dosa

Dosa blended with grated carrot and mild spices

UTTAPAM VARIETIES

Plain Uttapam

Thick fermented rice pancake

Onion Uttapam

Topped with finely chopped onions and green chilies

Tomato Uttapam

Topped with diced tomatoes and mild spices

Vegetable Uttapam

Mixed toppings of onion, tomato, and capsicum

Beetroot Uttapam

Colorful uttapam infused with beetroot and onions

Cheese Uttapam

Soft uttapam topped with melted cheese

Paneer Uttapam

Crumbled paneer with Indian spices

Chili Uttapam

Fiery uttapam topped with green chilies

Corn Uttapam

Sweet corn and herb topping on fluffy base

Coconut Uttapam

Topped with fresh grated coconut and mustard



RICE VARIETIES

Lemon Rice

Tangy rice flavored with mustard, chilies, and lemon juice

Tamarind Rice (Puliyodarai)

Spicy-sour rice cooked with tamarind paste and peanuts

Coconut Rice

Fragrant rice with grated coconut and curry leaves

Curd Rice

Cooling rice mixed with yogurt, mustard seeds, and ginger

Tomato Rice

Spicy and tangy rice with sautéed tomatoes and masala

Bisi Bele Bath

Karnataka special rice-lentil dish with veggies & spices

Vegetable Biryani

Aromatic basmati rice layered with mixed vegetables and herbs

Mushroom Biryani

Spicy biryani with mushrooms and caramelized onions

Paneer Biryani

Biryani layered with spiced paneer cubes

Hyderabadi Veg Dum Biryani

Slow-cooked layered biryani with saffron and fried onions

Jeera Rice

Basmati rice tempered with cumin seeds and ghee

Ghee Rice

Simple, aromatic rice cooked with ghee and whole spices

Peas Pulao

Mild rice dish with green peas and garam masala

Kuska

Plain biryani-style rice without vegetables or meat

Andhra Tomato Pulao

Spicy tomato rice with Andhra flavors

Methi Pulao

Rice flavored with fenugreek leaves and mild spices

Vangi Bath

Brinjal rice seasoned with aromatic masala

Capsicum Rice

Bell peppers sautéed with spices and mixed into rice

Pudina Rice

Refreshing mint rice with coconut and green chilies

Sambar Rice

Mixed rice cooked with vegetables and sambar dal

Kovakkai Rice

Ivy gourd sautéed and mixed into spiced rice

Beetroot Rice

Vibrant rice with beetroot and light spices

Carrot Rice

Mildly spiced rice with shredded carrots and nuts

Raw Mango Rice

Sour mango shavings mixed with turmeric and mustard-seasoned rice

Karuveppilai Rice

Curry leaf flavored rice with roasted lentils

Garlic Rice

Aromatic rice with fried garlic and chilies

Cabbage Rice

Shredded cabbage tossed with tempered rice

Senai Kizhangu Pulao

Yam rice cooked with spices and onions

Soya Chunk Biryani

Protein-rich soya cooked with basmati rice and spices

Thengai Sadam

Traditional coconut rice from Tamil homes



SIDES, CHUTNEYS & PICKLES

Coconut Chutney

Fresh coconut blend with green chili

Mint Chutney

Refreshing chutney of mint and coriander

Tomato Chutney

Tangy and spicy tomato blend

Ginger Chutney

Pungent and sweet chutney with jaggery

Peanut Chutney

Smooth peanut spread with garlic

Mango Pickle

Traditional Andhra-style spicy mango pickle

Lemon Pickle

Tangy and salty lemon chunks in oil

Coriander Chutney

Herbaceous chutney with green chili

Tamarind Chutney

Sweet and tangy tamarind blend

Gunpowder (Idli Podi)

Spiced lentil powder to accompany idli/dosa

DESSERTS & SWEETS

Rava Kesari

Semolina pudding with saffron and ghee

Paal Payasam

Rice pudding with milk and cardamom

Paruppu Payasam

Moong dal jaggery kheer with coconut milk

Sakkarai Pongal

Sweet rice-lentil dish with jaggery and ghee

Elaneer Payasam

Tender coconut kheer from Kerala

Mysore Pak

Ghee-rich gram flour fudge

Kesari Bath

Orange-colored sweet semolina dish

Unniyappam

Kerala rice flour banana fritters

Rasgulla South Twist

Cottage cheese balls with cardamom syrup

Boondi Ladoo

Sweet gram flour pearls made into balls

Badam Halwa

Rich almond dessert with ghee

Coconut Burfi

Fudgy coconut squares with milk

Gulab Jamun

Deep-fried milk solids soaked in syrup

Jangiri

Swirled urad dal sweet soaked in sugar

Milk Mysore Pak

Creamier version of the Mysore Pak

Banana Halwa

Kerala-style banana fudge with jaggery

Pineapple Kesari

Semolina dessert with pineapple chunks

Kaju Katli South Fusion

Thin diamond cashew sweet with regional flavor

Sundal Sweet

Chickpea sweet with jaggery coating

Aval Sweet

Poha with jaggery and coconut



GUJARATI WEDDING CATERING MENU

Authentic flavors, royal presentation, and timeless tradition

WELCOME DRINKS

Kesar Badam Milk

Saffron and almond-infused chilled milk, rich and aromatic

Aam Panna

Sweet and tangy raw mango cooler with a hint of cumin and mint

Chhaas (Masala Buttermilk)

Traditional spiced buttermilk with ginger, green chili, and coriander

STARTERS & FARSAN

Khaman Dhokla

Soft, steamed lentil cakes garnished with mustard seeds and fresh coconut

Patra

Rolled colocasia leaves layered with spiced gram flour paste, steamed and tempered

Lilva Kachori

Crispy golden balls stuffed with green pigeon peas and mild spices

Handvo Bites

Savory lentil and rice cake with vegetables and sesame crust

Sev Khamani

Crumbled dhokla mixed with garlic, sev, and pomegranate

Mini Methi Gota

Deep-fried fenugreek fritters served with green chutney

Dabeli Shots

A modern take on Kutch, a spicy-sweet potato sandwich, served as bite-sized sliders

MAIN COURSE

SUBZI & SHAAK

Undhiyu

Mixed winter vegetables with methi muthia, cooked in aromatic spices

Sev Tameta nu Shaak

Tangy tomato curry topped with crispy sev

Bhindi Sambhariya

Lady Finger stuffed with a dry masala of coconut, peanuts, and spices

Ringan Bateta nu Shaak

Brinjal and potato curry with a tomato-onion base

Turiya Patra nu Shaak

Ridge gourd and colocasia rolls simmered in masala

Bharela Marcha

Spicy stuffed green chilies, shallow-fried with besan

Kobi Bateta nu Shaak

Cabbage and potato cooked with cumin and turmeric

Bharela Ringan

Whole baby eggplants stuffed with roasted masala

Karela Bateta nu Shaak

Bitter gourd and potato cooked with jaggery-spice balance

Kaju Kari

Royal cashew nut curry in rich tomato cream gravy

Turia Bateta nu Shaak

Soft ridge gourd and potato in light curry

Dungri Bateta nu Shaak

Onion-potato curry with spicy tamarind flavor

Chora nu Shaak

Black-eyed peas cooked with garlic, green chili, and masala

Val Papdi nu Shaak

Hyacinth beans curry with garlic and tomato

Mag nu Shaak

Moong beans in mild ginger-green chili masala

Karela Sambhariya

Stuffed bitter gourd with peanut and jaggery masala

Kopra Pak Ringan

Brinjal in coconut-spiced gravy

Tameta Methi nu Shaak

Fresh fenugreek and tomatoes sautéed together

Chana Bateta nu Shaak

Black chickpeas and potatoes with spicy garlic flavor

Methi Thepla nu Shaak

Crumbled theplas stir-fried with garlic masala

Lasan Bateta nu Shaak

Garlic-heavy potato curry, rustic Kathiawadi style

Ganthiya nu Shaak

Fried ganthiya cooked in spicy garlic tomato gravy

Tindora Bateta nu Shaak

Ivy gourd and potato sautéed in cumin and masala

Makai Palak nu Shaak

Corn kernels in creamy spinach curry

Kand nu Shaak

Purple yam curry with coconut and sesame

Kaddu nu Shaak

Sweet and spicy pumpkin subzi tempered with fenugreek seeds

Dudhi Chana Dal nu Shaak

Bottle gourd with split chickpeas, light yet flavorful

Methi Vatana nu Shaak

Fenugreek leaves and green peas cooked in light gravy

Turiya Ringan nu Shaak

Ridge gourd and brinjal curry with traditional masala

Kanda Bhajiya nu Shaak

Onion fritters simmered in spicy tomato curry

Choliya Bateta nu Shaak

Green chickpeas and potato in thick gravy

Lasaniya Bateta

Spicy dry potato curry loaded with garlic

Kanda Lasun nu Shaak

Onion-garlic curry with tomato base

Green Vatana nu Shaak

Green peas cooked with onion, cumin, and garam masala

Kaju Gathiya Shaak

Cashew nuts and gathiya in tomato-onion curry

Fansi Dhokli nu Shaak

String beans with wheat dumplings

Bhinda Batata Raswala

Okra and potato in thin, tangy gravy

Chorafali nu Shaak

Festive snack chorafali turned into a savory curry

Pav Bhaji Shaak

Wedding-style thick bhaji with extra butter & flavor

Vaal nu Shaak

Field beans cooked in spicy coconut-peanut paste

Bataka Ringan Lasaniya

Spicy garlic curry with brinjal and potato

Kand Bateta nu Shaak

Purple yam and potato in a spicy dry mix

Chana Methi nu Shaak

Chickpeas and methi leaves in gravy

Raswala Bharela Marcha

Stuffed chilies simmered in spicy curry

Karela Nu Bharta

Mashed bitter melon cooked with onion and jaggery

Vaal Ni Dal

Spiced sprouted vaal cooked with hing, ginger, garlic

Ginger Turiya nu Shaak

Ridge gourd and fresh ginger stir-fry

Muthia nu Shaak

Fried methi muthia simmered in tomato-onion gravy

Kopra Bateta Shaak

Potato in dry coconut masala, Kathiawadi style

Chhundo Ringan Shaak

Sweet mango pickle added to baby eggplant curry

Jain Bhindi Shaak

Okra stir-fry without onion, garlic, Jain friendly

Jain Kaju Kari

Cashew curry in a creamy, no-onion, no-garlic gravy



RICE & KHICHDI

Vagharela Bhaat

Fragrant tempered rice with cumin, curry leaves, and ghee

Khichdi

Soft moong dal khichdi served with dollops of ghee

Surti Undhiyu Pulav

Fusion of undhiyu flavors layered with fragrant rice

BREADS

Rotli

Soft, hand-rolled Gujarati phulkas

Bajra Rotla

Pearl millet flatbread, hearty and rustic

Thepla

Spiced fenugreek flatbread perfect with pickles and yogurt

SIDES

Kachumber Salad

Fresh cucumber, onion, tomato mix with lemon & masala

Gujarati Kadhi

Sweet-tangy yogurt-based curry with ginger and curry leaves

Papad & Pickle Selection

Roasted and fried papads, mango and lemon pickles

DESSERTS

Shrikhand (Kesar/Badam)

Creamy yogurt dessert flavored with saffron and cardamom

Moong Dal Sheera

Rich ghee-roasted moong dal pudding with nuts

Basundi

Slow-cooked thickened milk with cardamom and saffron

Ghari (Surti Special)

Festive sweet filled with mawa, ghee, and dry fruits

Puran Poli

Sweet lentil-stuffed flatbread served warm with ghee

PAAN & MUKHWAS COUNTER

Meetha Paan

Fresh betel leaves with gulkand, coconut, and tutti frutti

Mukhwass Variety

Digestive fennel and spice blends to end the meal on a refreshing note

SPECIAL TOUCH

Live counters available for Dhokla, Jalebi-Fafda, Khichu, and Pani Puri

Pure vegetarian & Jain options available

Customizable packages for traditional, royal, or modern Gujarati themes

RAJASTHANI WEDDING CATERING MENU (VEG & NON-VEG)

Royal recipes from the land of kings - a grand feast for your unforgettable celebration



WELCOME DRINKS

Kesar Badam Milk

Rich almond-saffron milk served chilled

Jaljeera

Tangy cumin and mint refresher

Thandai

A spiced milk drink with rose, cardamom & dry fruits

Sattu Sharbat

Roasted gram drink with lemon and masala (sweet/salty)

STARTERS & CHAATS

Bajra Chicken Tikki

Pearl millet cutlets with spiced chicken stuffing

Laal Maas Samosa

Spicy lamb mince in crispy samosa wrap

Papdi Chaat (with Gatte Crumble)

Tangy, crunchy chaat with a Rajasthani twist

Chicken Seekh Kebab

Juicy minced chicken skewers with royal spice blend

Kalmi Kebab

Marinated chicken drumettes grilled to perfection

Pyaz Kachori

Stuffed flaky kachoris with spiced onion mix

Banjara Chicken Bites

Tandoori-spiced chicken cubes tossed with onion & capsicum

MAIN COURSE - VEGETARIAN

Gatte ki Sabzi

Gram flour dumplings in tangy yogurt gravy

Ker Sangri

Desert beans and berries cooked with dry masala & amchur

Panchmel Sabzi

Seasonal five-vegetable mix with Marwari spices

Aloo Mangodi

Sun-dried lentil nuggets and potatoes in rustic curry

Papad ki Sabzi

Crispy papads in yogurt-based curry

Govind Gatte

Stuffed royal gatte simmered in creamy saffron gravy

Bhindi Mirch Masala

Okra and green chili stir-fried with masalas



DAL & KADHI

Rajasthani Kadhi

Tangy yogurt curry with red chili tadka

Dal Baati Churma

Baked wheat dumplings served with ghee dal & sweet churma

MAIN COURSE - NON-VEGETARIAN

Laal Maas

Signature fiery red mutton curry with mathania chilies

Safed Maas

Creamy white mutton curry cooked in yogurt, khoya, and cashew

Jungle Maas

Traditional hunter-style spicy mutton dish with minimal spices

Banjara Chicken Curry

Chicken in onion-tomato gravy with tribal spices

Sula Maas

Smoky grilled lamb ribs, flavored with clove & cardamom

Rajasthani Chicken Korma

Slow-cooked chicken in saffron-rich gravy

Egg Curry Marwari Style

Boiled eggs simmered in ghee-roasted masala

RICE & MILLET SPECIALTIES

Gatte Pulao

Fragrant rice with gatta chunks and caramelized onions

Kesar Masala Bhaat

Saffron-infused rice with dry fruits

Mutton Pulao

Aromatic mutton rice cooked dum-style

Bajre ki Khichdi

Pearl millet khichdi with ghee tempering

INDIAN BREADS

Bajre ki Roti

Millet flatbread with white butter

Tandoori Baati

Traditional baked baati served with ghee

Missi Roti

Spiced gram flour flatbread with ajwain

Lachha Paratha

Flaky layered wheat bread

Methi Thepla

Fenugreek-infused spiced flatbread



ACCOMPANIMENTS

Lahsun Chutney

Spicy red garlic chutney

Boondi Raita

Yogurt with crisp boondi and roasted cumin

Mango Chhunda

Sweet mango pickle

Gunda Achar

Traditional gum berry pickle from Rajasthan

DESSERTS

Ghevar with Rabri

Honeycomb dessert soaked in syrup and topped with rabri

Moong Dal Halwa

Ghee-roasted moong lentils sweetened and rich

Balushahi

Flaky, sugar-coated sweet dough pastry

Malpua with Rabri

Saffron pancakes dipped in syrup, served with thickened milk

Mawa Kachori

Deep-fried kachori stuffed with sweetened mawa and dry fruits

Churma Ladoo

Wheat and jaggery ladoos rolled in poppy seeds

Live & Premium Counters

Dal Baati Churma Station

Laal Maas Tandoori Counter

Rabri-Ghevar & Halwa Bar

Rajasthani Chaat Stall

Bajre ki Roti with White Butter Live Tandoor

SERVICE OPTIONS

Royal Silver Thali or Buffet Style

Butler Service for VVIP Tables

Jain, Vegan, and No Onion-Garlic Options Available

BENGALI WEDDING CATERING MENU (VEG & NON-VEG)

Celebrating Bengal, Æs rich culinary heritage with a grand, soulful feast

WELCOME DRINKS

Aam Pora Sharbat

Roasted green mango cooler with black salt and mint

Gondhoraj Lebu Soda

Refreshing soda infused with aromatic Bengal lime

Nolen Gur Doodh

Warm or chilled milk flavored with date palm jaggery

STARTERS & SNACKS

Beguni

Thin eggplant slices dipped in gram flour batter and deep-fried

Mochar Chop

Banana blossom cutlets, spiced and shallow-fried

Fish Fry (Kolkata Style)

Crispy breadcrumb-coated bhetki fish fillets with kasundi dip

Chicken Kobiraji

Minced chicken cutlet wrapped in a golden lace of egg

Vegetable Chop

Beetroot and carrot croquettes with roasted peanuts

Prawn Cutlet

Tiger prawns marinated and fried in crispy golden batter

MAIN COURSE - VEGETARIAN

Shukto

A mild bitter and vegetable medley tempered with ghee and radhuni

Aloo Posto

Potatoes cooked in poppy seed paste ,Æ subtle and nutty

Chhanar Dalna

Homemade paneer cubes in a tomato-ginger curry

Dhokar Dalna

Lentil cakes in rich tomato-yogurt gravy

Enchorer Tarkari

Jackfruit curry with garam masala and potatoes

Labra

Assorted vegetables slow-cooked with panch phoron

Begun Basanti

Fried eggplants in yellow mustard and yogurt curry

DAL & ACCOMPANIMENTS

Cholar Dal

Split Bengal gram with coconut, raisins, and whole spices

Bhaja Moong Dal

Roasted moong lentils with ghee and peas

Tomato Khejur Chutney

Sweet-tangy chutney with dates, tomatoes & aam papad

MAIN COURSE ,Ä Non-Vegetarian

Shorshe Ilish

Hilsa fish in pungent mustard sauce ,Ä Bengal's pride

Chingri Malai Curry

Prawns in coconut milk gravy with cinnamon & cardamom

Kosha Mangsho

Slow-cooked mutton in thick, dark, caramelized onion gravy

Ilish Bhapa

Steamed hilsa with mustard paste and green chili in banana leaf

Tel Koi

Climbing perch fish cooked in mustard oil and spices

Egg Curry

Boiled eggs in onion-tomato masala with mustard tempering

Murgir Jhol

Light Bengali-style chicken curry with potatoes

RICE & BREAD

Basanti Pulao

Fragrant yellow rice with ghee, dry fruits, and saffron

Bhuna Khichuri

Rich moong dal khichdi served with beguni or eggplant fritters

Steamed Gobindobhog Rice

Short-grain aromatic rice from Bengal

Luchi

Puffy fried maida bread, perfect with gravies

Radhaballavi

Stuffed puri with spiced lentils, served with aloo dum

DESSERTS

Rasgulla

Iconic soft chhena balls soaked in light syrup

Mishti Doi

Sweet caramelized yogurt, chilled to perfection

Patishapta

Rice flour crepes filled with coconut & jaggery

Sandesh (Kesar/Malai/Nolen Gur)

Delicate milk sweets in various flavors

Kheer Kodom

Dry rasgulla encased in khoya shell

Chhanar Payesh

Cottage cheese dumplings in cardamom-infused milk

Nolen Gur Ice Cream

Fusion dessert with palm jaggery twist

LIVE STATIONS (OPTIONAL)

Fish Fry & Chicken Chop Counter

Bhapa Ilish in Banana Leaf Wrap

Luchi & Cholar Dal Live Service

Mishti Doi in Clay Kulhads

Malpua & Rabri Dessert Bar

SPECIAL SERVICES

Authentic Bengali Thali Service

Live Music & Traditional Decor Add-on

Jain, Vegan & No Onion-Garlic Customization Available



MAHARASHTRIAN WEDDING CATERING MENU (VEG & NON-VEG)

Traditional flavors of Maharashtra served with festive flair and royal hospitality

WELCOME DRINKS

Panha

Cool green mango drink with cardamom and jaggery

Kokum Sharbat

Refreshing sweet-tangy kokum drink with cumin

Solkadhi

Kokum and coconut milk digestive drink with garlic and chili

STARTERS & SNACKS

Kothimbir Vadi

Steamed coriander and gram flour cakes, shallow-fried to perfection

Batata Vada

Spiced mashed potato balls deep-fried in besan batter

Sabudana Vada

Crispy sago patties with peanut and green chili

Alu Wadi (Patra)

Taro leaves rolled with spiced gram flour, steamed and fried

Chicken Sukka Bites

Dry, spicy chicken bites tempered with coconut and curry leaves

Kolhapuri Mutton Kebab

Smoky, spicy mutton kebabs with Kolhapuri masala

MAIN COURSE - VEGETARIAN

Bharli Vangi

Stuffed baby eggplants in peanut-coconut masala

Batatyachi Bhaji

Mild turmeric-spiced potato sabzi with mustard seeds

Chawli Bhaji

Black-eyed beans cooked with grated coconut

Matkichi Usal

Sprouted moth beans cooked with goda masala

Methichi Bhaji

Stir-fried fresh fenugreek with garlic

Pithla

Rustic chickpea flour curry, spicy and soulful

Amti

Tangy toor dal with kokum and jaggery

MAIN COURSE - NON-VEGETARIAN

Kombdi Rassa

Spicy chicken curry with roasted coconut and red chili

Kolhapuri Mutton

Bold mutton curry with fiery Kolhapuri masala

Malvani Chicken Curry

Coconut and spice-rich chicken from the coast

Surmai Kalwan

Kingfish curry in traditional coastal spices

Prawns Masala

Juicy prawns in onion-coconut masala

Egg Curry (Anda Rassa)

Hard-boiled eggs simmered in spicy gravy

RICE & BHAKRI

Varan Bhaat

Simple toor dal with ghee served on steamed rice

Masale Bhaat

Spiced rice with vegetables and goda masala

Kharabhath

Zesty rice with Kolhapuri-style spice

Jowar Bhakri

Soft sorghum flatbread served hot with thecha

Bajra Bhakri

Millet flatbread with white butter

Chapati / Poli

Homemade soft wheat rotis with ghee

ACCOMPANIMENTS

Thecha

Fiery chili-garlic chutney

Koshimbir

Cooling cucumber or tomato salad with peanut and lemon

Lemon Wedges

For a zesty kick

Papad & Pickle

Roasted/fried papads and assorted homemade pickles

DESSERTS

Puran Poli

Sweet lentil-stuffed flatbread served with ghee

Shrikhand (Kesar/Amrakhand)

Flavored sweet yogurt with cardamom & saffron

Basundi

Thickened milk dessert with dry fruits

Modak (Ukdiche)

Steamed rice flour dumplings with jaggery-coconut filling

Kharvas

Delicate milk pudding made from colostrum

LIVE STATIONS (OPTIONAL)

Varan Bhaat & Puran Poli Thali Counter

Modak Steaming & Shrikhand Station

Bhakri & Thecha Live Tandoor

Malvani Fish Fry Counter

INDIAN FUSION WEDDING CATERING MENU (VEG & NON-VEG)

Where tradition meets innovation A luxurious blend of Indian flavors with global flair

WELCOME DRINKS

Rose Coconut Cooler

Tender coconut water blended with rose syrup and basil seeds

Spiced Watermelon Mojito

Watermelon juice, mint, lime, and a touch of chaat masala

Saffron Mango Lassi Martini

Creamy lassi served in martini glasses with saffron and cardamom

STARTERS & HORS D'OEUVRES

Tandoori Paneer Bruschetta

Italian bread topped with tandoori paneer and mint yogurt drizzle

Mini Rajma Tacos

Desi-style kidney bean tacos with salsa and sour cream

Lamb Keema Sliders

Spiced lamb mince in mini buns with pickle aioli

Chili Cheese Dhokla Bites

Fusion twist on a classic, topped with jalapeno & cheddar

Pani Puri Shots

Classic golgappa served with tamarind vodka and spicy mint pani

Butter Chicken Nachos

Crisp nachos layered with creamy butter chicken and cheese

FUSION MAIN COURSE – VEGETARIAN

Masala Mac & Cheese

Creamy macaroni baked with Indian spices and garam masala crumbs

Thai Green Curry Khichdi

Fragrant moong dal khichdi fused with Thai coconut curry

Paneer Tikka Quesadilla

Spiced paneer and cheese grilled in tortillas with mint chutney dip

Ratatouille Kofta Curry

French-style ratatouille blended into Indian malai kofta gravy

Palak Lasagna

Spinach and ricotta layered with makhani sauce

FUSION MAIN COURSE – NON-VEGETARIAN

Tandoori Chicken Alfredo Pasta

Creamy Alfredo tossed with spiced tandoori chicken strips

Butter Chicken Risotto

Italian-style risotto infused with butter chicken gravy

Fish Tikka Tacos

Grilled tikka-style fish in soft tacos with mint slaw

Laal Maas Shepherd's Pie

Fiery Rajasthani mutton curry under a bed of mashed potatoes

Mutton Rogan Josh Cannelloni

Baked pasta rolls filled with Kashmiri rogan josh and cheese

RICE & BREAD

Biryani Arancini

Crispy biryani-stuffed Italian rice balls served with raita dip

Naan Pizzas

Naan bread topped with tikka sauce, veggies, and mozzarella

Churro Paratha

Flaky Indian bread dusted with cinnamon sugar (dessert-style)

Truffle Jeera Rice

Aromatic cumin rice finished with truffle oil

Basil Pesto Kulcha

Indian kulcha bread stuffed with Italian herb pesto

ACCOMPANIMENTS

Avocado Raita

Creamy yogurt with avocado, cumin and herbs

Kachumber Salsa

Classic cucumber-tomato salad with a Mexican twist

Tamarind Hummus

A tangy dip blending Indian tamarind with Middle Eastern flair

Ginger Mango Chutney

Sweet, tangy and spicy chutney perfect with fusion breads

DESSERTS

Gulab Jamun Cheesecake

Creamy cheesecake with gulab jamun layers and rose syrup

Masala Chai Tiramisu

Italian tiramisu reimaged with spiced chai-soaked biscuits

Kesar Rasmalai Tres Leches

Three-milk cake infused with rasmalai and saffron cream

Rabdi Panna Cotta

Fusion of Italian panna cotta and saffron rabdi

Chocolate Samosa with Vanilla Bean Ice Cream

Sweet samosas filled with molten chocolate

LIVE COUNTERS

Butter Chicken Tacos & Naan Pizza Bar

Indo-Italian Pasta & Risotto Station

Fusion Chaat & Pani Puri Shots Counter

Masala Chai Tiramisu & Rabdi Panna Cotta Bar

SPECIAL SERVICES

Fusion Plated Dinner or Buffet Style

Molecular Chaat or Smoke Desserts (Optional Add-on)

Vegan, Jain & Gluten-Free Fusion Options Available