

## **NON VEG MENU SUGGESTION FOR 100+ PAX CHOWKI / MEHANDI / COCKTAIL / SAGAN MENU**

### **MOCKTAILS**

#### **ELECTRIC BLUE**

A perfect blend of blue Curacao, lime & orange juice.

#### **HAWAIIAN SUNRISE**

Grand blend of orange juice, strawberry crush, pineapple juice, topped with lemonade.

#### **PICASSO**

Artistic mix of gingerale, pineapple juice, lime and lemonade.

#### **FRUIT PUNCH**

A blend mixed fresh fruits, strawberry crush and a scoop of vanilla ice cream.

#### **JALJEERA**

Home made mixture of pudina, jeera and nimbu, served with boondi dana.

#### **AAM PANNA**

### **ASSORTED SOFT DRINK**

**COKE, LIMCA, FANTA, SPRITE, DIET COKE**

**MINERAL WATER 200 BOTL.**

**SODA, ICE CUBE, BLOCK ICE**

### **ASSORTED REAL JUICE**

**ORANGE, PINEAPPLE, CRANBERRY & MIX JUICE**

### **CHATAK CHAAT**

Delhi, the City of Light, is the oldest living city in the world. It is also the home of Annapoorna, Goddess of Food. Known today as Sitaram Bazar in common parlance, has many claims to fame. It is a place of pilgrimage for Hindus, a seat of learning and scholarship, a font of culture—literature, dance, music and art. Its brocades and beads are the envy of the world. Above all, it is the supreme teertha for lovers of chaat. The mother of all chaat here is Sitaram Bazar ki Chaat. Established more than a century ago, Sans onion and garlic, the place is best known for its regular repertoire:

#### **PANI PURI**

Semolina and Wheat Flour balls, filled with asafoetida tempered water

### **BENARSI ALOO KI TIKKI(DESI GHEE)**

Spicy potato patties packed with a rich filling of cumin and asafoetida-tempered peas, griddle fried and served with a combo of yoghurt and tamarind chutney

### **DAHI BHALLA & PAPRI**

Urad daal fritters, packed with raisins and cashewnuts, served with "saunth" and plain yoghurt

## **JASHN EK YADGAAR DIN KE SAATH**

## **STATIONARY APPETIZER COUNTER**

### **CHICKEN SATAY**

### **MUTTON GALOUTI SERVED WITH ULTE TAWA KA PARANTHA**

Lucknowi Style Parantha Prepared with mince of meat with this tender which is so soft that it literally melts in your mouth. Created for the leisure – loving nobles who preferred not to chew.

### **RAJMA GALOUTI SERVED WITH ULTE TAWA KA PARANTHA**

Lucknowi Style Parantha Prepared with Rajma Dal which is truly a vegetarian with this tender which is so soft that it literally melts in your mouth. Created for the leisure – loving nobles who preferred not to chew.

### **DAHI KE KEBAB**

## **SNACKS:- IN CIRCULATION**

### **NON-VEGETARIAN**

### **FISH ORLEY WITH TARTER SAUCE**

### **MURG TIKKA KANDHARI**

Morsels of chicken marinated with Indian spices & barbeque served with mint chutney

### **CHICKEN TANGRI KEBAB**

### **PAKISTHANI LAHOORI SEEKH KEBAB**

Mince meat marinated with Indian herbs & grilled served with mint sacue

## **VEGETARIAN**

### **PANEER TIKKA ACHARI**

Paneer marinated with pickled masala and bar-be-que

### **OLIVE STUFFED MUSHROOM**

Crumb fried mushroom stuffed with cheese and olive

### **CRISPY HONEY CHILLY POTATO**

Chinese delicacies

### **THAI CORN BALL**

American corn dumplings with generous flavors of garlic and coriander deep fried

## **SOUP**

### **TOMATO DHANIYA SHORBA**

### **CHICKEN SOUP**

## **SALADS/ ACHAR PAPAD COUNTER**

### **CORN & PEPPER SALAD**

*American corn & pepper mix with white pepper*

### **RUSSIAN SALAD**

*Assortment of vegetables in mayonnaise dressing*

### **CHAR GRILLED VEGETABLE SALAD**

*Corn on the cob, baby egg plant, baby capsicum, zucchini, yellow capsicum marinated & grilled*

### **COOL CREAMY POTATO SALAD**

*Half round potatoes seasoned with cider vinegar, onion, celery and chives, tossed with mayonnaise.*

### **GARDEN GREEN IN VINAIGRETTE DRESSING**

*Assorted Garden fresh vegetables dressed with vinaigrette*

### **MIXED MASALA KUCHUMBER**

*Cubes of greens tossed with Indian herbs, lemon juice and seasoning.*

### **ALOO CHANNA CHAAT**

## **YOGHURT**

### **DAHI BHALLA**

# MAIN COURSE

## HANDI

### **GOSHT BELI RAM**

A specialty of Punjabi culture

### **CHOOZA MAKHANI (MURGH TIKKA BUTTER MASALA)**

Kadhi cooking originated with this 'mild' chicken delicacy, cooked in tomatoes & topped with butter. The predominant flavour: fenugreek and coriander

### **BHATTI PANEER**

Specialty made from the recipe derived from chef from Ludhiana, it is made with black pepper gravy.

### **MUSHROOM BAWLI HANDI**

Garden fresh mushroom cooked with green peas in brown gravy

### **DUM ALOO BANARASI**

Small Baby Potatoes Finished with cashew nut & tomato gravy

### **SUBZ MILONI HANDI**

Seasonal vegetable cooked with Indian spice & served with spinach gravy

### **DAL BHUKHARA**

Our kitchen specialty

## ROTIYAN MITTI KI BHATTI SE

**NAAN - ROGANI, BUTTER**

**ROTI - PLAIN, MIRCHI, MISSI**

**PARATHA - PUDINA, LACCHA.**

## BIRYANI COUNTER

In Persian, the word biryani means fried or roasted. In Indian culinairese it has come to mean rice roasted with meat, spices and herbs. The delicacy's greatest charm is that it is a great meal in itself. And, such is its unique—and universal appeal—that it has become synonymous with joyous celebrations and festivities. In a culture where one never abruptly asks a question like when is your wife or daughter-in-law expecting a baby, biryani offers the perfect overture to the curious. All you have to ask is: "Biryani kab khilaiye ga?" or "When can we expect a biryani treat?" Hyderabad is synonymous with biryani. The city in the Deccan alone boast's of 26 varieties of biryani. To the people of this the cockpit of India, biryani is much more than an exotic rice delicacy—it is a kushta or aphrodisiac. There is a saying here: "Jo istimal karta hai, woh buddha nahin hota." or, "He who eats biryani does not age."

### **CHICKEN DUM DEGH BIRYANI**

The pluperfect rice delicacy

### **VEG. DEGH BIRYANI**

The pluperfect rice delicacy

### **BURRANI RAITA**

Curd with garlic flavor

# **INTERNATIONAL COUNTER**

## **PAN-ASIAN:- FROM THE WOK-**

**VEGETABLE HAKKA NOODLE**

**VEG MANCHURIAN**

**STEAM RICE**

## **LIVE PASTA STATION**

## **DESSERTS**

**NANO JALEBI:** - very traditional

**ALLAHABADI RABRI**

**STUFFED KALA JAAM / GULAB JAMUN:** - very traditional

**MOONG DAL/GAJAR KA HALWA:** - very traditional

**VANILLA I/CREAM WITH CHOCOLATE BROWNIE :** - Also referred as "chocolateGuee" cake, SERVED HOT