PREMIUM PARTY MENU - VEGETARIAN

₹ 925 Per Person + 5% GST

Minimum Group Size - 15 Persons

(Total 3 hours of serving)`

Welcome Drinks

Unlimited serving

Starters : Eight

Soup : Any two

Main Course – Buffet or Table Service

- Salad Bar
- One Dal
- One Paneer
- Two Veg Preparations
- One Rice
- Vegetable Hakka Noodles
- Indian Breads Naan / Roti / Parantha / Missi

Dessert : Any two

Afters

• Coffee

WELCOME DRINK

Unlimited serving

- Mojito virgin mojito / watermelon mojito / blue lagoon
- Assorted aerated drinks cola / orange / lemonade
- Bottled water

CIRCULATORY SNACKS

(choose any eight - unlimited serving for 2 hrs)

Tandoori Paneer Tikka classic / malai / haryali

Papade Paneer Tikka deep fried achari paneer cubes coated with papad crumb

Chilly Paneer dices of cottage cheese green pepper Chinese style

Paneer Satay marinated paneer cooked on griddle`

Cheesy Spinach N Corn Rolls crunchy roll with liberal filling cottage cheese, cheese, corn and spinach

Cheese N Corn Poppers soft deep-fried mildly spiced cheese balls

Dahi Ke Sholay deep-fried dumplings of spiced hung curd stuffed in bread shell

Vegetable Wontons crunchy deep-fried dumping of spiced vegetables served with tangy tomato sauce

Thai Vegetable Spring Rolls delicious crunchy rolls with filling of spiced vegetables

Vegetable Manchurian Dry vegetable dumplings tossed is Chinese sauce

Crispy Vegetables Pepper Salt

Crispy Corn Pepper Salt

Crispy Baby Corns

Khumb Angara tangy button mushrooms baked in tandoor

Chilly Mushroom button mushrooms tossed in spicy Chinese style sauce

Mushroom Duplex

Aloo Dilnaz potato pockets stuffed with cottage cheese & nuts coated with sesame seeds

Crispy Honey Chilli Potatoes / Crispy Chilli Potatoes sweet and spicy crisp potato fingers

Malai Broccoli marinated broccoli florets baked in tandoor

Hara Bhara kebab shallow fried minced vegetable patties

SOUPS

Tomato & Basil Soup Sweet Corn Hot N Sour Vegetable Manchow Vegetable

SALAD BAR

Garden Fresh Vegetables / Piaz Ka Challa

Raita - Pineapple | Mixed Vegetable | Boondi

MAIN COURSE

DAL -any one

Dal Makhani

Yellow Dal Tadka

PANEER - any one

Malai Kofta - [red gravy / white gravy]

Paneer Dhaniya Adraki

Paneer Tikka Lababdar

Paneer Butter Masala

Kadhai Paneer

VEGETARIAN

choose any two

Mixed Vegetables

Aloo Gobhi

Makai Khumb Palak

Pasta penne n cheese / tangy tomato sauce

Vegetable Manchurian with Gravy served with vegetable noodles

Exotic Vegetables N Thai Curry green curry / red curry

INDIAN BREADS & NOODLES

Naan / Laccha Parantha / Tandoori Roti

Vegetable Hakka Noodles

RICE

Choose any one

Steamed Rice / Jeera Rice / Onion Rice / Vegetable Pulao / Paneer Pulao

DESSERTS

choose any two

Gulab Jamun

Gajar Ka Halwa (Seasonal)

Moong Dal Halwa

Phirni

Fruit Cream

Ice Cream

<u>AFTERS</u>

Cappuccino Coffee