THE DIVINE CATERING MENU - VEGETARIAN

PROPOSED MENU FOR THE FUNCTION

HOSTED BY MR- ________________________
ON DATED- ________________________
NO. OF PAX- ________________________

COLD BEVERAGES

- VARIETY OF JUICE BASED MOCKTAILS,

- VARIETY OF SHAKES

- VARIETY OF SOFT DRINKS, JALJEERA,

- SODA FOR HARD DRINKS

- MINERAL WATER FOR HARD DRINKS

- ICE CUBES FOR HARD DRINKS

MINERAL WATER GLASSES FOR SERVING

HOT BEVERAGES – COFFEE STATION
STARTERS ANY 8

PANEER MALAI TIKKA
FRENCH FRIES
MASHROOM CHILLI
VEG. CUTLET
PALAK CORN
MASHROOM TIKKA
CHEESE BALLS
PANEER TIKKA HARYALI
ALOO BHARWAN SHOLEY
SOYA CHAMP AFGANI
HONEY CHILLY CAULIFLOER
VEG MUNCHURIAN
SPRING ROLL
VEG COCKTAIL KABAB
MUSHROOM DUPLEX/MUSHROOM ACHARI TIKKA
SPINACH CHEESE AND CORN ROLLS
SOUP STATION

ANY TWO SOUPS

- VEG MINCHOW SOUP WITH FRIED NOODLES
- TAMATER DHANIA SHORBA
- CREAM OF TOMATO
- SWEET CORN SOUP

CHAT STALL

NO. OF STALLS – ANY (06)

ALOO KI TIKKI
CHAT BHALLA PAPPRI
GOLGAPPA WITH FOUR TYPES OF WATER
PANEER STUFFED MOONG DAL CHILLA
BUTTER PAW WITH SABJI KI BHAJI
KACHORI WITH ALOO KI LONJI
MUTTER KULCHA
ALOO MUTTER CHAT
DAHI VADA
DOSA WITH SAMBHAR
SAMBHAR VADA
BHEL PURI
CHOUMIN
RAJ KACHORI
FRESH FRUITS COUNTER

NO. 4 INDIAN AND 2 IMPORTED

VARIETY OF IMPORTED AND INDIAN FRUITS

AS PER YOUR CHOICE

SALAD BAR

- GREEN SALAD
- RUSSIAN SALAD
- CORN & SNOW PEAS SALAD
- ALOO POODINA CHAT
- WALDROOF SALAD
- VINEGAR ONIONS
- KIMCHI SALAD
- LACCHA PIYAZ
- ROASTED KACHALOO CHAT
- MACRONI AND CHEESE SALAD
- DRY PASTA SALAD
MAIN COURSE

INDIAN - ANY 6
PANEER TIKKA LABABDAR

(PIECES OF FRESH PANEER COOKED IN RED INDIAN GRAVY WITH YELLOW BUTTER TADKA)

PANEER KADHAI LAZIZ

(PIECES OF FRESH PANEER COOKED IN RED INDIAN GRAVY WITH CAPCICUM, TOMATOES & ONION)

PALAK PANEER

(PIECES OF FRESH PANEER WITH PALAK)

SHAHI PANEER

(PIECES OF FRESH PANEER COOKED IN SHAHI GRAVY)

MASHROOM DO PIYAZA

(FRESH MUSHROOM COOKED WITH ONIONS IN RED INDIAN GRAVY)

GOBHI MUSSLAM

(SPECIALY MADE MASALA GRAVY Poured ON FRIED AND MERINATED CAULIFLOWER)

THE DIVINE SPECIAL EXOTIC VEGETABLE

(ALL FRESH VEG AND EXOTIC VEG COOKED BY CHEF'S SPECIAL RECEPY)

ZAFRANI CHAMAN KOFTA

(KESAR FLAVOURED PANEER KOFTAS IN SHAHI GRAVY)

MALAI KOFTA

(PANEER KOFTAS IN SHAHI GRAVY)

VEG KOFTA

(VEGETABLES KOFTA IN RED GRAVY)
DUM ALOO KASHMIRI
(SPECIAL RECEPY OF KASHMIR)

DAL BUKHARA
(TRADITIONAL DAL COOKED WITH BUKHARAS AND HONEY)

DAL MAKHANI
(OVER NIGHT COOKED DAL WITH TOPING OF WHITE BUTTER AND FRESH CREAM)

DRY DAL CHANA

PALAK CORN

VEG. JALFREZI

MUTTER METHI MALAI
(FRESH PEAS & METHI COOKED WITH INDIAN SHAHI GRAVY)
RAITA STATION

ANY 4

DAHI BHALLA
PINEAPPLE RAITA
CUCUMBER RAITA
MIX RAITA
BOONDI RAITA
JEERA RAITA
PLAIN CURD

ACHAR / PAPPAD / CHUTNEY
CHINESE
MANCHURIAN
FRIED RICE
HAKKA NOODLES

RICE- ANY 2
PLAIN STEAMED RICE
ZEERA PULAO
PEAS PULAO
VEG. BIRYANI

ASSORTED INDIAN BREADS
BABY NAAN, BUTTER NAAN, LACHA PARANATHA
PLAIN ROTI, MISI ROTI, KULCHA, TAWA ROTI
**PUNJABI**

MUTTER PANEER  
*(GHAR JESA PANEER HARE MUTTER KE SAATH)*

PUNJABI KADHI  
*(PUNJAB KI APNI RECEPY)*

AMRITSARI WADIA  
*(PUNJAB DE MUTIYARAN DE HATH NAL BANI WADIA DA SWAD)*

GAJAR MUTTER  
*(ONLY PUNJAB CAN PROVIDE SUCH RECEPIES)*

JEERA RICE  
*(PUNJABI KADI KE SAATH)*

BHINDI KURKURI

ALOO METHI

**LIVE PUNJABI COUNTER**

SARSON KA SAAG, MAKKI KI ROTI  
*(SERVED WITH WHITE BUTTER, DESI GHEE, GUR SHAKKAR)*

OR

DAL TADKA PUNJABI SERVED WITH TAWA ROTI  
*(GHAR JESA KHANA)*
ACCOMPANIMENTS

ROASTED PAPAD, PUDINA PYAZ CHUTNEY
SHALGAM, GAJAR, PHOOLGOBHI ACHAAR

DESSERTS

ANY 05
KESARI JALEBI
DRY FRUITS RABRI
MAL PUA
SHAHI KHEER
MOONG DAL KA HALWA
GULAAB JAMUN
GAJJAR KA HALWA (SEASONAL)
JAFRANI HALWA
RAS MALAI
FRUIT CREAM
ASSORTED ICE CREAMS

AMUL

AT PHERE

COFFEE, MINERAL WATER, COOKIES, COLD DRINKS, DRY FRUITS