



## **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 CAPSICUM, 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 PARANTHA

PLAIN ROTI, MISSI 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