



CANAPES

- ❖ Panipuri
- ❖ Dhaipuri
- ❖ Tempora veg
- ❖ Mogo cutlets
- ❖ Methi Bhajya
- ❖ Murgh Tikka
- ❖ Sheek Kebab
- ❖ Veg Kebab
- ❖ and much more

CANAPES (ChaltePhirte)

- ❖ PaniPuri
- ❖ Cocktail kebeb
- ❖ Mini spring roll
- ❖ Mini Bhajya
- ❖ Chicken Tikka bite
- ❖ MethieBhajya
- ❖ Garlic Mogo
- ❖ Cocktail samosas
- ❖ Veg Kebab
- ❖ Masala paneer squires

MAIN COURSE

- ❖ Lamb roghan josh
- ❖ Murg Mackhani
- ❖ Lamb pasanda
- ❖ Tawa Subzi
- ❖ Aubergine and potato
- ❖ Dal machani
- ❖ Whole Bhindi veg tikka masala
- ❖ and much more

STARTERS (VEGETARIAN)

- ❖ Veg Samosas
- ❖ Paneer Samosas
- ❖ Paneer Pakora
- ❖ Aloo Tikki Chat
- ❖ Paneer Tikka Tandoori
- ❖ Mix Pakora
- ❖ Hara Bhara Kebab
- ❖ Chilli Paneer
- ❖ Ragda Patis
- ❖ Masala Mogo
- ❖ Chinese Bhell
- ❖ Paneer Roll
- ❖ Dhokra
- ❖ Khandvi
- ❖ Fried Patra
- ❖ Chilli paneer and mogo

STARTERS (NON-VEG)

- ❖ Chicken Tikka
- ❖ Lamb Sheek Kebab
- ❖ Shami Kebab
- ❖ Meat samosa
- ❖ Lamb Chops
- ❖ Tandoori Fish
- ❖ Masala Fish
- ❖ Roast Chicken
- ❖ Masala Wings
- ❖ Fish Pakora
- ❖ Amratsari Fish
- ❖ Chapli Kebab
- ❖ Tandori chicken
- ❖ Chicken Malai
- ❖ Jeera Chicken

MAIN DISHES (NON VEG)

CHICKEN DISHES

- ❖ Butter Chicken
- ❖ Karahi chicken
- ❖ Methi Chicken
- ❖ Chicken Bhuna
- ❖ Chicken Kofta curry
- ❖ Chicken Masala
- ❖ Chicken Korma
- ❖ Chicken Palak
- ❖ Chicken Tikka Masala
- ❖ Chicken Dopyaza
- ❖ Chicken Roghan
- ❖ Chicken Malai

LAMB DISHES

- ❖ Karahi Lamb
- ❖ Lamb Masala
- ❖ Lamb Korma
- ❖ Lamb Bhuna
- ❖ Lamb Roghan josh
- ❖ Lamb Sag
- ❖ Lamb Pasanda
- ❖ Keema Mattar
- ❖ Kofta curry
- ❖ Lamb Dopyaza




FISH DISHES

- ❖ Fish masala
- ❖ King prawn masala
- ❖ Prawn curry
- ❖ Fish tika masala

DESSERT

- ❖ Gajar Halwa
- ❖ Gulab Jaman
- ❖ Faluda, Zaeda(sweet rice) Kheer
- ❖ Firni Shrikhand
- ❖ and more.

STALL OPTIONS FOR RECEPTION DRINK

-  Chat stall (different kinds of chats)
-  Panipuri stall
-  Dhaiballe stall

MAIN DISHES(VEG)

- ❖ Palak Paneer
- ❖ Matar Paneer
- ❖ Malai Kofta
- ❖ Tinda Sabji
- ❖ Aloo Gobi
- ❖ Dal Mackhni
- ❖ Panjabi Chana
- ❖ Sag Aloo
- ❖ Tarka Dall
- ❖ Potato Curry
- ❖ Sweetcorn and kidney beans
- ❖ Veg tikka masala
- ❖ Paneer tikka masala
- ❖ Dum Aloo
- ❖ Tawa Sabji
- ❖ TuarDall
- ❖ Khadi
- ❖ Aubergine and potato
- ❖ Undhiyu
- ❖ Jeera Aloo
- ❖ Whole Bhindi
- ❖ Paneer Machkni
- ❖ Sweetcorn and Patra
- ❖ Sabji Jalfarezi

BREADS

- ❖ Plain naan
- ❖ Garlic naan
- ❖ Tandoori roti
- ❖ Puri
- ❖ Bhatura
- ❖ Paratha

RICE DISHES

- ❖ Plain boiled rice
- ❖ Pillaw rice
- ❖ Matar Pilaw
- ❖ Veg Pilaw
- ❖ Lamb Biryani
- ❖ Chicken Biryani
- ❖ Prawn Biryani
- ❖ Tandoori Fish Biryani
- ❖ Meat Pillaw
- ❖ Chicken Pillaw

SWEET DISHES

- ❖ Gajar Halwa
- ❖ Gulab Jaman
- ❖ Rasmalai
- ❖ Phoolkhaja
- ❖ Assorted Icecream
- ❖ Indian Kulfi
- ❖ Zarda
- ❖ Feerni
- ❖ Kheer

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