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# MENU

## BEVERAGES

**CRANBERRY & ORANGE CHIA COOLER**

**WATER MELON LEMONADE**

**BLUEBERRY MOJITO WITH LIME**

**VIRGIN CRANBERRY, BASIL SANGRIA**

**REFRESH MINT AND CHIA MOJITO**

**LITCHI & COCONUT COOLER**

**KIWI LEMON FIZZ**

**DOUBLE APPLE CINNAMON COOLER**

**REFRESHING LEMON GRASS JUS**

**HONEY MELON & POMEGRANATE COOLER**

**KOOKAI WITH GUAVA, GRAPES & KOKUM**

**CRAZY KOKUM COOLER**

**VIRGIN CAPRIOSKA / MELON CAPRIOSKA**

**ICE TEA (PEACH, LEMON, TROPICAL FRUIT, MOJITO)**

**COLD COFFEE / ICED COFFEE**

**TENDER COCONUT PUNCH**

**PEACH AND APRICOT COOLER**

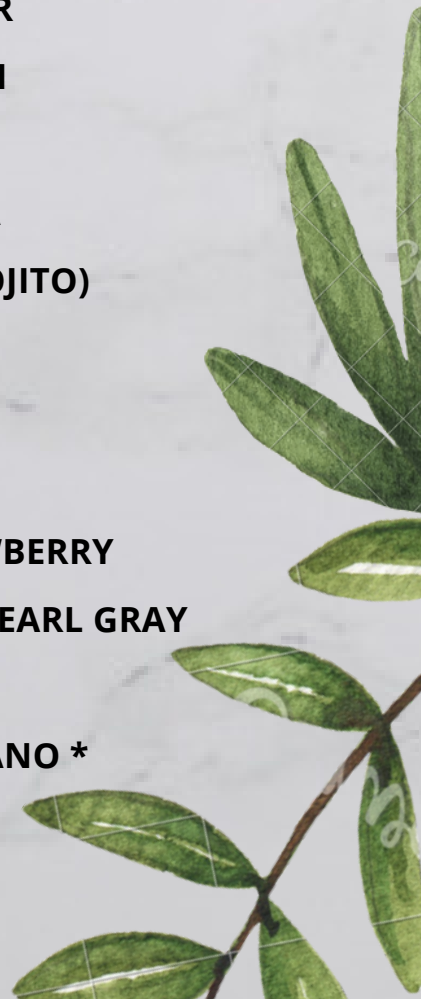
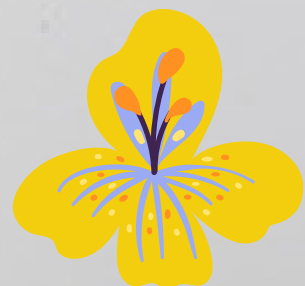
**GUAVA BLAST / GUAVA & LIME COOLER STRAWBERRY**

**TEA - READYMADE MASALA / GREEN / DARJEELING / EARL GRAY**

**COFFEE - READYMADE / CINNAMON**

**\* ESPRESSO/ CAPPUCCINO / LATTE / AMERICANO \***

**\*(COFFEE MACHINE ADDITINAL)**



## VEG COCKTAIL STARTER

**BAKED BRIE, CARAMELIZED ONION & ROASTED WALNUT IN MINI PUFF TARTS**  
**GUACAMOLE & CREAM CHEESE MINI TARTLETS WITH CRISPY KALE**  
**FLAVOURED CHEESE MINI BALLS ON MINIATURE LAVASH**

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**JALAPENO, CHEESE & CORIANDER CIGARS SERVED WITH GARLIC DIP**  
**VIETNAMESE RICE PAPER SUMMER ROLLS WITH CHILI PEANUT SAUCE**  
**AVOCADO SPHERES WITH MICRO GREENS, SUMAC AND LIME IN SOUP SPOON**

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**STIR FRY EDAMAME BEANS WITH SEA SALT & BUTTER IN SHOT GLASS**  
**STEAMED LOTUS MINI BUNS WITH PERI PERI COTTAGE CHEESE AND CHEDDAR**  
**MOZZARELLA, TOMATO, OLIVE BASIL & CHILLY BAKED MINI WHEAT BRUSCHETTA**

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**STIR FRY LOTUS STEMS, WATER CHESTNUTS IN RED PEPPER SAMBAL & CORIANDER**  
**GOAT CHEESE STUFFED GRILLED BEETROOT GALOUTI WITH GUACAMOLE**  
**ROOT VEGETABLES & CHEESE STUFFED MUSHROOMS IN SWEET CHILLI SC.**

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**HARA KABAB STUFFED TANDOORI MUSHROOMS WITH CHUTNEY MAYO**  
**STIR FRY MUSHROOMS WITH GARLIC AND LIGHT SOY, CHILI AND SPRING GREENS**  
**BAKED POTATO BASKETS WITH GREEN GARLIC & CREAM CHEESE SOUFFLÉ**

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**SWEET POTATO & GREEN PEA GRILLED KABABS WITH SWEET CHILLI SAUCE**  
**AWADHI KATHAL KE KABAB WITH PUDINA CHUTNEY**  
**KATHAL KI SHAMMI WITH MANGO CHUTNEY**

## **VEG COCKTAIL STARTER**

**STUFFED DUM ALOO WITH CHIMICHURRI & MELTED CHEDDAR & LIME**

**OLD FASHIONED CHOW CHOU POTATO WITH CHILI AND SEA SALT**

**KUNG PAO BABY POTATO WITH RED CHILI AND CASHEW NUT**

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**GRILLED SESAME COTTAGE CHEESE WITH TOM YUM DRIZZLE**

**PEPPER & BLACK BEANS GRILLED COTTAGE CHEESE WITH SRIRACHA SAUCE**

**RAJWADI TAWA PANEER WITH HUNG CURD & FENUGREEK LEAVES**

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**ROZALI TAWA PANEER SANDWICH WITH TANDOORI SPICES**

**RICOTTA & SPINACH MINI SAMOSA WITH RED CHILI & HONEY DIP**

**BROCCOLI IN ROASTED CHILLI, PEANUT & CURRY LEAVES**

**TANDOORI KASUNDI BROCCOLI & CAULIFLOWERS WITH PUDENEWALI CHUTNEY**



## NON-VEG COCKTAIL STARTERS

### CHICKEN

**SESAME FRAGRANCE GRILLED CHICKEN ON BAMBOO STICK**

**BARBECUE HONEY & CHILLI GLAZED CHICKEN WITH SPRING ONION**

**ASIAN BBQ. CHICKEN WITH SESAME AND GINGER JUICE**

**CRISP KUNG PAO CHICKEN WITH RED CHILI AND CASHEW NUTS**

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**MOROCCAN SPICED CHICKEN WITH RED CHILLY, LIME AND RED WINE VINEGARS**

**GRILLED CHEDDAR STUFFED CHICKEN IN GARLIC & WHITE WINE**

**GARLIC CHICKEN AND CHEDDAR PHYLLO LUFAT WITH HARISSA MAYO**

**VIETNAMESE CHICKEN PATE ON SUGARCANE & RED PEPPER SAMBAL**

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**MINI STEAM LOTUS FLOUR BUNS WITH ASIAN SPICED CHICKEN & SESAME OIL**

**MURG KE SAMMI KABAB WITH MINT CHUTNEY**

**CHICKEN TAWA KABABS WITH MINT CHUTNEY**

**ANDHRA GRILL CHICKEN WITH COCONUT AND RED CHILI**

### FISH

**STEAMED FISH FILLET WITH SOY CHILI SAUCE IN SOUP SPOON**

**GRILLED FISH & SUMAC ROULADES IN SKEWERS & LEMON CILANTRO DRIZZLE**

**CRISPY FISH IN RED CHILLI & THAI BASIL SAUCE**

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**BARBECUE CHIMICHURRI FISH WITH LIME AND HERBS**

**MOROCCAN BBQ. FISH WITH HARISSA AND RED WINE VINEGAR**

**EAST ASIAN LEMON GRASS FLAVOURED FISH CAKES WITH SWEET CHILLI SAUCE**

**FISH AMRITSAR FRY WITH CHUTNEY**



## PRAWNS

**GRILLED BUTTER FLIED PRAWNS WITH TROPICAL RED PEPPER SALSA**

**WASABI TOSSED PRAWNS WITH SESAME**

**STIR FRY PRAWNS IN SINGAPORE SAMBAL AND CILANTRO**

**TEMPURA PRAWNS WITH DEUL DIP**

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**CRISP CHOW CHOU PRAWNS WITH GREEN CHILLI AND SEA SALT**

**STIR FRY PRAWNS WITH RED CHILI & OYSTER SC.**

**SKEWER PRAWNS WITH CHIMICHURRI**

**TAWA KOKUM PRAWNS WITH COCONUT CHUTNEY**

## LAMB

**LAMB SHAWARMA IN WHEAT PANCAKE ROLLS & TZATIKI DIP**

**ROASTED MUSTARD LAMB WITH PRUNES, MUSTARD & SPRING ONION IN MINI TARTS**

**FETA STUFFED LAMB KABABS WITH HARISSA DRIZZLE**

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**MINCED MEAT & BURGUL KIBBEH WITH CHICKPEA HUMMUS**

**MUTTON HALEEM KE TAWA KABAB**

**MUTTON TAWA NIZAMI KABAB WITH CHUTNEY MAYO**

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**MUTTON GALOUTI KABAB WITH ULTA TAWA KI ROTI**

**IRANI MUTTON PATTI SAMOSA & MINT CHUTNEY**

**LAMB AND CHEDDAR TRIANGLE WITH GREEK YOGURT DIP**



## **SALAD**

**GREEK SALAD WITH MIX GREENS, VEGGIES AND FETA IN LEMON DRESSING**

**FRESH PEAR, WALNUT AND ARUGULA SALAD WITH ORANGE DRESSING**

**ASIAN PEAR, SHITAKE AND WATER CHESTNUT SALAD WITH GREENS AND MUSTARD**

**EDAMAME, WATER CHESTNUTS, POMEGRANATE SALAD WITH LETTUCE, CUCUMBER,  
CHERRY TOMATO AND BALSAMIC VINAIGRETTE**

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**QUINOA AND APPLE SALAD WITH CUCUMBER, TOMATO & LETTUCE**

**MEDITERRANEAN COUSCOUS & PICKLE BEETROOTS SALAD WITH OLIVES, ROASTED  
ALMONDS & GARLIC DRESSING**

**DUKKHA SALAD, ROASTED VEGETABLES, CUCUMBER, AVOCADO & MEDITERRANEAN SPICE**

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**THAI CRUNCHY VEGETABLE SALAD WITH CREAMY PEANUT DRESSING**

**RAW PAPAYA & RED CHILI SALAD WITH ROASTED PEANUTS, TOMATO & SPRING GREENS**

**BEETROOT, ORANGE, GOAT CHEESE SALAD WITH BABY SPINACH AND CITRUS DRESSING**

**VEGETABLE NOODLES SALAD WITH WASABI DRESSING AND SESAME SEEDS**



## VEG MAIN COURSE

**EDAMAME & TRUFFLE RAVIOLI WITH SHIITAKE PARMESAN CREAM**

**SPINACH, RICOTTA RAVIOLI WITH GARLIC CREAM SAUCE & ROAST VEGGIES**

**PENNE TOSSED IN SLOW ROASTED VEGGIES, BASIL, PAPRIKA AND TOMATO**

**OUR SIGNATURE BAKED SPINACH ROULADES WITH SUN DRIED TOMATO AND PEPPERS**

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**BAKED ZUCCHINI & SUN DRIED TOMATO CANNELLONI WITH ROASTED BROCCOLI**

**RATATOUILLE CREPE ROULADES WITH ROASTED EGGPLANT, VEGGIES & CHEDDAR**

**AUBERGINE PARCELS WITH SPINACH, NUTS, PIMENTOS AND MELTED MOZZARELLA**

**PUFF PIE WITH SPINACH, COTTAGE CHEESE, PEPPERS AND HERBS**

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**TRUFFLE & THREE MUSHROOM GNOCCHI IN A GARLIC CREAM**

**SPINACH AND RICOTTA MALFATTI WITH ROASTED TOMATO SAUCE AND PARMESAN**

**HOMEMADE DUMPLINGS WITH WATER CHESTNUTS IN ROASTED RED PEPPER SC.**

**PAN FRIED RICE PAPER PARCEL WITH SPROUTS, GREENS, CRUNCHY VEGGIES WITH**

**THAI SWEET CHILI & PEANUTS**

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**STIR FRY BROCCOLI, WATER CHESTNUTS & SEASONAL VEGGIES IN BASIL SAUCE**

**GRILLED TOFU WITH THAI MUSHROOM AND BASIL SAUCE**

**LOTUS STEMS WITH POTATO QUARTERS IN TRADITIONAL SAMBAL**

**TOSSED TERIYAKI VEGETABLES WITH SESAME, GINGER & LIGHT SOY**

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**FRESH COTTAGE CHEESE IN HOT & SWEET KUNG PAO GRAVY**

**ROZALI PANEER PASANDA SIMMER IN RICH CASHEW & ONION GRAVY**

**DUM PANEER KALI MIRCH IN CREAMY CASHEW SAUCE**

**GOAT CHEESE KOFTA KESARIA**

## **VEG MAIN COURSE**

**PANEER & PALAK KOFTAS IN TRADITIONAL MAKHANI GRAVY**

**PANEER BUTTER MASALA**

**PANEER TIKKA LAZEEZ**

**RICH KAJU MUTTER DEEWANI HANDI**

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**BHARVA DUM KA ALOO IN METHI MAKHANI GRAVY**

**STUFFED BRINJAL IN TRADITIONAL MAHARATRIAN MASALA**

**LASOONI SAAG WITH KASHMIRI MIRCH TADKA**

**SEASONAL VEGETABLE MAKHANI**

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**AWADHI KACCHE KELE KE KOFTE BADAMI**

**KATHIYAWADI PAPAD KI SUBZI**

**MARWARI GULAB JAMUN KA KORMA**

**KHUMB MUTTER METHI MALAI**





## **NON-VEG MAINCOURSE**

**GRILLED STUFFED BREAST OF CHICKEN WITH MUSHROOM AND BALSAMIC REDUCTION**

**PEPPER ENCRUSTED CHICKEN BREAST WITH RED WINE REDUCTION**

**HERB CHEESE & GARLIC SPINACH CHICKEN ROULADES IN PARSLEY PIMENTO CREAM**

**BAKED CHICKEN WITH BACON, CHEESE & FRESH HERBS IN RICH CREAMY SAUCE**

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**ROASTED FIVE SPICED CHICKEN WITH BLACK PEPPER AND PAN GRAVY**

**ASIAN SPICED CHICKEN WITH CORIANDER STEMS, RED CHILLY COCONUT CREAM AND**

**ROASTED SPICE**

**PAN FRIED CHICKEN DUMPLINGS WITH SIMMERED BLACK MUSHROOMS IN SOY BROTH**

**STIR FRY CHICKEN SUPREMES IN OYSTER, BASIL & SPRING GREENS**

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**DILLIWALA BUTTER CHICKEN IN RICH MAKHANI GRAVY**

**AFGHANI CHICKEN IN RICH KALIMIRI GRAVY**

**MURG NIZAMI WITH RICH FENUGREEK & ONION GRAVY**

**HYDERABADI DUM KA MURG**

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**PAN FRIED FISH FILLET WITH LEMON, CAPER AND CORIANDER CREAM**

**RICE CRUSTED FISH WITH WHITE WINE AND LEEK SAUCE**

**BAKED WHOLE RAWAS FILLET WITH ROASTED VEGETABLE TANGINE**

**CITRUS FISH FILLET WITH FRESH ARUGULA, ORANGE & LEMON ZEST**

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**STEAMED FILLET OF FISH WITH RED CHILLI, JEGGARY SOY**

**SOUTH EAST ASIAN GRILLED FISH STEAKS WITH SESAME, SOY, LIME AND RED CHILLIES**

**JAPANESE PANKO FRIED FISH WITH WASABI TARTER**

**CORIANDER CRUSTED FISH FILLET WITH INDONESIAN SAMBAL & CILANTRO**

**ANDHRA ROASTED FISH WITH COCONUT AND CILANTRO CHUTNEY**

**TAWA FISH FILLET WITH PUNJABI HOMEMADE CURRY GRAVY**

**GOAN / MALWANI FISH CURRY**

**TRADITIONAL RAWA FRIED FISH WITH COCONUT CHUTNEY**

## **NON-VEG MAINCOURSE**

**\*\*GRILLED PRAWNS IN ROASTED PIMENTO CREAM**

**\*\* STIR FRY BUTTER FLIED PRAWNS IN CHILI OYSTER SAUCE**

**\*\*MALWANI JHINGA MASALA**

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**SLOW COOKED MADEIRA LAMB WITH RED WINE ROOT VEGETABLES AND PAN  
GRAVY**

**ROASTED LEG OF BABY LAMB WITH CABERNET JUS AND ROASTED VEGGIES**

**LAMB IN ROASTED SPICE, CORIANDER ROOTS, KEFIR LIME & COCONUT CREAM**

**STIR FRY LAMB WITH RED CHILI, GARLIC AND SOY SAUCE**

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**PENANG LAMB WITH THAI SPICE, LEMON GRASS AND COCNUT**

**MUTTON RAAN TANDOORI**

**NIZAMI RAJSTHANI LAAL MAS**

**MUTTON ROGAN JOSH**

**NIHARI GOSHT WITH SRIMAL NAAN**



## **RICE / NOODLES / CURRIES & BIRYANI**

**RISOTTO PARMIGIANA / MUSHROOM / SICILIANA / TRUFFLE**

**MUSHROOM & BROCCOLI POT RICE**

**NASI - GORENG FRIED RICE WITH TOFU & WATER CHESTNUTS**

**BLUE RICE WITH EDAMAME & CARROTS**

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**THAI CURRY (RED/ GREEN/YELLOW) WITH BURNT GARLIC RICE**

**MASAAMAN CURRY (CHICKEN/PRAWNS) WITH FRIED RICE**

**BALINESE CURRY WITH LEMON GRASS & BURNT CHILLY**

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**SINGHODA & DUM ALOO KI BIRYANI WITH BURHANI DAHI**

**KATHAL KI BIRYANI WITH CUCUMBER AND MINT RAITA**

**TANDOORI PANEER TIKKA BIRYANI WITH RAITA**

**TANDOORI VEGETABLE BIRYANI WITH RAITA**

**DUM MURG BIRYANI**

**DUM MUTTON BIRYANI**

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**ROASTED CHILI & PEANUT TOSSED WHEAT NOODLES WITH SPROUTS & VEGGIES**

**POT NOODLES WITH VEGGIES AND SOY**

**STIR FRY GORENG NOODLES WITH RED CHILI, GARLIC AND SPRING ONION**

**PHAD THAI NOODLES WITH SPROUTS, JIGGERY & TAMARIND**

**STIR FRY HAKKA NOODLES WITH LEAFFY VEGETABLES**

## DESSERTS

**DARK CHOCOLATE MIKADO SQUARES**

**GOOEY CHOCOLATE CAKE**

**CHOCOLATE ORANGE MUD PIE**

**MELISSA HEAVENLY BROWNIES**

**TRIPLE CHOCOLATE BROWNIES WITH SALTED CARAMEL DRIZZLE**

**TIRAMISU IN MINI JARS**

**TRIPLE CHOCOLATE MOUSSE**

**BAILEYS IRISH MOUSSE CAKE**

**DARK & WHITE CHOCOLATE MOUSSE IN SHOT GLASS**

**LEMON AND LITCHI MOUSSE**

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**CRÈME BRULEE (VANILLA/HAZELNUT)**

**KIWI & ORANGE MASCARPONE CREAM IN CUPS**

**RED VELVET CUPS**

**BLUEBERRY CHEESECAKE**

**RED VELVET CHEESECAKE**

**MIX BERRY CHEESE CAKE IN CUTTING TEA GLASS**

**BAKED PHILLY CHEESECAKE**

**STRAWBERRY CHEESECAKE**

**BAKED OREO CHEESECAKE**

**SALTED CARAMEL CHEESECAKE**

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**MAPLE CHOCOLATE & WALNUT ROASTED TART**

**BLACK BOTTOM PIE**

**INDIVIDUAL CHOCOLATE TRUFFLE TARTS**

**FRESH FRUIT AND CREAM TARTS**

**PEACH APRICOT AND PRUNE CRUMBLE PIE**

**GRANDMOTHERS APPLE CRUMBLE PIE**

**WILD MIX BERRY & KIWI CRUMBLE PIE**

**ALMOND PIE WITH MASCARPONE CREAM AND SEASONAL FRUITS**

## **DESSERTS**

**DARK & WHITE CHOCOLATE COATED RASGULLAS**

**MOTICHOOR CHEESECAKE**

**MADHUR MILAN**

**ALMOND AND GULAB JAMUN TART**

**RASMALAI TRES LECHE**

**PISTACHIO AND BOONDI CHEESECAKE**

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**GAJAR KA HALWA CREPES WITH RABDI & ROSE PETALS**

**MISHTI DOI CHEESECAKE**

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**MALAI KULFI WITH FALOODA**

**CHIKKI KULFI**

**KESAR PISTA KULFI**

**RASMALAI**

**RASGULLA**

**JALEBI WITH RABDI**

**GULAB JAMUN**

**GAJAR KA HALWA**

**MOONG DAL HALWA**

**DUDHI HALWA**

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**HOMEMADE GUAVA ICE CREAM**

**SALTED CARAMEL ICE CREAM**

**ROASTED ALMOND ICE CREAM**

**CHOCOLATE CHIP ICE CREAM**

**STRAWBERRY ICE CREAM**

**VANILLA & ROSE PETAL ICE CREAM**



## **LIVE STATIONS**

### **BARBECUE STATION**

**BHARVA TANDOOR KI DINGRI**

**DUM ALOO ACHARI**

**PANEER PUDINA TIKKA**

**TRADITIONAL PANEER TIKKA**

**TANDOORI KASUNDI GOBI & BROCCOLI**

**TANDOORI MIX VEGETABLE**

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**LASOONI CHICKEN TIKKA**

**CHICKEN AFGHANI TIKKA**

**TRADITIONAL CHICKEN TIKKA**

**CHICKEN SEEKH**

**MUTTON BOTI KABAB**

**MUTTON SEEKH**

**FISH KASUNDI TIKKA**

**TANDOORI PRAWNS**

**WITH CHUTNEY AND LACHA ONION**

### **SUSHI**

**CRUNCH AVOCADO AND CREAM CHEESE**

**VEGETABLE CALIFORNIA ROLLS**

**VEGETABLE TEMPURA ROLLS**

**EDAMAME TRUFFLE SUSHI ROLLS**

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**SMOKED SALMON MAKI ROLL**

**MIX SEAFOOD CALIFORNIA ROLLS**

**TEMPURA PRAWNS SUSHI**

**WITH PICKLE GINGER, WASABI & SOY**



## DIM SUM

EDAMAME TRUFFLE

THREE MUSHROOM AND CELERY

CRYSTAL VEGETABLE

WATER CHESTNUT AND CORN

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THAI SPICED CHICKEN

GARLIC CHICKEN

PRAWNS & SPRING ONION

WITH CHILLI OIL, SOY AND GARLIC DIP

## MEZZE

CHICKPEA HUMMUS

BEETROOT HUMMUS

NUTTY MUHAMRAH

LABNEH WITH ZATAAR

PICKLE AUBERGINE

SUN DRIED TOMATO AND OLIVE TAPENADE

MUTABLE

TZATZIKI

TABULEH

SPICY OKRA

FALAFEL

WITH PITA/LAWASH/ STICKS

## COLD CUT PLATTER

HAM

SALAMI

LUNCHEON

SAUSAGES

WITH FRUITS, GHERKINS, GREENS & OLIVES

## **FLAVOURED CHEESE BAR**

**ALMOND & TRUFFLE**

**BLACK PEPPER FETA**

**CRANBERRY AND JALAPENO**

**AGLI OLIO**

**NUTTY PESTO**

**RED PEPPER & PARSLEY**

**WITH CRACKERS, FRUITS, LAWASH, PICKLES**

## **FONDUE**

**PLAIN CHEESE**

**SUN DRIED TOMATO AND OLIVES**

**BLUE CHEESE & PINE NUTS**

**WITH GRILLED BABY POTATO AND TOASTED FOCACCIA BREADS**

## **TACO BAR**

**REFRIED BEANS**

**GUACAMOLE**

**SOUR CREAM**

**SALSA**

**SALAD**

**CHEESE**

**CHEESE SAUCE**

**CRISP MINI CRISP TACO / SOFT CORN TACO / FLAVOURED TORTILLA**

**OR-BURRITO BOWL / QUESADILLA**



## **PIZZAS & FLAT BREADS**

**FRESHLY BAKED THIN CRUST PIZZAS**

**PIZZA MARGARITA**

**PIZZA FIAMMA**

**OLIVE , PEPPERS & JALAPENO PIZZAS**

**BBQ. CHICKEN PIZZA**

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**FRESH MOZZARELLA & TOMATO PIDE**

**LEBANESE CHICKEN & CHEESE PIDE**

**BAKED COCAS WITH TOPPINGS**

## **SOUPS**

**BROCCOLI AND ALMOND SOUP**

**WILD MUSHROOM CAPPUCINO**

**ROASTED CORN AND RED PEPPER**

**AMERICAN CORN AND TOMATO SOUP**

**ROASTED PUMPKIN AND ROSEMARY SOUP**

**OLD FASHIONED MANCHOW SOUP**

**ASIAN CLEAR SOUP WITH VEGGIES**

**TOM YUM SOUP WITH VEGGIES AND DUMPLINGS**

**HOT & SOUR SOUP**

## **BAKERY STATION BREAKFAST**

**MINI DANISH**

**CROISSANTS (PLAIN / CHEESE/ CHOCOLATE)**

**MUFFINS / CUP CAKES / CINNABON ROLLS**

**BANANA BREADS /FRUIT BREADS**

**DATE AND ALMOND CAKE**

**MINI QUICHE / PIE**

**BAKED WADA PAAV**

**PULLED CHEESE BREADS WITH HERBS AND SRIRACHA**

**SPICE CHICKEN / VEGETABLE ROLLS**

## **SANDWICHES / SUBS / SLIDERS**

**MINI PANINI WITH BALSAMIC VEGETABLES**

**HARISSA COTTAGE CHEESE AND JALAPENO SANDWICH IN FOCACCIA**

**GRILLED CROISSANTS WITH PESTO VEGETABLES AND CHEESE**

**CREAM CHEESE & ROASTED VEGETABLE ECLAIRS**

**MINI BAGELS WITH MASCARPONE AND GARLIC MUSHROOMS**

**PESTO & CHEDDAR GRILLED FOCACCIA**

**PULLED JACKFRUIT MINI SLIDERS**

**GRILLED COTTAGE CHEESE AND CHEDDAR SLIDERS**

**FALAFEL WITH HUMMUS, SALAD & PICKLE IN PITA**

**SIMPLE CHEESE AND BASIL TOASTIES**

**ROASTED TOMATO, PEPPERS, GRILLED COTTAGE CHEESE & HARISSA IN PANINI**

**CHOUX PARTY SANDWICH WITH CREAM CHEESE, PRUNES, LETTUCE & CRANBERRY**

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**ROASTED CHICKEN AND GHERKIN IN MINI PANINI**

**PULLED CHICKEN SLIDERS**

**HARISSA ROASTED CHICKEN AND JALAPENO SANDWICH IN FOCACCIA**

**GRILLED CROISSANTS WITH MUSTARD CHICKEN AND CHEESE**

**CREAM CHEESE & CHICKEN SALAMI ECLAIRS**

**BARBECUE CHICKEN IN GRILLED PANINI**

**CHICKEN SALAMI AND GRILLED VEGETABLE, PESTO FOCACCIA**

**MUSTARD CHICKEN SANDWICH IN GRILLED PITA**

**CHOUX PASTRY WITH LETTUCE CHICKEN SALAMI AND CREAM CHEESE**

**HAM & CHEESE TOASTIES**

## **KIDDIES MENU**

**POTATO SMILIES**

**CRISPY POTATO QUARTERS WITH GARLIC AIOLI**

**FRENCH FRIES / CURLY FRIES**

**CHEESE TOAST**

**MUSHROOM ON TOAST**

**BUTTER CORN CUPS**

**CHEESE AND CORN BALLS**

**PANKO FRIED MOZZARELLA FINGERS**

**NACHOS WITH CHEESE SAUCE**

## **WRAPS AND ROLLS**

**SPICY PANEER WHEAT KATHI ROLL**

**ALOO BASIL KABAB ROLLS**

**HARISSA MUSHROOM RAGI ROLLS**

**FALAFEL, HUMMUS, SALAD & PICKLE VEGGIES ROLLS**

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**SOUTHERN SPICED CHICKEN ROLLS**

**CHICKEN TIKKA KATHI ROLLS**

**CHICKEN MASALA & EGG PARATHA ROLLS**

**MUTTON TURKISH KABAB IN RAGI ROLLS**

## **AGRA CHAAT**

**KARARI ALOO TIKKA**

**PALAK PAAN KI CHAAT**

**DAHI PAPADI CHAAT**

**DAHI BHALLE**

**DAHI PURI**

**RAGDA PATTICE**

**PANI PURI**

**SEV PURI**

## **FARSAN**

**CHEESE & VEGETABLE PUFF**

**PANEER CHILLI ROLLS**

**VEG KATHI ROLLS**

**VATANA GHUGRA**

**DAL KACHORI**

**PUNJABI SAMOSA**

**CHEESE SAMOSA**

**MINI ALOO BONDA**

**HARA BHARA KAJU KABAB**

**KHANDVI / DHOKLA**

## **SOUTH INDIAN**

**STEAMED IDLI**

**MEDU WADA**

**RASAM WADA**

**VEG STEW**

**GASSI**

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## **DOSA STATION**

**SADA / MASALA / MYSOOR / CHEESE**

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**APPAM STATION - WITH CHUTNEY**

## **KHOU SUEY CURRY**

**FLAVORFUL VEGETABLE (OR) CHICKEN KHAU SUEY CURRY SERVED ON THE BED OF STEAMED AND CRISP THIN NOODLES SERVED IN SOUP BOWL AND TOPPED UP WITH:**

**GOLDEN GARLIC**

**FRIED ONION SLIVERS**

**CHOPPED SPRING ONION**

**CORIANDER LEAVES**

**CHILLI VINEGAR**

**LEMON WEDGES**

**CRUST PEANUT**

## **STEAMED BAO/ BUNS**

**(LOTUS FLOUR BAO, STEAMED & FILLED WITH SPICY FILLING, SALAD & HOT SAUCE)**

**BLACK BEANS VEGGIES**

**SRIRACHA COTTAGE CHEESE**

**WATER CHESTNUT & SILKEN TOFU**

**RED PEPPER CHICKEN**

**ROASTED FIVE SPICED CHICKEN**

**CHILI GARLIC PRAWNS**

## **MONGOLIAN GRILL /WOK**

### **SELECTION OF VEGETABLES:**

**BROCCOLI**

**BOK CHOY**

**SPROUTS**

**CARROTS**

**BABY CORN**

**MUSHROOMS**

**WATER CHESTNUTS**

**BELL PEPPERS**

**RED & WHITE CABBAGE**

**SPRING ONION**

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**RICE**

**THIN NOODLES**

**SERVED WITH JAPANESE SESAME OIL, LIGHT SOYA, RED CHILLY SICHUAN, LEMON SAUCE,**

**HOISIN SAUCE**

## **CHHOLE WITH KHULCHA BAR**

**CHHOLE, PACKED WITH PROTEINS & NOURISHMENTS, IS SERVED ALONG WITH VARIETIES OF  
KULCHAS**

**(STUFFED MOOLI / STUFFED GOBI / GREEN PEAS & PANEER / PYAAZ & ALOO)**

**SERVED WITH CHUTNEY RED CHILLY PICKLE AND MAKHAN**

## **MAKAI DI ROTI - SARSON KA SAAG**

**THIS TYPICALLY PUNJABI SIGNATURE DISH TASTES REALLY NICE WITH MAKKAI DI ROTI**

**(INDIAN MAIZE)**

## **EUROPEAN GRILL**

**(FRESHLY GRILLED VEGGIES / MEATS WITH MARINATING, HOUSE SALAD & BREADS)**

**GRILLED CORN AND TOFU STEAKS WITH PIMENTO SAUCE**

**COTTAGE CHEESE STEAKS WITH SALSA**

**MUSHROOM & WATER CHESTNUT SKEWERS**

**SEASONAL VEGGIES IN ROSEMARY**

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**GRILLED CHICKEN BREAST IN RED WINE SC.**

**FISH FILLET WITH LEMON CORIANDER**

**BABY LAMB CHOPS WITH BLACK MUSHROOM**

**MINUTE PEPPER STEAKS**

**PRAWNS ON SKEWERS**

## **BHINDI BAZAAR TAWA STATION**

**HYDRABADI KEEMA / KALEJI**

**BHEJA MASALA / CHICKEN TAKATAK**

**PARSEE STYLE CHICKEN LIVER**

**BAIDA ROTI / MUTTON ROLLS / SEEKH PARATHA**

## **TRADITIONAL INDIAN**

**LITTI CHOKA / DAL PAKWAN**

**DAL BATI HURMA / OONDHIYO**

**GATE KI SABJI / KER SANGRI**

**DHANSAK**

## **EGGS TO ORDER**

**SUNNY SIDE UP / STUFFED / MASALA OMLETTES**

**AKOORI / SCRAMBLED EGGS**

**WITH FRESHLY BAKED BREAD BASKET**

## **WAFFLE/ PANCAKE STATION**

**FRESHLY GRILLED WAFFLES /PANCAKES**

**WITH SYRUPS, NUTELLA & HONEY**

# **GFC TERMS AND CONDITIONS**

## **DELIVERABLES OF GFC.**

- ALL CROCKERY, CUTLERY, FOOD WARMERS, PLATTERS & SERVIETTES,
- WE WILL A LOT ENOUGH STAFF FOR THE EVENT. YOU CAN ASK FOR EXTRA STAFF
- SERVERS UNIFORM WILL BE COMBINATION OF BLACK & BLACK.
- MAINTENANCE OF UTMOST STANDARDS OF HYGIENE DURING THE EVENT
- RETURN OF THE KITCHEN SPACE IN A NEAT AND CLEAN STATE.
- WATER BOTTLES

## **ON ADDITIONAL COST**

- BAR TENDER @ 3000/- & BAR WAITER @1500/- EACH
  - CHILLING ICE & PERFECT ICE WILL BE AS PER REQUIREMENT
  - BAR GLASSES HIRING ON COST (COLLIN, WHISKY, WINE, SHOT, MARTINI, TULIP ETC)
  - SODA, SOFT DRINKS, JUICES, MINERAL WATER & BAR MIXERS IF REQUIRE WILL BE CHARGED SEPARATELY @200/- PER PERSON (RED BULL IF NEEDED @ ACTUALS)
  - LATE NIGHT SERVICE CHARGE AFTER 12.30 AM @500/- & AFTER 3.00AM @1000/- PER STAFF MANAGING THE EVENT
  - TRANSPORTATION & OUTDOOR SERVICE CHARGE WILL BE APPLICABLE
- \*GST AS APPLICABLE.

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## **DELIVERABLES FROM THE HOST/ EVENT MANAGER**

- SPACE FOR KITCHEN, WASHING, PLATING WITH TABLES.
- ELECTRIC POINTS FOR EQUIPMENT'S (MICROWAVE, OVEN, GRILL)
- RUNNING WATER TO WASH THE DISHES BEFORE AND AFTER SERVICE.
- TABLES FOR BUFFET SETUP WITH COVER AND FRILLS AS PER THEME.
- TEMPORARY VAN PARKING SPACE FOR UNLOADING & LOADING OF EVENT MATERIALS.
- KINDLY ADVISE IN ADVANCE SHOULD YOU REQUIRE NAMES OF STAFF, LOADERS, DRIVERS, VEHICLE NO & LIST OF EQUIPMENT'S NEEDED TO COMPLETE THE SECURITY PROCESS.
- ACCESS TO SERVICE LIFT FOR TRANSPORTATION OF MATERIALS REQUIRED FOR THE EVENT.
- WE SHALL MAINTAIN UTMOST STANDARDS OF HYGIENE WHILE EXECUTING YOUR EVENT AND WILL HANDOVER THE KITCHEN AREA IN A NEAT AND CLEAN STATE.

I HOPE YOU WILL FIND THE ABOVE IN ORDER. IN CASE YOU HAVE ANY SUGGESTION ON THE MENU, PLEASE FEEL FREE TO CONTACT US ON +91 9820842523/25

WE THANK YOU FOR CONSIDERING GFC FOR THIS EVENT.