



Breakfast Non-veg Menu

Pre wedding I Sports Event I corporate events I Product launch I Outdoor

Beverages

Tea

(Masala/ green/Assam)

Coffee

(Filter coffee / cinnamon coffee)

~

Fresh watermelon juice

Assorted Cookies

Mini croissants

Cheese Board

English cheddar

Brie

Homemade Almond truffle cheese

Red pepper sambal cream cheese

With Crackers, grapes, lawash, nuts & pickle

~

Fresh Seasonal fruit basket

~

Display

Avocado Guacamole with micro greens

On whole-wheat toast

~

Open cheddar, spinach & pepper Quiche

~

Hash browns

~

Grilled chicken sausages cracked pepper & mustard

~

Assorted cold cut platter (ham, salami, sausages)

Eggs to order

Sunny side up /Stuffed omelettes /Scrambled egg

With

Assorted bread basket

Butter & marmalade

Waffles & pancake station

With

Honey / butter/ syrup & Nutella



Hi-Tea Non-Veg Menu

Mehandi | Sports Event | corporate events | Birthday Party | Outdoor

Beverages

Fresh cucumber and mint spritzer

Tender coconut punch

~

Tea

Coffee

Assorted cookies

Display

Butter chicken skewers

With roasted tomato & red chili

~

Grilled fish steaks

With chimmichuri

~

Asian BBQ. Cottage cheese

With tom yum

~

Baby Panini sandwich

Grilled veggies, cheddar & lettuce

~

Cream cheese & mushroom

In bagels slider

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Burmese khow-suey station (veg/ nonveg)

Condiments, noodles & chili oil

~

Agra Chaat station

Karari Aloo ki tikka

Dahi papadi chaat

Gol gappe

Desserts

Fresh fruits & chia pudding

Chocolate truffle cake squares



Non-veg Sample Menu

House Parties I cocktail I private parties I corporate events I Banquets I Outdoor

MENU-I

Circulating starters

Khow-suey cottage cheese
With crust peanut & chili oil

~

Crunchy avocado and cream cheese sushi
With wasabi & pickle ginger

~

Asian bbq. Chicken With sesame and ginger juice

~

Butterflied prawns In basil sauce & spring greens

SALAD

Fresh pear, cranberry & Arugula salad
With roasted walnut in orange dressing

~

Assorted homemade bread basket

Buffet

Roasted five spiced chicken
With pan gravy & sprouts

~

Baked spinach roulades
With peppers, sun dried tomato & fresh herbs

~

Stir fry greens with sesame & soy

~

Yellow vegetable curry
Burnt garlic rice

Desserts

Fresh seasonal fruit cheesecake in mini jars

~

Goosey Chocolate with salted caramel drizzle & vanilla



Non-veg Sample Menu

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MENU (II)

Grazing table

Cheese platter

Cranberry Jalapeno / Almond truffle / red pepper sambal

Served with crackers, fresh fruit, bread stick, dry Fruits

Mezze platter

Lebneh / Baba ghanoush / Chickpea hummus

Served with lawash, pita and Vegetables Sticks

Circulating starters

Red chili sambal grilled cottage cheese with herbal drizzle

Edamame Truffle Dim sum with chili oil dip

Jalapeno & cheese coriander cigars

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Barbecue chicken Afghani tikka with spicy mint chutney

Mutton Sikhampuri Kababs with spicy chutney

Butterflied prawns in red chili, garlic and basil

Salad Jars

Roasted vegetable, cherry tomato and crisp lettuce salad

In balsamic dressing

Buffet

(Flying / Stationary).

Khow-suey station

With condiments, noodles & toppings (Veg / chicken)

~

Amritsari chhole

With stuffed khulchas and chutney

~

Slow cooked Mutton Korma with baked Seermal

~

Tandoori vegetable Biryani

With cucumber & mint raita

Desserts

Baby malai chikki kulfi

~

Baked philo cheesecake with mix berries



Non-veg Sample menu

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MENU-III

Circulating starters

Crispy kothambir wadi with chili peanut thecha

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Edamame truffle mini samosa triangles with chili oil dip

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Baked baby wada paav sliders with lasoon ki chutney

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Malai Chicken with roast spice & coriander leaves

~

Tawa kokum prawns with red chili and lime

~

East Asian Fish cake With Chimmichurri

Buffet

Goan recheado grilled fish fillet

~

Malwani sukha chicken

~

Rozali paneer tawa masala

~

vegetable dewani handi

~

Yellow dal tadka

~

Jeera & pea pulav

Chapatti / wheat paratha

~

Achar / thecha

Papad

Koshimbir

Desserts

Malai Kulfi with falooda

~

Baked gulab jamun & almond tarts



GFC. Terms & Conditions

Our Services Include

- All crockery and cutlery.
- Adequate service staff for the event (additional staff can be arranged on request).
- Service staff in Black & Black uniform.
- Maintenance of the highest standards of hygiene throughout the event.
- Handover of the kitchen area in a clean and tidy condition after the event.
- Service duration includes 2 hours of circulating starters and 2 hours of buffet service for the main course.
- Drinking water bottles will be charged at MRP. To avoid plastic bottles, you may provide your own drinking water source or RO system for guest service.

Requirements from Venue / Host

- Kitchen, washing, and plating area.
- Kitchen equipment (if unavailable, we will bring our own).
- Access to staff washroom.
- Buffet tables with covers and frills.
- Temporary parking for loading and unloading of event materials.
- Kindly inform us in advance if staff names, loader/driver details, vehicle numbers, or equipment lists are required for security clearance.
- Access to the service lift for movement of event materials.



Additional Charges

Bartender – ₹3,500 each | Bar Waiter – ₹1,800 each.

Chilling ice and premium ice – As per actual requirement.

Bar glassware (Collins, Whisky, Wine, Shot, Martini, Tulip, etc.) – At actual hiring cost.

Bar mixers – ₹200 per person. (Red Bull, if required, will be charged at actuals.)

Late-night service charges: After 12:00 AM – ₹700 per staff | After 2:30 AM – ₹1200 per staff.

Transportation and outstation service charges, if applicable.

GST @ 5% extra on the total bill.