



Breakfast Vegetarian Menu

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

Beverages

Tea

(Masala/ green/Assam)

Coffee

(Cinnamon / regular)

~

Orange juice

Assorted Cookies

Blueberry & pineapple Danish

~

Assorted homemade cheese board

Homemade Almond truffle cheese

Red pepper sambal cream cheese

Cranberry & jalapeno cheese

With Crackers, grapes, lawash, nuts, pickle

~

Fresh cut seasonal fruit platter

Buffet

Oats & sweet potato Poha

With Aloo gujiya & pomegranate

~

Steamed Podi Idli with chutney

~

Spinach & ricotta baked rice pancake

Chili peanut drizzle

~

Cheese & pesto sandwich in whole-wheat

Benne Dosa station

Freshly grilled dosa

With aloo bhaji

With

Coconut & tomato Chutney

~~~

Fresh fruit tarts

Lemon tarts

Roasted walnut tarts



## Hi-Tea Vegetarian Menu

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

### Beverages

Fresh orange, chia & mint cooler

Crazy kookai cooler

~

Tea

Coffee

Assorted cookies

### Display

Crunchy avocado cream cheese sushi

Wasabi & pickle ginger

~

Feta & jalapeno cheese cigar

With red chili & cottage cheese

~

Baked stuffed mushrooms

With sweet chili sauce

~

Herb Garlic spinach & cream cheese

In bagels slider

~

Open focaccia

With roasted veggies, pesto and cream cheese

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### Burmese samosa curry

With roasted peanuts, brown onion, roasted garlic and cilantro

~

### Chaat station

Sev papdi chaat

Pani puri

Palak paan ki chaat

### Desserts

Espresso Tiramisu Cups

Rich red velvet brownie squares



## Vegetarian 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

~

Edamame truffle Mini triangles  
Dipping sauce

~

Baked bries, cranberry, walnut & caramelised onion  
Mini Tarts

### SALAD

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

~

Assorted homemade bread basket

### Buffet

Grilled ricotta & bell pepper steaks in pimento cream

~

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



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

### 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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Grilled beetroot galouti with goat cheese & guacamole

Khamini Bruschetta, cream cheese & peanut thecha

Tandoori hare kabab ki dingri & mint chutney

#### Salad Jars

Roasted vegetable, cherry tomato and crisp lettuce salad

In balsamic dressing

#### Buffet

(Flying / Stationary)

#### Khow-suey station

With condiments, noodles & toppings

~

Amritsari chhole

With stuffed khulchas and chutney

~

Penne in paprika cream & broccoli

~

Tandoori vegetable Biryani

With cucumber & mint raita

#### Desserts

Baby malai chikki kulfi

~

Baked philo cheesecake with mix berries



## Vegetarian Sample Menu

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

### MENU-III

#### Circulating starters

Crispy kothambir wadi with chili peanut thecha

~

Nadru Ki galouti with roasted tomato dip

~

Baked baby wada paav with lasoon ki chutney

~

Smoked Chilli marinated tandoori Paneer

~

Peri Peri Crispy Smoked Mushrooms

~

Crispy khakra lawas with avocado bharta & masala gujiya

#### Buffet

Mutter makhana kofta in tandoori gravy

~

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.