



3 COURSE BUFFET MEALS FOR CORPORATE / TOURIST GROUPS



98290-40549
98290-68432

Soup or Welcome Drink (1)

Soup: Tomato, Vegetable, Lemon Coriander, Minestrone, Thukpa, Hot n Sour

Welcome Drink: Cold Drink, Fresh Lime Soda, Khus/Rose Sherbet, Mojito, Ginger Ale, Chaach, Nimbu Paani etc.

Salad (2)

Green, Kachumber, Ceaser, Greek, sprouts, Russian, Spinach, Lettuce etc.

Papad (1)

Roasted, Fried, Sago etc

Pickles, Chutneys etc as accompaniments

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Seasonal Vegetables (1)

Mix, Dum Aloo, Bhindi Masala, Gobhi Matar, Alu Achari, Alu Gobhi, Gobhi Masala, Alu Pudina, Alu Methi, Bhindi Bharwan, St. Tinda, Kadi Pakoda, Palak Corn, Soya Matar, Papad Mangodi

Curry Vegetables (1)

Paneer dishes: Butter Masala, Palak, Lababdar, Shahi, Khurchan, Kadhai Chilly, Matar Paneer etc

Kofta: Vegetable, Malai, Lauki, Spinach, Nargisi etc.

Dal (1)

Rajma, Chola, Mix, Yellow, Lauki Chana, Makhani, Panchmel, Saag etc.

Rice / Pulao (1)

Plain, Veg. Fried, Mint, Pulao, Mangodi, Jeera, Peas Pulao etc.

Raita (1)

Plain, Veg, Onion, Mint, Boondi, Pineapple

Rajasthani or Pasta or Continental or Chinese (1)

Rajasthani: Gatta curry, Ker Sangri, Alu Pyaz, Papad Ki Subzi Etc.

Pasta: Pasta with Red/White Sauce, Veg. Pasta, Cheese Macaroni etc.

Continental: Baked Veg., Saute Veg., Herb Potato etc.

Chinese: Chowmein, Fried Rice with Sweet and Sour Veg.

Dessert (1)

Fruit Custard, Kheer, Vermicilli, Ice Cream, Ras Gulla, Gulab Jamun

Rs. 550 per person plus GST

ADD 2 Starters at Rs. 100 per person (separate menu)

ADD 1 dessert at Rs. 50 per person