



Proposed Menu (Platinum)



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Shop No. 33, Bhai Complex, Near Paras
Dharam Kanta, Jhansa Road, Kurukshetra

Beverages

Service in Appropriate elegant glassware with complimenting garnishes.

MOCKTAIL'S

Watermelon Mojito
Oranga Kaffir Lime
Virgen Mojito
Kafir Lime Mojito
Watermelon Mojito
Blue Moon

FRESH JUICE

Kinnu or Mosmi Juice
Water Melon Juice

WATER BOTTLE 250 ML.

AERATED WATER

Coke
Fanta
Limca
Sprite

FRESH SHAKES

Butter Scotch
Mango
Oreo
Chocolate



Cocktails

Freshly prepared Cocktails by professional bar tenders

Cocktails menu as per host's preference

Liquor and Liquor licence will be provided by the host

Long Island Iced Teas

Mojitos

Elder Love

Pure Cinn

Pomo Mint Martini



Cafe Treat

HOT COFFEE

Espresso
Cappuccino
Latte
Mocha
Hazelnut
Coco
Toffee Coffee
Irish
Black Coffee
Espresso Shot

ICE TEA

Cold Lemon

NON-MILK TEA

Lemon Tea
Green Tea

CHOCOLATE

HOT
Hot Chocolate
Irish
Caramel
COLD
Chocolate Shake
Choco Caramel
Coco Chocolate

TEA

Assam Tea
Elachi Tea
Masala Tea
Ginger Tea

COLD COFFEE

Coco Breeze
Frappe
Irish Frappe
Toffee Coffee
Coffee in Dark



Tapas

Cheese Cherry Pineapple Sticks

Sweet Corn with Imported Veg.

Assorted Fresh Fruit Sticks

Paneer Satay

Stuffed Cucumber Cups

Sun-Dried Tomatoes Crostini

Salted Peanuts

Black Chana

Nachos with Salsa

Mushroom Taka Tak



Circulatory Snacks

ORIENTAL

Hot Chilly Mushroom Topped with Coriander and Spicy Onions

Dahi Ke Kebab served with Cucumber and Coriander Sauce

Thai Chilly Paneer Topped with Sesame

Creamy Spinach & Cheese Triangle with Hot Garlik Sauce

Mushroom Cheese and Herb Cigar

Baby Corn and Broccoli Tambura

Thai Spring Rolls with Sweet Chilly Sauce



FROM THE CHARCOAL GRILL

Saslik Paneer Tikka served with Mint Chutney

Paneer Pudina Tikka

Broccoli Mawa Kebab served with Peanut Sauce

Stuffed Mushroom Tikka with Mint Chutney

Tandoori Bharwan Aloo Coated with Sesame Seeds and Mint Chutney

Hara Bhara Seekh Kebab served with Mint Chutney

Soya Malai Chaap served with Mint Chutney

Kathal Tikka served with Mint Sauce



Circulatory Snacks

CONTINENTAL

Spinach Corn & Cheese Triangles with Garlic Souce

Seassame Toast

Baby Honey Potatoes with Chilli Flakes



Soup Station Live

Soup traditionally is clear or thick both made out of vegetables, after reducing its stock flavoured with herbs and finished with seasoning. They are not only relished in winters but all years long.

Cream of Tomato

Veg Manchow

Lime Coriander Soup

TOPPING ON DISPLAY

Green Onions

Basils

Jalapenos

Sour Cream

Cheese

Croutons

Pumpkin Seeds

Chopped Mushroom

Fried Noodles

Toasted Garlic

Chopped Green Chillies

Lemon Chunks

Lemon Juice

Chopped Coriander

Served with choice of Sauces, Green Curry and Garlic, Ginger, Soya



Fresh Fruit

Usa Apple

Grapes (red Globs)

Kiwi

Water Melon

Dregon

Pineapple

Metzol Dates

Sarda

Pear

Papaya

Thai Guava

Mini Orange

Plum

Chiku

Japani Fruit



The Savoury House

Gol Gappe

Bhalla Chaat Papri

Tikki (Aloo, Paneer)

Pao Bhaji

Moonglet

Raj Kachauri

English Chaat

Dal Muradabadi

Biscuit Roti



South Indian

BUFFET COUNTER

Creamy Dahi Vada
Mangalore Upma
Pineapple Kesari Bhaat

DOSA'S

Masala Dosa
Mysore Masala
Palak Paneer
Palak Masala
Onion Dosa
All preparation with butter and desi ghee

FLUFFY STEAMED

Rice Idly
Palak Idly

UDUPI SPL SNACKS

Medu Vada

DIPPED HOT & SPICY

Rasam Vada
Sambar Vada
Appam With Veg Karma

LIVE GRINDING CHUTNEY'S

Tomato Chutney
Coriander Mint Chutney
Udupi Spl Chutney
Coconut Chutney



Salad Bar

Salad is a popular ready to eat dish made with varied raw and fresh vegetables topped with tangy and creamy dressing usually served chilled or at moderate temperature.

SEASONAL GREEN SALAD

Indian Salad [aloo Anar Peas Chat With Ginger & Tomatoes.....]

Italian Pasta Salad

Greek Salad

Herb Salad With Feta

Russian Salad

Bean Sprout Salad

Roast Peppers & Nuts

Ceaser Salad

Tuscan Panzanella [sourdough,

Tomatoes, Olives & Basil

Mustard & Fusilli Salad

Roasted Tomatoes & Arugula Salad

Steam & Green Peppers In Sweet Chilli

Insalata Caprese

[tomato & Mozzarella Salad]

Lebanese Potato Salad

Crunchy Corn Salad With Fresh

Home Made Salsa & Sour Cream

Cour & Snow Peas Salad

Papad & Chutnies

Pine Apple Raita

Zeera Pudina Raita



The Foodish

The Indian Main Course

PANEER TIKKA LABABDAR

A Protein Rich, Low Fat, Soft Silky Paneer Cubes Cooked in a Spicy Tomato and Fresh Cream Gravy

MATTAR METHI MALAI

A Rich Punjabi North Indian Curry Gravy With Cream, Onion, Fenugreek & Cashewnuts added with Peas

DUM ALOO KASHMIRI

Whole Potato Deep Fried Finished with Kashmiri Mirch Masala and Fennel

LEHSOONI PALAK

Boiled Spinach Tadka with Garlic in Indian Home Style

MALAI KOFTA

Stuffed Dumplings made from Potato and Paneer Mixture in a Rich Cream Sauce



The Foodish

The Indian Main Course

MUSHROOM, CORN, CAPSICUM KHADA MASALA

Button Mushroom and American Corn Kernels Tempered with Chopped Onion Tomato Masala and Khada Masala

VEG. JALFREZI

This mildly spiced up and Sizzling Veg. Recipe & Array of Veg. like Carrots, Peas, Capsicum, Cauliflower etc.

DAL BUKHARA WITH PEAS PULLAO

Black Lentils Simmered on Slow Light Overnight Heat, Cooked in Tomato, Ginger, and Garlic Paste and Simmered Till its perfection & Chopped with Butter and Finished with Cream

DAHI BHINDI

Sauteed Okra in a Smooth, Creamy, Lightly Spiced Cooked in Yogurt



Dal Tadka Live

Dal Arhar, Dal Moong

Dhania Tamatar Ki Chutney

Bharwan Mirch Ke Pakode

Mirch Wala Lacchha Pyaaz

Ginger Julieness in Vinegar

Tawa Fulka



Punjabi

Amritsari Channa Kulcha

Pyaaaz Pudina Chutney

Sarson Ka Saag with Makke Di Roti

Patiala Baingan

Curry Pakora

Steamed Rice

Paneer Bhurji



Indian Breads

Naan-Plain, Butter, Garlic

Roti - Missi, Tandoori

Parantha - Laccha, Pudina, Mirchi

Stuffed Kulchas (Choice of Stuffing) - Onion, Aloo

Khasta Roti, Paneer Kulcha



Biryani & Pulao

HYDERABADI DUM BIRYANI

CHEESE & PEAS PULAO

Servied with

Spicy Veg Raita & Veg. Gravy

Laccha Pyaaz

Pickle

Papad, Roasted Nuts, Fried Onions



Italian Food

CHOICE OF PASTAS

Ravioli Freshly Made
Penne
Spaghetti
Farfalle
Fussili

CHOICE OF SAUCES

Arrabbiata
Pesto
Mushroom
Creamy Cheese
Spinach & Cheese

CHOICE OF TOPPINGS

Broccoli
Fresh Beans
Baby Corn
Mushroom
Various Herbs and Cheese
Bell Pepper
Olives



Oriental

VEGETABLES SWEET AND SOUR

Carrots, Cauliflower, Beans, Mushrooms, Cucumber, Lychees, and Pineapple in a Sweet and Sour Plum Sauce served with Crisp Noodles/Triangles of Deep Fried Bread on the Side)

GARLIC WOK TOSSED VEGETABLES

Snow Peas, Red Pepper, Yellow Pepper, Broccoli, Zucchini, Bamboo Shoot, BokChoy, Tossed with Garlic Sauce)

GARLIC FRIED RICE WITH SPRING ONIONS

CHINESE STYLE HAKKA NOODLES



Frozen Dessert

ICE CREAM

Butter Scotch
American Nuts
Strawberry
Vanilla

Choices to be Served with
Choice of Sauces and Nuts



Indian Dessert

Kesari Jalebi with Rabri

Rasmalai

Gulab Jamun

Fruit Cream

Muzaffar (Sevian, Kewara, Badam, Ghee)

Milk Cake Khurchan



Halwa

Moong Dal Halwa / Gazar Ka Halwa

Zafrani Halwa

Pineapple Halwa (Sugar Free)

Beetroot Halwa



Term & Conditions

PLEASE NOTE THE FOLLOWING CONDITIONS

1. G.S.T. EXTRA
2. 25% PAYMENTS AT THE TIME OF BOOKING.
3. 50% PAYMENT WILL BE CHARGED BEFORE 20 DAYS OF THE FUNCTION.
4. BALANCE PAYMENT WILL BE CHARGED ON THE FUNCTION TIME.
5. GUESTS ARE RESPONSIBLE FOR THEIR BELONGINGS.
6. ADVANCE PAYMENT SHALL NOT BE REFUND IN CASE OF CANCELLATION OF THE PARTY.
7. NO REFUND OR RELOCATION SHALL BE ALLOWED IF PLATES ARE CONSUMED
8. LESS THAN MINIMUM GUARANTEE.
9. CONSUMPTION OF ALCOHOL PERMITTED AS PER EXCISE RULES.
10. ANY DAMAGE TO THE FARM HOUSE PROPERTY SHALL BE BORNE BY THE HOST.
11. TIMING OF STALLS-8:00 PM TO 11:00 PM

I AGREE WITH THE ABOVE TERMS AND CONDITIONS

GUEST NAME

DATE OF PARTY.....

MINIMUM GURANTEE.....

LUNCH ☐ DINNER ☐

GUEST SIGNATURE