



Catering menu for kitty & birthday parties (Indoor) (Max 50pax)

For bookings Call: +91-78783-79121

Name: _____

Contact No.: _____

Date of Event: _____

No. of guests: _____

Venue of Event: _____

Package chosen: _____

Notes: _____

Signatures: _____

Western Menu

Name of Package	Package 1	Package 2	Package 3
Price per person	800+ GST	1000+GST	1200+GST
Welcome Drink	1	2	2
Starter	1	2	3
Soup	1	1	2
Salad	1	2	2
Sandwich/wraps	1	1	1
Pizza/Pasta	1	1	2
Rice/Noodles	1	2	2
Dessert	1	2	3
Total	8	13	17

Indian Menu

Name of Package	Package 1	Package 2	Package 3
Price per person	800+GST	950+GST	1100+GST
Welcome Drink	1	2	2
Starter	1	2	3
Soup	1	1	2
Salad	1	1	2
Main course	1	2	3
Dal	1	1	1
Rice	1	1	1
Indian Breads	2	3	4
Dessert	1	2	3
Total	10	15	21

(Packages valid only for in-house parties at Waraahi)

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Indian Menu

WELCOME DRINK

Lemon iced tea

Homemade tea liquor, sugar syrup, lemon & fresh mint

Nimbu paani

Fresh lemon juice, sugar syrup, water & tangy masala

Virgin Mojito

Chilled Sprite, fresh lemon juice & fresh mint

Thandai

Indian cold drink prepared with a mixture of almonds, fennel seeds, watermelon kernels, rose petals, pepper, vetiver seeds, cardamom, saffron, milk and sugar.

Jaljeera

An Indian beverage flavored with a spice mix made with roasted cumin seeds and other herbs

Milk shake

Vanilla, butter scotch or chocolate

Chaas

Combine the mint leaves, coriander, green chilli, cumin seeds powder, black salt

Kairi panna

A refreshing summer drink made of mango pulp blended with cumin & mint leaves

Cold coffee

Coffee powder with milk, sugar and ice cream

Aerated drink

SOUP

Noodle

Udon noodle, vegetable broth, onion, garlic, carrot, chinese cabbage, mushroom, chilli paste & EVOO*

Vegetable clear

Vegetable clear soup is made by wide range of exotic vegetables in hot water. They are thin liquid soups with crisp titbits of veggies

Hot & sour

Spicy Chinese soup served with vegetable and mushroom

Tomato & basil

Tomato soup with fresh basil served with crunchy croutons

Pumpkin

Thyme, marinated pumpkin, coconut milk, pumpkin seed, leek, celery, bayleaf, black pepper, fresh thai red chilli & EVOO*

Minestrone

A traditional italian clear soup with pieces of fresh vegetables

Cream of spinach

Homegrown spinach puree in a creamy style

Tom yom

Made with fresh ingredients such as lemongrass, kafir lime leaves, galangal, lime juice and crushed red chili peppers

Sweet corn

A Indo-chinese style soup made with mixed veggies, sweet corn kernels & pepper

Dal ka Shorba

Lentil soup with ground turmeric, cilantro stems, onion, ginger, green chilli, garlic and curry leaf

Tomato rasam

Spicy south Indian tomato broth finished with rasam spices

Broccoli & almond soup

Onion, garlic, leek, celery, broccoli, almond

Veg manchow soup

Onion, garlic, ginger, chilly, carrot, cabbage, cauliflower, capsicum, beans, coriander, soy sauce, vinegar, chilly sauce

SALAD

Quinoa

Mixed salad leaves, cucumber, onion, quinoa, walnuts and orange mustard vinaigrette

Falafel

Homegrown salad leaves, onion, tomato, coriander, falafel, hummus, tomato salsa & EVOO*

Caprese

Buffalo mozzarella, tomato, basil & EVOO*

Sprout

Freshly sprouted moong beans with finely chopped onion, tomato, cucumber

Roasted vegetable

Mixed salad leaves, grilled zucchini, bell pepper, mushroom, oven dried tomato and balsamic vinaigrette

Cous Cous

It is a Mediterranean salad mixes with chopped onion, tomato, mint, coriander, jalapeno and crunchiness of peanut and pomegranate

Garden Green Salad

Green Salad with mixed greens, tomatoes, cucumber, red onion and green chillies

Aloo chaat

Potatoes are steeped in a fat-free lime dressing and tossed with chilles and cilantro

Pickled beetroot

Beetroot soaked in a vinaigrette dressing

Fruit salad

Combination of salad leaves, fresh fruits with lime seasoning.

Starter -SIGRI (live if outdoors)

Malai Broccoli

Florets of broccoli marinated with spiced cream

Pudina Paneer Tikka

Cottage cheese marinated with mint and Indian spices

Achari Paneer Tikka

Cottage cheese marinated with pickle yoghurt and Indian spices

Tandoori mushroom

Jumbo mushroom marinated in Indian spices and cooked on charcoal fire

Aloo achari

Pickle flavoured baby potatoes cooked on open fire

STARTERS

Tomato & Mozzarella bruchetta

Chopped tomato, balsamic, basil & garlic, spooned over olive-oil brushed slices of toasted baguette or rustic bread

Jalapeno & Mushroom bruchetta

Jalapeno, mushroom and balsamic glaze garlic, spooned over olive-oil brushed slices of toasted baguette or rustic bread

Spicy potato turnover

Spicy potato puff is a delicious recipe served as a snacks made with filling of boiled potato & spices

Onion masala turnover

Onion masala puff is a delicious recipe served as a snack made with the filling of onion, ginger, garlic & coriander

Vegetable dumpling

Shredded cabbage, carrot, beans dipped in batter and fried

Honey chilli potato

Deep fried potatoes tossed in honey and homemade red chilli sauce

Chilli paneer

Indo Chinese fried paneer in sweet sour and spicy chilli sauce

Vegetable Salt and Pepper

Exotic crispy vegetables with peppercorn and salt

Mini Samosa

Triangular pastry filled with vegetables and potato with Indian spices

Corn aur Methi ki Bharwan Shami Kebab

American corn and fenugreek patties, pan seared and layered with spicy yoghurt dip

Vegetable Galouti

Mouth melting Lucknowi kebabs made with raw banana, jackfruit and Indian spices

Vegetable Fritters

Street style vegetable fritters

Vegetable Spring Roll

Crunchy fried roll filled with spiced vegetables

Hara Bhara Kebab

Pan-fried spiced patties made with a mix of spinach, green peas & potatoes

Cheese balls

Crispy and golden on the outside, soft and creamy on the inside, these delectable deep-fried potato

Mini burgers

Potato tikki, salad lettuce, cucumber, tomato, caramelized onion & cheese slice

French fries

Main Course - INDIAN

Kadhai Paneer

Cottage cheese cooked with onion, capsicum in creamy tomato sauce

Paneer Khurchan

Semi dry curry made with cottage cheese in a onion tomato capsicum base

Paneer Makhani

Cottage cheese cooked with rich tomato gravy prepared with butter, tomato, cashew & cream

Paneer Lababdar

Combination of cottage cheese and exotic gravy made from tomato puree, chopped onion, cashew nut and spices

Palak Paneer

Cottage cheese and spinach curry

Matar Paneer

Cottage cheese and green peas with rich tomato based sauce

Malai Kofta (Brown/Palak Gravy)

Cottage cheese ball served with authentic rich gravy

Aloo Gobhi Adraki

Stir fried Indian vegetable made with potatoes and Cauliflower cooked with loads of ginger and Indian spices

Miloni Tarkari

Mixed vegetable cooked with Indian herbs

Dum aloo banarasi

Stuffed potato with cottage cheese and nuts in rich tomato gravy

Bhindi do Pyaza (Seasonal)

Crispy fried Okra tossed with fennel & Indian spices

Main Course - RICE

Vegetable Biryani

Vegetable cooked with Indian spices along with rice

Vegetable Fried Rice

Flavoured rice with vegetables

Steamed Rice

Basmati rice cooked in steamed hot water

Jeera Pulao

Indian dish consisting of rice and cumin seeds

Navrantan Pulao

Basmati rice with spices and dry fruits

Main Course - RAJASTHANI CUISINE

Dal Bati churma

A mix of five lentils tempered with Indian spices served with roasted whole wheat flour dumplings with clarified butter & whole wheat flour and semolina with dry fruits

Sev Tamater

Spicy, tangy & sweet tomato curry topped with sev

Kadhi pakodi

Deep fried fritters (pakora) are dunked in a yogurt based curry made with besan and spices

Garlic chutney

Puree of fresh garlic red chilli tempered with tomato

Ker Sangri

Traditional Rajasthani dish made with dried ker berry and sangri beans cooked with rare Indian spices and buttermilk

Rajasthani Gatta Curry

Deep-fried gram flour dumpling, served in rich yoghurt-based gravy

Jodhpuri Gatta masala

Traditional style Jodhpuri gatta masala deep-fried gram flour dumpling, served in rich yoghurt-based gravy

Main Course - DAL

Dal Makhani

Slow cooked Black lentils

Rajma Masala

Red kidney beans cooked in spicy tomato gravy

Chholey Rasedar

Delicious & flavourful Indian curry made by cooking chickpeas in a spicy onion tomato masala gravy

Lahsuni Dal Tadka

Tuar dal tempered with garlic

Dal Handi Tadka

Yellow lentil preparation tempered with cumin, garlic and spices

Dal Palak

Delicious Indian dish made with lentils, spinach, and groundnut spices

Punjabi Pindi Chole

Punjabi style soaked chickpeas and blend of freshly grounded spices with top of ginger julienne

Dal panchmel

A tasty and healthy Rajasthani dal preparation with five lentils: Moong, channa, masoor, urad and tuar or arhar cooked with masalas

CURD

Plain Curd
Dahi Gujia with Sonth
Dahi Vada with Sonth

RAITA

(Boondi/ Vegetable/ Pineapple/ Cucumber)

INDIAN BREADS

Tandoori Roti
Missi Roti
Laccha Paratha
Pudina Paratha
Stuffed Kulcha
Poori
Bati
Makkai Roti

STALLS

Pav Bhaji
Paneer chilla
Choley tikki
Pani patasi
Idli & Sambhar
Dosa

DESSERTS**Baked cheesecake**

American style eggless cheesecake filled with butter shortcrust pastry, blueberry compote, and cream cheese

Valrhona truffle

Truffle is one of our favorite hybrid desserts - taking the best of decadent chocolate truffles and turning it into a rich, fluffy dessert

DESSERTS**Chocolate crunch**

A deliciously creamy layer of milk chocolate loaded with butterscotch crunch

Chocolate Brownie

Rich, full of chocolate favor, fudgy and moist

Red velvet cake

Traditionally a red, red-brown, crimson or scarlet-colored chocolate layer

Valrhona chocolate truffle

Valrhona chocolate & hazelnut truffle frosting with a bittersweet flavor layered on a dark chocolate sponge. The texture is dense, moist, and silky chocolate

Fresh pineapple gateaux

Sponge cake layered with rich, smooth and silky whipped cream and chopped pineapples for each layers

Black forest gateaux

A classic dessert made with several layers of chocolate sponge cake

Assorted pastries

(Chocolate/Vanilla/Pineapple)

Choice of ice cream

Vanilla / Chocolate / Butter scotch / Kesar pista

Moong dal halwa

Moong lentils, sugar and ghee

Gajar ka halwa

Grated carrots, water, milk and sugar

Gulab jamun

Fried dumplings made of thickened or reduced milk, soaked in rose-flavoured sugar syrup

Rasgulla

Cottage cheese dumplings cooked in sugar syrup and flavoured with rose petals and water

Kesarai kheer

Indian rice pudding cooked with rice & milk, flavoured with cardamom, saffron and lots of dry fruits

Rabri Malpua

Fried pancakes with crisp edges and soft centre dunked in sugar syrup

Shahi tukda

Sweetened reduced milk covered & deep fried in butter bread laced with saffron and nuts

Lauki ka halwa

Sweet Indian dessert made from bottle gourd

Chilled Phirni

Classic creamy sweet pudding made with ground rice, sugar, milk, almonds, saffron and cardamom

Jalebi (Live)

Refined flour batter made in pretzel or circular shapes, soaked in sugar syrup

Menu

Name of Package	Package 1	Package 2	Package 3	Package 4
Price per person	1100+ GST	1600+GST	2100+GST	2600+GST
Welcome drink	1	2	2	3
Starter	1	2	3	4
Soup	1	1	2	3
Salad	1	2	3	5
Main Course	2	3	4	6
Dal	1	1	2	3
Rice	1	2	2	3
Curd	-	1	1	1
Stall	-	-	1	2
Indian Breads	2	3	4	5
Dessert	1	2	4	6
Coffee station	-	-	1	1

Kindly Note:

- All starter will be served maximum for 90 min.
- Minimum 50 pax

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Western Menu

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Homemade tea liquor, sugar syrup, lemon & fresh mint

Nimbu paani

Fresh lemon juice, sugar syrup, water & tangy masala

Virgin Mojito

Chilled Sprite, fresh lemon juice & fresh mint

Thandai

Indian cold drink prepared with a mixture of almonds, fennel seeds, watermelon kernels, rose petals, pepper, vetiver seeds, cardamom, saffron, milk and sugar.

Jaljeera

An Indian beverage flavored with a spice mix made with roasted cumin seeds and other herbs

Milk shake

Vanilla, butter scotch or chocolate

Chaas

Combine the mint leaves, coriander, green chilli, cumin seeds powder, black salt

Kairi panna

A refreshing summer drink made of mango pulp blended with cumin & mint leaves

Cold coffee

Coffee powder with milk, sugar and ice cream

Aerated drink

CANAPES

Beetroot relish with falafel tikki

Cheesy mushroom & broccoli

Mushroom vol-au-vent (mushroom & cheese)

Ratatouille with parmesan

Oven dried tomato pesto & goat cheese

CRACKERS

Basil pesto

Chili garlic marinara

Schzewan

Makhani

Tandoori

BRUSCHETTA

Basil pesto, tomato & mozzarella

Jalapeno & mushroom

Oven dried tomato, garlic confit & goat cheese

Primavera

SNACKS

Vegetable nuggets with dip (vegetable & potato)

Spicy potato turnover

Spicy potato puff is a delicious recipe served as a snacks made with filling of boiled potato & spices

Creamy mushroom turnovers

Onion masala turnover

Onion masala puff is a delicious recipe served as a snack made with the filling of onion, ginger, garlic & coriander

Marinara & cheddar quiche

Vegetable Quiche

Calzone

Bell pepper, zucchini, mushroom, corn, cheese, tomato sauce

Cheese platter

Assortments of cheeses, dry fruits, crackers, kalamata olives, California grapes & fruit compote

Mexican taco

Veg puff

Potato, carrot, green peas, onion, garlic, coriander leaves

Creamy polenta

Polenta, onion, garlic, cream, cheese

Veg Burger

Potato tikki, salad lettuce, cucumber, tomato, caramelized onion & cheese slice

SANDWICH

Grilled cheese

Onion, tomato, cucumber and smoky mozzarella

Cuban

Basil pesto, smoky mozzarella, sauteed mushrooms, caramelized onion, jalapeno, broccoli florets & chili oil

Panini

Caramelized onion, grilled bell pepper, sauteed mushroom, oven dried tomato & chili cheddar in a soft whole wheat oregano panini

Croissant

Goat cheese, mixed green leaves, cucumber, oven dried tomatoes & sweet cranberry

Cucumber & mint

Coleslaw

Shredded cabbage, chopped jalapeno, chopped bell peppers & white cheese dressing

WRAPS

Falafel

Hummus, falafel, salad leaves, tomato salsa, corn, onion, lime & Italian mixed herbs

Schezwan Paneer & corn

Schezwan cottage cheese, pan fried bell pepper, corn, onion, salad leaves with a wedge of lemon

Veggie

Tortilla stuffed with basil cream sauce, caramelized onion, sweet corn, broccoli, salad leaves & mozzarella

THIN CRUST PIZZA

Veggie Supreme

Italian marinara, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive

Classic Margherita

Italian marinara, smoky mozzarella, tomato, fresh buffalo mozzarella, & fresh basil.

Hot & Spicy Lover's

Basil pesto, red chili cheddar, macerated onion, jalapeno, sautéed mushroom, broccoli florets, shredded mozzarella & chili oil.

Caramelized Onion & Goat Cheese

Italian marinara, smoky mozzarella, caramelized onion, oven-dried tomatoes & goat cheese

BBQ Chickpea

Barbeque sauce, shredded mozzarella, chickpea, macerated onion, bell pepper & spring onion

Tandoori Paneer Tikka

Cottage cheese, tandoori sauce, pan-fried bell pepper, sweet corn, onion & smoky mozzarella

Makhani pizza

Sauteed onion, pan-fried bell pepper, corn, oven dried tomatoes, smoky mozzarella & roasted sesame seeds

PAN CRUST PIZZA

Mediterranean Garden

Italian Marinara, smoky mozzarella, grilled bell pepper, sautéed mushroom, broccoli florets & black olives

Rome Around

Chilli garlic marinara, macerated onion, cherry tomatoes, black olives, broccoli florets, smoky mozzarella, & chilli oil

Schezwan onion & Goat Cheese

Schezwan marinara sauce, macerated onion, grilled bell pepper, sweet corn & goat cheese

Four cheese

Marinara, fresh buffalo mozzarella, cheddar, shredded mozzarella & parmesan

Corn & chilly mushroom (Spicy)

Chili marinara, sauteed mushroom, corn, chili oil & shredded mozzarella.

Pesto veggie (Spicy)

Pesto, jalapeno, sauteed onion, bell peppers, shredded mozzarella & chili oil

OTC

Traditional style, sauteed onion, fresh tomatoes, capsicum & shredded mozzarella.

PASTA

Penne / spaghetti / fusilli

Broccoli, Corn, bell pepper, baby corn, black olives, carrot, chili flakes, zucchini, cherry tomato, mushroom

Choice of sauces

White cheesy, Creamy pesto, Marinara, Makhani & Arrabiata

NOODLES

Udon Noodle

Udon noodle, vegetable broth, onion, garlic, asparagus, carrot, Chinese cabbage, mushroom, chili paste & EVOO*

Hakka Noodle

Hakka noodles tossed with exotic veggies, garlic, ginger & green chilly

Singapore noodles

Singapore noodles tossed with veggies and dressed with sesame oil

Veg chowmein

Street style noodles tossed with veggies & aromatic seasoning

Chili garlic

Street style noodles tossed in a chili garlic sauce with exotic veggies & aromatic seasoning.

RISOTTO**Mushroom & broccoli**

Italian style creamy mushroom, broccoli, arborio rice, sauteed mushrooms, parmesan cheese, truffle oil & basil leaf

Spinach & mascarpone

Italian style creamy spinach pesto, arborio rice, parmesan cheese, mascarpone cheese & basil leaf

DESSERTS**Chocolate crunch**

A deliciously creamy layer of milk chocolate loaded with butterscotch crunch

Baked cheesecake

American style eggless cheesecake filled with butter shortcrust pastry, blueberry compote, and cream cheese

Valrhona truffle

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Moong lentils, sugar and ghee

Gajar ka halwa

Grated carrots, water, milk and sugar

Gulab jamun

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Rasgulla

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DESSERTS**Kesarai kheer**

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Canapes	1	2	3	3
Crackers	1	2	3	3
Bruschetta or Snacks	2	3	4	5
Sandwich or Wraps	-	1	2	3
Thin crust or Pan crust	1	2	3	4
Pasta	1	2	3	3
Noodles	-	1	2	2
Risotto	-	-	1	1
Dessert	1	2	3	4
Coffee station	-	-	1	1

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