

# Wedding Non - Veg Menu

500 Pax @ Rs 2000/-

## Welcome Beverages

### Mocktails

#### **Gentle Breeze**

Cranberry Juice & Pineapple Juice

#### **Fruit Punch**

Mixed Fruit Juice, Grenadine Syrup

#### **Fools Mule**

Ginger Ale, Lime Juice, Grenadine Syrup

#### **Shirley Temple**

Ginger Ale, Grenadine Syrup

#### **Virgin Mojito**

Fresh Mint, White Sugar, Lemon Chunks Muddled With Crunchy Ice Flakes And Splashed With Sprite

#### **Mango Julius**

(Mango & Pineapple Juice Blanded With Vanilla Ice – Cream)

#### **Hot Mocktails**

(Rose & Cinnamon Flavours Mocktail Serve In Shots Glass)

### Aerated Drink

Coke, Diet Coke, Coke Zero

Fanta

Sprite, Limca

Fresh Lime Soda/Water (Sweet/Salted)

## Assorted Juices

Orange Juice

Mix Fruit

Cranberry Juice

Pine Apple Juice

## Fresh Juice

Orange

Anaar

Pineapple

## Shakes

(Strawberry / Chikoo / Mango / Chocolate )

## Pre-Dining Area

### Cold Tapas - Non-Vegetarian

Smoked Salmon

Lemon & Crème fraiche On Blinis

Chicken Liver Pate With Mango Chutney On Brioche Toast

Asparagus Wrapped Ham-

Marinated Prawns With Capers On Crostini

Calamari Salad On Pita Crisp

Mini Chilly Lamb Pie Cups

## **Cold Tapas - Vegetarian**

Braised Japanese Cabbage Stuffed With Asparagus  
Served With Ponzu Sauce

Olive's Water Chestnuts & Cornichons Skewers

Roasted Red Peppers And Feta Cheese Filled In Zucchini Cups

Gazpacho Shots

Bocconcini  
(Served With Cherry Tomato)

## **International Cheese Board**

Emmental

Gouda

Edam

Cheddar Smoked Cheese

**Served With**  
California Grapes, Crackers And Olives

## **Live Tuscan Pizza Station**

Italian Chicken Pizza

Pepperoni Pizza

Classic Margarita

Grand Exotic Veg

**Served with**

Oregano | Chilli Flakes | Olive Oil

**Live Dim Sum Station**

Veg. Steamed Momos

**Dim Sums**

Chicken | Fish

Spinach And Water Chestnut

Shiitake

Bok Choy And Tofu

**Served With**

Spicy Peanut Dip | Chili Garlic Dip | Soya And Coriander

**Mexican Cuisine**

Tacos

Nachos

Enchiladas De Queso

Quesadilla – Paneer Or Chicken

Refried Beans, Jalapeno, Lemon, Pickled Radish, Onion, Tomato, Corn, Cilantro, Avocado  
Guacamole, Salsa Picante, Cheese Sauce, Chipotle, Pico De Galo  
Mild Cheddar

## Lucknowi Galouti Kebab

Mutton Galouti

Vegetables Galouti

Rajma Ki Galouti

Served With

Ulte Tawa Ka Paratha

## Street Food of India(Any Seven)

Mastani Fruit Chaat

Masaledar Shakarkandi

Raj Kachori

Kanji Pakori

English Dry Fruit Chaat

Moonglet

Golgappa Ambala Type

Aloo Tikki (Stuffing Paneer, Dal, Mutter)

Moong Dal Chilla Paneer Wala

Palak Patte Ki Chaat

Pav Bhaji

Patiala Mutter Kulcha

Dahi Bhalla

## Fresh Fruit Counter

5 Indian, 5 Imported & 2 Exotic  
(Selected Varieties Of Minimum)

## Snacks On Rotation

### Non – Vegetarian

#### **Prawns Salt N Pepper**

Stir Fried Prawns Marinated In Aromatic Spices Tossed In Salt N Pepper

#### **Panko Crumbed Fish Fingers**

Fish Fingers Panko Crumbed & Served With Tartar Sauce

#### **Fish Kebabs**

(Served With Basil Chutney)

River Fish Cubes In Pink Green Schezwan & Black Pepper Corn Spiked Yogurt Marinate

#### **Lamb Shikampuri Kebab**

Shikampuri Kebab Of Hyderabad Is Also One Such Kebab Recipe Which Hails From The Royal Kitchens Of The Nizam. Originally, The Kebabs Of Hyderabad Cuisine Are Cooked On The Heated Stone. This Heated Stone Releases A Smoky Flavour When It Comes In Contact With The Meat And Spices. This Is What Gives The Kebabs Their Unique Taste.

#### **Boti Kebab**

Lamb Marinated In Yoghurt And Skewered, Then Well Cooked. Traditionally, Boti Kebab (Lamb) Is Cooked In A Clay Oven Called A Tandoor

#### **Chicken Singapore**

Marinated Chicken Cube Seasoned With Spices And Deep Fried

#### **Murgh Hussaini Tikka**

(Served With Mint Chutney)

Brown Cashew Nut Marinated Boneless Chicken Tikka Cooked On Charcoal

#### **Seek Jugalbandi**

Layer Of Chicken Mince And Mutton Mince Kebab Served With Mint Chutney  
Spicy Keema Kaleji On Brioche

### **Chicken Tikka**

Marinated Chicken Cube Flavored With Indian Aromatic Spices. Cooked In Clay Oven

### **Sizzling Twice Cooked Crispy Fragrant Chicken**

Marinated Chicken Twice Cooked With Red Wine Vinegar, Burnt Garlic & Fragrant Chinese Spices

### **Chicken Satay**

Served With  
Home-Made Peanut Sauce

## **Vegetarian**

### **Dudhiya Kebab**

Tender Cubes Of Paneer Stuffed With Mashed Potatoes, Herbs, Nuts & Finished On Charcoal

### **5 Cheese Paneer Tikka**

(Served With Cheese Fondue)

### **Kung Pao paneer**

Cottage Cheese Cooked With Dry Chilies & Nuts

### **Dahi Ke Kebab**

Shallow Fried Hung Yoghurt Patties Flavored With Cardamom

### **Matra Bhel**

Crispy Tarts Filled With Boiled White Peas And Finished With Churned Curd, Sweet Chutney,  
Chopped Onion, Green Chili, Coriander & Besani Bhel

### **Anjeer Matter Ki Shammi**

(Served With Mint Chutney)

Pan Fried Chatpate Green Peas Kebab Filled With Anjeer & Cheddar Cheese

### **Sesame And Pomegranate Potato With Kamrak**

(Served With Yogurt Dip And Fruit Salad)

Barrels Of Potatoes Filled With Pomegranate & Kamrak Nuts And Coated With White Sesame Seeds,  
Finished On Charcoal Grill

### **Thai Vegetable Spring Roll In Chilli Garlic Dip**

Crisp Fried Wontons With Sweet Chilli Sauce

### **Arancini**

Risotto Balls Stuffed With Mozzarella chesse Served With Spicy Tomato Sauce

**Exotic Skewers**

(Marinated Broccoli, Olive, Peppers And Mushrooms)

**Soup Station**

**Khao Suey: - Live**

Non-Veg / Veg

With All Accompaniments

(Boiled Egg, Shredded chicken, Boiled Potatoes, Onions Red, Crisp Brown Onion, Basil Leaves, Root Ginger, Raw Banana, Blanched Spinach, Green Onions, Chilli Oil, Lemon Wedge, Crispy Noodles, Boiled Rice, Mint Leaves, Curry Leaves, Grated Fresh Coconut, Cabbage)

**Tomato Basil Soup**

Cream Of Asparagus

**Salad Station**

**Insalata Caprese**

Fresh Bocconcini And Sliced Tomato Marinated With Basil Pesto And Modena Balsamic

**Broccoli And Asparagus Mimosa With Pimento And Pine Nut**

Fresh Broccoli & Asparagus Tossed Up In Olive Oil And Garnished With Nuts

**Aloo Chana Chaat**

**Waldorf Salad**

Apple & Walnut Based Salad



**Fresh Garden Green Salad**

**Beans Sprouted Salad**

**Chana Sprouted Salad**

**Macaroni Salad**

**Cheese & Pineapple Salad**

**Kimchi Salad**

**Russian Salad**

**Onion Laccha**

**Coleslaw Salad**

**Kachumber Salad**

**Baby Onions In Red Vinegar**

## **Yogurt Station**

Mix Vegetable

Burani

Pineapple

Mint

## **Accompaniments**

### **Achaar**

Aam Ka Zaika

Lemon Hot And Sweet

Lazeez Adrak Lachcha

Gajar Gobhi Shalgam Chatpata

## Papad

Rice Papad

Disco Papad

Aloo Papad

Chane Ki Dal Ka Papad

Moong Dal Roasted Lal Mirch Papad

## Chutney

Garlic Chutney

Mint Chutney

Pyaz Ki Chutney

Anar Dana Ki Chutney

## Main Course

### Indian

### Tak-A-Tak- Live

**BATER TAWA MASALA**

**MUTTON TIKKA TAK A TAK**

(Juicy chunks of lamb marinated in special Amritsari spices, flavored with rum & tossed in onion masala)

## **Sharabi murgh Tak-A-Tak**

**Gurde, Kapoore, Kaleji, Magaz on Tawa**

**Anda & Keema Parantha**

**Masala Soya Chaap Tak-A-Tak**

**Nutri Keema Tak-A-Tak**

**Mushroom Tak-A-Tak**

### **Served With**

Roomali Roti, Mint Chutney & Lachha Onion

### **In Chaffer**

#### **Nalli Nihari**

Nihari Is A South Asian Curry Consisting Of Slow-Cooked Lamb Along With Bone Marrow

#### **Lahori Gosht Karahi**

Mutton Cooked In Spicy Tomato Based Gravy In A Concave Cooking Vessel, Finished With Ghee & Coriander Punjabi

#### **Butter Chicken**

Needs No Explanation; Except That; The World Is Going Crazy Over It!

#### **Murgh Tikka Makhani**

#### **Murgh Korma**

#### **Mewa Aur Mawe Ka Paneer Tikka Lababdar**

Paneer Cooked In Punjabi Style

#### **Nargisi Kofta Curry**

Kofta Curry Cooked In Awadhi Style

#### **Assorted Veg Tawa (Live)**

Kerala, Arbi, Baingan Cooked In Tomato Gravy

#### **Lazeez Banarasi Aloo**

#### **Navratan Badam Korma**

## **Broccoli Aur Soya Wadi Masala**

Cooked In Awadhi Style

## **Gobi Pudina Adraki**

## **Dal Makhni**

## **Amritsari Chole Kulche**

(Served With Pyaz & Mooli Ki Chutney)

## **Makke Di Roti Aur Sarson Da Saag**

(Served With Makhan & Gur)

## **Punjabi Kadhi Pakora**

## **Punjabi Rajma**

## **Ghar Ki Rasoi**

### **Arhar Ki Dal Tadkewali**

### **Tawa Phulka**

### **Aloo Methi**

### **Gajar Mutter**

## **Luft - E- Awadh**

### **Nawabon Ki Pasand**

The Greatest Kebab Maker Awadh Has Ever Known, Created A Delicacy In The Late 19th Century Known As "Shahih Shalawat Ke Kebab". The Uniqueness Of This Kebab Is The Masala Which Incorporates 60 Spices In The Making.

### **Vegetarian/ Non- Vegetarian Galouti (Served With Ulte Tawe Ka Paratha)**

Mince Of Mutton Grinded To A Fine Paste With Exotic Spices, Smoked With Cloves And Desi, Cooked On A Mahi Tawa Live

### **Mahi Qaliya Dum Pukht**

Marbles Of Fish Cooked In Mustard Oil Gravy, Enhanced With Fenugreek Seeds & Served With A Garnish Of Fresh Coriander And Julienne Of Ginger Soaked In Lemon Juice

### **Murgh Khushk Purdah**

A Resplendent Boneless Chicken, Cured In Star Anise Scented Marinade, Grilled In A Tandoor. Dum Cooked With An Assortment Of Vegetables & Sprinkling Of Mace Under Purdah Of Puff Pastry

### **Dum Ki Raan**

Leg Of Lamb Marinated In Dark Rum, Stuffed With Onions, Cheese And Mint, Smearred With Freshly Grounded Secret Masalas. Cooked Dum Style In Its Own Juices, Carved Live

### **Qasar -E- Pukhtan**

Paneer Cubes Sautéed In Fresh Tomato Puree, Finished With Fenugreek & Cream

### **Dum Ki Kumbh**

Done In A Classic North Frontier Ways- Button Mushrooms Slow Cooked In An Aromatic, Infused With Fennel & Dry Ginger

### **Gosht Degi Biryani**

Finest Basmati Rice, Layered With An Aromatic Mutton Masala Marination, Cooked On Dum With Casing Of Indian Filo Bread

### **Subz Degh Biryani**

Finest Basmati Rice, Layered With An Aromatic Mixture Of Vegetables & Its Masala Marination, Cooked On Dum With Casing Of Indian Filo Bread

### **Burani Raita**

Smoothened Curd Infused With Sautéed Garlic & Indian Paprika

## **Hyderabad Ke Gharane Se**

### **Mutton Badami Korma**

Flavored Mutton Delicacy From Hyderabad Finished In Almonds Gravy

### **Hyderabad Murgh Tomato**

Cuts Of Chicken Marinated And Cooked With Tomato With Indian Spices

### **Dum Ka Paneer**

Cottage Cheese Delicacy Finished In Yogurt Cashew Nut Gravy & Cooked On Dum

## **Mirch Ka Salan**

Hyderabad Delicacy Everybody Favorites

## **Bagara Baingan**

Baby Brinjal Cooked In Special Made Peanut Gravy

## **Kacche Gosht Ki Biryani**

(Served With Burani Raita & Kachumber Salad)

## **Rice And Biryani Station**

### **Kashmiri Pulao**

### **Awadhi Gosht Dum Biryani**

### **Zafrani Tarkari Biryani**

## **Indian Breads**

Ajwain Ka Lachcha Paratha

Methi Makhani Naan

Rogani Roti

Pizza Naan

Makhani Roti

Methi Ki Roti

Mirchi Ka Lachcha Paratha,

Missi Roti,

Tandoori Roti

## Meerut Ke Tandoor Se

Bakarkhani

Sheermal

Khandari

Biscuit Roti

Pizza Naan

## International

### Lebanese

#### **Chicken Shawarma (Live)**

Piccata Of Chicken Marinated In Arabic Spices And Cooked In Shawarma

#### **Cottage Cheese Shawarma**

Pita Bread

Hummus

Fattoush Salad

Falafel

Babaganoush

Moutabal

Tzatziki

## **Thai Buffet**

**Fish In Mild Thai Yellow Curry**

**Spicy Chicken In Thai Red Curry**

**Exotic Vegetables In Thai Green Curry**

**Fire Of Suko Thai**

Stir Fried Vegetables With Red Chilies, Onions & Fresh Peppercorns

**Phad Thai**

**Jasmine Rice**

## **Oriental**

**Stir Fried Chicken In Schezwan**

**Stir Fried Vegetable In Black Bean Sauce**

**Manchurian in Hot Garlic Sauce**

**Veg Fried Rice**

**Veg Hakka Noodles**

## **Italian Station**

**Pasta**

(Penne, Fuseli, Orecchiette & Linguini)

**Sauces**

(Pomodoro, Ratatouille, Cheese Fondue)

**Condiments**

(Grated Parmesan, Basil, Olives, Sun Dried Tomatoes)



## **Accompaniments**

Ciabatta, Multigrain Rolls, Garlic Bread  
French Sticks, Rye Bread  
Oregano Focaccia  
Cream Cheese & Crushed Pepper  
Smoked pepper with olive drizzle  
Parsley Butter

## **Continental**

**Grilled Chicken In Red Wine Sauce**

**Grilled Fish In Lemon Caper Sauce**

**Spinach Stuffed Cottage Cheese Steak  
(With Pesto Sauce)**

**Grilled Vegetables**

**Mashed Potatoes**

## **Desserts**

### **FRUIT FLAMBÉ STATION**

(Assorted dried nuts and fruits with honey, marinated fresh and tinned fruits,  
flambéed with brandy)

## **Western**

**Orange Tiramisu**

**Blueberry Cheese Cake**

**Chocolate And Nut Rolls Crème Brule**

**Hot Chocolate Mud Cake**

**Red Velvet Cake**

**Assorted Mousse**

**Fresh Fruit Gateaux Pastry Size**

**Blueberry Cheese Cake**

**Warm Apple Tart**

**Apple Lasagna**

## **Churros (Live)**

Caramel

Chocolate Sauce

## **Indian**

**Moong Dal Halwa**

**Carrot Halwa (Seasonal)**

**Nano Jalebi Served With Lachedar Rabri**

**Bharwan Gulab Jamun**

**Mango Chenna payesh**

**Coffee Rasmalai**

**Gur Ka Rasgulla**

**Strawberry Bengali Rasgulla**

## Sugar Free Sweets

Coconut Phirni In Kasora

Lemon Cheese Cake

Rose Petal Rice Kheer

## Assorted Ice Cream

Vanilla

Strawberry

Chocolate

## Assorted Tilla kulfi

Paan

Anar

Kesar Pista

**Mango Kulfa**

## Assorted Tea/Coffee Station

### Assorted Tea

Masala Tea

Assam Tea

Green & Earl Grey Tea

Green Tea

## Coffee

Cappuccino  
Espresso  
Americano  
Latte  
Iced Blended Cold Coffee

## Pushkar Tea

## Kashmiri Kahwa seasonal

(A Traditional Kashmiri Kahwa)

## ASSEMBLY POINT

Mineral Water Bottle-250 MI  
Assorted Soft Drinks  
Assorted Juices  
Assorted Tea  
Coffee

## Grilled Snacks

Paneer Tikka  
Stuffed Sesame Potato  
Veg Kebab  
Malai Soya Chhap

## Indian Snack

Cocktail Potli Samosa  
Assorted Mix Pakora  
(Paneer, Aloo, Pyaz, methi)

### Dessert

Bite Size Chocolate Burfi

## PHERA MENU

Mineral Water Bottle-250 ml  
Assorted Soft Drinks  
Assorted Juices

### Dry Sweets

Kaju Burfi Bite Size  
Chocolate Burfi Bite Size  
Chenaa Murki

### Dry Fruits

Roasted Badam  
Roasted Kaju

**Hot Station**

**Coffee  
Rajasthani Tea**

**Sweet & salted Assorted Cookies**