



### **VEG APPETIZERS**

- Cheese Stuffed Beetroot Galouti Topped With Guacamole

### **NON VEG APPETIZERS**

- Burnt Garlic Chicken Tikka



### **SALADS & SIDES**

- Greek Salad – A Refreshing Medley Of Crisp Lettuce, Juicy Tomatoes, Cucumbers, Onions, Olives, And Feta Cheese, Tossed In A Light Olive Oil And Oregano Dressing.
- Assorted Papad & Pickle
- Whole Wheat Laccha Paratha



### **VEG MAIN COURSE**

- Amritsari Chhole With Stuffed Kulchas & Chutney
- Subji Miloni – A Medley Of Seasonal Vegetables In A Light Curry
- Tadke Wali Dal
- Jeera Rice

### **NON-VEG MAIN COURSE**

- Murgh Tikka Masala – Tender Chicken Tikka Simmered In A Rich, Aromatic Gravy Of Tomatoes & Onions



### **DESSERTS**

- Madhur Milan (Gulab Jamun, Boondi & Rabdi Pudding)

- Full-Service Catering – Menu Rates Are Applicable For A Minimum Of 50 Guests And Include Bone China Crockery, Cutlery, Buffet Setup, Chefs, And Service Staff.
- Minimum Billing – A Minimum Billing Of ₹25,000 Plus Applicable Taxes Will Be Charged For All Packages.
- Transportation – Transportation Charges Are Not Included In The Package And Will Be Billed Separately.