

VEG APPETIZERS

- Feta Cheese & Spinach Cigars With Chilly & Garlic Dip
- Kung Pao Baby Potatoes With Red Chillies, Cashew-Nuts & Cilantro
- Goat Cheese Stuffed Beetroot Galouti Topped With Guacamole

NON VEG APPETIZERS

- Asian Barbecued Chicken With Sesame And Ginger Juice
- Grilled Butterfly Prawns On Skewers With Tropical Salsa
- Sali Boti Canapés

SALADS & SIDES

- Fresh Pears, Caramelised Walnut And Arugula With Cherry Tomatoes, Cucumber, Baby Mozzarella In Citrus Dressing
- Grilled Beans, Asparagus, Zucchini, Broccoli With Herbs & Garlic
- Assorted Breads

VEG MAIN COURSE

- Baked Zucchini Roulades With Roasted Vegetable
- Thai Green Vegetable Curry With Burnt Chilly & Garlic Rice

NON-VEG MAIN COURSE

- Spinach & Cheddar Stuffed Grilled Breast Of Chicken With Mushroom & Garlic Sauce
- Pan Seared Fillet Of Fish With Lemon, Capers & Coriander Cream Sauce

DESSERTS

- Classic Tiramisu
- warm chocolate mud pie with Vanilla Ice Cream

- **A Minimum Billing Of ₹38,000 + GST Is Applicable**
- **Transportation Charges** Are Not Included, And Will Be Billed Separately.
- **Late Event** – If The Event Extends Beyond Five Hours Of Service Or Past 12:30 Am, An Additional Charge Of ₹700 Per Staff Member Will Apply Until 3:00 Am, And ₹1,000 Per Staff Member Will Apply Beyond 3:00 Am.
- **Additional Items:** Any One Appetiser, Main Course, Desserts And Mocktail – ₹100 Per Person