

Catering Menu Selection

Snacks Veg

- Veg Samosa (Golden fried vegetable stuff pastry)
- Potli samosa
- Paneer Shahlik (cottage cheese in satey style)
- Tandoori Khatte Meethe Aloo (Sweet and sour baked potatoes)
- Dal kachoori with aloo sbzi (must try)
- Chilly paneer
- Aloo bonda
- Makai ki seekh
- Meva mave ke seekh
- Mirchi bada (rajasthani special)
- Veg Manchurian

Snacks Non Veg Chicken

- Murg Tikka Kali Mirch (Chicken breast marinated with black pepper)
- Chicken Tikka (Chicken Marinated in yogurt and Indian spices)
- Mahi Tikka (Fish Steaks Marinated with anice)
- Murg Malai Tikka
- Murg Tikka Bemisal
- Galafi Seekh

Snacks Non Veg Mutton (lamb) – (Available Only For Option 2 & 3)

- Lamb Seekh (Lamb Minced)
- Shammi kebab

Snacks Non Veg Seafood – (Available Only For Option 2 & 3)

- Amritsari Machi (Marinated Deep-fried Fish)
- Tandoori prawns

Main Course Veg Potato (Potato Based)

- Banarsi Aloo (Tomato & cashew nut flavored Potatoes)
- Aloo Achari
- Aloo Gobhi (potatoes with cauliflower)

Main Course Veg Paneer (Cottage Cheese)

- Paneer Makhni (Cottage cheese, tomatoes, fenugreek preparation)
- Sag Paneer (Spinach, cottage cheese)
- Kadhai Paneer (Cottage cheese, whole coriander and red chilies)
- Matter Paneer (peas & cottage cheese in rich tomato gravy)
- Paneer chuney wala (mint flavor)
- Paneer tikka butter masala

Main Course Veg Compound Dish

- Navratan Korma (mix vegetables cooked with dry fruits)
- Makai matar (Sweet corn & green peas cooked with spinach)
- Vegetable Jalfrezi
- Kofta Curry
- Bhindi Do Piyaza (okra and onion)
- Kurkuri Bhindi (okra deep fried) (must try)
- Tawa sbz – different types of vegetables on tawa with curry –like baigan, kerela, aloo chara, mushroom, etc

Main Course Non Veg Chicken

- Murg Makhni (succulent Tandoori chicken morsels cooked in buttered tomato gravy))
- Dhaba Murg (pepper flavored chicken cooked with onion and tomatoes)
- Kadhi Murg (chicken cooked with spring vegetables & tempered with whole red chilies and coriander)
- Tandoori chicken (Indian BBQ chicken)
- Murg hyderabadi
- Murg kholapuri

Main Course Non Veg Mutton (Lamb) - (Available Only For Option 2 & 3)

- Lamb Rogan josh (Indian style lamb curry)
- Keema mattar
- Gosht Nishad Vindaloo (spicy) (spicy lamb and potatoes preparation)
- Rara Gosht (lamb cooked with aromatic lamb mince)
- Lagan Ki Seekh
- Lamb Biryani

Main Course Non Veg Sea Food Preparation - (Available Only For Option 2 & 3)

- Lobster (special price)
- Fish curry (home style fish curry tempered with curry leaves)
- Prawn curry (Only for Ganesha Supreme)
- Crab curry (special price)

Dal (Lentils)

- Chole (Spicy chickpeas preparation)
- Yellow Dal Tadka (Ganesha Special) (Yellow lentil preparation)
- Dal Makhni (black lentils simmered overnight with butter and cream)
- Dal Dhaba
- Kadhi Pakodi (yogurt with Bengal gram flour) (must try)

Rice

- Dum ki subz Biryani (a bouquet of basmati rice and assorted spring vegetables)
- Veg Pulao (assorted vegetables Pulao)
- Jeera Pulao (rice tempered with cumin)
- Peas Pulao (rice cooked with green peas)
- Jodhpuri Pulao (spicy rice preparation cooked with chickpeas and Bengal gram)

Breads - (We get the tandoor and make fresh breads)

- Nan/butter Nan/garlic Nan (leavened Indian bread served plain or with butter or with garlic)
- Roti (Indian staple wheat bread from Tandoor)
- Laccha parantha/pudina parantha (flaky Indian bread served either plain or with mint leaves)
- Rumali roti

Desserts

- Gulab Jamun (cheese dumplings served in sugar syrup)
- Rasgulla
- Mago marvel
- Jalebee
- Rasmalai (fresh cottage cheese patties immersed in saffron flavored milk)
- Malpua
- Choice of ice creams
- Pista Kulfi / Mango Kulfi
- Carrot Halwa
- Moong Dal Halwa
- Malai Cutlet
- Ghewar With Rabri

Counters

- Special Rajasthni Dal and batti with chutneys
- Aloo tikki with chole
- Chole baature
- Pav bhaji – veg & non Veg
- Sikandri raan and roomali roti
- Chowmine
- Biryani counter
- Malpua kheer
- Dosa sambher
- Moong dal chila
- Dal kachoori with aloo sabzi
- Moog dal pakodi
- Chaat counter-
 1. Papdi chat
 2. Pani poori
 3. Dahi bhala
 4. Bhel poori
- Gosht biryani
- Burger buns

Indo Indian

- Nasi Kabuli
- Woonton Noodles
- Tofu & Potato Satey
- I Fu Mei
- Fried Rice
- Fried Noodles