



MANGLAM CATERERS

PARTY BOOKING

DATE :
PARTY NAME :
NO. OF PAX :
VENUE :

BEVERAGES

(Aerated Water)

- Masala Cold Drink
- Sprite
- Fanta
- Soda

Green Lime
Thumsup
Limca
Ice cube

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MINERAL WATER :-

- Mineral Water Bottle (250ml)

TEA STATION :-

- | | | |
|------------------------|-------------|------------------|
| ➤ Tulsi Tea | Adrak Tea | Organic Tea |
| ➤ Elaichi Tea | Kullhad Tea | Vaslim Tea |
| ➤ Block Darjeeling Tea | Green Tea | Kadak Masala Tea |

JUICE :-

- Orange Juice
- Mix Fruit Juice
- Guava Juice
- Litchi Juice

MILK SHAKES :-

- **Mango Shakes**

(Chop the mango pulp into small pieces into small pieces & add milk, sugar or jiggery.)

- **Strawberry Shakes**

(Ingredients like fresh strawberries, milk, & ice cream.)

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➤ **Chocolate Shakes**

(Chocolate ice/ milk/fresh cream /Sugar)

➤ **Banana Shakes**

(Ingredients for bananas, milk, peanut butter, honey & ice cream.)

MOCK TAIL :-

➤ **Cairns**

(Tomato juice, lemon juice, salt, pepper, Worcestershire sauce & Tabasco Sauce)

➤ **Mint Ice Tea**

(Passion fruit juice & Pineapple juice, lime & soda water.)

➤ **Lemon Virgine Mojito**

(Lemon Chunks/Sugar syrup/Brown sugar/lime juice)

➤ **Strawberry Daquiri**

(Cracked ice cube, fresh strawberry, lime juice & sugar syrup)

➤ **Champa Blue**

(Blue lagoon, sugar syrup ice with sprite)

➤ **Coco Moon**

(Coconut juice / lime sour / limca)

➤ **Fruit Punch**

(Made with real cherry, pineapple & ----- juice.)

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SOUPS STATION :-

➤ **Tomato Tulsi ka shorba**

(Simmer all the tomato puree, tulsi leaves, chp ginger, garlic, green chilly, whole garam masala & veg. stock bring the boil & serve the Hot)

➤ **Lemon Coriander soup**

(Made from lemon, veg. stock, corn flour & boiled veg. & garnish by coriander.)

➤ **Vegetables Know suey Soup**

ROTARY STARTERS :-

TANDOOR SE :-

➤ **Paneer Malai Tikka**

(Cubes of cottage cheese marinated in malai & Baked in clay oven.)

➤ **Paneer Split Tikka**

(Mix all the ingredients for marinade together in bowl. Preheat the grill.)

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➤ **Achari Paneer Tikka**

(Started made with paneer marinated in a achari marinated.)

➤ **Paneer Schezwan Sauce**

➤ **Paneer Shashlik**

(Made from paneer marinated in mustard paste, balsamic vinegar and mixed herbs .)

➤ **Afgani Aloo**

(Scooped potatoes stuffed with cottage cheese, peas, dry fruits, light seasoned with spices, roasted in clay oven.)

➤ **Tandoori Mashroom Tikka**

(Add all the spice powder, carom seeds , salt and oil. Keep aside to marinate with masroom.)

➤ **Tndoori Broccoli**

(Broccoli florets marinated in lemon grass flavoured yogurt & baked.)

➤ **Tndoori Glove Graps**

(Marinate glove graps in Indian masala, baked in clay oven.)

➤ **Tndoori Pineapple**

(Marinate the pineapple pieces with ingredients & add chaat masala, cumin powder.)

➤ **Tndoori Kathal**

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(Tender pieces of kathal marinated in special tandoori masala grilled to perfection on the live.)

SNACKS(BEYOND THE CHINESE WALL) :-

➤ **Honey Chilli Potato**

(Ingredients for Patatoes cut into fingers soaked in water & add red chilli flakes red chilli sauce, red chilli paste, corn flour, salt & garlic chpped.)

➤ **Veg Manchurian Dry**

(Mix all(chopped capsicum, cabbage, carrot, beans, onion, corn flour, ginger garlic paste & black pepper) & make the balls & deep fry & sauté with the Chinese sauce.)

➤ **Chilli Paneer Dry**

(Add corn starch, red chilli powder, black pepper & salt to the paneer cubes. Mix cubes. Mix without breaking Cubes.)

➤ **Spanish Potato**

➤ **Crispy Veg.**

(Mix corn flour, refined flour, ginger-garlic paste, MSG, lemon Juice, black pepper & salt. Deep fry all veg. Add soya sauce, tomato ketchup.)

➤ **Crispy Rice Balls**

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(Combine all the ingredients are (rice flour, grated carrot spinach, cheese) & mix the mixture binds well. Heat oil & deep fry few balls at a time till they turn golden brown)

➤ **Veg. Spring Roll**

(Crunchy from outside, with a spiced veg. filling from inside.)

TAWA SNACKS :-

➤ **Veg. Shami Kabab**

(Made with kala chana & chana dal mixed with spices.)

➤ **Soyabeen Chaap**

(Soyabeen chaap sticks absorbs flavourse. Add garam masala, coriander leaves, crushed kasuri methi & all spices.)

➤ **Egg Plant with Red Chilli Sauce**

(Egg plant also known as brinjal. Add onion, garlic and tomato. Mix cayenne Pepper, salt, Cumin, black pepper.)

SNACKS FOREVER :-

➤ **Chilly Cauliflower**

(Deep fried cauliflower florets sauté with Chinese herbs, sauce & garnish with honey.)

➤ **Spinach Corn Roll**

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(Blend the corn, add chillies, garlic, ginger, & amchur powder & mix well, add the spinach & mix well. Add Bread crumbs & corn flour to the mixture.)

➤ **Dahi ke Sholey**

(Bread roll recipe prepared with rolled bread & hung curd stuffing rolls deep fried till crisp.)

➤ **Moong Dal Tikka**

(Tangy & spicy moong stuffed in the boiled & Potatoes mixture)

➤ **Baby Corn Potato Roll**

(Made From boiled potato, baby corn, cheese, finely chopped chilly, onion including garam masala, pepper powder etc. deep fry.)

➤ **Sweet Corn**

➤ **Mini Barfi**

➤ **Chena Balls**

FRESH FRUIT COUNTER :-

05 Types of Imported Fruits and 05 Types of Indian Fruits

➤ **Kiwi(New Zealand)**

➤ **Sarda(Kabul)**

➤ **Sweet Tamarind(Thailand)**

➤ **Orange(Indian)**

➤ **Papaya(Indian)**

➤ **Pineapple(Rani)**

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- **Globe Grapes(Australian)**
- **Chinese Apple(USA)**
- **Water Melon(Indian)**
- **Guava (Thailand)**
- **Dragon(China)**

CHATPATI CHAT KA KHAZANA(FROM NORTH) :-

- **Golgappe(04 Types of Water)**
(Made with rava / suji / aata/ maida, Baking soda salt.)
- **St. Aloo Tikki in Desi Ghee**
(Mashed Potato in bowl, add peas, corn flour , coriander leaves, Chilli powder, etc. & stuffed with Ghee.)
- **Shahi Bhalla**
(Made with Urad dal, Ingredients cashew, ginger, raisins , cumin powder, coriander etc.)
- **Papri Chat**
(Papri are small flat crisp fried pooris made of plain flour or whole wheat flour.)
- **Nimbu Wali Moong Dal Cheela with Filling**
(Stuffed with paneer, Combine ginger, chillies, dal , onion, coriander & chopped Peas to the batter.)
- **Pav Bhaji**

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(Mixed veg. cooked in a special blend of spice & served with soft bread pav.)

➤ **Bhel Puri**

(Mix the Puffed rice, tomatoes, onion, add potatoes mix all the ingredients. Lightly crsh & add nimkis & golgappas. Sev & kaara pusa directly and mix well.)

➤ **Lacha Tokari**

(Potato basket chat peel the potatoes, wash them & grate then. Soak the Grated Potatoes in cold Water for 15 minuts after wipe dry using a dry absorbent cloth. Stuffed with Cholle & Chutneys.)

➤ **Dal Moradabadi with Choley And Papri**

(Prepared with yellow moong dal & lots of spices.)

CHINESE CUISINE :-

➤ **Veg Hakka Noodles**

(Boiled noodles toast with carrot, capsicum & cabbage, soya sauce, pepper & salt & beans sprout with spring on.)

➤ **Shanghai Green Vegetables**

➤ **Veg. Sweet and Sour**

➤ **Green Vegetables Salt & Pepper**

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➤ **Veg. Manchurian**

(Mix all (Chopped capsicum, cabbage, carrot, beans, onion, corn flour, ginger garlic paste & Black Pepper) & make the balls & deep fry & sauté with the Chinese sauce.)

➤ **Veg. Fried Rice**

(Boiled golden sella Rice sauté in mix. Veg. & Chinese herbs.)

➤ **Veg. Chilly Paneer**

(Coated cubes cheese cooked in ginger garlic paste, vinegar, soya sauce, chilly sauce tobacco sauce.)

ITALIAN FOOD :-

➤ **Red Thai Green Spicy Curry**

➤ **Green Thai Curry Vegetables**

➤ **Jasmine Steamed Rice**

➤ **Veg. Chilly Paneer**

➤ **Pasta-E-Funghi**

(Macroni Pasta served in creamy white sauce with mashroom , chunks of onion & olives)

➤ **Veg. Pepperonata**

(Jamie's pasta pepperonata recipe has bags of flavor including garlic , onion, parmesan & cream fraiche delicious.)

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CONTINENTAL FOOD :-

- **Teppanyaki**
- **Cottage Cheese Peree Peree Sauce**
- **Basil Pasta Red & White Sauce**
- **Spaghetti White Sauce**
- **Veg. Falafal**

CONTINENTAL FOOD :-

- **Russian Salad**
(Mayonnaise & cream mix with peas, potatoes, carrot & cucumber together.)
- **Coleslaw**
(Combine Cabbage & carrots. Make Dressing by combining mayonnaise, vinegar, celery seed, sugar, salt & pepper.)
- **Waldorf**
(Whisk together the mayonnaise, sugar, lemon juice, & salt. Stir in the apples, celery, walnuts & raisins. Chill until ready to serve.)
- **Cheese Pasta**
- **Kimchi**
(Cabbage soaked in the flavors of garlic, ginger, soya sauce, vinegar & chilly flakes.)
- **Chilly Pasta**

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(Heat oil & add onion, garlic & chilies. Mix pasta, mushrooms, black pepper, salt, sugar & tomatoes.)

➤ **Crispy Noodles**

➤ **Aloo Anarkali**

➤ **Garden Green Salad**

(Combination of different cuts of carrot, tomato, radish, onion, lemon etc.)

➤ **Sprout Salad**

(Sprouts salad is loaded with moong dal , crunchy cucumber, Vibrant tomatoes, zesty lime juice & tangy chatr masala.)

ACHAAR KA KONA :-

➤ **Aam ka Achaar**

➤ **Neembu ka Achaar**

➤ **Hari Mirch ka Achaar**

➤ **Lal Mirch ka Achaar**

➤ **Gajar ka Achaar**

➤ **Mooli ka Achaar**

➤ **Verity of Murabba**

DAHI KE KOONDE SE (LIVE)

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- **Mix Raita**
- **Fruit Raita**
- **Pineapple Raita**
- **Boondi Raita**
- **Burani Raita**
- **Dahi Pakaodi with Sonth**

MUGHALAI CUSINE

- **Kathi Kabab**
- **Rumali Roti**
- **Spring Onion & Green Chatni**
- **Soyabeen Chaap On Tawa**

BRIJ KI RASOI

- **Dal Tadka(Live)**
(Famous north Indian Dal, Cooked with Yellow Dal.)
- **Kadi Chawal**

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(It consists of a thick gravy based on chickpea flour & contain veg. Fritters Called Pakoras, to which Sour yogurt. Boiled plain rice.)

➤ **Lipatma Aloo**

(Baby Potatoes in a spicy vibrant crud based gravy.)

➤ **Dal ki Kachoori**

(Drain dal & grind coarsely. Heat oil & add allspices stuffed dal.)

➤ **Tawa Bhaji**

(Tawa bhaji is a delicious combination of seasonal veg. cooked in an Indian griddle pan.)

➤ **Began Ka Bharta**

(Ingredients are egg plant, onions, tomato & spices.)

➤ **Masala Okra**

(Add all dry spice powders one by one. Stir well & sauté for a min. add sautéed bhindi crushed kasoori methi & salt & mix so that onion tomato masala coats bhindi well.)

➤ **Methi Aloo**

(Made with potatoes , fenugreek leaves & a combination of spices.)

➤ **Masala Chach in Kulhad from Mathura.**

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OR

PUNJABI DHABA :

➤ **Dal Tadka(Live)**

(Famous north Indian dal , cooked with yellow dal.)

➤ **Amritsari Cholley**

(Whole night soaked kabuli chana cooked with pasta of ginger, garlic & onion & Indian ground masala & granished with tomatoes and onion rings.)

➤ **Sarso ka Saag**

(Unleavened Punjabi bread made from corn flour. Mix of wilted mustard & other greens.)

➤ **Rajma Rasiley**

(Lightly spiced, creamy and a delicious Punjabi curry made with kidney bean.)

➤ **Makke ki Roti**

(Maize flour shallow fry on tawa in traditional style.)

➤ **Stuff Kulcha**

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(A combination of refined flour, slat , yogurt , milk & stuffed with boiled potato bake in traditional Indian clay oven.)

➤ **Steam Rice**

(Golden sela rice steam in boiled water.)

➤ **Spring Onion with Chatni**

➤ **White Butter & Gud**

(A diary product, the fat of cream separated from other milk constituents by churning or some from of agitation. A traditional concentrated un refined non centrifugal sugar products.)

➤ **Began Ka Bharta**

(Ingredients are egg plant, onions, tomato & spices.)

PATILA KI KARAMAT :

(The Great Pan-Indian Curries)

➤ **Paneer Kasoori Makhani**

(Soft & Mellow paneer cubes cooked in spicy & rich Mughalai gravy of tomato, cashew nuts, milk cream.)

➤ **Paneer Handi**

(Special Creamy & spicy recipe, here pieces of paneer & clicked capsicum is cooked in special type of gravy of yogurt.)

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➤ **Palak Corn**

(Spinach & sweet corn is one of my favorite Combination.)

➤ **Veg. Jal Frezi**

(Semi dry Indian recipe with a mix veg. Cooked in a tomato based gravy.)

➤ **Kofta E Nargisi**

(Dish from the mughlai cuisine. Cooked in a rich spicy gravy.)

➤ **Shabnam Mattar Mashala**

(Creamy richness of cashews & goodness of mushroom & pea sweet corn is optional here.)

➤ **Dum Aloo Banarsi**

(Baby Potatoes in spicy vibrant crud based gravy.)

➤ **Shaam Savera**

➤ **Dal Makhani**

(It is a Punjabi cusine. Made with whole urad dal & rajma.)

➤ **Shahi Tarkari Biryani**

(Prepared with basmati rice , green peas , cauliflower, paneer, potato, carrot, dry fruits & few Indian aromatic spices.)

➤ **Cheese & Peas Pulao**

(Golden sela rice steamed with fresh green peas , cheese & paneer.)

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BREAD STATION :

(Serving Assortment of Bread)

➤ **Naan(Plain / Butter)**

(Made by whole wheat, back in traditional Indian clay oven & apply butter when serve.)

➤ **Missi Roti**

(Dough (made by whole wheat, garam flour, cumin seed, red chilly , fenugreek leaves, turmeric powder) bake in traditional Indian clay oven.)

➤ **Lachha Paratha**

(A crispy paratha tricky to make multiple layer with finish in Indian clay oven.)

➤ **Pudina Paratha**

(Wheat flour mix with mint & bake in Indian clay oven.)

➤ **Mirchi Paratha**

(Wheat flour mix with red chilly powder, garnish with chopped green chilly & back in Indian clay oven.)

➤ **Roti (Plain / Butter)**

(A dough made by whole wheat, bake in traditional Indian clay oven.)

➤ **Poori / Kachoori**

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(Whole wheat flour with salt & add melted ghee. Add the blanched palak in blender with ginger & green Chilli.)

➤ **Tawa Fulka**

(Puffed Indian bread made from home ground wheat.)

➤ **Varity of kulcha**

(Kulcha is one if the most popular breads in northern india, just like naans, rotis & parathas.)

➤ **Biscuity Naan**

(Add in maida , besan, suji, powder sugar, salt & cardamom powder & mix all. Pour in the ghee & from into a dough.)

➤ **Biscuity Roti**

(Mix plain flour with salt, add in hot oil & mix well. Add in Water & knead it into a soft, pliable dough that you can flatten out easily)

ICE CREAM PARLOUR

SUNDAE :

➤ **Pineapple**

➤ **Chocolate**

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- **Strawberry**
- **Black Current**
- **Butter Scotch**

BAR :

- **Mango**
- **Orange**
- **Choco**

CUPS & CONES :

- **Ginger Kulfi**
- **Lichi Lock**
- **Honey Anjeer**
- **American Mix Fruit**
- **Caramel Crunch**
- **Gulabo**
- **Coffee**
- **Santra Mantra**

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MEETHA (COLD) :

➤ **Chena Kheer**

(It is prepared by adding small Bengali rasgullas in thick saffron milk.)

➤ **Rajbhog**

(Mix the saffron with the cardamom powder, almonds & the pistachios. Put the sugar & water over medium heat. Meanwhile mash the paneer & maida together to a smooth consistency.)

➤ **Stick Kulfi**

(Made with khoya , mawa or dried evaporated milk solids.)

MEETHA (HOT) :

➤ **Dodha Halwa**

(It is Made with milk sugar and nuts. With this delicious combination of ingredients.)

➤ **Moong Dal Halwa**

(Classic rajasthani dish which is made from split yellow gram cooked with milk, sugar & desi ghee on slow flame & garnish with saffron & almonds.)

➤ **Kesar Jalebi With Rabri(Mini)**

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(Popular dish of U.P. which is made by urad dal & make a roundels design & deep fry in desi ghee, deep in thick saffron sugar syrup & serve with rabri.)

➤ **Kesar Pista Stuffed Gulab Jamun**

(Sahi jamun are big sized balls drunked in rose flavoured sugar syrup.)

➤ **Kadhai Doodh**

RELAXING ZONE :

➤ **Hot Coffee**

➤ **Special Paan Counter**

← AT THE TIME OF MANDAP →

➤ **Tea / Coffee**

➤ **Fried Makhana**

➤ **Almond and Kaju**

NOTE : BONE CHINA CROCKERY & SERVICES BY WAITERS FROM DELHI

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