

# **PARTY BOOKING**

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

# **WELCOME DRINK**

## (Aereated Water)

Masala Cold Drink

(Pepsi/ Fanta/7 up/thumbs up & mint leaves, papper, powder, salt)

➤ Minral Water Bottel (250 ML)

## (Mock Tail)

Grass Hopper Punch

(Khas/Mint/Lemon/Juice)



## > Purple Diamond

(Black Current / Lemon & Soda.)

#### > Khatta Mettha

(Mango Panna / Lemon & Limka)

#### Blue Velvet

(Blue Curaco / Orange Juice)

## **➤ Virgin Mojito**

(Mint leaves, lemon juice, Suggar syrup, pressed apple juice, soda, mojito syrup)

#### Coco Moon

(Coconut Juice / Lime Sour / Limca)

#### Pina Colada

(Made with real cherry, pineapple & cranberry juices.)

## Cucumber delight

(A blend of cucumber Masala with Sprite.)

# HOT BEVERAGES

#### Hot Coffee

(Milk & mix the coffee powder & sugar.)

## SOUP STATION



## Tomato Dhaniya Shorba Soup

(Extract of tomato and fresh Dhaniya with Indian herbs.)

### ➤ Veg. Manchow soup

(Veg. Manchow soup is made from veg. & Chinese chilly sauce.)

## WELCOME SNACKS

## > Crispy Chilly Patato

(Batter Fried shredded patato tossed with red & yellow capsicum.)

#### French Fries

(Thinly sliced potatoes are deep fry till they are crisp on all sides & then sprinkled with salt, pepper.)

#### Kalmi Bada

(Fried patties made with lentil & potatoes.)

## > Chilly Manchurian

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

## Spring Roll

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

### > Crispy Corn

(American corn crisped with cornflower batter & saulted with onion, ginger, garlic & bell peppers favored.)



## ➤ Veg. Net Roll

(Ingredients for pea nuts, potatoes, corn flour & all spices.)

### > Honey Chilly Cauliflower

(Take the corn flour micture, which is seasoned with salt, & coat the cauliflower florets lightly before half frying them in hot oil.)

- **≻** Mini Barfi
- > Chena Balls

## **CHAAT**

## > Tikki(Desi Ghee)

(Mashed potato in bowl, add peas, corn flour, coriander leaves, chilli powder, etc.)

## > Dahi Gujiya

(Made with urad dal, ingredients cashew, ginger, raisins, cumin powder, coriander etc.)

### ➤ Moong Dal Cheela

(Stuffed with paneer, combine ginger, chillies, dal, onion, coriander & chopped peas to the batter.)

### Papri Chat

(Papri are small flat crisp fried pooris made of plain or whole wheat flour.)

## Golgappe – Suji/ Aata

(Made with rava/suji/Aata, maida, baking soda salt.)

#### > Dal moradabadi

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

### Pav bhaji masala

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

## CHINESE:

## > Veg. Manchurian

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

## > Veg Chowmien

(Boiled noodles sauté in different type of cuts veg & Chinese herbs.)

#### > Fried Rice

(Boiled golden sela rice sauté in mix Veg. & Chinese herbs.)

## MAIN COURSE:

#### Paneer Butter Masala with kasoori Methi

(Boiled golden sela rice sauté in mix Veg. & Chinese herbs.)

#### **→** Gobhi Keema with Matar

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(Blend of desi spices & cauliflower, mater.)

#### ➤ Malai Kofta

(Potato & panner Balls are deep fried , coated with malai & then added into onion-tomato Gravy .)

#### Dal Makhani

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

### Mix-Veg

(Semi dry Indians recipe with a mix veg. cooked in a tomato based gravy.)

#### Dam Aloo Banarsi

(Basic ingredients like potatoes , yogurt, garam masala & chilli powder. )

#### Mashroom Matar Masala

(Farm fresh cream mushroom & peas cooked with ground spices & herbs.)

### > Veg - Pulao

(Ingredients for mixed veg. with basmati rice.)

#### > Green Cheese Pulao

(Golden sela rice steamed with cottage cheese.)

## INDIAN STALL:

#### > Kadi - Chawal

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

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#### > Handi Dal

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

### > Tawa Bhaji

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

## Makke Ki Roti Sarso Ka Saag

(Unleavened Punjabi Bread made from corn flour Mix of wilted mustard & other Greens.)

## CURD:

#### **➤ Mix Raita**

(Mix veg cucumber tomato, onion, green chilli & chat masala.)

## > Fruit Raita

(Different type of cuts fruits mixed with cold yougurt.)

#### > Makhana Raita

(Made from yougurt which is mixed with toasted Makhana & spice Powder.)

#### > Boondi Raita

(Creamy raita from the hydrabadi cusines, flavored with cucumber, chat masala, cumin powder & yougurt.)

## BREADS:

## Tandoori Roti(Plain / Butter)



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

#### Naan Plain & Missi Roti

(A dough (made by whole wheat, gram flour, cumin seeds red chilly, fenugreek leaves, turmeric powder) bake in traditional Indian clay oven.)

## Laccha Paratha(Methi - Pudina)

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

#### Poori Kachauri & Palak ki Kachauri

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

## DESSERTS:

#### Gulab Jamun

(Gulab jamun are berry sized balls dunked in rose flavoured suger Syrup.)

### > Kesariya jalebi with Rabri

(A popular dish of U.P. which is made by 7 urad dal & make a roundels design & ddeep fry in desi ghee, deep fry in desi ghee, deep in thick saffron sugar syrup & serve with rabri.)

#### > Kadhai doodh

(Milk simmer with saffron on low flame & servs with malai & dry fruits.)

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## **➢ Pineapple Kheer**

(Basically a pineapple pc. Pudding, enriched with spices like cardamom, saffron & cashew nuts.)

#### > Venilla with Hot Chocolate sauce

## SALAD BAR:

#### **➢** Green Salad

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

#### > Salad Russian

(Mayonnaise & cream mix with peas, potatoes, carrot & cucumber together.)

### Salad Sprouted

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

#### > Salad Macaroni

(Boiled the macaroni, chopping a few veg. & stirring together a super simple creamy dressing to it.)

#### Salad Kachumber

(Julienne of carrot, cucumber, tamato, radish, onion, lemon etc , mix with cream & served cold.)

### > Achar & Papad



## RELAXING ZONE:

- **≻** Hot Coffee
- ➤ Special Paan Counter
- Minerals Water Bottel(250ml)

## TIME OF MANDAP

- > Tea
- > Fried Makhana