WEDDING MENU

| Baraat Welcome

- Mini Bombay Sandwich
- Vada Pav Sliders
- Dabeli Pockets
- Aloo Tikki Pop
- Paneer Poppers
- Sealed Lemonade Cups
- Thandai
- Mocktails

Custom Monogram Drink Bottles

| Ceremony Refreshments

- Chikoo Shake
- Thandai
- Designer Fruit Cup
- Ice Cream Cup
- Matka Kulfi
- Monogram Penda
- Falooda with Ice Cream
- Mango Mousse
- Panna Cotta

| On-Chair Snacks

- Mix Masala Nut Cones
- Mini Batwas
- Masala Popcorn Boxes

| Gift Boxes & Favors

- Customizable packages with Mithai and nuts

| Welcome Bags |

Filled with snacks, sweets, nuts, and water



| Refreshers

- Lassi
  (Mango, Rose, Sweet, Salty)
- Shakes
  (Mango, Chikoo, Kesar, Pineapple)
- Piña Colada
- Thandai
- Jal-Jeera
- Pudina Pani
- Cucumber Mint Lemonade
- Jeera Chaas
- Masala Soda
- Masala Milk



| Mojitos

Non-Alcoholic (Virgin) Mojitos (Choose 1):

- Cucumber
- Strawberry
- Mango
- Mint & Lime
- Jeera Masala Lychee Cooler
- Moksha
- Kachi Keri Nirvana
- Chili Guava
- Chili Imli
- Pink Guava
- Chipotle Pineapple
- Melon Punch
- Kacchi Kairi Nazakhat
- Kala Khatta Popsicle
- Amla Nirvana
- Blueberry Paloma
- Paan Meenakshi
- Baga Sunset

| Small Bites

- Mix Masala Nuts
- Spicy Peanuts
- Masala Chana Dal
- Trail Mix
- Masala Almond
- Masala Corn

| Appetizers

Hot (Butler Pass):

- Cut Mirchi
- Cashew Nut Rolls
- Aloo Sabudana Tikki
- Paneer Poppers
- Vegetable Spring Rolls
- Mini Batata Vada
- Aloo Tikki Pop
- Pav Bhaji Crostini
- Potli Samosa (variety fillings)

Cold (Butler Pass):

- Bruschetta
- Pani Poori Shots
- Sev Poori Individuals
- Bombay Beet Sandwich
- Chutney Sandwich Bites
- Bhel Poori Cones
- Mexican Bhel Cones
- Mango Chaat Spoons
- Avocado Chaat in Edible Spoons





| Global Flavors, Live

Regional & Themed:

- South Indian Griddle
- Chaat Bars
- Gourmet Sandwiches and Wraps
- Tava-Sizzled Rolls
- Live Pani Poori
- Italian & Mediterranean Experience
- Mexican Fiesta
- Calcutta Wok
- Thai Street Kitchen
- Maggi Station
- Taco Bar
- Tawa Kebab Station
- Tandoor-Flamed



Main Course

Vegetable Dishes:

- Aachari Aloo
- Aloo Baingan
- Aloo Gobi
- Aloo Palaak
- Chana Masala
- Baingan Bharta
- Hyderabadi Baingan
- Dum Aloo
- Diwani Handi
- Paalak Baby Corn
- Sarson Ka Saag
- Makai Mutter Mushroom
- Rajasthani Baki
- Potato Chips Subzi
- Bhindi Dahi Boondi
- Bhindi Masala
- Green Batata Subzi
- Kurkuri Bhindi
- Gobhi Aloo Mattar
- Vegetable Jalfrezi
- Bharvan Mirch
- Tava Subzi

Paneer Dishes:

- Paneer Chili
- Paneer Jalfrezi
- Malai Paneer
- Paneer Bhurji
- Kadai Paneer
- Muttar Paneer
- Malai Kofta
- Sham Savera Kofta
- Paneer Makhani
- Aachari Paneer
- Methi Malai Mattar
- Paneer Lababdar
- Saag Paneer



Lentils:

- Tadka Daal
- Daal Makhani
- Dal Bukhara
- Pakora Kadhi
- Paalak Daal
- Rajma Masala
- Channa Pindi

| Accompaniments

Rice/Biryani:

- Kashmiri Pulao
- Lemon Rice
- Jeera Rice
- Peas Pulao
- Vegetable Pulao
- Vegetable Biryani
- Nawabi Biryani

Breads:

- Assorted Paratha *(Aloo, Paneer, Gobi, Methi, Plain)*
- Chapati
- Naan Bread Basket *(Plain, Garlic, Masala)*
- Onion Kulcha
- Bhatura
- Aloo Paratha
- Lacha Paratha







Raita (Yogurt Dips):

- *Boondi, Cucumber, Spinach, Pineapple, Beet*

Papad / Salads / Pickles / Chutneys:

- Papad: *Papadums, Fryums, Assorted Papad*
- Salads: *Garden Salad, Mango Olive Salad, Tandoori Beet Salad*
- Pickles: *Mango, Mixed, Amba Haldi, Carrot Chili, Green Chili*
- Chutneys: *Mint, Mango, Garlic, Tamarind*

Desserts

- Faluda Kulfi
- Angoori Rabri
- Rabri Jalebi
- Badana Pearl With Rabri
- Halwa Tartlets
- Motichoor Golgappa Basundi Shots
- Gulkand Aur Chenne Ki Jugalbandi
  (Yellow, White, or Pink)
- Exotic Rasmalai Essence *(Rose, Saffron, or Mango)*



