

EXPERIENCE LUXURY  
CULINARY CATERING WITH

  
**WALIA HOSPITALITY GROUP**

A PASSION FOR QUALITY

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# OUR APPROACH

Driven by a passion for quality, our mission is to deliver premium service and create a truly worry-free event experience for you and your family. Enclosed is a selection of our menu offerings, which we're happy to customize to suit your preferences. With our hands-on, personalized approach, we look forward to collaborating with you to design the perfect layout and menu for your special event.

**Ashiana**  
FINE INDIAN CUISINE & BANQUET HALL



**Cafe Bombay**  
*indian bistro*



**DESI TADKA**  
INDIAN KITCHEN



We don't cater events, we curate experiences  
that become memories.

Ricky Walia (CEO)





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# Specialty Drinks

## Mocktail / Baarat / Ceremony Drinks

### LASSI

Refreshing yogurt-based coolers in classic and fruity styles.

Mango, Rose, Sweet, Salty & more

### SHAKES

Thick and creamy milk-based blends.

Mango, Chikoo, Kesar, Pineapple & more

### PINA COLADA

Tropical coconut and pineapple cooler.

### THANDAI

Spiced milk drink with nuts and saffron.

### PUDINA PANI

Mint-infused spiced water cooler.

### CUCUMBER MINT LEMONADE

Cooling lemonade with cucumber and mint.

### JEERA CHAAS

Spiced buttermilk with roasted cumin.

### GUAVA WATERMELON

A juicy blend of guava and watermelon.

### STRAWBERRY MOCTARITA

A tangy, non-alcoholic strawberry twist.

### BLUEBERRY MARTINI

A bold mocktail with rich blueberry notes.

### LICHI LIME FLOAT

Lychee and lime topped with fizz.

### AAM PANNA

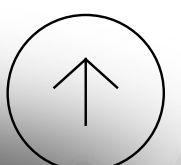
Raw mango cooler with a tangy kick.

### FRESH MINI LIME SODA

Classic lime soda in a petite serving.

### KIWI BLOSSOM

Bright and refreshing kiwi mocktail.





# Specialty Drinks

## Mocktail / Baarat / Ceremony Drinks

### MASALA SODA

Sparkling spiced lemonade.

### MASALA MILK

Sweetened milk with warming spices.

### MINT SPRITZER

Fizzy drink with a minty fruit twist.  
Mango, Strawberry, Passionfruit

### JAL-JEERA

Tangy cumin and mint cooler.

### LYCHITINI

Lychee-based mocktail with a tropical note.

### MANGOTINI

Mango mocktail with a zesty kick.

### ORANGE BLOSSOM

Citrusy cooler with floral notes.

### SUGARCANE JUICE

Freshly pressed and naturally sweet.

### MINT ICED TEA

Chilled tea infused with mint.

### BOMBAY ICED TEA

Spiced iced tea with a local twist.

### CHAI (MASALA / IRANI & MORE)

Traditional Indian tea in flavorful styles.

### COFFEE / INDIAN FILTER COFFEE

Strong and aromatic South Indian brew.







# BREAKFAST

## CONTINENTAL BREAKFAST

### MINI ASSORTED BAGELS

An assortment of everything, cinnamon raisin, and plain bagels served with cream cheese

### ASSORTED BREAKFAST PASTRIES

An assortment of crossaints, muffins, puff pastries, and tarts

### YOGURT PARFAIT

Greek yogurt cup with fresh berries and granola.

### FRESH BELGIAN WAFFLES /

Pancakes

Live waffle or pancake station with strawberries, bananas, and maple syrup

### CEREAL BAR

Assortment of cereals with milk

### OMELET STATION

Live eggs your way station with a variety of vegetable and cheese toppings

## INDIAN BREAKFAST

### BOMBAY PAV BHAJI

Spiced mashed vegetables served with buttered pav.

### PARANTHA (ALOO / GOBHI / PANEER & MORE)

Stuffed flatbreads griddled with ghee.

### NATHU'S CHOLE BHATURE

Fluffy bhature with spicy chickpea curry.

### VARIETY CHUTNEY SANDWICH

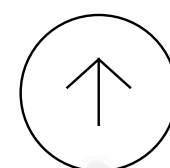
Soft sandwiches with assorted chutneys.

### PANEER OR VEGETABLE WRAP

Stuffed roll with spiced paneer or veggies.

### MOONG DAL / BESAN CHILA

Savory Indian pancakes made with lentil flour.





# BREAKFAST

## INDIAN BREAKFAST

### SANDWICH TOAST

Grilled sandwich with spiced filling.

### ALOO KACHORI

Crispy pastry stuffed with spiced potatoes.

### MIXED VEGETABLE PAKORA

Assorted vegetables deep-fried in gram batter.

### BREAD PAKODA / PANEER

#### PAKODA

Stuffed and fried snacks coated in chickpea batter.

### ALOO SUBZI WITH POORI

Spiced potato curry served with fluffy poori.



## SOUTH INDIAN BREAKFAST

### VERMICELLI UPMA

Light and savory semolina noodles cooked with spices.

### VEGETABLE POHA

Flattened rice cooked with veggies and mustard seeds.

### VEGETABLE UPMA

Creamy semolina porridge with mixed vegetables.

### CHANNA VADAI

Crispy fried lentil patties.

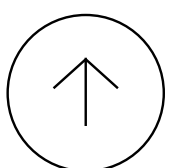
### GOLI IDLI WITH TOMATO CHUTNEY

Mini steamed rice cakes served with tangy tomato chutney.

### IDLI SAMBHAR

Steamed rice cakes served with spicy lentil stew.

Available in Masala, Plain, and Rava varieties.





# BREAKFAST

## SOUTH INDIAN BREAKFAST

### PANYARAM

Soft, savory dumplings made from fermented batter.

### MEDU VADA SAMBHAR

Crispy lentil donuts served with spicy lentil stew.

### VEN PONGAL

Creamy rice and lentil dish tempered with spices.

### UTTAPAM OR DOSA STATION

Choice of thick uttapam or thin, crispy dosa.

## GUJRATI BREAKFAST

### BATATA POHA

Flattened rice cooked with spiced potatoes.

### MASALA BHAKRI

Spiced, thick millet flatbread.

### BAJRI VADA

Crispy pearl millet fritters.

### VAGHARELA MUTHIYA

Steamed spiced dumplings sautéed with mustard seeds.

### VEGETABLE HANDVO

Savory lentil and vegetable cake.

### SEV KHAMANI

Crumbled lentil snack topped with crunchy sev.

### FAFDA GATHIYA

Crunchy chickpea flour snacks served together.





# BREAKFAST

## GUJRATI BREAKFAST

### CORN CHEVDO

Spiced crunchy corn snack mix.

### TUM TUM

Savory fried crunchy bites.

### BUTTER BISCUIT

Buttery, flaky cookies.

### FULVADI GATHIYA

Thin, crispy chickpea flour sticks.

### MATHIA

Light and crispy savory wafers.

### KHAKRA

Thin, crunchy roasted flatbreads.





# MAIN MENU

## VEG APPETIZERS

### VEGETABLE SPRING ROLLS

Crispy rolls filled with spiced vegetables.

### MINI TACOS

Bite-sized tacos with savory fillings.

### MANCHURIAN EDIBLE SPOONS

Flavorful Manchurian served in edible spoons.

### PIZZA BITES

Miniature pizza-flavored snacks.

### ALOO TIKKI CHOLLE / TIRANGA

### TIKKI CHOLLE

Spiced potato patties topped with chickpeas.

### PAV BHAJI

Buttered buns served with spicy mashed veggies.

### PANI POORI SHOTS

Crispy puff balls filled with potatoes and mint water

### BHEL POORI CONES

Bombay style Bhel Poori served in bamboo cones

### ASSORTED VEGETABLE PAKORA

Assorted vegetable fritters, served with mint chutney

### VEGETABLE KEBAB

### PANEER MASALA CUTLETS

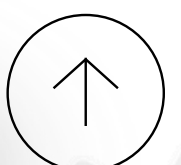
Mixed vegetable patties filled with paneer

### HARIYALI PANEER TIKKA

Grilled paneer marinated in green herbs.

### PANEER SHASLIK

Skewered paneer with grilled vegetables.





# MAIN MENU

## VEG APPETIZERS

### STUFFED BELL PEPPERS

Baked peppers stuffed with potatoes, onions and spices

### CVCT

Crispy Vegetable Corn Triangle

### PANEER 65

Crispy paneer poppers

### HARABHARA KEBAB

Potato and paneer patty coated with spinach

### BABY CORN SIZZLER

Crispy corn sauteed in a chili sauce with onion and capsicum

### BEETROOT CUTLETS

Beetroot and potato fritters filled with fresh malai

### TANDOORI BROCCOLI

Charred, tandoori style

### TANDOORI VEGETABLE MOMOS

Dumplings filled with tandoori paneer and vegetables

### VEGETABLE WONTONS

Crispy dumplings filled with vegetables

### MEXICAN BHEL CONES

Crisps with crema, salsa, corn, and guacamole served in bamboo cone

### MANGO CHAAT SPOONS

Fresh mango chaat with capsicum, mint and chat masala

### AVOCADO CHAAT IN EDIBLE SPOONS

Fresh avocado with cherry tomatoes

### MOZZARELLA SHOOTERS

Fresh caprese salad in a tall shooter drizzled with balsamic

### BRUSCHETTA

Tomato, basil and garlic on crostini bread

### SEV POORI INDIVIDUALS

topped with chutney and sev





# MAIN MENU

## VEG APPETIZERS

### ALOO TIKKI

Spiced potato patties, shallow fried.

### VEGETABLE SUSHI ROLL

Fresh veggie-filled sushi-style rolls.

### PANEER POPPERS

Crispy fried paneer bites.

### MINI CHAAT BASKET

Bite-sized tangy street food snacks.

### MINI BATATA VADA

Small spiced potato fritters.

### CASHEWNUT ROLLS

Savory rolls with crunchy cashew filling.

### POTLI SAMOSA

Pouch-shaped samosas with spiced filling.

### VEGETABLE PUFF

Flaky pastry stuffed with vegetables.

### MAC 'N CHEESE BALLS

Crunchy fried balls of mac and cheese.

### ALOO SABUDANA TIKKI

Potato and tapioca patties, lightly spiced.

### SPINAKOPITA

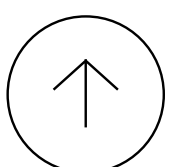
Flaky pastry filled with spinach and cheese.

### BOMBAY BEET SANDWICH BITES

Beets, cucumber, tomato, amul cheese and mint chutney

### CHUTNEY SANDWICH BITES

Potato, cucumber, tomato and mint chutney





# MAIN MENU

## Non-VEG APPETIZERS

### CHICKEN TIKKA KEBAB

Minced chicken cooked in a clayoven on skewer

### MALAI CHICKEN KEBAB

Chicken cubes marinated with yogurt and spices

### TANDOORI CHICKEN

Roasted chicken with spices and herbs

### CHICKEN 65

Boneless chicken tossed in South Indian spices

### CHILI CHICKEN

Boneless chicken tossed with onion and capsicum in a chilli garlic sauce

### CHICKEN MANCHURIAN

Batter fried chicken in a spicy Manchurian sauce

### LASOONI CHICKEN

Chicken kabab coated with a blend of green herbs on a skillet

### CHICKEN LOLLIPOP

Indo-chinese style, chicken drumette marinated then fried

### CHICKEN GILAFI KEBAB

Minced chicken, mint, cashews and cream

### CHICKEN METHI KARARA

Marinated spiced chicken chunks cooked in a clayoven

### MURGH ACHARI TIKKAS

Mango pickle flavoured chicken kebabs

### CHICKEN KEEMA CROSTINI

Minced chicken thigh with spices on top of a crispy toast

### CHICKEN SAMOSA

Crispy turnover filled with spiced chicken

### CHICKEN PUFFS

Cylinder shaped puff pastry filled with spiced chicken





# MAIN MENU

## Non-VEG APPETIZERS

### TANDOORI COCKTAIL SHRIMP

Spiced grilled shrimp served as appetizers.

### TANDOORI SALMON SKEWER

Marinated salmon grilled on skewers.

### CALAMARI PERI-PERI

Spicy grilled calamari with peri-peri sauce.

### SHRIMP LOLLIPOP

Crispy fried shrimp with a tangy glaze.

### MINI CRAB CAKES

Bite-sized crab patties, lightly fried.

### FISH FRY

Crispy fried spiced fish pieces.

### TANDOORI FISH TIKKA

Grilled fish cubes marinated in tandoori spices.

### FISH KALI MIRCH

White fish marinated in yogurt and black pepper.

### AMRITSARI FISH

Crispy battered fish with Punjabi spices.

### KOLIWADA FRIED FISH

Spicy deep-fried fish in coastal style

.

### CHILI FISH

Crispy fish fillet tossed in Asian chili sauce.





# MAIN MENU

## Non-VEG APPETIZERS

### LAMB SEEKH KEBAB

Minced lamb cooked on skewer  
in a clayoven

### LAMB KOFTA KEBAB

Ground lamb, parsley and  
Mediterranean spices

### LAMB TIKKA KEBAB

Marinated lamb with garam masala  
LAMB

### LAMB CHOPS

Rack of lamb cooked in an  
Indian clayoven

### BOTI KEBAB

Marinated cubed mutton pieces  
served on a stick





# VEGETARIAN ENTREES

## SHAM SAVERA

Exotic combination of cottage and spinach dumplings cooked with Indian spices in a tomato gravy

## MALAI KOFTA

Soft and creamy homemade cottage cheese and potato dumplings stuffed with dry fruits cooked in a mild creamy sauce

## SHAHI PANEER

Rich paneer curry in creamy, royal gravy.

## PANEER BHURJI

Spiced scrambled paneer with herbs.

## KADAI PANEER

Cottage cheese cubes with bell peppers and onions

## MUTTAR PANEER

Curried peas cooked with home-made cottage cheese in a light sauce

## PANEER MAKHANI

Cottage cheese in a rich tomato onion sauce with cream and butter

## AACHARI PANEER

Pickle flavored cottage cheese

## METHI MALAI MATTAR

Green peas cooked in a rich sauce flavored with fenugreek leaves

## PANEER LABABDAR

Cottage cheese cooked in a creamy onion gravy

## SAAG PANEER

Paneer cubes cooked in spiced spinach gravy.





# VEGETARIAN ENTREES

## CHANA MASALA

Chickpeas sauteed and cooked in mild spices, garnished with cilantro, and tomatoes

## DUM ALOO

Baby potatoes with vegetables and dry fruits cooked in a traditional sauce

## ALOO BAINGAN

Eggplant and potato cooked with herbs and spices

## ALOO GOBI

Fresh cauliflower and potatoes sauteed with tomatoes and onions, seasoned with ginger, garlic, herbs, and spices

## ALOO PALAAK

Finely chopped spinach with potato

## SARSON KA SAAG

Thick curry made from rich greens and ground mustard leaves

## BAINGAN BHARTA

Baked eggplant cooked with green peas, onions, tomatoes and a variety of spices

## HYDERABADI BAINGAN

Whole baby eggplant cooked in a Hyderabadi style curry

## DIWANI HANDI

Rich, creamy curry with mixed vegetables

## PAALAK BABY CORN

Baby corn cooked with fresh spinach and garnished in a traditional curry





# VEGETARIAN ENTREES

## MAKAI MUTTER MUSHROOM

Fresh corn cooked with green peas and mushrooms

## RAJASTHANI BAKI

Stuffed masala chilli in a Rajasthani gravy

## POTATO CHIPS SUBZI

Potato fries pan-fried with dry masala and tomatoes

## BHINDI DAHI BOONDI

Okra, lady-finger, vendakkai curry made in onion-tomato and yogurt sauce

## BHINDI MASALA

Cooked Okra with diced onions and tomatoes

## GOBHI ALOO MATTAR

Cauliflower, potato and green peas with a traditional sauce

## VEGETABLE JALFREZI

Julienne tomatoes, onions, and bell peppers with mixed vegetables and spice

## BHARVAN MIRCH

Stuffed banana peppers with cottage cheese or vegetables

## TAVA SUBZI

Medley of vegetables tossed in Indian spices, roasted on a tava

## GREEN BATATA SUBZI

Cherry potatoes cooked in a green curry

## KURKURI BHINDI

Okra lightly dipped in a corn flour batter and crisp-fried





# VEGETARIAN ENTREES

## TADKA DAAL

Split lentils cooked with tempered herbs, spices, and garlic

## DAAL MAKHANI

Black lentils cooked in a butter based gravy garnished with light cream

## PAKORA KADHI

Punjabi style yogurt based soup with vegetable fritters

## PALAK DAAL

Fresh spinach cooked with lentils and spices

## RAJMA MASALA

Kidney beans cooked in a blend of spices and herbs

## CHANNA PINDI

Chickpeas with onions, tomatoes, chilli and cilantro

## GOBHI ALOO MATTAR

Cauliflower, potato and green peas with a traditional sauce

## VEGETABLE JALFREZI

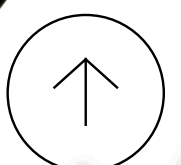
Julienne tomatoes, onions, and bell peppers with mixed vegetables and spice

## BHARVAN MIRCH

Stuffed banana peppers with cottage cheese or vegetables

## TAVA SUBZI

Medley of vegetables tossed in Indian spices, roasted on a tava





# NON VEGETARIAN ENTREES

## BUTTER CHICKEN

Chicken cooked in a creamy cashew and mild spiced curry sauce

## CHICKEN TIKKA MASALA

Boneless chicken marinated, grilled and simmered in a tomato sauce

## METHI CHICKEN

Chicken cooked with fenugreek leaves and onion gravy

## CHICKEN SAAG

Chicken cooked in a spinach gravy

## KADHAI CHICKEN

Chicken cooked with diced onion, tomato and pepper

## ACHARI CHICKEN

Chicken simmered with onion and tangy pickle

## CHICKEN CURRY

Chicken cooked in onion and tomato gravy

## CHICKEN VINDALOO

Spicy chicken cooked in red chili and malt vinegar sauce

## CHICKEN JALFREZI

Chicken with tomato, onion, peppers, and fresh vegetables

## CHICKEN MAKHANI

Chicken cooked in a rich tomato gravy with cream and spices

## CHICKEN BHURJI

Dry chicken keema with onion garlic and chili

## CHICKEN KALI MIRCH

Yogurt, honey, garam masala and cashews

## METHI MALAI CHICKEN

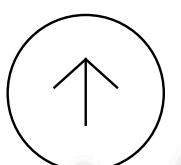
Chicken, methi leaves, garam masala

## CHICKEN KOFTA CURRY

Spiced chicken meatballs simmered in rich gravy.

## HYDERABADI COCONUT CHICKEN

South Indian style chicken curry with coconut





# NON VEGETARIAN ENTREES

## LAMB CURRY

Lamb cooked in onion & tomato gravy

## LAMB ROGAN JOSH

Lamb curry cooked Rajasthani style with whole spices

## LAMB VINDALOO

Spicy lamb cooked in red chili and malt vinegar sauce

## KADHAI LAMB

Lamb with chunks of tomatoes, onions, and bell peppers

## LAMB CHILI MASALA

Thin lamb pieces cooked in a spicy aromatic sauce.

## LAMB KEEMA MATAR

Minced lamb cooked with peas, onions, ginger, and green peppers

## GOAT CURRY

Marinated goat cooked in onion and tomato gravy

## KADHAI GOAT

Goat with onions and bell peppers tossed in fresh herbs and spices

## GOAT VINDALOO

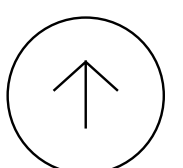
Spicy goat cooked with red chili and malt vinegar sauce

## GOAT PESHAWARI

Peshawari style karahi with tomatoesa peppers and spices

## AACHARI LAMB

Pickled lamb dry subzi





# Rice / Breads

## RICE AND BIRYANI

### JEERA RICE

Traditional rice with cumin seeds and coriander

### EGETABLE PULAV

Steamed rice with fresh vegetables and nuts

### PEAS PULAV

Steamed rice with sauteed peas

### VEGETABLE BIRYANI

Traditional rice medley with chopped vegetables, spices, saffron, and dry fruits

### KASHMIRI PULAV

Basmati rice cooked in saffron water with dry fruits, nuts, and butter

### LEMON RICE

Cooked rice with lemon flavor and crunchy peanuts

### NAWABI BIRYANI

Mughlai rice medley with chopped vegetables, spices, saffron, cinnamon, and dry fruits

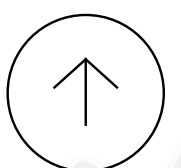
## RICE AND BIRYANI

### BIRYANI:-

#### CHICKEN

#### LAMB

#### GOAT & MORE





# Rice / Breads

## BREADS

### ASSORTED PARATHA

Roasted flatbread in an assorted variety of jeera, plain, or methi

### CHAPATI

Whole wheat flour flattened roti cooked on a tava

### NAAN BREAD BASKET

Plain, Garlic, or Masala Naan baked in a tandoor  
(Live Naan Station available at an extra cost)

### ONION KULCHA

Flour dough bread baked in a clay oven and filled with onion and spices

### BHATURA

Crispy puffed bread deep fried until golden

### ALOO PARATHA

### LACHA PARATHA

Layered flatbread made with whole wheat flour

## BREADS

### AMRITSARI KULCHA

With Chana.





# Sides/ Salads

## SALADS

CUCUMBER TOMATO  
SALAD GARDEN SALAD  
CHICKPEAS SALAD  
RAJMA SALAD  
SPINACH AND BEETS SALAD  
CUT LEMON ONION  
CHILI SALAD QUINOA SALAD

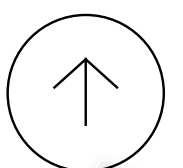


## PICKLES AND CONDIMENTS

MANGO PICKLE  
MIXED PICKLE  
AMBA HALDI  
CARROT CHILI PICKLE  
CHUNDO GREEN CHILI PICKLE



MINT CHUTNEY  
MANGO CHUTNEY  
GARLIC CHUTNEY  
TAMARIND CHUTNEY





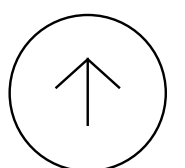
# Accompniments

## YOGHURT DIPS

BOONDI RAITA  
CUCUMBER RAITA  
SPINACH RAITA  
PINEAPPLE RAITA  
CILANTRO RAITA

## PAPADAM

ROASTED PAPAD  
PAPADUM FRYUMS  
PAPAD PAPDI  
ASSORTED PAPAD







# DESSERTS

## RAS MALAI

Creamed cheese patty with condensed milk, garnished with almonds and pistachio

## RABDI INDIVIDUALS

Cooked milk with spice served in shot cups

## GHEVAR

Disc shaped sweet made with flour and soaked in sugar syrup

## ANGOOR BASUNDI

Mini deep-fried roundel of cottage cheese and flour in a sweetened milk

## KESAR PISTA JALEBI

Saffron flavored sweet funnels deep fried and soaked in a sugar syrup

## KHEER

Classic, Vermicelli, Fruit, Badam, Carrot

## SITAFAL BASUNDI

Sweetened milk with Sitafal flavor

## KULFI FALOODA WITH ICE CREAM

Traditional kulfi served with falooda noodles and ice cream.

## SPECIALTY BENGALI MITHAI PHIRNI

Creamy sweet pudding made with ground rice

## ASSORTED MITHAI PLATTER

Assortment of Sukhadia's premium mithai, chocolates, and baklawa





# DESSERTS



## MOONG DAAL HALWA

Lentils cooked with sweetened milk, served warm

## BADAM HALWA

Ground almonds cooked in milk and sweetened syrup, served warm

## WALNUT HALWA

Ground walnuts cooked in milk and sweetened syrup, served warm

## ASSORTED TRI HALWA ON TAVA

Tri-Halwa of doodhi, dry fruit, and carrot, served warm on tava

## MALPUA RABDI

Sugar syrup-soaked pancake prepared with milk and cardamom

## GULAB JAMUN

Deep-fried roundel of cottage cheese and flour in a sweetened syrup



## GULAB JAMOON WITH SWEET BOONDI

Sweet boondi with gulab jamoon, displayed on tava

## RAWA KESARI

Farina cooked with sugar and saffron

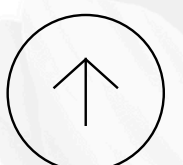
## MINT FRESHNERS

### MUKHWAS KA KHAJANA

A flavorful assortment of traditional Indian mouth fresheners made with seeds, herbs, and sweetened bits—perfect after meals.

### PAAN

Betel leaf filled with a blend of gulkand, fennel, coconut, and aromatic spices, topped with rose petals and shredded coconut.







# DESSERTS

## ICE CREAM

### HOMEMADE ICE CREAM

#### ANY FLAVOR

Mango, Kesar/Pista, Kaju Raisin, Anjeer, Tutti-frutti, Pineapple, Pistachio, Chikoo

### KULFI POP STICKS

Flavored Indian ice-cream made from concentrated milk in an assortment of flavors:

Mango, Malai, Kesar Pista, Elaichi

### MATKA KULFI

Traditional kulfi served in individual mini matka

### VARIETY SORBET CUPS

Assorted fruity sorbets served in individual cups for a light, refreshing treat.



## SPECIALITY

### CHEESECAKE BITES

Miniature creamy cheesecakes with assorted toppings.

### PETIT FOURS AND MINI CAKES

Elegant bite-sized layered cakes in assorted flavors.

### GOURMET TRUFFLES AND CHOCOLATES

Handcrafted chocolates and rich ganache truffles.

### ASSORTED COOKIES AND BROWNIES

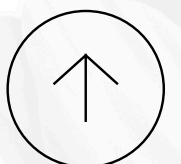
A selection of fresh-baked cookies and fudgy brownies.

## FRUITS

### FRESH FRUIT PLATTER

### CHOCOLATE COVERED STRAWBERRIES

### FRIED BANANA WITH ICE CREAM





# DESSERTS

## PREMIUM DESSERT STATION

### LIVE CREPE STATION

Custom crepes made for your guests with an assortment of fruit, nuts, and sauce toppings

### LIVE WAFFLE STATION

Live waffle station made to order with toppings.

### VIENNESE DESSERT DISPLAY

An elaborate display of 15-20 varieties of Indian and American desserts

### CHOCOLATE FONDUE

Milk or White chocolate fountain set up with many toppings for dipping:  
fresh fruits, marshmallows, pretzels, and crackers

### LIVE JALEBI AND RABDI STATION

Live Jalebi made on site and served with rabdi to all guests

### ICE CREAM SUNDAE BAR

### FRUIT CARVING PACKAGE (DÉCOR ONLY)

### LIVE CHOCOLATE SAMOSA WITH ICE CREAM

Milk chocolate puff pastries deep fried, live, for guests and served with vanilla ice cream

### CUSTOM DONUT WALL





# LIVE ACTION STATIONS

## CHAATWALA

### BHEL POORI

Crispy puffed rice tossed with chutneys and veggies.

### SEV POORI

Crunchy puris topped with potatoes, chutneys, and sev.

### DAHI POORI

Stuffed puris with yogurt, chutneys, and spices.

### SAMOSA CHAAT

Crushed samosa topped with chole, chutneys, and yogurt.

### JAIPUR CHAAT

Sweet and spicy Rajasthani-style street chaat.

### ALOO PAPDI CHAAT

Crispy papdi, potatoes, and yogurt with tangy chutneys.

### TOKRI CHAAT

Crispy potato basket filled with savory chaat mix.

### KHARKARIYA CHAAT

Dry and crunchy chaat with puffed grains and chutneys.

## SANDWICHES / WRAPS

### BOMBAY CHUTNEY SANDWICH

Classic Mumbai-style sandwich with spiced chutneys and veggies.

### GRILLED VEGETABLE

Fresh vegetables grilled and layered in a sandwich or panini.

### PANINI

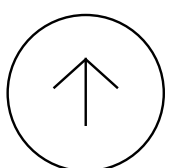
Pressed sandwich with seasoned veggies or paneer.

### PANEER WRAP

Soft wrap filled with spiced grilled paneer.

### VEGETABLE WRAP

Wrap stuffed with sautéed mixed vegetables and chutneys.





# LIVE ACTION STATIONS

## SOUTH INDIAN STATION

### DOSA OR MINI UTTAPAM

Crispy dosas or soft mini uttapams prepared fresh on the griddle.

### IDLI OR PANIYARAM

Steamed rice cakes or golden panyarams served hot off the pan.

### MYSORE MASALA DOSA

Dosa layered with spicy red chutney and filled with masala potatoes.

### RAVA DOSA

Crispy, lacy dosa made from semolina, cooked to order.

### SET DOSA

Soft, thick dosas served in sets, made fresh.

### SAMBHAR

Traditional South Indian lentil stew with vegetables and spices.

## DELHI EXPRESS

### CHOLE BHATURE

Spicy chickpea curry served with fluffy deep-fried bhature.

- ALOO SUBZI

Flavorful spiced potato curry.

- RAITA

Cooling yogurt with herbs and spices.

- PICKLE

Tangy and spicy Indian-style pickles.





# LIVE ACTION STATIONS

## FUN FOOD CART

### PAANI PURI SHOOTERS

Shot glasses filled with flavored water, topped with stuffed puris for a fun twist on the classic.

### DABELI

Spiced mashed potato stuffed in a bun, garnished with chutneys, pomegranate, and sev.

### VADA PAV SLIDERS

Mini pav buns stuffed with spicy potato vadas, served with chutneys.

### PAV BHAJI

Buttery pav served with rich, spiced vegetable mash.

### CHANA TIKKI

Crisp chickpea patties served with chutneys and garnish.

## KATHI ROLL STATION

### POTATO

Mashed and spiced potato filling, grilled to perfection.

### PANEER

Marinated paneer cubes sautéed with Indian spices.

### VEGETABLES OR CHICKEN

Choice of mixed veggies or spiced chicken filling.

### All Rolls Served On Roomali Roti

Soft, thin flatbread wrapped fresh at the station.

### Customizable With:

Onion or no onion, chili, and a variety of chutneys.





# LIVE ACTION STATIONS

## ITALIAN BISTRO

### PASTA

Made to Order

Choice of pasta, sauces, and toppings — freshly tossed at the station

### PASTA IN CHEESE WHEEL

Hot pasta tossed live in a molten parmesan cheese wheel for a rich, creamy finish.

### GARLIC BREAD

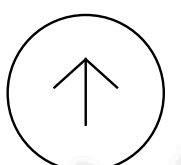
Toasted baguette with garlic butter and herbs.

### BRUSCHETTA

Grilled bread topped with marinated tomatoes, basil, and olive oil.

### CAESAR SALAD

Romaine lettuce tossed with creamy Caesar dressing, croutons, and parmesan.





# LIVE ACTION STATIONS

## MEXICAN FIESTA LIVE

### VEGETABLE / CHICKEN QUESADILLAS

Grilled tortillas filled with cheese and seasoned veggie or chicken filling.

### TACO BAR

Build-your-own tacos with a choice of veggie, tandoori paneer, or chicken, served with all the fixings.

### BLACK BEANS / MEXICAN RICE

Flavorful sides to pair with tacos and quesadillas.

### NACHO BAR

Crispy tortilla chips with pico de gallo, salsa verde, guacamole, crema, cotija cheese, and jalapeños.

## THAI

### PAD THAI

Classic Thai rice noodles stir-fried with vegetables, tofu, or chicken in a tangy tamarind sauce.

### CHILI TOFU

Crispy tofu tossed in a spicy Thai chili sauce.

### THAI CURRY BOWLS

Choice of Panang, Red, or Green curry served with jasmine rice.

### BASIL FRIED RICE

Wok-tossed rice with Thai basil, vegetables, or chicken





# LIVE ACTION STATIONS

## MEDITERRANEAN ISLAND

### FALAFEL BITES WITH TAHINI SAUCE

Crispy chickpea fritters served with creamy tahini drizzle.

### CHICKEN SHAWARMA / LAMB SHAWARMA

Marinated meat carved off the spit, served with toppings and sauces.

### LAMB KOFTA KEBAB

Spiced minced lamb skewers grilled to perfection.

### ROASTED RED PEPPER HUMMUS

Smoky, creamy hummus with sweet roasted red peppers.

### BABA GHANOUSH

Silky eggplant dip blended with tahini, garlic, and lemon.

## MEDITERRANEAN ISLAND

### TABOULI

Fresh herb salad with parsley, bulgur, tomato, and lemon.

### TZATZIKI DIP

Cool yogurt dip with cucumber, garlic, and herbs.

### CUCUMBER TOMATO SALAD

Light and refreshing with olive oil and lemon.

### PITA BREAD BASKET

Warm, soft pita served alongside dips and shawarma.





# LIVE ACTION STATIONS

## INDO CHINESE LIVE

### LIVE HAKKA NOODLES

Wok Noodles tossed fresh on the wok with vegetables and your choice of sauce.

### GOBI MANCHURIAN

Crispy cauliflower tossed live in tangy Manchurian sauce. Also available served on edible spoons.

### CHILLI PANEER

Spiced paneer cubes stir-fried with peppers and onions. Optional edible spoon presentation available.

### CHINESE BHEL

Crispy noodles, fresh veggies, and sauces tossed together live for a crunchy, spicy mix.

### CHOICE OF SAUCES:

Soy Sauce or Chili Garlic — made to your taste on the wok.

## LIVE SUSHI BAR

### CALIFORNIA ROLL

Crab stick, avocado, and cucumber rolled in seasoned rice.

### CUCUMBER AVOCADO ROLL

Light and fresh with crisp cucumber and creamy avocado.

### VEGETABLE ROLL

Assorted fresh veggies wrapped in sushi rice and seaweed.

### SWEET POTATO ROLL

Crispy sweet potato tempura with a hint of sweetness.

### CUCUMBER CREAM CHEESE ROLL

Cool cucumber paired with rich cream cheese.

### SASHIMI AND SPECIALTY ROLLS\*

Chef's selection of assorted sashimi and signature rolls.

\*Available upon request or as part of upgraded service.





# LIVE ACTION STATIONS

## PIZZA STATION

### MARGHERITA

Classic tomato sauce, mozzarella, and fresh basil.

### TANDOORI PANEER

Indian-spiced paneer with onions, peppers, and mozzarella.

### VEGGIE SUPREME

Loaded with bell peppers, olives, onions, sweet corn, and mushrooms.

### FOUR CHEESE

A rich blend of mozzarella, cheddar, parmesan, and gouda.

### SPICY CHICKEN

Grilled chicken, jalapeños, red onions, and chili flakes.

& more.

## MAGGIE STATION

### STREET STYLE MAGGI NOODLES

### MAGGI NOODLES

Classic Indian instant noodles cooked live with your choice of vegetable toppings.

### THREE SIGNATURE SAUCES

Classic, Spicy Tomato, and Green Chili — choose your flavor kick.





# SPECIALTY MENU

## GUJRATI

### APPS

Patra

Arbi Ke Patte, Besan and spices

Surti Patties

Surti coconut Patties

Papdi No Lot

Khichu made with rice flour

- Plain
- Masala
- Tandoori
- Achari

Khasta Kachori

Flour & ghee dough stuffed with a lentil mixture, deep fried

Methi Gota

Methi na Gota made with besan, black pepper, coriander seeds, and fried

Khandvi

Curd, besan, turmeric all cooked together

- Plain
- Masala
- Schezwan
- Spinach

Upma

Rava cooked with vegetables

Sev Khamni

Chickpea flour-based grits

- Masala
- Plain
- Jalapeño
- Ginger

Puran Poli

Roti stuffed with sweet stuffing made from lentils and jaggery

Bataka Poha

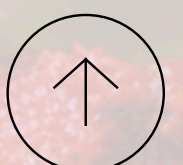
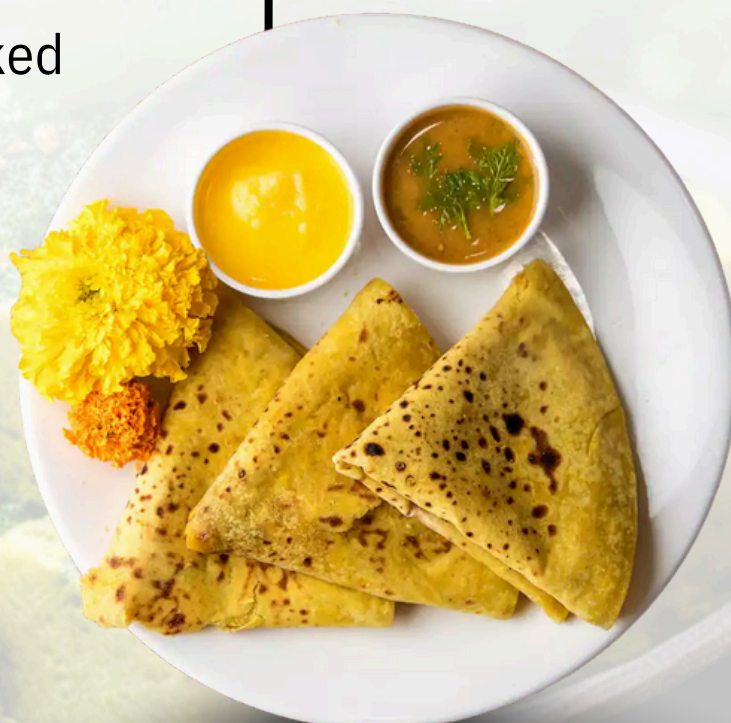
Poha made with potatoes

Dhokla

Dhokla or Dhokla sandwich

Batata Vada

Plain or slider





# SPECIALTY MENU

## GUJRATI

Lilva Kachori

Gujarati farsan filled with tuvar  
lilva dana

Veg Cutlet

Mix vegetable fried cutlets

Veg Puff Pastry

Potato, paneer, veg pastry

Spinach Samosa

Spinach and cheese

Fafda

Crispy fried chickpea flour snack

Lapsi

Cracked wheat halwa

## MAINS

GUJARATI DAL

A mildly sweet and tangy yellow  
lentil curry tempered with mustard  
seeds and curry leaves.

SURTI KADI

A yogurt-based curry from Surat,  
enriched with gram flour and  
tempered with mustard seeds and  
curry leaves.

BHINDI KADI

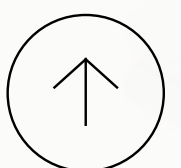
Tender okra cooked in a tangy,  
spiced yogurt gravy.

SURTI UNDHIYU

A winter vegetable medley from  
Surat, slow-cooked with spices  
and muthia (gram flour dumplings).

KATHIYAWADI UNDHIYU

Spiced mixed vegetables cooked  
with regional flavors from  
Kathiyawad, rich and aromatic.





# SPECIALTY MENU

## GUJRATI

### PANEER CHEESE GHOTALA

Paneer and eggs scrambled together with spices for a creamy, flavorful dish.

### PANEER BHURJI GRAVY

Crumbled paneer cooked in a tomato-based, mildly spiced gravy.

### RINGAN BATATA NU SHAAK

A smoky eggplant and potato curry, cooked with mustard seeds and traditional Gujarati spices.

### SAMBHARIYU SHAAK

A medley of seasonal vegetables sautéed with mustard seeds and mild spices.

### POTATO SABZI

Simple spiced potato curry, available plain or cooked with cabbage.

### KARELA BATATA NU SHAAK

Bitter gourd and potato cooked together in a lightly spiced gravy.

### TENDLI BATATA NU SHAAK

Ivy gourd and potato cooked in a tangy and mildly spiced curry.

### KAJU KARELA NU SHAAK

Bitter gourd and cashews cooked with aromatic spices for a rich flavor.

### Ringna Vatana

Eggplant cooked with green peas

### Rasawala Bateta Nu Shaak

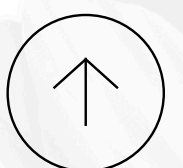
Potatoes cooked in gravy

### Cabbage Sabzi

Cabbage with potato and peas

### Bhaat Na Rasawala

Muthia cooked in curry





# SPECIALTY MENU

## RAJASTHANI

### APPS

#### DAL BAATI CHURMA BITES

Mini baatis served with spiced lentils and sweet churma for a classic combo.

#### PYAAZ KACHORI

Flaky pastry stuffed with a spiced onion filling, deep-fried to perfection.

#### MIRCHI VADA

Large green chilies stuffed with spicy potato filling and deep-fried.

#### MAWE KI KACHORI

Sweet kachori filled with rich mawa (khoya) and dry fruits.

#### BESAN GATTA TIKKI

Crispy chickpea flour dumplings served as savory tikkis with chutneys.

#### MOONG DAL PAKORA

Crispy lentil fritters made from seasoned moong dal batter.

#### BAJRA KHICHDI

#### MOONG DAL CHILLA

Lentil pancakes served with mint and tamarind chutneys

#### KHASTA KACHORI

Stuffed lentil kachori served with tangy chutneys

#### METHI THEPLA

Spiced fenugreek flatbreads served with yogurt and pickle

#### BESAN CHEELA WITH STUFFING

#### GUR DALIYA

Sweetened cracked wheat porridge with jaggery and ghee

#### SOOJI HALWA

Semolina sweet dish with cardamom and nuts

#### RABDI MALPUA

Syrupy malpuas topped with thick, creamy rabdi





# SPECIALTY MENU

## RAJASTHANI

### MAINS

#### DAL BAATI CHURMA

Rajasthani trio of baked baati, mixed dal, and sweet churma

#### GATTE KI SABZI

Besan dumplings in yogurt-based spicy curry

#### KER SANGRI

Desert berries and beans sautéed with traditional spices

#### PAPAD MANGODI KI SABZI

Sun-dried lentil dumplings and papad in masala curry

#### RAJASTHANI KADHI

Sour yogurt and besan curry with ghee tempering

#### SEV TAMATAR SABZI

Tangy tomato curry topped with crunchy sev

#### KHATTA MEETHA KADDU

Sweet and sour pumpkin curry

#### ALOO MANGODI

Potatoes and mangodi in dry or semi-gravy style

#### BAJRE KA ROTLA

Thick pearl millet flatbreads served with ghee

#### MISSI ROTI

Whole wheat and gram flour flatbread with ajwain and chili

#### METHI BAJRA POORI

Fenugreek-spiced deep-fried pooris made with bajra

#### LEHSUN KI CHUTNEY

Fiery garlic chutney served alongside rotis and dal





# SPECIALTY MENU

## SOUTH INDIAN

### APPS

#### Medu Vada

Crispy lentil fritters with soft center, served with chutneys and sambar

#### Masala Vada

Crunchy chana dal fritters with herbs and spices

#### Banana Bajji

Fried raw banana fritters coated in spiced gram flour batter

#### Sundal

Tempered steamed chickpeas or green gram with coconut

#### Mini Idli Tossed in Podi

Small idlis sautéed in spiced gunpowder and ghee

### BREAKFAST

#### Idli

Soft, steamed rice and lentil cakes — light and fluffy.

#### Dosa

Crispy fermented rice crepe, served hot off the griddle.

#### Uttapam

Thick, savory rice pancake topped with onions, chilies, and herbs.

#### Upma

Warm, savory semolina cooked with mustard seeds, curry leaves, and vegetables.

#### Ven Pongal

Creamy rice and dal seasoned with black pepper, cumin, and ghee

#### Rava Idli

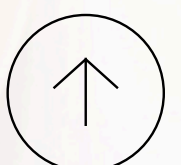
Semolina idlis served with coconut chutney

#### Poori Bhaji

Puffed deep-fried bread with potato masala

#### Kesari

Sweet semolina halwa with saffron and nuts





# SPECIALTY MENU

## SOUTH INDIAN

### MAINS

#### Sambar

Lentil and vegetable stew with tamarind and spices

#### Rasam

Spicy, tangy tomato and tamarind broth

#### Avial

Mixed vegetables cooked in coconut and curd

#### Vegetable Kurma

Mixed vegetables in coconut-based gravy

#### Poriyal

Dry stir-fried vegetables with mustard seeds and coconut

– Beans

– Cabbage

#### Tamarind Rice (Puliyodarai)

Tangy tamarind-flavored rice with peanuts and curry leaves

#### Lemon Rice

Flavored rice with lemon juice, mustard seeds, and chilies

#### Coconut Rice

Steamed rice mixed with grated coconut and tempered spices

#### Curd Rice

Creamy yogurt rice with tempering





# SPECIALTY MENU

## SINDHI

### APPS

Sindhi Aloo Tikki

Crispy mashed potato patties  
seasoned with spices

Besan Papdi

Savory gram flour crisps, spiced  
and fried

Dal Pakwan Bites

Mini versions of the classic — crisp  
pakwan with spiced chana dal  
topping

Koki Crackers

Koki (Sindhi flatbread) cut into  
crisp bites, served with chutney

### MAINS

Sindhi Kadhi

Tangy gram flour-based curry with  
mixed vegetables

Sai Bhaji

Spinach and lentil curry cooked  
with vegetables and mild spices

Bhuga Chawal

Sindhi-style caramelized onion rice

Taryal Bhindi

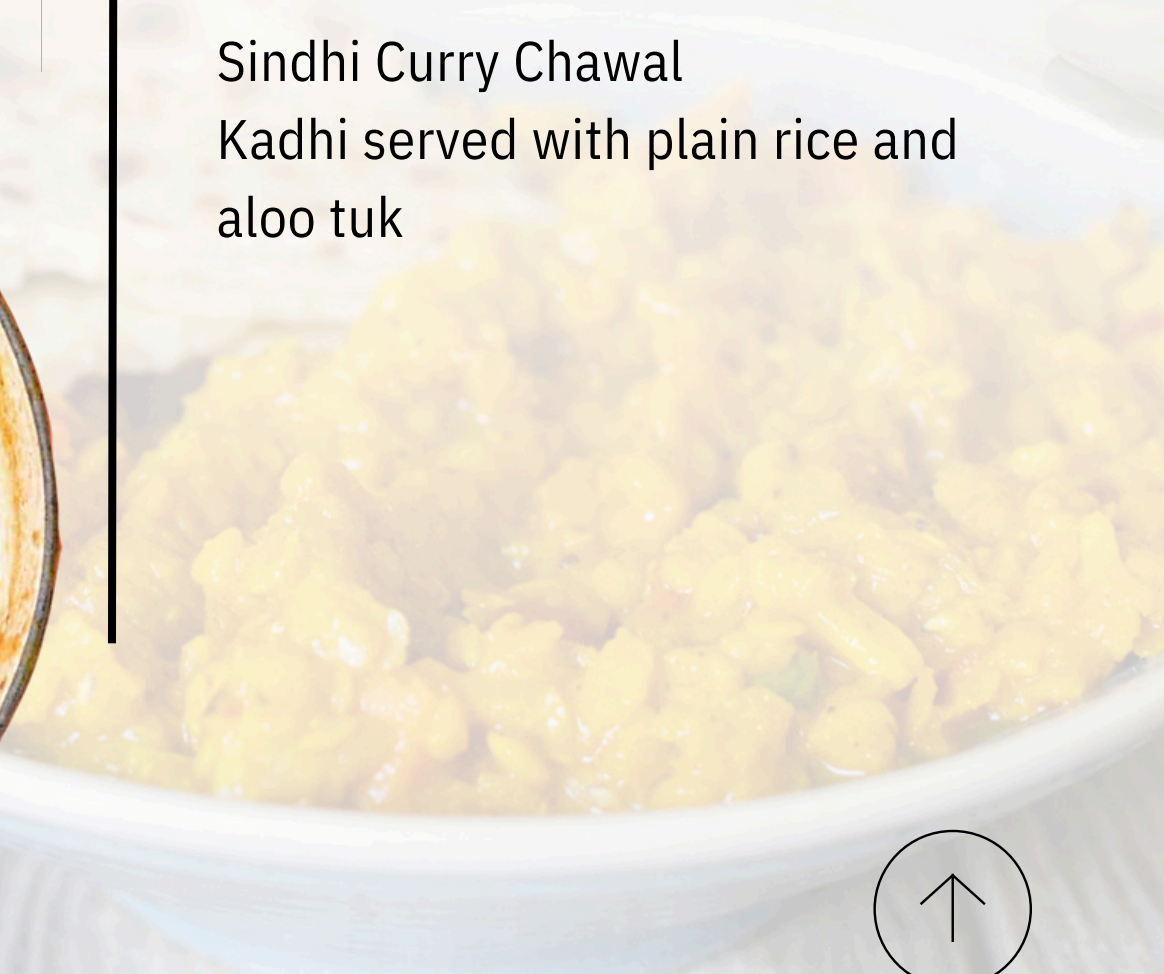
Crispy spiced okra fry

Aloo Took

Double-fried spiced smashed  
potatoes — a Sindhi classic

Sindhi Curry Chawal

Kadhi served with plain rice and  
aloo tuk





# SPECIALTY MENU

## PAKISTANI

### APPS

#### CHICKEN SEEKH KEBAB

Juicy ground chicken skewers seasoned with traditional spices.

#### BEEF SEEKH KEBAB

Spiced minced beef grilled until tender and smoky.

#### SHAMI KEBAB

Silky meat-and-lentil patties pan-fried until golden.

#### CHAPLI KEBAB

Rustic, spiced beef patties with herbs and crushed spices.

#### ALOO SAMOSA

Flaky pastry stuffed with seasoned mashed potatoes.

#### KEEMA SAMOSA

Crisp fried samosas filled with savory minced meat.

#### PAKORA PLATTER

Assorted pakoras made with seasonal vegetables and gram flour batter.

#### CHANA CHAAT

Spiced chickpeas tossed with onions, tomatoes, chutneys, and lemon.

#### DAHI BHALLAY

Soft lentil dumplings soaked in yogurt, topped with chutneys and spices.

#### CHICKEN ROLL PARATHA

Grilled spiced chicken wrapped in a flaky paratha with onions and sauces.

#### HALWA PURI

Deep-fried puffed bread served with sweet semolina halwa and tangy chana.

#### CHANA MASALA WITH KULCHA

Spiced chickpeas paired with soft, tandoor-style kulcha bread.

#### ALOO BHUJIA WITH PARATHA

Spiced potato curry served with flaky, pan-fried paratha.





# SPECIALTY MENU

## PAKISTANI

### APPS

#### KEEMA PARATHA

Flaky paratha stuffed with spiced minced meat, cooked until crisp and golden.

#### ANDA PARATHA

Layered paratha filled with fried egg and mild spices — a hearty street-style favorite.

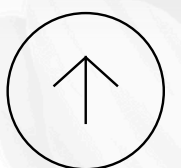
### DRINKS

#### Lassi (Sweet or Salted)

Thick yogurt-based drink, optionally flavored with cardamom or salt

#### Doodh Patti Chai

Strong tea simmered in milk, a breakfast staple





# SPECIALTY MENU

## PAKISTANI

### MAINS

#### Beef Karahi

Tender beef cooked in rich karahi masala

#### Mutton Korma

#### Aloo Gosht

#### Haleem

Savory, slow-cooked stew of meat, lentils, and wheat, topped with fried onions and lemon

#### Biryani

Layered rice dish with spiced chicken, beef, or mutton

- Chicken Biryani
- Beef Biryani
- Sindhi Biryani

#### Pulao

Fragrant rice dish with whole spices and meat

- Chicken Yakhni Pulao
- Beef Pulao

#### Bhindi Masala

Okra stir-fried with tomatoes and onions

#### Baingan Bharta

Smoky mashed eggplant sautéed with onions, tomatoes, and spices

#### Daal Fry

Lentils cooked and tempered with garlic and red chilies

#### Chana Masala

Spicy chickpea curry with ginger and tomato

#### Tandoori Roti / Naan / Paratha

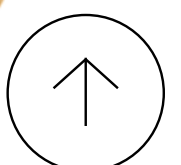
Fresh breads from the tandoor or tawa

#### Raita

Yogurt with cucumber, mint, or boondi

#### Salad

Sliced onions, cucumbers, tomatoes with lemon and green chili





# SPECIALTY MENU

## MEDITERRANIAN

### APPS

#### Hummus

Creamy chickpea dip with tahini, lemon, and garlic, served with pita

#### Falafel

Crispy fried balls made from chickpeas and herbs

#### Dolma (Stuffed Grape Leaves)

Grape leaves stuffed with rice, herbs, and lemon

#### Baba Ghanoush

Smoky eggplant dip blended with tahini and garlic

#### Spanakopita

Greek spinach and feta cheese pastry in flaky filo dough

#### Chicken Shawarma

Marinated chicken grilled on a spit, served with garlic sauce and pita

#### Beef/Lamb Kofta

Ground meat skewers with spices and herbs, grilled or baked

#### Moussaka

Layered eggplant and spiced meat baked with béchamel sauce (Greek-style)

#### Vegetarian Mezze Platter

A variety of small dishes: hummus, baba ghanoush, olives, tabbouleh, falafel, pita

#### Grilled Halloumi

Sliced Cypriot cheese grilled and served warm

### DESSERTS

#### Baklava

#### Basbousa

#### Turkish Delight





# SPECIALTY MENU

## ITALIAN

### APPS

Bruschetta  
Toasted bread topped with fresh tomatoes, basil, garlic, and olive oil

Caprese Salad  
Sliced fresh mozzarella, tomatoes, and basil drizzled with balsamic glaze

Garlic Bread  
Crispy Italian bread with garlic butter and herbs

Fried Calamari  
Lightly battered squid rings, served with marinara sauce

### DESSERTS

Tiramisu  
Panna Cotta  
Cannoli  
Gelato

### Spaghetti

Fettuccine Alfredo  
Creamy parmesan sauce with fettuccine pasta

Lasagna  
Layered pasta with meat sauce, béchamel, and cheese

Margherita Pizza  
Tomato, fresh mozzarella, and basil on a thin crust

Chicken Parmesan  
Breaded chicken cutlet topped with marinara and mozzarella, served with pasta

### Risotto





# SPECIALTY MENU

## MEXICAN

Guacamole with Tortilla Chips  
Fresh avocado mash with lime, cilantro, onion, and tomatoes

Elote (Mexican Street Corn)  
Grilled corn on the cob with mayo, cotija cheese, chili powder, and lime

Chicken or Veg Quesadillas  
Grilled tortillas filled with cheese and optional chicken or veggies

Nachos  
Crispy tortilla chips topped with melted cheese, beans, jalapeños, and salsa

Mini Tacos (Street-Style)  
Soft corn tortillas with choice of chicken, beef, or veggies, topped with onions and cilantro

Tacos (Soft or Crispy)  
Choice of filling: Chicken Tinga, Carne Asada, Al Pastor, or Veggie — topped with salsa and lime

Burrito Bowl  
Rice, beans, salsa, guacamole, meat or veg, topped with cheese and sour cream

Enchiladas  
Corn tortillas rolled with filling and baked in red or green sauce with melted cheese

Chicken Fajitas  
Sizzling grilled chicken with bell peppers and onions, served with tortillas and toppings

Mexican Rice & Refried Beans  
Classic side dishes to accompany any main





# SPECIALTY MENU

## AMERICAN

### APPS

#### Buffalo Wings

Crispy chicken wings tossed in spicy buffalo sauce, served with ranch or blue cheese

#### Mozzarella Sticks

Breaded and fried mozzarella, served with marinara dipping sauce

#### Loaded Potato Skins

Crispy potato halves topped with cheese, bacon, and scallions

#### Sliders

Mini burgers with beef or chicken, topped with cheese and pickles

#### Onion Rings

Thick-cut onions battered and fried until golden



### MAINS

#### Classic Cheeseburger

Beef patty with American cheese, lettuce, tomato, and pickles, served with fries

#### BBQ Chicken Sandwich

Grilled or pulled chicken with tangy barbecue sauce and slaw on a bun

#### Mac & Cheese

Creamy elbow macaroni baked with cheddar cheese and a golden crust

#### Fried Chicken

Crispy Southern-style chicken served with mashed potatoes and gravy

#### Grilled Ribeye Steak

Juicy ribeye served with mashed potatoes and steamed veggies

#### Chicken Caesar Salad

Romaine lettuce with grilled chicken, parmesan, croutons, and Caesar dressing





# SPECIALTY MENU

## CONTINENTAL

### APPS

#### Cream of Mushroom Soup

Silky mushroom soup finished with cream and herbs

#### Caesar Salad

Crisp romaine lettuce with Caesar dressing, parmesan, and croutons

#### Bruschetta

Grilled bread topped with diced tomatoes, garlic, basil, and olive oil

#### Garlic Butter Prawns

Prawns sautéed in garlic butter and herbs

#### Cheese Croquettes

Crispy fried cheese bites served with a light dipping sauce

### MAINS

#### Grilled Chicken with Herb Butter

Chicken breast grilled and served with herb-infused butter, sautéed vegetables, and mashed potatoes

#### Pasta Alfredo / Arrabbiata

Creamy white sauce or spicy tomato sauce with penne or fettuccine

#### Vegetable Au Gratin

Baked seasonal vegetables in creamy béchamel sauce, topped with cheese

#### Grilled Fish with Lemon Butter Sauce

Pan-seared fish fillet served with lemon butter sauce and steamed veggies

#### Stuffed Bell Peppers

Capsicums filled with rice, vegetables, and herbs, baked with cheese







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