



## Premium Veg Menu - The Kitchen BY Vintage

Price: ₹1,700

### WEDDING CATERING MENU

#### Soft Drinks

Coke, Limca, Fanta, Sprite Mineral Water Bottles 200ml Fresh Lime Soda  
Fresh Lime Water Jaljeera  
Cold Coffee (Frappe)

#### Mocktails

Mojito's: Classical, Watermelon, Berry Berry, Green Apple Blue Lagoon  
Virgin Colada  
Virgin Sangria  
Shakes  
Chocolate Oreo Shake, Vanilla, Butter Scotch, Strawberry Chocolate banana  
Coffee Cafeteria  
Cappuccino  
Caffe Latte  
Espresso  
Different Flavors Of Tea

#### Potage (Hot Soups)

Select Any Two

Tamatar Dhaniya Ka Shorba

Thin Extracts Of Simmered Tomatoes, Fresh Coriander And Cumin.

Garden Fresh Manchow

Spiced Vegetable Soup Served With Tiny Vegetable And Crisp Noodle

Cream Of Almonds

A Rich Velvety Creamy Soup Of Californian Almonds Served With Roasted Almond Silvers, Drizzled With Fresh Parsley Cream

Cream Of Tomato

# Vintage The Retreat

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Served With Cream, Butter And Crotons

Creamy Sweet Corn Soup veg

Classic Hot N Sour Soup veg

Mulligatawany soup

A rich flavoured soup filled with spices, it has its origin from indian cuisine Minestrone veg

A thick soup of Italian origin

Khao suey veg

A Burmese national soup, served with various garnishings and assortments

Exotic Fresh Fruit Display

Chatori Chaat

From The Streets Of India - Select 4

Calcutta Puchka

Served With Three Types Of Flavoured Water

Khasta Aloo Tikki With Matra

Crispy Aloo Patty Served With Different Toppings

Moonglet/stuffed chilla

Lentil Paste Whipped With Onion, Green Chilly & Pan Fried With Lots Of Butter

Saunfia Palak Patta Chaat

Beetel Leaf Fried In Smooth Gramflour Batter Served With Our Special Hung Curd And Dates Chutney

Bhalla Papdi Chaat

Speciality Of Banaras Chaat , Soft Urad Dal And Saffron Dumplings Served With Yoghurt

Bhel Puri/ Pao Bhaji/ Matar Kulcha

Thin Crust Pizza

Served live

Toppings

Vegetarian and non veg

Black And Green Olives, Indian Basil/ Jalepenos/ Mushroom

Onions/ Red And Yellow Bell Peppers, Served With Tobacco/ Herbs Olive Oil.

Live Tawa Snacks

Any Two

Soya Taka Tak With Kulcha

Veg Galouti Kebab

Paneer Satay

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Soya keema on tawa served with pao Bruchetta's and canepes

Vegetarian Starters

Select any 8

Paneer Tikka

Marinated Paneer Cubes And Veggie Pieces Grilled In Tandoor

Or

Paneer Papdi

Mouth Watering Crispy Paneer

Marination Choice Pick Any One

Malai Tikka, Achaari Tikka, Haryali Tikka

Dahi Ke Sholey

Hung Curd Stuffing In Bread With Very Crispy Outer Surface Served With Cocktail

Sauce

Thai Veg Spring Rolls

Crispy Finger Size Rolls Stuffed With Glass Noodles And Kaffir Lime Leaves.

Chilli Paneer Dry

Marinated Fried Paneer Cubes Cooked With Chilli Sauce, Soya Sauce, Tomato Sauce , Bell Peppers And Onion.

Crispy peppered potatoes

Deep fried potato wedges tossed with black pepper sauce

Stuffed Tandoori Champ

With A Choice Of Marinade : Malai, Tandoori, Achaari, Peri Peri

Crispy chilli mushroom

Bharwan Tandoori Aloo

Barrel Shaped Potatoes Filled With Paneer Mixture Marinated In Yoghurt Masala And

Cooked In Tandoor

Aloo vadi chapli kebab/hara kebab do piazza

Tandoori gobhi aur broccoli

Served with hari chutney

Tandoori Dimsums

Veggies Drenched In Masala Mixture Filled In Fresh Dough Ball, Sealed And Steamed Then Grilled In Tandoor  
Served With Chef Special Sauces.

Smoked cheese and jalepenos

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Jalepenos filled with cheese and spices batter fried served with tartar sauce

Golden fried babycorns  
Sarson ka saag served in mini makki ki roti Potli samosa

Main Course

Select any 8  
Paneer served in 4 styles of gravy served live

Kadhai, butter, lababdar, palak

Dal Flacon

Black Urad Cooked Overnight With Country Tomatoes, Enriched With Fresh Cream And Flavoured With Dry  
Fenugreek

Dal tadke wali

Amritsari Kulcha Channa Served With Stuffed Kulcha Khumb Matar Hara Piaz  
Mushroom Cooked With Flavor Of Capsicum & Green Peas In Thick Gravy Aloo Gobhi Adaraki  
Cauliflower And Potato Wedges Cooked With Grand Flavor Of Ginger Soyabean Chaap Masala  
Soyabean Cooked In Spicy Tomato Gravy Flavor With Capsicum & Coriander Seed Sabziyon Ka Khurchan  
Fresh Exotic Vegetables Cooked In Indian Spices With A Hint Of Mint And Shahi Jeera Malmali Kofta/ kofta  
shaam savera

Stuffed Dumpling Of Cottage Cheese In Cashewnut Gravy

Kadhi Pakoda/ Kashmere Lal Rajmah

Bhindi Kurkuri

Crispy Fried Bhindi

Makki Ki Roti Sarson Ka Saag (Seasonal)

Salad Bar

Live salad counter of caeser salad, greek salad and fatoosh

Garden Green Salad Sairka & Laccha Onion Beans Sprouts Salad American Corn Salad Macroni Salad Aloo  
Pudina Chaat

Make your own raita

Plain curd served with assortment of boondi,cucumber,bhalla, pineapple with bhuna jeera, deghi mirch, black  
salt,salt, chutney , hari chutney,etc.

Achar & Papad

Rice (Any-2)

Steamed Rice

Peas Pulao

Jeera Rice

Navrattan Pulao

Masala Subz Biryani- served in small handis served on a mahi tawa

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Tandoori Khazana

Indian Breads

Butter Naan

Made From Fermented Redefined Flour Cooked In Clay Oven

Lachaa Parantha

Flaky Layered Bread Made With Whole Wheat Flour

Missi Roti

Whole Grain Wheat And Legume Unleavened Bread Cooked On A Hot Iron Plate

Chur Chur Naan

A Treardrop Shapped Leavened Bread Cooked In A Clay Oven

Khasta Roti

Oven Baked Whole Wheat Bread

Stuffed Nan

Traditional Naan Stuffed With Different Stuffing

Pudina Parantha

Is Made Using Dried Mint Powder And Whole Wheat Flour And Has Many Layers In It.

Chinese Counter Any 3

Vegetable Hakka Noodles

Veg Fried Rice

Mix Veg Hot Garlic Sauce

Veg Manchurian

Baby Corn Mushroom In Hoisin Sauce

Chilli chicken gravy/ honk kong chicken/kung pao

Live Pasta Counter

Part Of Main Course Will Be Served In Dinner Plate Only

Fussili Penne And Spaghetti

Black And Green Olives, Pink And Green Pepper Corn Gherkin, Green Jalepenos, Red Chilli Flake Sauce , Dry  
Parmesan, Tobacco, Red And White Sauce.

Continental Counter (Any One)

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Cottage cheese steaks

Potato roesties- served with sour cream Grilled veggies served with butter garlic and herbs

Desserts - Select any 4

Ice cream stone served with variety of sundaes and waffle cups

Variety of Jalebi With Rabri

Fermented Gramflour And Yoghurt Deep Fried And Dipped In Saffron Flavor Sugar Syrup

Rasmalai/ shahi tukda

Ras Malai Dumplings Made From Cottage Cheese Soaked In Sweetened Thickened Milk Delicately Flavored With Cardamom

Gulab Jamun or chocolate gulab jamun

Fried Cottage Cheese Dumplings Stuffed With Pistachio Nuts, Saffron And Dipped In Boiling Sugar

Live tawa of moong dal ka halwa, gajar ka halwa, gur ka halwa

Mini gulab jamun, boondi, kalakand served with khurchan on tawa

Tille Wali Kulfi

Vedi Time- Coffee, Cookies And One Sweet.