

Wedding Menu

DAY 1 LUNCH

SOUP

02 VEGETARIAN

BREAD DISPLAY WITH BUTTER & DIPS

SALAD

02 VEGETARIAN SALADS

02 SIMPLE SALADS

01 CURD PREPARATION

02 TYPES OF PICKEL & CHUTNEYS POPPADUMS

MAIN COURSE

01 PANEER PREPARATION

02 INDIAN VEGETARIAN PREPARATION

01 CHINESE PREPARATION

01 NOODLES OR FLAVOURED RICE

01 DAL PREPARATION STEAMED RICE

ASSORTED INDIAN BREADS

DESSERTS

02 INDIAN

01 WESTERN

01 ICE CREAM

DAY 1 HI-TEA

ASSORTED PAKODA VEGETABLE SANDWICH

TEA CAKES TEA/COFFEE/COOKIES

DAY 1 DINNER

SNACKS

06 VEGETARIAN

SOUP

02 VEGETARIAN

BREAD DISPLAY WITH BUTTER & DIPS

SALAD

05 VEGETARIAN SALADS

04 SIMPLE SALADS

01 CURD PREPARATION

03 TYPES OF PICKEL & CHUTNEYS POPPADUMS

MAIN COURSE

02 PANEER PREPARATION

05 INDIAN VEGETARIAN PREPARATION

02 CHINESE VEG GRAVY PREPARATION

01 NOODLES OR FLAVOURED RICE

02 DAL PREPARATION STEAMED RICE

VEG PULAO

ASSORTED INDIAN BREADS

LIVE COUNTER

02 TYPES

DESSERTS

White Flower Corbett

02 INDIAN

01 WESTERN

01 ICE CREAM

BREAKFAST MENU

JUICE

01 CANNED JUICE

01 MASALA CHAAS

COLD BUFFET

02 TYPES OF FRESH CUT FRUITS

PLAIN CURD

02 FLAVOURED YOGHURT SALAD BAR

(LETTUCE, SPROUTS, VEGETABLE

CRUDITS & DRESSINGS)

02 TYPES OF CEREALS WITH HOT & COLD MILK

BREADS

MUFFINS, CROISSANT, TEA CAKES WHITE/BROWN BREAD JAMS & PRESERVES BUTTER

HOT BUFFET

06 TYPES INDIAN VEGETRAIN

LIVE COUNTER

Uttapam or Chilla or Dosa with Sambhar & 2 Types of Chutney

TEA/COFFEE

DAY 2 LUNCH

SNACKS

08 VEGETARIAN

SOUP

02 VEGETARIAN

BREAD DISPLAY WITH BUTTER & DIPS

SALAD

05 VEGETARIAN SALADS

04 SIMPLE SALADS

01 CURD PREPARATION

03 TYPES OF PICKEL & CHUTNEYS POPPADUMS

MAIN COURSE

02 PANEER PREPARATION

05 INDIAN VEGETARIAN PREPARATION

02 CHINESE VEG GRAVY PREPARATION

01 NOODLES OR FLAVOURED RICE

02 DAL PREPARATION STEAMED RICE

VEG PULAO

ASSORTED INDIAN BREADS

LIVE COUNTER

03 TYPES

DESSERTS

04 INDIAN

02 WESTERN

01 ICE CREAM

DAY 2 HI-TEA

ASSORTED PAKODA VEGETABLE SANDWICH

TEA CAKES TEA/COFFEE/COOKIES

DAY 2 DINNER

SOUP

02 VEGETARIAN

BREAD DISPLAY WITH BUTTER & DIPS

SALAD

02 VEGETARIAN SALADS

02 SIMPLE SALADS

01 CURD PREPARATION

02 TYPES OF PICKEL & CHUTNEYS POPPADUMS

MAIN COURSE

01 PANEER PREPARATION

02 INDIAN VEGETARIAN PREPARATION

01 CHINESE PREPARATION

01 NOODLES OR FLAVOURED RICE

01 DAL PREPARATION STEAMED RICE

ASSORTED INDIAN BREADS

DESSERTS

02 INDIAN

02 WESTERN

01 ICE CREAM

BREAKFAST MENU

JUICE

01 CANNED JUICE

01 MASALA CHAAS

COLD BUFFET

02 TYPES OF FRESH CUT FRUITS

PLAIN CURD

02 FLAVOURED YOGHURT SALAD BAR

(LETTUCE, SPROUTS, VEGETABLE

CRUDITS & DRESSINGS)

02 TYPES OF CEREALS WITH HOT & COLD MILK

BREADS

MUFFINS, CROISSANT, TEA CAKES WHITE/BROWN BREAD JAMS & PRESERVES BUTTER

HOT BUFFET

06 TYPES INDIAN VEGETRAIN

LIVE COUNTER

Uttapam or Chilla or Dosa with Sambhar & 2 Types of Chutney

TEA/COFFEE