

Platinum Menu



# Foodiza

*Spice Up Your Celebrations!*

**A World Record Holder Company**



## Fresh Juice and Mocktail Bar

### FRESH JUICES

ANAR

SWEETLIME

PINEAPPLE

MEERUT KI MASALA SHIKANJI

BADAM THANDAI

### MOCKTAILS

FRUIT PUNCH / MOJJITTO / STRAWBERRY DAIQUIRI

### AERATED DRINKS

COKE / LIMCA / FANTA

DIET COKE

MINERAL WATER – 200ML

## Fresh Fruits

Offering an assortment of Indian and Imported Fruits- Whole or sliced

### IMPORTED FRUITS

THAI TAMARIND / KIWI FRUIT / CALIFORNIA GRAPES

THAILAND GUAVA / FUJI APPLE / PLUM

SHARDA / RAMBUTAN

### INDIAN FRUITS

RED DELICIOUS APPLE | DISCO PAPAYA /  
SWEET LIME / RANI PINEAPPLE / WATER MELON /

MUSK MELON / CUSTARD APPLE /  
CHICKOO / POMEGRANATE / DATES





## Chandni Chowck Ki Chaat

The most Lip smacking Chaat preparations straight from the famous

**BTW SPECIAL CHAAT**

GOL GAPPE WITH 3 TYPES OF WATER

PANEER AUR ALOO KI TIKKI

BHALLA PAPDI CHAAT

PALAK PATTA CHAAT

PAO BHAJI

SPECIAL MOONG DAL PANEER CHILLA

DILLI KA MATRA KULCHA





## Royal Indian Starters

Our Chef firmly believes in maintaining the authenticity of most authentic foods' of the world and pairing them with some of the lip smacking Signature Creations. Hence each creation mentioned below follows a secret un-paralleled recipe...

**FROM - TANDOOR, SIGDI, ANGEETHI AND TAWA**

MADE LIVE AND THEN CIRCULATED AS STARTERS  
WITH CHUTNEYS, DIPS AND OTHER ACCOMPANIMENTS

**PANEER SHOOLA**

(COTTAGE CHEESE SLICES STUFFED WITH KHOYA, CHOPPED CHILIES,  
CORIANDER AND ROASTED CUMIN, THEN MARINATED WITH A MIXTURE OF  
YOGURT, CHILI PASTE AND KEBAB MASALA. COOKED IN TANDOOR

**HARE BROCCOLI MALAI SEEKH**

**KHURMANI KE KEBAB**

CHEF S SIGNATURE KEBABS MADE FROM DRIED APRICOTS.

**SESAME ANAR KE BHARWAN ALOO**

**MATAR POTLI**

**DUM FRED MINI IDLI**

**DAHI KE KEBAB**

CHEF'S SIGNATURE RECIPE OF SHALLOW FRIED HUNG CURD.  
FLAVOURED WITH CHILLY, CORIANDER AND GARAM MASALA







## Royal Indian Starters

### DRAGON ROLL

BABY CRISPY FRIED ROLLS STUFFED WITH SAUTÉED JULIENNES OF ORIENTAL VEGETABLES

### VEGETABLE TEMPURA

JAPANESE STYLE CRISPY FRIED VEGETABLES, SERVED WITH SWEET CHILI SAUCE

### CRISPY BABY CORN WITH RED HARISSA

BABY CORN MARINATED WITH SPICES COOKED AND SERVED WITH LIGHTLY SPICED PEANUT SAUCE

### THAI CORN CAKES

SERVED WITH THAI SWEET CHILI SAUCE

### SPINACH AND BASIL BITES

FLAVORED SPINACH AND BASIL KEBABS SERVED WITH MANGO AND PINEAPPLE MINT SALSA

### FILO PARCELS OF ARTICHOKE AND FETA

(THIN FILO PASTRY STUFFED WITH ROMAN ARTICHOKE AND GREEK FETA CHEESE, INFUSED WITH ROSEMARY CREAM)





## From The Soup Tureen

Served with International Breads and Herb Butter

### ITALIAN

CRÈME OF ASPARAGUS WITH SLICED ALMONDS  
(ITALIAN STYLE NECTAR OF ASPARAGUS AND FARM FRESH BASIL,  
SMOOTHENED WITH HERB BUTTER AND CREAM)

### INDIAN

TAMATER DHANIYA KA SHORBA  
(INDIAN PEPPER BROTH WITH TOMATOES, GINGER,  
GARLIC AND A HINT OF LEMON)

## Wadiyon Ka Thela

The Cart is displayed with "Barni" and "Tokri" filled with the most tempting Achars, Chutneys, Chevdas, and Papads must pick for a bite atleast...

AAM KA ACHAR / KALE GAJAR KA ACHAR

PANCHRATTAN ACHAR / BHARWAN MIRCH KA ACHAR

SAUTH KI CHUTNEY / LASAN KI CHUTNEY

PUDINAY KI CHUTNEY

ALOO PAPAD / KHICHIYA PAPAD





## The Salad Bar

### CAESAR SALAD (LIVE)

FRESH ICEBERG LETTUCE SALAD WITH AIOLI DRESSING

### SALAD DE POMES DE TERRE ET POMMES

POTATO AND APPLE SALAD WITH MAYONNAISE AND HONEY DRESSING

### INSALATA DI CECI

FRENCH BEANS, RED ONIONS, CHERRY TOMATOES AND MOZZARELLA

### INSALATA DEL COLOSSEO

SLICED BABY MOZZARELLA, SUN-DRIED TOMATOES AND RED ONIONS

### MELANZANE ENZO GRANDE CON PROSCIUTTO

GRILLED EGGPLANT MARINATED IN FRESH GARLIC, PARSLEY AND HERBS

### TAM TANG

BATONS OF CUCUMBER AND TOMATO WEDGES TOSSED  
IN CHILI TAMARIND DRESSING

### GADO GADO

TRADITIONAL INDONESIAN SALAD WITH COCONUT  
AND PEANUT DRESSING

### RELISHES

BATONS OF VEGETABLES WITH YOGURT DIP  
DAHI BHALLA, YOGHURT, PICKLES

### LACCHA/SIRKA ONIONS





## Main Course (Sindh / Punjab)

### KADHAI PANEER

FRESH BATONS OF COTTAGE CHEESE WITH ONIONS, CAPSICUM

### SUBZ BHARWAN TAWA

ASSORTED VEGETABLES –KAMAL KAKRI, LADY FINGER,  
CAPSICUM, TOMATOES AND SMALL BAINGAN

### SOYA CHAAP MASALA ONTAWA

### PALAK SINGHARA

### ALOO WADI

### SAFED BAINGAN KA BHARTHA

AMRITSARI CHOLE KULCHE  
WITH MOOLI AUR PYAZ KI CHUTNEY

### PUNJABI DAL TADKA WITH PHULKA







Luft E Awadh

### LUCKNOWI NAWABON KI PASAND

THE GREATEST KEBAB MAKER AWADH HAS EVER KNOWN,  
CREATED A DELICACY IN THE LATE 19TH CENTURY  
KNOWN AS "SHAHI GALAWAT KE KEBAB".

THE UNIQUENESS OF THIS KEBAB  
IS THE MASALA WHICH INCORPORATES 60 SPICES IN THE MAKING.

VEGETARIAN GALOUTI SERVED WITH ULTE TAWE KA PARANTHA  
MINCE OF VEGETABLES GRINDED TO A FINE PASTE  
WITH EXOTIC SPICES SMOKED WITH CLOVES  
AND DESI GHEE, COOKED ON A MAHI TAWA – LIVE

### PANEER LABABDAAR

PANEER CUBES SAUTÉED IN FRESH TOMATO PUREE, FINISHED WITH  
FENUGREEK AND CREAM

### MATAR MALAI METHI

DONE IN A CLASSIC NORTH FRONTIER WAYS- GREEN PEAS,  
BUTTON MUSHROOMS SLOW COOKED IN AN AROMATIC,  
INFUSED WITH FENNEL AND DRY GINGER

### HING DHANIYA KE CHATPATE SARLA ALOO

### ALOO BHUKHARA KOFTA

POTATO DUMPLING STUFFED WITH PLUMS AND SERVED IN NEAPOLITAN GRAVY





Luft E Awadh

DAL  
DAL- BUKHARA

HYDERABADI MIRCH KA SALAN

BURANI RAITA  
SMOOTHENED CURD INFUSED WITH SAUTÉED GARLIC AND INDIAN PAPRIKA

Robust Rajasthan – No Onion / Garlic

PANEER LONG LATTA

GATTE KI SUBJI  
(STEAMED GRAM FLOUR DUMPLINGS, SIMMERED AND TEMPERED  
IN ASAFETIDA SCENTED YOGURT CURRY)

DAL BATI CHURMA  
(CLASSIC RAJASTHANI WAYS, WITH LOTS OF GHEE)

BESANWALI BHARWAN BHINDI  
(LADYFINGER STUFFED WITH ROASTED BESAN, GINGER, GARLIC, CHILLI AND  
GARAM MASALA, GRILLED ON TAWA AND COATED IN ONION-TOMATO MASALA)

BAJRE KI KHICHRI WITH DESI GHEE AND GUR





## Robust Rajasthan – No Onion / Garlic

### KER - SANGRI KA ACHAR

KER AND SANGAR FALI, BROUGHT FROM MARWAD,  
COOKED WITH AUTHENTIC SPICES.

### ALOO BEDMI

FAMOUS CRISP POORI FROM PURANI DILLI SERVED WITH ALOO KI SABZI.

### BIKANERI PARANTHA

MITTI KI BHATTI SE ROTIYAN  
NAAN – ROGANI, BUTTER  
ROTI – PLAIN, MIRCHI, MISSI  
PARANTHA – PUDINA, LACCHA  
KULCHA – ALOO, PANEER

MEERUT KI ROTI LOHE KE TANDOOR SE  
KHASHA | SHEERMAL | BAKARKHANI | BISCUTI

## Paranthe Wali Gali Ke Paranthe

Featuring the famed akbar paranthas from agra on thick tawa  
that ensures the perfect heat and gives  
crispy and delightful texture to the parantha

MATAR, GOBHI, METHI, ALOO

SERVED WITH  
LIPTEY ALOO  
SITAPHAL KI SUBZI  
SAUNTH KI CHUTNEY  
SABZION KA ACHAR





## ASSORTED RICE STATION

### STEAMED RICE

BASMATI WELL COOKED STEAMED RICE

### TOMATO ONION RICE

BASMATI RICE, GINGER GARLIC, ONION, TOMATO, RED CHILLIES,  
GREEN CHILLIES, CILANTRO, GARAM MASALA

### MINT CORIANDER RICE

BASMATI RICE, ONION, MINT LEAVES, CORIANDER LEAVES, LEMON JUICE  
GRATED COCONUT, GINGER GARLIC, GARAM MASALA, FENNEL SEEDS, OIL

### ZAFRANI PULAO

BASMATI RICE, NUTS, SAFFRON, DRIED FRUITS, BLACK CUMIN, FRIED ONIONS  
FRESH FRUITS, CILANTRO, MINT, CORIANDER, GARAM MASALA GHEE

### JEERA RICE

BASMATI RICE, CILANTRO, GREEN CHILLIES, ONION, CUMIN SEEDS  
GARAM MASALA

### VEGETABLE BIRYANI

BASMATI RICE, MIXED VEGETABLES, GREEN CHILLIES, FENNEL POWDER,  
PEPPER POWDER, GINGER GARLIC, LEMON JUICE, BAY LEAF  
MINT LEAVES, CILANTRO, TURMERIC POWDER, COCONUT MILK

### PAAN KI BIRYANI

BASMATI RICE, FLAVOURED WITH PAAN LEAVES, SAFFRON







## Italian

**SPINACH CORN BAKED**

**BASIL AND RICCOTTA LASAGNE**

**ASSORTED BREADS AND BUTTERS**

## Fresh Pasta Bar

Compose your own pasta creation with assistance of our well trained pasta chef... we have compiled some of the creations for you, just in case you get Confused in an a wide display of ingredients ...

**PENNE ALA NAPOLITANO**

PASTA TOSSED IN OLIVE OIL WITH FRESH TOMATO SAUCE  
AND FRESH BASIL

**CONCHIGLI CON TRIO DI FROMAGGIO**

SHELL SHAPED PASTA TOSSED WITH A MIXTURE OF THREE CHEESES,  
CREAM AND FRESH PARSLEY

**FETTUCINI CON SALSA DI FUNGHI**

FLAT RIBBON PASTA TOSSED IN FRESH MUSHROOM CREAM SAUCE  
WITH A HINT OF ROSEMARY AND OREGANO

**SPAGHETTI CON RAGOUT DI VERDURE**

NOODLE LIKE PASTA TOSSED WITH COARSELY GROUNDED VEGETABLES  
AND TOMATO WITH A HINT OF GARLIC AND BASIL





## teppanyaki Counter Live

The oriental master chef dances with his wok in the kitchen...  
the result is that he churns out some of the most amazing creations... enjoy  
this section; we are sure that  
you would come looking for it again!

### CHOICE OF VEGETABLES

BROCCOLI  
BABY CORN/ CARROTS  
BLACK/BUTTON MUSHROOM  
ASSORTED PEPPERS  
SNOW PEAS  
BEANS SPROUT  
BLACK FUNGUS  
POK CHOY  
CHINESE CABBAGE  
BAMBOO SHOOTS

### CHOICE OF SAUCE

TERIYAKI / SCHEZWAN  
THAI RED / GREEN /YAKITORI

### ACCOMPANIMENTS

STEAMED RICE  
HAKKA NOODLES





## Buffet

HUI LASHISHU

FRIED SEASONAL VEGETABLES IN CHILLI SAUCE

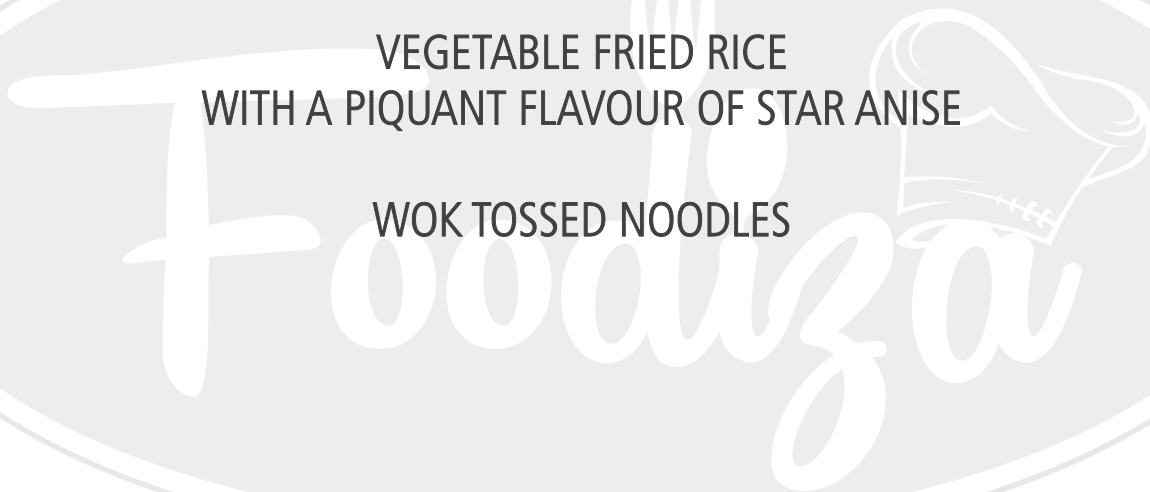
STIR FRY BROCCOLI, SNOW PEAS, POK CHOY, BABY CORN, CARROTS

VEGETABLES IN THAI RED CURRY

TOFU WITH SPRING ONIONS IN SCHEZWAN SAUCE

VEGETABLE FRIED RICE  
WITH A PIQUANT FLAVOUR OF STAR ANISE

WOK TOSSED NOODLES





## Dessert Bar

The most amazing moment of any fine dinner is when our confectioner and halwai does a jugalbandi of the most beloved creations to leave you with the lingering flavours and experience to cherish...

**KESARI JALEBI WITH LACHA RABRI**

**SHAHI TUKRA**

A ROYAL SHAHI DESSERT FROM THE KITCHEN OF DUM PUKHT

**SWAIYON KA MUZZAFFAR**

**CHEENA PAYEESH**

**MOONG DAL KA HALWA**

**SAKORA PHIRNI**

**BHARWAN GULAB JAMUN**

**GUR KI RABRI**

**EBONY & IVORY SHOT**

DUO LAYERED -WHITE CHOCOLATE MOUSSE WITH BERRY CHUTNEY & A BITTER CHOCOLATE PATE WITH TANGERINE COMPOTE IN A SHOT GLASS







## Dessert Bar

RICH MOLTEN CHOCOLATE CAKE

APPLE STRUDDLE

WARM WALNUT PIE WITH ICE CREAM

TIRAMISSU

ASSORTED ICE CREAM – VANILLA, BT SCOTCH, CHOCOLATE

## The Classic Kulfi

TILLA- KESAR PISTA, ANAR, AAM

KULFI FALOODA

Additional Services at Extra Cost  
Arrangement for Pheras

SALTED NUTS

GAJAK / REWRI (SEASONAL)

COOKIES

SWEETS

KADHAI MILK IN KULLHAR

SOFT BEVERAGES

MINERAL WATER GLASSES





For Barat Assembly

4 TYPES OF SNACKS

2 SWEETS

HOT & COLD BEVERAGES

MINERAL WATER GLASSES

Bar Setup

JUGGLERS

COCKTAILS

DISPLAY COUNTER

SajjanGoth

SILVER THALI SETUP

GOLD THALI SETUP

Female Hostesses / Lady Bartenders (Indian / Foreigners)





## Additional Counters at Extra Cost

SAGAR RATNA

COSTA COFFEE / BARISTA COFFEE

DOMINOS PIZZA / PIZZA HUT

BIKANERWALA / HALDIRAM

GELATO ICE CREAM STATION

COCOBERRY FROZEN YOGURT

PAAN COUNTER WITH SAUNF/ SUPARI / CHURAN

SPECIALIZE KIDS COUNTER

## Terms & Conditions

- Confirmation of booking must be made in writing within 7 days of the original booking.
- A minimum deposit of 50% as an advance is required at the time of confirmation.
- Final Guest number are required 7 clear working days prior to your event.
- Details must be finalised at least 15 days prior to the function, so that our chefs can assure quality and availability of foods.
- In case of cancellation Foodiza Catering will retain the full deposit received as an advance for booking..
- Customer has to make full and final payment before closing an event.
- Any disputes related to services or food are subject to Delhi Jurisdiction only.
- I have read the above terms and conditions and no issues in signing the agreement with Foodiza against their services.

Customer's Signature





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