

Royal Menu



# Foodiza

*Spice Up Your Celebrations!*

**A World Record Holder Company**



## Welcome Drinks (Mocktails)

**STRAWBERRY SUNRISE**

**APPLE TINI**

**MANGO PUNCH**

**VIRGIN MOJITTO**

**SOFT DRINKS**

**COKE | LIMCA**

**SPRITE | FANTA**

**MINERAL WATER -200ML**

### **REFRESHING DRINKS**

**JALJEERA**

**CHAACH**

**AAM KA PANNA**

## Chaat khomcha – live counter

**GOLGAPPE WITH SWEET AND TANGY WATER**

**PAPRI BHALLA CHAAT**

**ALOO PANEER KI TIKKI**

**MATRA KULCHA**

**MOONG DAL KA CHILA**

### **SOUTH INDIAN COUNTER**

**STEAMED IDLI**

**MEDHU VADA**

**PLAIN/MASALA DOSA**

**SERVED WITH SAMBHAR AND CHUTNEY**





## Snacks on Rotation

### **PANEER TIKKA SALT N PEPPER**

OUR CHEFS COMBINATION OF TANDOORI PANEER KE KEBAB WITH AN ORIENTAL FLAVOR

### **TANGY CORN CAKES**

THAI CORN CAKE WITH RAW MANGO DIP

### **BABY CORN AND CAULIFLOWER FRITTERS**

BATTER FRIED CORN SERVED WITH HOT GARLIC SAUCE.

### **VEGETABLE SPRING ROLLS**

CRUNCHY ROLLS STUFFED WITH VEGETABLES AND SERVED WITH SWEET CHILI DIP.

### **CHATPATE MATTAR KE KEBAB**

GREEN PEAS KEBAB COOKED ON A HOT PLATE SERVED WITH DATE CHUTNEY.

### **MUSHROOM DUPLEX**

CRUMB FRIED MUSHROOMS FILLED WITH OLIVES AND CHEESE SERVED WITH TANGY TOMATO SAUCE.

### **MATRA BHEL**

MATRA CHAT FILLED IN SAVORY SHORT CRUST PASTRY AND FINISHED WITH SEV AND CORIANDER LEAVES

### **TANDOORI ANAR KE BHARWAN ALOO**

BARRELS OF STUFFED POTATOES MARINATED AND BAR-BE-CUED. SERVED WITH MINT CHUTNEY

### **HARA BHARA KABAB**

SPINACH AND DAL KEBABS DEEP-FRIED AND SERVED WITH MINT CHUTNEY.

### **CHILLY SOYA**

TOSSSED WITH ONIONS, CAPSICUM AND SPRING ONIONS

### **CASHEWNUT ROLLS**

POTATO AND CASHEW ROLL LAYERED WITH BREAD CRUMB AND SERVED WITH SURPRISE SAUCE





## From The Soup Toureen

### VEGETABLE HOT 'n' SOUR

## Salad Bar

### CAESAR SALAD—LIVE

ICEBERG LETTUCE SALAD SERVED WITH AIOLI DRESSING AND GARNISHED WITH PARMESAN CHEESE AND OLIVES

### CORN AND PIMENTO SALAD

AMERICAN CORN KERNELS AND ASSORTED PEPPER SALAD TOSSED IN LEMON DRESSING.

### TOSSED GREEN SALAD ASSORTED VEGETABLES SALAD

### RUSSIAN SALAD

SELECTION OF VEGETABLES TOSSED IN HONEY MAYO DRESSING

### LACCHA ONION/SIRKA ONIONS

## Yogurt Counter

### PINEAPPLE RAITA

### BURANI RAITA

## Achar / Papad / Chutney

### ALOO PAPAD

### KALI MIRCH KA PAPAD

### AAM KA KHATTA ACHAR

### PANCHMELA ACHAR

### LAL MIRCHA ACHAR

### HARA MIRCHA ACHAR

### NIMBU KA ACHAR

### MINT CHUTNEY

### GARLIC TOMATO CHUTNEY







## Main Course

### LUCKNOW KE NAWABON KI PASAND

#### SUBZ KI GALOUTI AUR ULTE TAWE KA PARATHA

OUR CHEFS SPECIALTY. FINELY MINCED VEGETABLES GROUND TO A FINE PASTE WITH EXOTIC INDIAN SPICES, SMOKED WITH CLOVES AND DESI GHEE. COOKED IN A GRIDDLE OVER A SLOW FIRE AND SERVED WITH FRESH MINT CHUTNEY WITH LAYERED PARANTHA

### PUNJABI TAWA SE

#### PUNJABI CHAAP

SOYA BEAN KI CHAAPEIN PREPARED IN TRADITIONAL PUNJABI STYLE

#### SUBZ BHARWAN TAWA

ASSORTED VEGETABLES –KAMAL KAKRI, LADYFINGERS, CAPSICUM, TOMATOES AND SMALL BAINGAN

### HANDI SE

#### PANEER MAKHANI

PUNJAB SPECIALTY FINISHED WITH CREAM AND BUTTER FLAVORED WITH KASOORI METHI

#### ACHARI ALOO

BABY POTATOES STIR FRIED WITH CUMIN SEEDS, GARLIC, GINGER JULIENNES, CURRY LEAVES, CRUSHED CORIANDER SEEDS, KALONJI, METHI DANA AND FENNEL

#### KHUMBH DO PYAZA

MUSHROOM DELICACY COOKED TO PERFECTION BY CHEF WITH ONIONS

#### DAL MAKHANI

BLACK LENTIL DELICACY FINISHED WITH FRESH BUTTER AND CREAM COOKED OVERNIGHT ON A SLOW CHARCOAL FIRE

### YELLOW DAL TADKA --- LIVE

#### MIRCHI PULAO

PULAO MADE WITH FRESH GREEN CHILIES AND SHAHI JEERA





## Amritsari Counter

**AMRITSARI CHOLLE KULCHE**  
SERVED WITH MOOLI AND PYAZ KI CHUTNEY

**PUNJABI KADHI PAKODI**  
TRADITIONAL PUNJABI STYLE KADI FRESHLY PREPARED WITH GRAM FLOUR  
DUMPLINGS IN A THICK TANGY SOUR YOGHURT GRAVY

## Taazi Rotiyan – Mitti Ki Bhatti Se

**NAAN – ROGANI, BUTTER**

**ROTI – PLAIN, MIRCHI, MISSI**

**PARATHA – PUDINA, LACCHA**

**KULCHA – ALOO, PANEER**

## Live Pasta Station

**PENNE ALLA NAPOLETANA**

PASTA TOSSED IN OLIVE OIL WITH FRESH TOMATO SAUCE, FINISHED WITH PARMESAN CHEESE

**PENNE ALLA PUTTANESCA**

PASTA TOSSED WITH THE DRIED RED CHILIES, OLIVES AND CAPER IN FRESH TOMATO SAUCE

**FARFALLE CON SALSA DI FUNGI E PANNA**

PASTA TOSSED IN FRESH MUSHROOM CREAM SAUCE WITH WHITE WINE

**SPAGHETTI CON AGLIO, OLIVE ED ERBETTE**

THIS SIMPLE DISH COMBINING AROMATIC AND DELICIOUS INGREDIENTS  
WITH GARLIC, OLIVE OIL AND HERBS





## Sweet Temptations

### INDIAN SELECTION

KESARI JALEBI  
LACCHEDAR RABRI  
MOONG DAL HALWA

### TILLA KULFI

KESAR PISTA/MANGO/PAAN

### EUROPEAN

CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE  
TIRAMISU SHOTS  
ASSORTED TEA FLAVOUR /COFFEE

**NOTE:** Add-on Counter facility will be available at extra cost.

## 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
- I have read the above terms and conditions and no issues in signing the agreement with Foodiza against their services.

Customer's Signature

