



# CHEF for PARTY

## MENU

Great Food. Great Times. Unforgettable Moments.



Deliciously Crafted for Every Celebration





# ASIAN *Special Menu*

## MAIN COURSE ..... NON-VEGETARIAN ✦

- ✦ Chicken Manchow Soup
- ✦ Chicken Sweet Corn Soup
- ✦ Chicken Hot & Sour Soup
- ✦ Veg Fried Rice
- ✦ Burnt Garlic Rice
- ✦ Chilli Garlic Noodles



## MAIN COURSE ..... ASIAN VEG & CHICKEN ✦

- ✦ Veg Schezwan Fried Rice
- ✦ Veg Pad Thai
- ✦ Chilli Paneer (Gravy)
- ✦ Veg in Hot Garlic Sauce
- ✦ Veg Manchurian (Gravy)
- ✦ Thai Curry (Green/Red)
- ✦ Chicken Fried Rice
- ✦ Chicken Schezwan Fried Rice



# ITALIAN

## STARTERS ..... VEGETARIAN

-  **Potato Wedges**  
Crispy fried potatoes.
-  **Cheese Garlic Bread**  
Sliced french baguette baked with garlic, cheese and seasoning.
-  **Loaded Nachos**  
Nachos topped with refried beans, sour cream and other condiments.
-  **Fried Cheese Poppers (Cheese Balls)**  
Crispy veggie balls with a cheese filled centre.
-  **Veg Pesto Crostini**  
Toasted french bread topped with veggies tossed in pesto sauce and cheese.
-  **Mushroom Bruschetta**  
Toasted french bread topped with mushrooms and cheese.
-  **Classic Bruschetta**  
Toasted sliced french baguette with classic salsa on top.



## STARTERS ..... NON-VEGETARIAN

-  **Chicken Bruschetta**  
Toasted, sliced baguette topped with diced chicken and salsa.
-  **Chicken Grilled Sandwiches**  
Chicken breast or thigh served between slices of bread.

## SOUPS ..... VEGETARIAN

-  **Veg Minestrone**  
Italian soup with pasta and veggies.
-  **Cream of Mushroom**  
Creamy thick mushroom soup.
-  **Tomato Basil Soup**  
Tangy tomato soup with fresh basil.
-  **Roasted Pumpkin Soup**  
Smooth and hearty roasted pumpkin soup.



**CONTINENTAL – SALADS** ..... **VEGETARIAN** 🌿

**Garden Fresh Salad**

Fresh seasonal vegetables tossed with a light dressing.

**Fruit Salad**

Assorted fresh fruits served chilled.

**American Corn Salad**

Sweet corn mixed with fresh vegetables and herbs.

**Pasta Salad**

Pasta tossed with vegetables and creamy dressing.

**Russian Salad**

Mixed vegetables and fruits in creamy mayonnaise dressing.

**Watermelon Feta Salad**

Fresh watermelon with feta cheese and mint.

**Papaya Salad**

Refreshing papaya salad with tangy flavors.

**Waldorf Salad**

Apples, walnuts and cream dressing.

**Sprouts Salad**

Healthy sprouts mixed with fresh vegetables.

**Chickpea Salad**

Protein-rich chickpeas with cucumber and peppers.

**Caesar Salad**

Crisp lettuce with Caesar dressing and parmesan.



**CONTINENTAL – SALADS** ..... **NON-VEGETARIAN** 🍗

**Chicken Caesar Salad**

Classic Caesar salad topped with grilled chicken.



**MAIN COURSE** ..... **VEGETARIAN** 🌿

**Mac n Cheese**

Creamy macaroni baked with cheese.

**Veg Sliders / Mini Burgers**

Mini burger buns filled with vegetable patties.

**Creamed Potatoes**

Smooth mashed potatoes in a creamy sauce.

**Veggie Burgers**

Toasted buns with vegetable patty and cheese.

**Baked Mushrooms & Spinach**





# MEXICAN



STARTERS .....

VEGETARIAN



### **Veg Tacos**

Hard shelled tacos with exotic vegetables and sour cream.

### **Falafel Pockets**

Pita pockets with falafel, pickle and sour cream.

### **Veggie Grilled Burrito**

Toasted tortilla wraps stuffed with exotic vegetables.

### **Veg Enchiladas**

Baked tortilla wraps stuffed with exotic vegetables and topped with classic tomato sauce and cheese.

### **4 Cheese Quesadilla**

Toasted tortilla wrap, folded in half and stuffed with veggies and cheese.

### **Veg Quesadilla**

Toasted tortilla wrap, folded in half and stuffed with mozzarella, cheddar, processed and parmesan cheese.



17/28



STARTERS .....

NON-VEGETARIAN



### **BBQ Chicken Pulled Taco**

Hard shelled tacos with pulled chicken in bbq sauce and sour cream.

### **Chicken Fajitas**

Toasted tortilla wraps with boneless chicken and exotic vegetables.



# NORTH INDIAN



STARTERS .....

VEGETARIAN



## Hariyali Kebab

Spinach-flavoured kebabs cooked over a flat iron with ghee



## Dahi ke Kebab

Deep fried soft fritters made with hung curd and paneer



## Paneer Malai Tikka

Mushroom marinated in Indian spices, cashews, cream and yogurt, roasted in an electric or charcoal oven



## Mushroom Tikka

Mushroom marinated in Indian spices, yogurt and roasted in an electric or charcoal oven



## Paneer Hariyali Tikka

Paneer marinated in Indian spices, fresh coriander and yogurt, roasted in an electric or charcoal oven



## Paneer Tikka

Paneer marinated in Indian spices and curd roasted in an electric or charcoal oven



## Veg Kathi Roll

Indian wrap made with paratha stuffed with veggies and paneer

