



CHEF for PARTY

MENU

Great Food. Great Times. Unforgettable Moments.



Deliciously Crafted for Every Celebration



Khana Banao

Powered By Food Chain System

ITALIAN

STARTERS

VEGETARIAN

01

Potato Wedges

Crispy fried potatoes.



02

Cheese Garlic Bread

Sliced french baguette baked with garlic, cheese and seasoning.



03

Loaded Nachos

Nachos topped with refried beans, sour cream and other condiments.



04

Fried Cheese Poppers (Cheese Balls)

Crispy veggie balls with a cheese filled centre.



05

Veg Pesto Crostini

Toasted french bread topped with veggies tossed in pesto sauce and cheese.



06

Mushroom Bruschetta

Toasted french bread topped with mushrooms and cheese.



07

Classic Bruschetta

Toasted sliced french baguette with classic salsa on top.



STARTERS

NON-VEGETARIAN



01

Chicken Bruschetta

Toasted, sliced baguette topped with diced chicken and salsa.



02

Chicken Grilled Sandwiches

Chicken breast or thigh served between slices of bread.



SOUPS

VEGETARIAN



01

Veg Minestrone

Italian soup with pasta and veggies.



02

Cream of Mushroom

Creamy thick mushroom soup.



03

Tomato Basil Soup

Tangy tomato soup with fresh basil.



04

Roasted Pumpkin Soup

Creamy rich pumpkin soup.



05

Cream of Broccoli

Creamy soup made with fresh broccoli.



PASTA

VEGETARIAN



01

Marinara Sauce (Red Sauce)

Toasted, sliced baguette topped with diced chicken and salsa.



02

Alfredo Sauce (White Sauce)

Pasta in cheesy white sauce.



03

Pasta Bolognese

Pasta with classic Italian tomato sauce with mince meat.



04

Pasta in Pesto

Pasta in basil and pinenut pesto.



05

Pasta Carbonara

Spaghetti pasta in savoury carbonara sauce.



06

Veg Lasagne

Baked layered pasta with exotic veggies, classic tomato sauce and cheese.



07

Risotto

High starch shortgrain rice cooked in vegetable broth with wild mushrooms and cheese.



08

Spaghetti Aglio e Olio

Spaghetti tossed with garlic and olive oil.

