



|| Exemplary Quality Service since 1990 ||

VEGETARIAN PREMIUM MENU

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BEVERAGES

Sizzling Mocktails

◆ *Fruit Punch*

Fine combination of exotic citrus fruits creating a refreshing fruity blast

◆ *Blue Lagoon*

Dive deep into the essence of aromatic flavors of blue lagoon

◆ *Orange Blossom*

Citrusy taste of orange pulp served with orange slices

◆ *Rose-Merry*

Refreshing taste and aroma of flavors.

◆ *Strawberry Daiquiri*

Cracked ice cubes, fresh strawberry with lime juice & sugar syrup

◆ *Virgin Mojito*

Sugar syrup with lemon chunks, mint leaves & crushed ice topped with sprite.

Exotic Shakes

Smooth Vanilla

Very berry Strawberry

Flirty Chocolate

Caramel Butterscotch

Icy Cold Coffee

Pulpy Chikoo

Pulpy Pineapple

Slicy Mango

Fresh Juices

Orange

Mousmbi

Sweet Lime

Pineapple

Refreshing Soft Drinks

Coke

Pepsi

7up

Mirinda

Thirst Quenchers

Kesar Badam Thandai

Jal Jeera

*Diet Coke Can***

*Assorted Tetra-pack Juices***

Mineral Water Glasses

*Mineral Water Bottles***



FRESH FRUITS

Exclusive counter of Fresh Assorted Indian fruits fine cut in vibrant shapes~

<i>Pineapple</i>	<i>Guava</i>
<i>Chikoo</i>	<i>Water Melon</i>
<i>Grapes</i>	<i>Mango</i>
<i>Apples</i>	<i>Musk-Melon(Kharbooja)</i>

(Fruits selection subjected to seasonal availability)

**** Imported fruit counter**

<i>New Zealand's Kiwi</i>	<i>Thailand's Musk Melon(Shradha)</i>
<i>Italian Lichi</i>	<i>Mexico's Red Grape</i>
<i>Singapore's Deep Pink Dragon fruit</i>	<i>Austrian Plum</i>
<i>Sweet Tamarind</i>	<i>Washington Red Apple</i>



AROMATIC CHINESE STARTERS (ANY FOUR)

◆ *Chilli Paneer*

Chunks of Cottage Cheese tossed with vegetables and sauces

◆ *Vegetable Manchurian Balls*

Deep fried balls of Exotic Vegetables tossed with vegetables and exotic sauces

◆ *Crispy Potato in Chilli Honey Sauce*

Shredded potatoes fried and tossed with yellow and green capsicum

◆ *Spring Rolls*

Crispy Rolls of corn flour stuffed with vegetables and served with exotic sauces

◆ *Shashmi Toast with Till*

Crispy bread loaves topped with mashed vegetables and deep fried.

◆ *French Fries*

Finely shredded potatoes deep fried to get that magical crispy taste

◆ *Chilly Mushroom*

Fresh mushrooms tossed with exotic vegetables and sauces

◆ *Baby corn salt & pepper*

Baby corn, pepper n' capsicum tossed together with exotic sauces



AUTHENTIC INDIAN STARTERS (ANY TWO)

Moong Dal Pakori
Mattar Kachori

Matar Samosa
Crispy Lichi Veg. Rolls



TANDOORI STARTERS (ANY TWO)

◆ *Paneer Tikka with capsicum, onions & tomatoes*

Fine Cottage Cheese marinated in spices and roasted in tandoor .

◆ *Tandoori Achari Aloo*

Fine cut potatoes with exotic flavors n barbequed to get crispy spicy taste

◆ *Soyabean Tikka*

Soft and Healthy Soyabean roasted in Tandoor and served with chutney

◆ *Malai Chaap*

Chunks of Soyabean marinated in creamy sauces n delicately barbequed to get a very subtle and aromatic taste

◆ *Tandoori Gobhi*

Masaledaar Gobhi pieces roasted in Tandoor

◆ *Veg. seekh kabab*

Perfectly mashed vegetable dough barbequed to get that Authentic Kabab taste.

◆ *Tandoori Mushroom*

Delicate mushrooms dipped in barbeque sauce n roasted in Tandoor

◆ *Tandoori Fruit*

Variety of fruits immersed into exotic spices and barbequed



DELHI'S AUTHENTIC CHATS (ANY SIX)

Gole Gappey [Two Types Of Pani]

Bhalla Papri Kalmi Vada

Crispy Aloo Tikki

Aloo Tawa Chat

Muradabadi Dal

Mumbai's Pao Bhaji

Corn Tikki

Patila-Mattra with Matthi/Kulcha

Kanji vada-Channa ladu with muli lacha

Moong Dal Chilla with paneer stuffings



SALAD

~Variety Caterers~ *Green Salad Table with:*

Oriental Green Salad

Coleslaw Salad

Vinegar Onions

Kidney Bean Salad

Potato - Peas Chat

Italian Pasta cocktail salad

Macaroni Peanut Salad

Broccoli and Corn Salad

Russian salad

Sprouted Bean Salad

SIDES

Dahi Bhalla

with Sweet Chutney

Pickle

Mango

Lemon

Mix

Papad

Masala

Udad dal

Sabudana Papad

Raita

Cucumber

Mix Vegetable

Pineapple



SOUPS (ANY TWO)

◆ *Tamatar Ka Shorba with cream*

Extracts of fresh Tomatoes and Ginger garnished with coriander leaves

◆ *Sweet Corn Soup with cream*

Creamy and clear combination of vegetables garnished with chopped vegetables and sweet corn

◆ *Chinese Monchow Soup with cream*

Authentic Chinese soup with finely chopped cabbage and carrot garnished with coriander leaves



CHINESE MAIN COURSE

◆ *Vegetarian Hakka Noodles*

Boiled Noodles tossed with Exotic Vegetables

◆ *Veg. Manchurian Gravy*

Aromatic Manchurian balls with hot spicy gravy

◆ *Veg. Fried Rice*

Rice cooked with exotic vegetables and sauces.



PUNJABI MAIN COURSE (ANY ONE)

◆ *Special Amritsari Stuffed Kulcha (served with Choley and Pudina Chutney)*

Punjabi traditional bread stuffed with paneer & mashed vegetables

◆ *Sarson ka Saag - Makke di Roti (served with White Butter & Gur)*

Fine chopped spinach cooked in mustard oil



INDIAN MAIN COURSE

VEGETARIAN CURRIES (ANY SIX)

◆ *Shahi Paneer*

Chunks of cottage cheese prepared in thick gravy of cream , tomatoes and spices.

◆ *Karahi Paneer*

Irresistible taste of soft cottage cheese immersed in a spicy tomato-capsicum gravy

◆ *Paneer Butter Masala*

Cubes of fresh cottage cheese cooked in buttery tomato gravy.

◆ *Kaju Mutter Makhana*

Delicious and mouth watering combination of cashew pieces ,peas and makhana.

◆ *Mutter Mushroom*

Elegant mesh of soft mushrooms and peas in thick gravy of red tomatoes.

◆ *Mutter Paneer*

Soft chunks of cottage cheese with peas and cooked in delicious Indian herbs.

◆ *Malai Kofta*

Milky dumplings of cottage cheese stuffed with raisins and cashew nuts.

◆ *Dal Makhani*

Steamed black udad lentils and rajma cooked in Indian herbs and garnished with butter and cream

◆ *Palak Corn*

Juicy sweet corn immersed in healthy green spinach and cooked in Indian herbs.

◆ *Channa Masala*

Pind Punjabi choley cooked in Indian herbs into tomato gravy

◆ *Adraki Gobhi Aloo*

Small cauliflower pieces cooked with potatoes and tomatoes , garnished with ginger

◆ *Deewani Handi Stuff Aloo*

Cubes of potatoes cooked in handi to give that Mughalai food magic

◆ *Navratan Vegetable Korma*

Variety of vegetables cooked with tomatoes & garnished with coriander leaves.

◆ *Kadhi Pakoda*

Grain dumplings cooked in curd & turmeric powder and cumin seeds.

◆ *Stuffed Tomato*

Fried skin tomatoes stuffed with cottage cheese & cooked into yellow gravy.

◆ *Soyabean Chaap*

Soft and healthy Soyabean prepared in delicious gravy with Indian herbs



DESI RASOI (ANY TWO)

◆ *Dal Arhar Tadka(Live) With Tawa - Phulka*

India's homely dal moong cooked in tomato gravy and served hot.

◆ *Gajjar Matter/Methi Aloo*

The evergreen Indian dish .

◆ *Bhindi Masala*

Ladyfingers cooked with tomatoes & ginger and garnished with coriander leaves.

◆ *Tawa vegetable*

Fried brinjal,ladyfingers,bitterguard stuffed with cottage cheese and cooked on live Tawa.



BASMATI KA KHAJANA (ANY TWO)

Peas & cheese Pulao

Kesaria Pulao

Steamed Rice

Subz Biryani



ASSORTED INDIAN BREADS (ANY FOUR)

Butter Naan

Stuff Naan

Tandoori Roti

Missi roti

Khasta Roti

Khandari Naan

Stuffed Parantha

Laccha Parantha

Pudina Parantha

Mirchi paratha

Achari roti

Biscuit Roti



RAJASTHANI BHOJ (ANY TWO) **

◆ *Gatta Jodhpuri*

Made from gram flour with coriander , pepper & Indian herbs

◆ *Dal Bati Churma*

Rajasthani dal with puffed dough dipped in ghee & served with jaggery churma

◆ *Rajasthani Special Dal*

Authentic Rajasthani dal garnished with Ginger & coriander

◆ *Onion Kachori*

Kachori stuffed with sliced onions.



ITALIAN PASTA COUNTER **

*Live Pasta counter with a variety of condiments, spices & sauces
{ Fussilli Spaghetti Penne Farfalle }*

White Sauce Pasta

Red Sauce Pasta



SOUTH INDIAN (ANY FOUR) **

Masala Dosa

Paper Dosa

Vada

Lemon Rice

Vegetable Uttapam

Tomato Uttapam

Idli

Curd Rice



PIZZA COUNTER **

Assorted Pizzas with varied toppings:

Cheese Margarita Mushroom Baby corn Pizza

Cheese Margarita Tomato Capsicum Pizza



DESERTS

ICE CREAM *(with variety of chocolate)* **(ANY TWO)**

Vanilla

Strawberry

Butter Scotch

Chocolate

DESERTS STATION (ANY FOUR)

Gulab Jamun

Kesari Jalebi Rabri

Rasgulla

Hot Kesar Milk Kadhai

Fruit Cream

Chhena pice

Moong Dal Halwa

Maal Puda with Rabri

Gajar ka Halwa (Seasonal)

****CAKES**

Fresh Fruit Cake
Chocolate Truffle
Black Forest Cake
Butter Scotch Cake

****PASTRIES**

Butter Scotch
Black Forest
Pineapple
Strawberry

****KULFI STATION**

Mango Kulfi
Faluda Kulfi
Tille- wali Kulfi

****KULFI FALUDA COUNTER**

Cream Kulfi
Anar Kulfi
Fruit Kulfi

**** PAN COUNTER**

Exclusive Pan - Churan and Candy Counter



HOT BEVERAGE COUNTER

Espresso coffee with Chocolate Powder
Tea



FERO PAR

Mineral Water
Tea /Coffee



PREMIUM ITEMS ** (Extra Charges applicable)

<i>Lotan Ke Chole</i>	<i>Brij Ki fruit Chat</i>
<i>Sagar Ratna South Indian Counter</i>	<i>Dominos Pizza Counter</i>
<i>Coffee Hut & Lounge bar</i>	<i>Ice Cream Parlor</i>

**** ITEMS UNDER THIS WOULD BE CHARGED EXTRA**

All cuisines made with/without Onion & Garlic depending upon Host's requirement

All Vegetables & Sweets prepared in Desi Ghee