



# ANNAPRASHAN CATERERS

**Guest Name :** .....

**Contact no :** .....

**Email ID :** .....

**Address :** .....

## CATERING PLAN

Date		Date	
No of Pax		No of Pax	
Menu		Menu	
Venue		Venue	

### Gala Buffet (VEG.)

Gold Menu @ 1500/-

Platinum Menu @ 1800/-

Creative Menu @ 2200/-

### Casual Buffet (VEG.)

Silver Menu @ 1200/-

Rajasthani Menu @ 1200/-

Hi-Tea/Janvasa Menu @ 300/-

Breakfast Menu @ 300/-

Standard Bar & Molecule Setup @ 50,000/- & 1,50,000

Note : 5% GST will be charged extra on Total Bill.

### Company Details

Account Holder's Name : Dr. Adarsh Kumar Singh

Bank Name : State Bank of India

Account Number : 00000042686780509

IFSC Code : SBIN0064396

Regards,

Rudransh Hotel & Resort

Managing Director  
Dr. Adarsh Kumar Singh

# WHY CHOOSE US

We are member of FOSTAC Team (F.S.S.A.I) which is based on food safety norms & to enhance the food Quality we have a good experience in catering to doctor for long time. Our chef connection to the region's rich culinary heritage ensure an authentic & delicious experience. Our Skilled Chef's with expertise in traditional & Modern Cooking Technique. Our chef suggest customized & theme wise menu for each event & ensure the best Flavours & Presentation we work on live cousine to ensure serving hot & Fresh meals. Our catering Manager has a rich experience in serving with prestigious Hotel, Resort & Catering Services.



# Gala Dinner Menu (Gold Menu)

## **Café & Bakery**

Mineral Water  
Soft Drinks  
Shakes  
Mocktails  
Cold Coffee  
Tea  
Cappuccino & Latte  
Mojito  
Variety of Pudding  
Sundae  
Donuts  
Cup Cakes  
Cookies



## **Starter**

Paneer Malai Tikka  
Stuffed Nazakat Aloo  
Paneer Malai Seekh Kebab  
Soya Malai Chaap  
Stuffed Mushroom Tikka  
Mexican Quesadilla  
Thai Spring Roll with Sweet chily dip  
Singapuri Cauliflower  
Cocktail Samosa



## **Soup Station**

Veg. Sweet Corn Soup  
Cream of Tomato  
serve with Bread Crumbs



## **Chaat**

Golgappe With Verities of Water  
Basket Chat  
Mater Patila Chat  
Aloo Matar Tikki  
Bhalla Papdi Chaat



## **South Indian Cuisine**

Masala Dosa with Sambhar  
Fried Idli

## **Salad Station & Dressings**

Garden Green Salad  
Fruit Salad  
Sprout Salad  
Pasta Salad  
Corn Salad  
Kimchi Salad  
French Dressing  
Herbs Dressing



## **Raita Counter**

Raita Fruits  
Raita Pudina  
Dhaniya Chutney  
Assorted Papadum  
Assorted Pickle

## **Indian Main Course**

Paneer Butter Masala with Kasoori Methi  
Malai Kofta  
Aloo Gobhi Adraki  
Diwani Handi (Exotic Vegetable)  
Mushroom Matar Masala  
Dal Makhani  
Tawa Sabzi (Live)  
Veg Dum Biryani



## **Breads**

Roti

Pudina Paratha

Lachcha Paratha

Butter Plain Naan

Stuffed Kachori

Butter Missi Roti

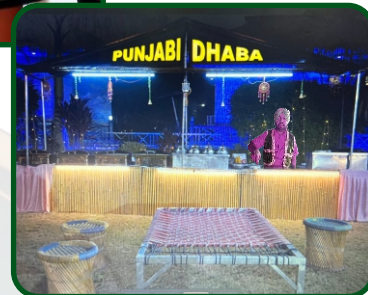


## **Punjabi Tadka (Live)**

Soya Keema with Pav

Amritsari Chole Kulche

with Muli, Gud & White Butter



## **Pasta Italiano Live**

Pastas Penne, Fussily Sauces Aarabiata, Tomato Basil,

Chesse Morney The Combination Of Exotic Vegetables Artichoke,

Baby Corn, Bell Peppers, Broccoli, Mushrooms, Zucchini, Asparagus

Snow Peas, Fresh Basil, Chopped Garlic, Cherry Tomatoes Etc.

Oven Fresh Breads Rolls



## **Desserts**

Jalebi Rabri (Live)

Gulab Jamun

Chena in Sikora

Gajar / Moong Dal Halwa



## **Milk (Live)**

Kadhai Milk (Kulhad)

## **Ice-Cream Parlour**

Butter Scotch

Tutti Futti

Choco Chips



## **Mantra Time**

Coffee with Cookies

Water Bottle

# Gala Dinner Menu (Platinum Menu)

## Café

Mineral Water  
Soft Drinks  
Shakes  
Mocktails  
Cold Coffee  
Tea  
Cappuccino & Latte  
Mojito



## Bakery

Variety of Pudding  
Sundae  
Donuts  
Cup Cakes  
Variety of Pastry  
Variety of Donuts  
Variety of Muffins  
Variety of Pies  
Cookies

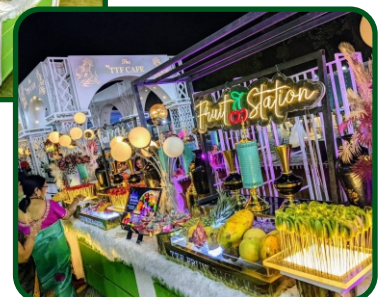
## Starter

Paneer Malai Tikka  
Stuffed Nazakat Aloo  
Paneer Malai Seekh Kebab  
Soya Malai Chaap  
Stuffed Mushroom Tikka  
Mexican Quesadilla  
Thai Spring Roll with Sweet chily dip  
Roasted Shakarkandi  
Muradabadi Dal in Pakora  
Shami Tikka  
Cheese Corn Roll



## FRESH FRUITS (Ind. & Imp.)

Kiwi  
Red Apple  
Red Grape  
Mango  
Orange  
Watermelon  
Dragon Fruit  
Rambutan  
Pineapple  
Green Guava



## **Chaat**

Golgappe With Verities of Water  
Basket Chat  
Mater Patila Chat  
Aloo Matar Tikki  
Bhalla Papdi Chaat



## **South Indian Cuisine**

Masala Dosa with Sambhar  
Fried Idli

## **Soup Station**

Cream of Tomato  
Veg. Sweet Corn Soup

## **Salad Station & Dressings**

Garden Green Salad  
Fruit Salad  
Sprout Salad  
Pasta Salad  
Corn Salad  
Kimchi Salad  
French Dressing  
Herbs Dressing

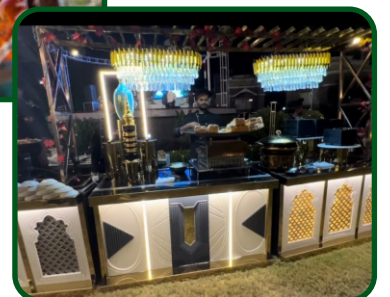


## **Raita Counter**

Raita Fruits  
Raita Pudina  
Dhaniya Chutney  
Assorted Papadum  
Assorted Pickle

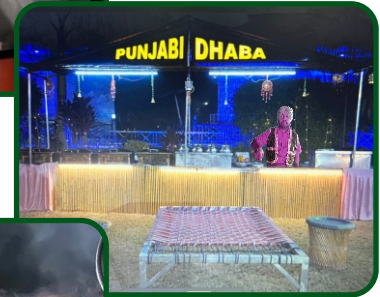
## **Indian Main Course**

Paneer Butter Masala with Kasoori Methi  
Malai Kofta  
Aloo Gobhi Adraki  
Diwani Handi (Exotic Vegetable)  
Mushroom Matar Masala  
Dal Makhani  
Tawa Sabzi (Live)  
Veg Dum Biryani



## **Breads**

Roti  
Pudina Paratha  
Lachcha Paratha  
Butter Plain Naan  
Stuffed Kachori  
Butter Missi Roti



## **Punjabi Tadka (Live)**

Soya Keema with Pav  
Amritsari Chole Kulche  
with Muli, Gud & White Butter



## **Awadhi Cuisine**

Veg. Galouti Kabab  
Mushroom Kaleji with Ulta Tawa Paratha  
Veg. Dum Biryani  
Boondi Raita

## **Chinese on the wok**

Exotic Seasonal Vegetables With A  
Selection- Stir Fried To Perfection In  
The Sauce of Your Choice: Shitake Soya  
Sauce Black Pepper Sauce Black Bean  
Sauce Stir Fry Sauce Spicy Basil Sauce



## **Lebanese / Mexican**

Cottage Cheese Shawarma (Live)  
Veg. Enchiladas





## **Desserts**

Jalebi Rabri (Live)

Gulab Jamun

Chena in Sikora

Gajar / Moong Dal Halwa

Rasmalai



## **Milk (Live)**

Kadhai Milk (Kulhad)

## **Ice-Cream Parlour**

Butter Scotch

Tutti Futti

Choco Chips

Kulfi



## **Sajangoth**

For 25 to 30 Guests



## **Mantra Time**

Coffee with Cookies

Karak Chai

Water Bottle

Annaprashan

CATERS

Сестричтасн Беттеора

# Silver Menu

## **Welcome Drink**

Assorted Soft Drink  
Indian Espresso Coffee  
Mocktail



## **Starter**

Sesame Toast  
Barbeque Stuffed Potato  
Kalemi Vada  
Hariyali Kabab



## **Soup**

Sweet Corn  
Cream of Tomato

## **Salad Bar/Raitas**

Green Salad  
Pasta Salad  
Sprout Salad  
Achar, Papad, Chutney  
Pineapple Raita  
Cucumber / Boondi Raita



## **Main Course Veg.**

Paneer Makkhan Wala  
Malai Palak Corn  
Mushroom Masala  
Gobi Matar  
Dal Makhani



## **Live Italian**

**Pasta-Penne-Spaghetti with  
choices of sauce-Arabitta  
Alfredo-Basis pesto with  
Garlic Bread**



Baken Cannelloni

## **Dessert**

Halwa Moong/Gajar  
Chena, Kheer  
Gulab Jamun  
Ice-Cream



# Rajasthani Special Menu

## Beverages

Masala Chaach  
Paneer Jodhpuri  
Shahi Gatta Curry  
Bati Churma  
Sanger ker ka Achar  
Kadhai Pakori Rajasthani  
Panchmail Dal  
Rasedar Aloo with Bedori Pori  
Pyaz ki Kachori  
Saade Chawal  
Methi-Lehsun Chutney



## Assorted Bread

Fulka Roti  
Butter Naan  
Tandoori Roti



## Carnival @200 (Min 100)

Tandoori Chai/Kulhad  
Nariyal Pani  
Bhel Puri  
Chana Jor Garam  
Corn Masala

## Dessert

Kesariya Rasmalai  
Baked Boondi

