

*HARI RAM
RAM BABU
CATERERS
PVT. LTD.*

(Pure Veg.)

(Pure Desi Ghee)

*Special Arrangements for Marriage & other
Parties*

WELCOME DRINKS

1. Mineral Water Glasses
2. Soft Drinks
3. Espresso Coffee
4. Real/Tropicana Juices (Optional)

JUICES & MOCKTAILS

1. Fresh Juice
2. Pine-Apple Punch (Choose any eight)
3. Orange Tango
4. Purple Rain
5. Fruit Cocktail
6. Night Queen
7. Blue Lagoon
8. Pine Colada
9. Virgin Marry
10. Litchi Sling
11. Summer Feelings
12. Green Mango/Peach Mojito
13. Mint Mantra
14. Badam Thandai
15. Nimbu Shikanji
16. Aam Panna (Seasonal)
17. Coconut Water ;;

SHAKES

1. Apple Shake (Choose any four)
2. Pineapple Shake
3. Guava Shake

4. Chiku Shake
5. Banana Shake
6. Mango Shake (Seasonal)

SOUP STATION

1. Cream of Tomato (Choose any two)
2. Veg. Sweet Corn
3. Cream of Mushroom
4. Hot 'n' Sour
5. Tomato Sorba
6. Mix Veg. Soup
7. Cream of Almond

FRIED SNACKS

1. Matar Samosa (Choose any six)
2. Matar Potali Samosa
3. Hara Bhara Kabab
4. Aloo Roll
5. French Fries
6. Namkeen Litchi
7. Corn Ball
8. Moong Dal Pakodi
9. Kalmi Bada
10. Cheese Rolls
11. Idly Fry
12. Veg. Cutlets
13. Salted Kaju (Extra)
14. Salted Badam ;;
15. Salted Pista ;;

LIVE ROASTED SNACKS

(Choose any two from paneer section & three from other)

1. Paneer Tikka Masala
2. Paneer Tikka Kasturi
3. Paneer Malai Tikka
4. Paneer Hariyali
5. Aloo Tikka Stuff
6. Achaari Aloo
7. Gobhi Tikka
8. Mushroom Masala Tikka
9. SoyaBeen Chaap Tikka
10. Afghani Chaap Tikka
11. Arbi Tikka
12. Kathal Tikka
13. Fruit Tikka
14. Pineapple Tikka
15. Veg. Seekh Kebab
16. Veg. giloti Kebab

Tawa Roasted Snacks

1. Veg Kathi Roll
2. Veg Gulati Kabab
3. Veg Shami Kabab
4. Veg Dahi Kabab

PIZZA

1. Cheese Pizza
2. Capsicum & Tomato Pizza
3. Olive baby Corn Mushroom Pizza
4. Cheese & Pepper

(Choose any two)

ORIENTAL SNACKS

1. Spring Rolls
2. Spinach Corn Roll
3. Chilly Paneer
4. Szechuan Chilly Paneer
5. Chilly Gobhi
6. Chilly Crispy Potato
7. Chilly Mushroom
8. Stuff Chilly Mushroom
9. Honey Chilly Potato
10. Crispy Veg.
11. Veg. Salt & Pepper
12. Sesame Toast
13. Gobhi Fritter
14. Broccoli & Corn Fritter
15. Veg. Manchurian
16. Honey Money Veg.
17. Golden Fried BabyCorn

(Choose any four)

SWEET SNACKS

1. Tirangi Burfi
2. Kesar Paag
3. Chhaina Sandesh
4. Chhaina Pineapple Sandesh
5. Chhaine ki Goli
6. Gulab Jamun Goli
7. Petha Roll
8. Petha Angoori
9. Khurchan Roll
10. Kaju Katli (Extra)
11. Kaju Roll ;;
12. Kaju Kalash ;;
13. Badam Katli ;;

(Choose any four)

14. Badam Burfi ;;
15. Badam Litchi ;;
16. Badam Roll ;;
17. Tirangi Burfi Mewawali ;;
18. Pista Lauge ;;
19. Pista Gilouri ;;

EXOTIC FRUITS

IMPORTED

1. Sarda (Choose any five)
2. Grapes
3. Kiwi
4. Guava
5. Sweet Tamarind
6. Apple
7. Strawberry (Seasonal)
8. Dragon (Extra)
9. Litchi (lambudan) ;;
10. Mini Orange ;;
11. Cherry (Tasmania) ;;
12. Mangosteen ;;

INDIAN

1. Apple
2. Watermelon (Choose any five)
3. Pine-Apple
4. Papaya
5. Musk Melon
6. Guava
7. Grapes
8. Chiku
9. Mango (Seasonal)

10. Cherry

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CHATPATI CHAAT

1. Gol Gappe
2. Dahi Bhalla/ Papdi /Kalmi Wada
3. Dahi Matka Gujia
4. Dahi Banana Bhalla
5. Kanji Pakodi
6. Aloo Tikki
7. Corn Tikki
8. Paneer Tikki
9. Chilla Moong Dal Stuff Paneer&Dhania
10. Aloo Matar Chaat
11. Matar Patila Kulcha &Kachori
12. Pav Bhaji
13. Raj Kachori
14. Lachchha Tokari
15. Kathi Kebab Rumali Roti
16. Dal Muradabadi With Biscuiti Roti
17. Ram Laddoo
18. Chowmien
19. Dal Moth Ka Stall
20. Kamal Kakdi ki chaat
21. Ragda Patty Tikki (Lucknow)
22. Palak Chaat
23. Kangan Chaat (Capsicum)
24. Bhel Puri
25. Sugar Candy
26. Chusky
27. Paneer Tikka (Extra)
28. English Tawa ::
29. Fruit Kulia ::
30. Dry Fruit Chaat ::
31. Lotanke Chhole ::
32. Fateh KI Kachori ::
33. Ambala Ke Golgappe ::

(Choose any eleven)

34.Dahi Bhalla (Agra) ;;

35.Chilla (Agra) ;;

MAIN COURSE

(Choose any two)

1. Shahi Paneer
2. Paneer Pasanda
3. Paneer Butter Masala
4. Stuffed Paneer
5. Paneer Long Latta
6. Paneer Lababdar
7. Kadhai Paneer
8. Paneer Mughlai
9. Paneer Malai Kofta
10. Paneer Aloo-Bukhara Kofta

(Choose any ten)

1. Matar Makhana Korma
2. Matar Badam Korma
3. Matar MalaiMaithi
4. Matar Khoya
5. Matar Mashroom
6. Matar Sukhi
7. Aloo Dum
8. AlooTamatar
9. Aloo Kashmiri
- 10.Aloo Stuff
- 11.Palak Corn
- 12.Nargisi Veg Kofta
- 13.Palak Paneer Kofta
- 14.Palak Gobhi
- 15.Mix Vegetable
- 16.Mirchi Salan
- 17.Baigan Baghere
- 18.Kadi Pakodi

- 19.Kadi Mangochi
- 20.Dal Makhni
- 21.Dal Panchmel
- 22.Dal UradChane Ki
- 23.Dal Banarasi
- 24.Chhole Pindi
- 25.Chhole Sunehari
- 26.Rajma Masala
- 27.Masala Soyabean Chaap
- 28.Tawa Sabji (Six type)
- 29.Tinda Masala (Seasonal)
- 30.Tinda Stuff ;;
- 31.Bhindi Masala ;;
- 32.Kurkuri Bhindi ;;
- 33.Gobhi Fry ;;
- 34.Gobhi Korma ;;
- 35.Gobhi Shahi ;;
- 36.Hari Chholiya Paneer ;;
- 37.Sarson Ka Saag ;;
- 38.Shahi Korma Dry-Fruit (Extra)
- 39.Matar Dhingri ;;
- 40.Matar Guchchhi ;;

RAITA

1. Dahi Pakodi
2. Dahi Bhalla
3. Dahi Gujia (Choose any two)
4. Dahi Bhalla Moth ka
5. Fruit Raita
6. Mix Veg. Raita
7. Boondi Raita
8. Pineapple Raita
9. Plain Curd
- 10.Bathua Raita (seasonal)

CHUTNEY

1. Sonth Navrattan (Kismis/Chhuara) (Choose any three)
2. Sonth Aamki
3. Sonth Fruit ki
4. Sonth Pakodi
5. Kachalu
6. Chutney Maithi Ki
7. Chutney Pudina
8. Sil-Batte Ki Chutney Live (Extra)

RICE STATION

1. Pulao Matar Paneer (Choose any three)
2. Pulao Matar Paneer Kaju
3. Pulao Navratan Vegetable
4. Pulao Navratan Mewa
5. Rice Plain
6. Rice Jeera
7. Veg. Hyderabad Biryani

ACHAR & MURABBA

1. Aam ka Achar
2. Mix Pickle
3. Neebu Achar
4. Dela tit Achar
5. Lal Mirch ka Achar
6. Hari mirch ka Achar
7. Pachranga Achar
8. Addrak Laccha
9. Lehsan Achar
10. Gajar Achar
11. Amla Murabba
12. Gajar Murabba
13. Bel Murabba
14. Apple Murabba

PAPAD

1. Aloo Papad
2. Moong Dal Papad
3. Urad Dal Papad
4. Rice Papad
5. Sabudana Papad
6. Kali mirch Papad
7. Chawal Wadi

SALAD BAR

1. Green Salad
2. Russian Salad
3. Pasta Salad
4. Waldroff Salad
5. Cole-slaw Salad
6. Kimchi Salad
7. Cucumber Salad
8. Sprouted Dal Salad
9. Veg. Hawaiian Salad
10. Greek Potato Salad
11. Fried Potato Chaat
12. Onions Rings
13. Vinegar Onions
14. Lettuce Corn Pineapple

(Choose any ten)

BREADS

1. Plain Naan
2. Stuff Naan
3. Butter Naan
4. Baby Naan
5. Biscuiti Naan
6. Chur Chur Naan

(Choose any eight)

7. Khandari Naan
8. Lachchha Parantha
9. Mirchi ka Parantha
10. Missi Roti
11. Makkeki Roti
12. khasta Roti
13. Baajreki Roti
14. Bedmi Puri
15. Nagori Puri
16. Palak Puri
17. Chukundar Puri
18. Kachori Khasta

PARANTHA (TAWA)

1. Ghobi Parantha
2. Aloo Parantha
3. Paneer Parantha
4. Papad Parantha
5. Matar Parantha
6. Masala Parantha

(Choose any two)

KACHI RASOI

1. Arhar Dal Tadka
2. Urad Chana Dal Tadka
3. Aloo Methi
4. Gajar Matar
5. Arbi Sukhi
6. SitaFal
7. Tawa Fulka

(Choose any five)

SOUTH INDIAN

1. Plain Dosa/Masala Dosa
2. Onion Dosa
3. Rava Dosa
4. Paper Dosa
5. Vada
6. Masala Vada
7. Idly
8. Mix Veg Uttapam
9. Onion Uttapam

(Choose any three)

(Serve with hot sambher, coconut & tomato chutney)

CHINESE CUISINE

1. Veg. Hakka Noodles
2. Veg Manchurian
3. Veg. Fried Rice
4. Chilly Paneer
5. Mix Veg. in Almond Sauce
6. Broccoli Corn Mushroom in Hot Garlic Sauce Fusion
7. Baby Corn Hong Kong Style
8. Veg. Momos Steam

(Choose any four)

CONTINETAL FUSION

Italian:-

1. Veg. Pasta (live pasta station)
2. Cheese Steak
3. Veg. Satay
4. Paneer Sashlik
5. Broccoli & corn Sashlik
6. Veg. Lasagna

(Choose any five)

7. Lasagna (Spinach & Corn)
8. Cannelloni
9. Baked Veg.
10. Bake Corn & Mushroom
11. Bake Cauliflower

Mongolian:-

1. Mongolian Veg.
2. Mongolian Rice & Noodles
3. Potato Corn Roasted

Mexican:-

1. Veg. Fajita
2. Enchiladas
3. Tacos & Salsa

Thai:-

1. Thai Veg. Curry
2. Steam rice
3. Thai Pad Noodles

Lebanese:-

1. Hummus with Pita Bread

RAJASTHANI KHANA

1. Dal Jaipuri
2. Bati Stuff
3. Churma
4. Gatte ka Saag
5. Ker Saangar
6. Papad Mongori
7. Bajre ki Roti
8. Bajre ki Khichri

(Choose any six)

9. Bikaneri Parantha
10. Ghee Boora

PUNJABI RASOI

1. Rajma Masala
2. Baiganka Bharta
3. Amritsari Chhole
4. Amritsari Kulcha
5. Pyazki Chutney
6. Salted Lassi
7. Makke Ki Roti
8. Sarson ka Saag (Seasonal)

(Choose any six)

DESSERTS

HOT STATION

(Choose any five for winter & two for summer)

1. Moong Dal Halwa
2. Moti Paag Halwa
3. Gulab Jamun(long)
4. Gulab Jamun Stuff(goal)
5. Mewa Vaati
6. Jalebi Kesari
7. Jalebi Rabri
8. Malpura Kesaria
9. Malpura Rabri
10. Imarti Kesari
11. Meetha Chawal Kesaria
12. Chaine ki Jalebi
13. Kesar Kadai Milk
14. Gajar ka Halwa (Seasonal)
15. Badam Halwa (Extra)
16. Pista Halwa ;;

- 17.Akhrot Halwa ;;
18.Anjeer Halwa ;;

COLD STATION

(Choose any two for winter & five for summer)

1. Raj Bhog
2. Raj Rabri
3. Ras Malai
4. Malai Chop
5. Pethe ki Kheer
6. Santre ki Kheer
7. Gulab Ki Kheer
8. Pineapple Halwa
9. Phirni
10. Shahi Tukda
11. Rabri Aam
12. Cream Aam
13. Makhane ki Kheer
14. Makkhan ka Samosa
15. Spunge Rasgulla
16. Gurh Spunge Rasgulla
17. Chaawal kheer Kesaria
18. Fruit Cream
19. Petha Gilouri

KULFI

1. Kulfi Rabri
2. Kulfi Aam
3. Kulfi Anar
4. Kulfi Cream
5. Kulfi Rabri Faluda
6. Kulfi Pan Ki
7. Kulfi Matka
8. Kulfi Sharbat Lime
9. Kulfi Seekh Rabri
10. Kulfi Seekh Aam

(Choose any five)

11. Kulfi Seekh Anar
12. Kulfi Seekh Cream
13. Jamun Kulfi (Seasonal)
14. Falsa Kulfi ;;
15. Strawberry Kulfi ;;
16. Daulat ki Chaat ;;
17. Ice Cream Roller (Extra)
18. Stuff Fruit Kulfi ;;

ICE-CREAM

1. Vanilla (Choose any three)
2. Strawberry
3. Kaju Kismis
4. Kesar Pista
5. Butter Scotch
6. Chocolate
7. Tutee Fruity
8. Mango Ripple
9. Orange Ripple
10. Grapes Ripple
11. Strawberry Ripple
12. Fruits 'n' Nuts

(EXTRA: such items are provided on party demand on extra cost.)

FOR DELUXE MENU

- Mineral Water Bottles
- Domino's Pizza
- Sagar Ratna South Indian Counter
- Café Hut
- Barista/Café Coffee Day/Costa Coffee
- Cake & Pudding
- American Corn
- Hostess for Service
- Pan & Churan Stall
- Silver/Golden Plate Crockery
- Silver/Golden Thaal for Sajangoth

THINGS TO BE ARRANGED BY OWN *(At their own cost)*

- Tables
- Takhats
- Bricks
- Water Tank
- Mineral Water Jar
- Mineral Water Bottles (1 Ltr.)
- Soda
- Ice Bricks
- Ice Cubes

Please fill in the details below:

Name of host.....

Contact numbers.....

Address.....

Date of function..... Venue.....

Type of function.....

Minimum no. of Pax.....Maximum Pax.....

Rate per plate.....Total amount.....

Advance.....Balance.....

Additional Requirements.....

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Note: If the number of guest exceed, it will be charged as per the agreed rates

Signature