

MOETS *Club Class Catering*



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Club Class Catering

BRAND NEW PLATINUM MENU – MADE BY RAHIL

VEGETARIAN

BARAAT ASSEMBLY MENU

Time:

No. Of Pax:

Soft Drinks – Coke, Limca, Sprite
Mocktails – any three varieties
200 ml Catch Mineral Water Bottles

Tandoori Snacks – Any Three Types

- **Corn Malai Kebab**
- **Dahi Ke Kebab**
- **Paneer Ajwaini Tikka**

Assorted Vegetable Pakodas – 2 Varieties
Dry Sweets – 2 varieties like Kaju, Chenna or Pheta
Roasted Almonds , Cashewnuts

At the PHERAS

Time:

No. Of Pax:

Soft Drinks – Coke, Limca, Sprite
Mocktails – any three varieties
200 ml Catch Mineral Water Bottles

Assorted Cookies

Assorted Dry Fruit Platter

Assorted Miniatures –

Kaju Kesar Sunkh, pista diamond and home made chocolae pralines on a mirror.

Mini Cocktail Samosa or Veg Cocktail Sandwich

Green Tea

Masala chai

Regular Tea

Coffee

Cold Mewa Milk in glass

at the bar



Liquor to be provided by host (if required)

MOCKTAILS

Our mocktails are made using natural ingredients and fresh fruits

KIWI & MINT BASED MOJITO

Traditional mojito with kiwi & mint

CITRUS BLAST

a mix of lemon and orange

TROPICANA

a pineapple based paradise

WATERMELON COOLER

Watermelon muddled cooler

HAWAIIAN BLUE

Mocktail with freshness of blue curacao

MELLOW YELLOW

Concoction of Pineapple & mango

CAPRIOSKA

TOKYO ICE TEA

cranberry juice, orange juice, blue curacao syrup, lemon

MEXICANA

Fresh apple fresh, orange & strawberry crush

COCONUT WATER with LIME

ROOHAFZA

FRESH LIME WATER (Sweet / Salted / Plain)

JALJEERA

Live Fresh Juice Counter

Sweet Lime

Orange / Pineapple / Water Melon

Apple

AERATED DRINKS

Diet Cola / Cola

Limca

Sprite

Soda & Tonic Water

Canned Juices in Glass

Pineapple

Mixed Fruit

Apple

Orange

Tomato

Coffee Counter By Nescafe

Cappuccino

Espresso Coffee

Café Latte

Café Mocha

Café Latte

Cardamom

Café Macchiato

Tea Varieties

Regular Tea

Masala Tea

Cardamom Tea

Ginger & Clove Tea

Mint Tea

Morning Glory Tea

Jasmine Tea

Hors'd'oeuvres



NEAR THE BAR AREA

International cheese platter

Aged Cheddar
Herbed Goat Gouda
Camembert (soft)
Gorgonzola dolce (blue cheese)

Served with a selection of assorted crackers
(cheese, cream, herbed, wafers)

Along with
Australian Grapes
Gherkins
Olives

Tapas

Marinated Olives and Cheese Skewers
Hawaiian Macaroni in short glasses
Pesto mushrooms on rice crackers
Hummus and pita crisps

EXOTIC FRESH FRUITS COUNTER

Any 5 Imported and 5 Domestic Fresh Fruit

Imported

Kiwi (New Zeland)
Sharda
Dragon Fruit (Thailand)
Apple (Fuji)
Australian Grape
Guava (Thailand)
Pear (Australia)
Sweet Tamarind
Plum (Australian)
Mango Steam
Rambutam (Thailand)
Afghani Date
Strawberry
Litchi (Thailand)

Domestic

Water Mellon
Papaya
Pineapple
Mango
Sarda
Lychee
Cherry
Cheeku
Muskmelon
Pear
Peach
Apple

SITARAM BAZAR KI KHOMCHE WALI GALI

(Old Delhi Street Food)

GOLE GAPPE

Wheat puffs stuffed with sour tamarind & saunth chutney

MATRA CHOLLE WITH KULCHA

Boiled white peas mixed with chopped green chilies, tamarind chutney

KESARI DAHI BHALLE AUR PAPRI KI CHAAT

Flour and Lentil dumplings topped with yogurt and saffron / saunth / anar pud-hina ki chutney / adrak ka laccha

AGRA KI ALOO TIKKI

From the streets of Agra Crispy Shallow Fried Potato Patties on Hot Plate stuffed with Cottage Cheese and Peas with spicy masala and Special Chutney

AMCHI MUMBAI SPECIA PAO BHAJI

a spicy curry of mixed vegetables (Bhaji) cooked in a special blend of spices and served with soft buttered pav (bread bun shallow fried in butter

PANEER & MOONG DAL CHILLA

Lentil Paste whipped with Paneer, Onion, Green Chilly & Pan Fried

KANPUR KI KHAAS CHAT

Batter fried crispy spinach leaves mixed with Saunth Chutney & Yogurt

FRUIT KULIA CHAT

Seasonal Fresh Fruits filed with variety of Dry Fruits Served Chilled

Vegetarian Starters



INDIAN STARTERS

LAL MIRCH KA PANEER TIKKA

Paneer cubes marinated with red chillies, pickle spices and grilled in tandoor

PANEER TIKKA ACHARI

Cottage Cheese with Achari Masala

PANEER & PAPAD MASALA FINGER

Spicy Paneer Batons stuffed with masala and deep fried.

BROCOLLI MAWA KEBAB

Flowers of broccoli marinated with Malai, grilled on charcoal grill

ALOO NAZAQAT

Potato Barrels stuffed with cottage cheese, Cashewnuts caraway seeds Pomegranate & curry Patta

MUNGFALI & NARYAL STUFFED TIKKI

A Patty of aloo stuffed with peanuts & grated coconut leaves shallow fried

VEG GILAFI SEEKH

Delicious and soft mince vegetable seekh cooked on carcoal.

SHAHI SOYA KE TIKKE

Succulent chunks of soya marinated with curd and grilled on charcoal

DAHI KE KEBAB

Yogurt based 'melt in the mouth' Rajasthani kebabs

JIMMIKAND & AKHROAT KE KEBAB

Shammi kebab with jimmikand & walnut

QABULI TIKKI

A Chick Pea, Onion & Green Chilly Patty Served with spicy Chutney

LUCKNOW KE VEGETABLE GILLAWATI KEBAB

Served with Green Chutney

TANDOORI GOBHI ACHARI

TANDOORI BHARVAN MUSHROOM

PALAK AUR ANAR KI TIKKI

CORN SEEKH KEBAB

ASIAN DELIGHTS

HAKKA STYLE STUFFED MUSHROOM

CHILLI BASIL COTTAGE CHEESE

Cottage cheese wok tossed in chilli Schezwan spices, basil and aromatic seasoning

CHILLI HONEY CRISPY LOTUS STEM

Crispy fried lotus stem tossed with honey and dry red chillies

PANKO CRUSTED THAI DRAGON ROLLS

Served with sweet chilli sauce

INDONESIAN VEGETABLE SATAY

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Mushroom, Bell-pepper, Pineapple served with peanut sauce

GOLDEN FRIED BABY CORN

Served with sweet chilli sauce

CRISPY VEGETABLES SALT & PEPPER

MIDDLE EASTERN AND EUROPEAN

HERBED CHEESY MUSHROOM

Golden fried sandwiched mushroom delight stuffed with duo cheese

CHEESE AND JALAPENO CIGAR ROLLS

Finger sized filo rolls stuffed with Jalapeños and cheese duo served with spicy mayo

ITALIAN BRUSCHETTA

Served with Sun Dried Tomatoes & Bocconcini topping

FALAFEL WITH HUMMUS

SPINACH AND CORN TARTS

VEGETARIAN COLD CANAPES

Soups



Choose any 4...

All soups will be served with fresh toppings and ingredients along with breads dinner sticks and butter chiplets along with the following bread display

Garlic Bread

Brown Bread

Multi Grain Bread

French Loafs

Soft Rolls

Hard Rolls
Masala Bread

BURMESE KHAO SUEY
A simmering soup served with

Boiled potatoes, onions red, crispy brown onion, basil leaves, root ginger, raw banana, blanched spinach, green onions, chily oil, wedge, crispy noodles, boiled rice, curry leaves, grated fresh coconut, fried garlic flakes, cabbage

CALIFORNIA CREAM OF BROCCOLI & ALMOND SOUP
TOMATO BASIL
CREAM OF TOMATO/ CHICKEN / MUSHROOM
LEMON CORRIANDER SOUP
TOMATO DHANIYA SHORBA
VEG SWEET CORN SOUP
VEG TOMYUM SOUP

Salads



INDIAN SALADS

MIXED MASALA KACHUMBER SALAD
Served with spring onions and hara pyaaz

BHUNA MATTAR CHANNA CHAAT

GARDEN FRESH SALAD
Tomato, Cucumber, Raddish, Carrots

PIYAAS KA LACHCHA

Accompaniments: Lemon Wedges, Green Chillies and Vinegar Onions
A display of assorted pickles

MULI KA LACHA with Carrom Seeds

BURANI RAITA

INTERNATIONAL SALADS

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CAESAR SALAD – made live

Crisp iceberg and romaine lettuce tossed in our special eggless caesar dressing with garlic crotons and Parmesan shavings

BEET ROOT AND ASSORTED LEAVES SALAD WITH DILL

GREEN APPLE, ICEBERG AND WALNUT SALAD

RED BEAN AND RICOTTA SALAD WITH CHIVES

COOL CREAMY POTATO SALAD

Cold potato salad seasoned with cider tossed with dill, chives, mayo and herbs

HAWAIIAN MACARONI SALAD

served in Individual Cups

GREEK SALAD

Lettuce, red onions, cucumber, feta cheese, olives & capers tossed in olive oil vinaigrette

SOM TOM SALAD

Raw Papaya Salad with peanuts chilly and lemon juice

KOREAN KIMCHI SALAD

Raita



DAHI BHALLE

BEETROOT RAITA

PALAK RAITA

PLAIN RAITA

ACCOMPNIMENTS:

Anar, Burned garlic, Cucumber, Onions, Tomato

Bhunna Jeera, Kala Namak,

Pudhina ki Chutney, Saunth

Mughlai Cuisine



PANEER BUTTER MASALA

Paneer Butter Masala is basically a Punjabi preparation & is one of the most famous dishes in India

PANEER CHAMAN BAHAR

Medium slices of cottage cheese, simmered in tempered spinach puree and cream

ZAFRANI MALAI KOFTA

Dry fruit stuffed tender kofta's cooked in rich gravy made of cashewnuts

DUM ALOO KASHMIRI

Roundel of potatoes cooked with tomato, yoghurt & mild Kashmiri spices

BHINDI MASALA

Chopped okra sautéed with onion, tomatoes, ginger, garlic and other spices

MATTAR METHI MALAI

Green peas cooked in fenugreek flavoured cream and indian spices

GOBHI MUSSALAM

Par boiled baby cauliflower marinated in yoghurt, simmered with poppy seed, coconut and chironji paste and perfumed with rose water

MUSHROOM HARA PIANZ KHADA MASALA

SOYA KEEMA WITH MATTER

Fresh Green peas steamed and tempered with soya keema

DAL MAKHANI

Lentils simmered overnight and flavored with butter & cream

TAK A TAK TAWA PE

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MASALA PANEER TAWA

Marinated paneer tikkas on tawa cooked with tomato mix & aromatic spices.

SUBZ BHARWAN TAWA

Karela, bhindi, potatoes, capsicum, and baigans stuffed with green masala cooked on tawa with light gravy of raw tomato and yoghurt

MUSHROOM AND BABY CORN TAWA

Baby corn & button mushroom tawa cooked with tomato mix & aromatic spices

EXOTIC VEBGETABLE TAWA

Tangy combination of vegetables on tawa (Peppers, courgettes, yellow squash, snow peas, broccoli & cherry tomato)

DAL TADKA LIVE

*Accompaniments: - Chopped tomatoes Sliced green chilies Chopped dhaniya
Fresh masalas & spices*

REGIONAL INDIAN COUNTERS (CHOOSE ANY 4)

Live Awadhi Station



Galawat kebabs is one of the jewels of the Awadhi bawarchikhana. The Nawab of Lucknow – Wajid Ali Shah lost his teeth and asked his rakab-dars to prepare the worlds softest kebab. The word Galawat comes ‘gala’ which means soft enough to swallow

PANEER KAKORI KEBAB

Delicately flavoured kebabs made on sigdi

LUCKNOWI SUBZ GHALAWAT KE KABAB

Melt in the mouth vegetable kebabs, delicately flavored with Awadhi spices and cooked on a mahi tawa

ULTE TAWA KA PARATHA

A traditional Muslim way of making parathas

Amritsari Station



PINDI CHOLE

A Slow cooked tangy chickpeas with spice combination from Punjab

STUFFED KULCHA - LIVE

Fermented refined flour stuffed with potatoes, sabut dhaniya, anardana etc.

Served with

IMLI AUR PAYAZ KE CHUTNEY

PUNJABI KADI PAKORI

STEAMED RICE

SARSON KA SAAG , MAKKI KI ROTI, SHAKKAR AND MAKHAN (Seasonal)

South Indian Cuisine



LIVE DOSA

Our south indian chefs prepare authentic Dosa's made thin and crisp with fillings of your choice:

Masala

Paneer

Mushroom

Plain

LIVE UTTAPAM

A thick pancake made from rice flour with onions, chillies and other vegetables

IDLIS

a south Indian cake of rice, steamed live in a traditional Idli steamer

VADAS

Typical southindian streetfood, round fritters made using urad dal

Served with

SAMBHAR

a lentil-based vegetable stew

COCONUT CHUTNEY

RED CHILLI COCONUT CHUTNEY

COCONUT CORIANDER CHUTNEY

Coastal Cuisine



PANEER CHETTINAD

Speciality from the Chettinad region of Southern India, made using dry red chillies, kalpasi, coconut, poppy seeds etc

KERALA VEGETABLE STEW

Light curry with a coconut milk base and vegetables

ANDHRA DAL MASAYAL

Thuvar dal simmered with Andhra spices

LIVE APPAMS

Appam is a type of pancake made with fermented rice batter and coconut milk.

LEMON RICE

Delicious south indian rice with a tangy flavor

Kindly note: Choose either South Indian / Coastal Cuisine due to similarity in cuisine and taste

KASHMIRI WAZWAN

HAK SAAG

Hak also known as collard leaves cooked in mustard oil with hing, Kashmiri red chilli & vari masala

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METHI CHAMAN

Delicacy from Kashmiri wazwan made with cottage cheese and flavoured with methi leaves.

NADRU YAKHNI

Kashmiri pundits enjoy traditional vegetarian preparation of lotus stem, this mouth-watering delicacy on the celebration day of first snowfall

DUM ALOO KASHMIRI

Round potatoes cooked in a light tomato sauce tempered with ginger and cumin seeds

KASHMIRI RAJMA

Red kidney beans cooked with tomato and ground spices

KOSHER PILAF

Rice preparation enriched with dry fruits and flavoured with saffron

Ghar ki Rasoi



ALOO METHI KI SABZI

BAINGAN KA BHARTHA

YELLOW DAL TARKA – LIVE

GHAR KA PHULKA – LIVE

PUDINA CHUTNEY

Biryani



NAVRATAN PALAO

An irresistible assortment of various different cooked vegetables and then mixed with rice and flavorful spices.

SUBZ DEHG BIRYANI

Basmati rice layered with vegetables and biryani masala, dum cooked

and served in a deggh

MIRCHI KA SALAN

Hyderabadi style rich cashew curry goes best with biryani

Accompaniments: Buhrani raita, Dahi ki chutney, Laccha piyaz

Indian clay oven breads



MISSI ROTI

Special Bengal gram flour bread

TANDOORI ROTI

Whole wheat indian bread baked in charcoal tandoor

PLAIN NAAN / BUTTER NAAN

Fresh indian bread made from refined flour cooked in charcoal tandoor

STUFFED KULCHA

Amritsari style bread stuffed with potatoes, sabut dhaniya, anardana etc.

LACCHA PRANTHA

Layered whole wheat Indian bread

MIRCHI PARANTHA/ PUDINA PARANTHA

Layered whole wheat buttered bread topped with red chilly / mint powder

Lebanese station



FATTOUSH

Seasonal vegetables tossed with Arabic bread and lemon juice

HOT MEZZE

FELAFEL

Fried patty with ground chickpeas, broad beans & Arabic spices

COLD MEZZE

HUMMUS:

Ground chickpeas dip with tahini and sesame

BABA GHANOUSH:

Creamy & Smokey eggplant dip

TABOULEH:

Chopped coriander Arabic salad

TZATZIKI:

Garlic flavored Greek yogurt

LIVE- Mini pita pockets stuffed with falafel, hummus and laban

Served with Arabic pickled vegetables

Live- Dimsum Station



Dimsum is a Cantonese preparation as small bite sized parcels with variety of fillings. These flavorsome dumplings are steamed live before the guest and served

VEG SUI MAI

SPICY VEG CANTONESE DUMPLING

CRYSTAL VEG DUMPLING

Served with: Black bean dip, Chilli soya, Fermented chilli paste

Dancing Wok



It's a live cooking station with choice of meat, vegetables, and sauces, cooked on site by well-trained chefs from our oriental specialty restaurants, as per your palette. This counter gives a feel of an oriental kitchen privately at your disposal.

Choice of Vegetables

Bokchoy, Broccoli, zucchini, baby American corn, black mushroom, button mushroom, red & green cabbage, red and yellow pepper, bean sprout, black fungus, spinach, Garlic, red chilly, carrots, spring onions, bamboo shoots etc

Sauces

Szechwan, Black Bean, Hot Garlic,

Accompaniments

Crispy noodles
Golden fried garlic
Soy Sauce
Red chilli paste
Chilli Vinegar

Oriental Cuisine



Thai & Oriental cooking places emphasis on lightly prepared dishes with strong aromatic components and a spicy edge. Each dish or the overall meal plays with the fundamental taste senses: sour, sweet, salty, bitter, and spicy.

Stir Fried Pok Choy with Sesame Seed Sauce

Hand Picked Fresh Vegetables

In Thai green Curry

Sautéed Tofu, Bell Peppers, Onions

Stir-fried colourful bell peppers, julienne of tofu, red onions, celery, grated fresh ginger, garlic, lemon-grass, vegetarian oyster sauce & light soya sauce

Crackling Spinach

Thai Stir fried Vegetable in Black Beans Sauce
Water chest nuts, Snow peas, Asparagus and Broccoli

Live Pizza station



Thin Crust hand rolled Pizza and bakes live in a dome oven

MARGHERITA

A classic with tomato, mozzarella & basil

PROVENZALE

Assorted peppers, olives, onion, tomato sauce and mozzarella

RICOTTA PIZZE

Grilled cottage cheese, onions and jalapenos

PIZZA EXOTICA

Pizza with Jalapeno. Black Olives, Baby corn and broccoli

Accompaniments – chilli flakes, italian spices, mustard sauce and tomato sauce.

Live- Pasta Station



Choice of Pasta

Penne

Fusilli

Choice of Sauces

Alfredo, Arabiata and Pink Sauce

Accompaniments

Fresh Basil Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Fresh Asparagus, Artichoke Hearts, Pink And Green Peppers, Freshly Grounded Black Peppers, Leeks, Zucchini, Carrots, Blanched Spinach, Assorted Bell Peppers, Sun-Dried Tomatoes, Baby Corn, Green & Black Olives, Crushed Dried Red Chilly, Fresh Single Cream, Parmesan Cheese, Extra Virgin Olive Oil, Dried Oregano, Toasted Bread Crumbs, Brown Garlic, Fresh Garlic, Broccoli.

Italian Fiesta



LIVE- RICOTTA ALLA GRIGLIA SALSA DI FUNGHI

Cottage cheese steak marinated in Italian herbs and finished on a hot plate with a rich creamy mushroom sauce

CORN AND SPINACH CANNELLONI

Rich & creamy ricotta and spinach filled pasta baked in an oven

VERDURE LASAGNE

Homemade pasta sheets layered with vegetables in a creamy sauce and baked with cheese

PATATE CREMA DI ERBA CIPOLLINA

Grilled potatoes tossed with herbs and chives and topped with a cream cheese parsley dressing

VERDURE ALA GIRGILIA

Grilled assorted vegetables sautéed with buttery garlic and fresh herbs

FOCASSIA BREAD AND ROLLS

Desserts



INDIAN

JALEBI- LIVE

RABARI KESARI

SHAHI PHIRNI IN SAKORAS (Sugar-free available)

BADAAMI MOONG DAL HALWA

SHAHI TUKRA

TILLA KULFI- ROSE, KESER PISTA

STUFFED GULAB JAMUN

LIVE- MILK CAKE KI KHURCHAN

CONTINENTAL

CHOCOLATE TRUFFLE CAKE BITES

TIRAMISU – SERVED IN SHOT GLASSES

BANOFFEE PIE

APPLE PIE TARTS

CHOCOLATE MOUSSE IN SHOT GLASSES

ZINGY LIME N LEMONI SOUFFLE

STRAWBERRY CHEESE CAKE IN CUPS

LIVE - LIQUID NITROGAN ICE CREAMS
With fresh fruit toppings

LIQUORS like Boleys , Tia Maria
Chocolate, Coffee, Butter Scotch Etc

AN ELABORATE PAN DISPLAY FROM BRANDED PAN

VENDOR “Paanshaala” (At least 5 paan varieties in each of the categories below.)

Traditional Paan

Exotic Paan (Dry Fruits)

Flavour for all Paan

Youngistan Paan

Chuski (Ice Candy)

MORE OPTIONS:-

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Popcorn

Candy Corner

Mukhwas

Paanshala Special.

BRANDED COUNTERS: CHOOSE ANY 3

Turquoise Turkish Ice Cream

Dominos Counter

Baskin Robbins

Coffee Coffee Day

Tea & Coffee



Jasmine

Earl Grey

Darjeeling

Green Tea

Lemon Tea

Masala chai

Regular Tea

Coffee

KASHMIRI KAWAH or RAJASTHANI CHAI

(Served according to the availability of season)

SERVICES

WE ARE A FULL SERVICE CATERING COMPANY

STANDARD INCLUSIONS

FOOD

SERVICE PERSONNEL

CROCKERY

CUTLERY

GLASSWARE

SERVICE

BUFFET TABLE LINEN

ALL TRANSPORTATION COSTS INCLUDED

Taxes extra- 12.5 % VAT +8.7% Service Tax.

Confirmation of the function against 50% advance.

Kindly Provide With :

Basic Requirement : Area For Kitchen & Washing Area .Kindly Provide With Top Covered And All Masked Kitchen Will Be Requiring Buffet Tables* And Low Height Tables* From Tent / Decor Person . Electricity Power Points* (In Kitchen Area And Buffet Area) And Water Supply In Kitchen Area .

Thanking You

With Warm Regards

Rahil Bindra
Marketing Manager
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