

**MOETS** *Club Class Catering*



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*Club Class Catering*

Menu - C  
VEGETARIAN

*A culinary voyage to remember...*



*Where creativity knows no limits...*



**at the bar**



**MOCKTAILS**

**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 caracao

**MELLOW YELLOW**  
Concoction of Pineapple & mango

**MEXICANA**  
Fresh apple fresh, orange & strawberry crush

**SOFT DRINKS**

Diet Cola  
Limca  
Sprite  
Canned Juices (3 types)  
Soda & Tonic Water

200 ML Bisleri water bottles  
Drinking Ice  
Chilling Ice

Liquor to be provided by host (if required) Bartenders (Cost extra)

## ***Vegetarian Starters***



### **INDIAN**

#### **LAL MIRCH KA PANEER TIKKA**

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

#### **ALOO NAZAQAT**

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

#### **SOYA ACHARI TIKKA**

Succulent chunks of soya marinated with indian spices and chargrilled

#### **DAHI KE KEBAB**

Yogurt based 'melt in the mouth' kebabs

#### **VEG KURKURI**

Mushrooms, olives, vegetables and nuts rolled in savory Sevian and golden fried

### **ORIENTAL**

#### **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

#### **CRISPY CORN BALLS**

Served with sweet chilli sauce

### **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

#### **ASSORTED GOURMET CROSTINIS**

Cream cheese and caramelized onions

Tomato & Basil

Ingredients served on a sliced toasted Italian baguette

#### **MUSHROOMS & FETA QUICHE**

Mushroom and Feta cheese Baked in a cocktail sized quiche

Please select 2 of the following Moets speciality  
Live – stations

*Option 1*

**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 rakabdars to prepare the worlds softest kebab. The word Galawat comes ‘gala’ which means soft enough to swallow”*

**JIMIKAND AUR ANJEER KE KEBAB**

Melt in the mouth kebabs prepared on a mahi tawa

**RAJMA KE GALAWAT KE KEBAB**

Melt in the mouth- rajma kebabs prepared on a mahi tawa

**LUCKNOWI SUBZ GHALAWAT KE KABAB**

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

**ULTE TAWE KA PARATHA**

A traditional Muslim way of making parathas

*Option 2*

**Live- Dimsum Station**



*“Dimsum is a Cantonese preparation as small bite sized parcels with variety of fillings. These flavorsome dumplings are steamed live and served”*



**VEG SUI MAI**

**SPICY VEG CANTONESE  
DUMPLING**

**CRYSTAL VEG DUMPLING**

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

*Option 3*

**South Indian Cuisine**



*"Our south Indian chefs prepare authentic Dosa's made thin and crisp with fillings of your choice"*

**LIVE DOSA**

Masala  
Paneer  
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 south Indian street food, round fritters made using urad dal



**SERVED WITH**

**SAMBHAR**

a lentil-based vegetable stew

**COCONUT CHUTNEY**

RED CHILLI COCONUT CHUTNEY  
COCONUT CORIANDER CHUTNEY

*Option 4*

**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

*Option 5*

**Lebanese station**



**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

**FATTOUSH**

Seasonal vegetables tossed with Arabic bread and lemon juice

**HOT MEZZE**

**FELAFEL**

Fried patty with ground chickpeas, broad beans & Arabic spices

**Soups**



Choose any 2...

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

CALIFORNIA CREAM OF BROCCOLI & ALMOND SOUP

TOMATO BASIL

CREAM OF TOMATO/ CHICKEN / MUSHROOM

LEMON CORRIANDER SOUP

TOMATO DHANIYA SHORBA

VEG SWEET CORN SOUP

## **Raita**



DAHI BHALLE

PLAIN RAITA

ACCOMPANIMENTS:

Anar, Burned garlic, Cucumber, Onions, Tomato

Bhunna Jeera, Kala Namak, Pudhina ki Chutney, Saunth



## **Salads**



CAESAR SALAD

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

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

SOM TOM

Raw papaya salad with peanuts chilly and lemon juice

KOREAN KIMCHI SALAD

AJWANI KUCHUMBER SALAD

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



## **Mughlai Cuisine**



### **PANEER LABABDAR**

Cottage cheese cooked in rich and creamy gravy of onions, tomatoes, cream and spices

### **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

### **LUCKNOWI SUBZ NAZAKHAT**

Lozenge of Indian garden vegetables, delicately cooked dum style with hint of saffron, Keora and special aromatic masala

### **KURKARI BHINDI**

Crispy fried shredded ladyfinger strips

### **MATTAR METHI MALAI**

Green peas cooked in fenugreek flavoured cream and indian spices

### **BAGARE BAINGAN**

Baby brinjal simmered in special peanut gravy

### **BELIRAM WALE CHARRE ALOO**

Baby potatoes spiked with royal cumin, chillies and asafetida

### **MUSHROOM HARA PIANZ KHADA MASALA**

### **DAL MAKHANI**

Lentils simmered overnight and flavored with butter & cream

## **Ghar ki Rasoi**



ALOO METHI KI SABZI

BAINGAN KA BHARTHA

YELLOW DAL TARKA – LIVE

GHAR KA PHULKA – LIVE

PUDINA CHUTNEY

## ***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)

## ***Mahi Tawa***



### **TAWA-E- PUNJAB**

### **LIVE- SUBZ TAWA**

Broccoli, Babycorn, Mushrooms, Kerala, Stuffed Shima Mirch, Arbi and Kamal Kakri

### **LIVE- SOYA MATAR KEEMA TAK-A-TAK**

The Veggie take to the famous Dish. Soya bean granules cooked with peas on a tawa

## ***Biryani***



### **SHAHI KATHAL BIRYANI**

Tender pieces of kathal cooked in whole spices, curd and saffron flavor, with basmati rice – served in a deggh.

### **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

### **BURRANI RAITA**

Curd infused with garlic and Indian paprika flavour

## ***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

## **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**



COTTAGE CHEESE & ASSORTED ORIENTAL VEGGIES  
IN MONGOLIAN SAUCE WITH NUTS

VEG MANCHURIAN

Mini vegetable dumplings in hot garlic sauce

PHAD KHING PHAK

Selection of exotic stir-fried vegetables tossed in a garlic & Thai chilli sauce with basil

VEG HAWKERS FRIED RICE

HAKKA NOODLES

## ***Live- Pasta Station***



### CHOICE OF PASTA

Penne  
Fusilli

### CHOICE OF SAUCES

Alfredo, Arabiata and Pink  
Sauce



### ACCOMPANIMENTS (based on availability)

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, 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

### FUCACCIA BREAD AND ROLLS

## **Desserts**



### INDIAN

JALEBI- LIVE

RABARI KESARI

SHAHI PHIRNI IN SAKORAS

BADAAMI MOONG DAL HALWA

SHAHI TUKRA

TILLA KULFI- ROSE, KESER PISTA

STUFFED GULAB JAMUN

### CONTINENTAL

CHOCOLATE TRUFFLE CAKE BITES

VANILLA MARIE PUDDING

BANOFFEE PIE

SEASONAL FRUIT TARTS

CHOCOLATE MOUSSE IN SHOT GLS

PINACOLADA CRUMBLE

VANILLA ICE CREAM

## **Tea & Coffee**



Darjeeling

Green Tea

Lemon Tea

Regular Tea

Coffee

KASHMIRI KAWAH or

RAJASTHANI CHAI



EXTRAS (Additional cost)

CHAT COUNTER

Rates as per vendor selected

FRUIT COUNTER

Rates as per vendor selected

LIVE - LIQUID NITROGEN ICE CREAMS

With fresh fruit toppings. LIQUORS like Balleys , Tia Maria

Chocolate, Coffee, Butter Scotch Etc

DOMINOS PIZZA

HALDIRAM SWEETS & MITHAI

GELATO VINTO PARLOUR / BASKIN ROBINS

CAFÉ COFFEE DAY

PAN & CHURAN

**BARAAT ASSEMBLY MENU**

(Extra cost)

Time:

No. Of Pax:

**SOFT DRINKS**

Diet Cola

Limca

Sprite

200 ML Bisleri water bottles

Green Tea

Masala chai

Regular Tea

Coffee

Assorted Cookies

Paneer Sesame Fingers

Mini Cocktail Samosa

Dhokla

Vegetable Kurkuri Kebab

Palak Ke Pakore

Assorted Eggless Pastries

Hot Gulaab Jamuns

**PHERAS MENU**

(Extra cost)

Time:

No. Of Pax:

**SOFT DRINKS**

Diet Cola

Limca

Sprite

200 ML Bisleri water bottles

Green Tea

Masala chai

Regular Tea

Coffee

Assorted Cookies

Assorted Dry Fruit Platter

Sandesh

Mini Cocktail Samosa

**SERVICES**

WE ARE A FULL SERVICE CATERING COMPANY

STANDARD INCLUSIONS

FOOD

SERVICE PERSONNEL

CROCKERY

CUTLERY

GLASSWARE

SERVICE

BUFFET TABLE LINEN

ALL TRANSPORTATION COSTS INCLUDED

GST- 18%

Confirmation of the function against 50% advance.

Kindly Provide With :

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

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