



PAPRIKA KITCHEN **PREMIUM CATERING SERVICES**

THEME/CELEBRATIONS **VEGETARIAN MENU**

SOFT SWILLS

Valantino

Watermelon and Mint-Brings Sparkle To Your Eyes

Virgin Mojitos

Mint with Lime –Cuban Delight

Blue Angel

Deadly Concoction of Blue Curacao and Lemonade Highly Popular

Black Jack

Black Currant Syrup with Lime and Lemonade

PASS AROUND

(Choose Any 8)

Sarso Mousse And Makki Biscoti

(Sarso Saag Is Cooked To Perfection, Served In Shot Glasses With Cubes Of Makki Roti)

Tandoori Cheesy Broccoli

(Tandoor Baked Broccoli Stuffed With Cheese And Corn)

Bhunna Paneer

(Cubes Pf Paneer Wrapped In Raw Mango, Coriander And Green Chilli Marinade, Roasted In Tandoor)

Soya Bean Dillruba Kebab

(Coarsely Ground Boiled Soya Chunks And Channa Dal, Hung Yoghurt, Corn Flour, Lemon Juice, Stuffed With Cream & Shallow Fried)

Mirchi Tandoori Aloo

(Stuffed With "Sattu", Lal Mirch Ka Achar And Char Grilled)

Nawbi Kebab

(Shallow Fried Dal Minced, Chopped Onions, Green Chillies and Coriander Leaves)

Spiced Corn Cakes

(Sweet Corn Kernels Bound With Thai Red Curry Paste, Rice Flour, Light Soya Sauce & Coriander, Served With Sweet Chilly Sauce)

Crispy Tofu With Hot Basil Sauce

(Silken Tofu Barbecued In Homemade Soya Reduction Sauce)

Grilled Tofu

(Served With Ban Banji Wasabi & Her Dressing , Tamarind Sauce)

Cashew Nut Roll

(Potato Croquetted Rolled In Cashew Nut And Deep Fried)

Crispy Peppered Potato

(Deep Fried Potato Wedged Tossed With Black Pepper Sauce In Wok)

Vegetable Shaslik With Mustard Sauce

(Vegetable Medley Recipe Is Tossed With Zesty Honey Mustard Sauce)

Stuffed Mushroom With Soya Sauce

(Stuffed Mushroom Caps Deep Fried & Tossed In Soy Sauce)

Spicy Corn Cakes

(Corn Cakes Made With Fresh American Corn, Blended With Thai Chillies & Sauces)

Cheese Tarts

(Mini Tarts Stuffed With Vegetables And Baked With Cheese)

Kesari Dahi Bhalle Aur Papri Chaat

(Dahi Bhalle With Sweet Curd With Saffron, Sauth , Adrak Lachha N Chutney)

Aloo Tikki With Wasabi

(Crispy Aloo Patty Served With Wasabi Sauce)

Golgappe With Fanta Fizz
(Our Twist Traditional Golgappe)

Italian Chaat
(Assortment Of English Vegetables And Dry Fruits With Indian Spices)

SOUP STATION/LIVE SOUP STATION

CHOOSE ANY 1

Tom Yum Soup
Cream & Almond Soup
French Onion Soup

Salad Station

Kim Chi Bar
(Traditional Korean Pickles Made With Vegetables, Wrapped Cucumber, Lotus Root Pickle
Cabbage & Cucumber And Other Pickles)

Three Bean Salad
(Three Types of Beans Boiled and Tossed in Lemon Juice Broccoli in French dressing)

Russian Salad
(Green Peas, Diced Boiled Potatoes and Carrot Bound In Mayonnaise Sauce)

MAIN COURSE

Live Pasta Counter

Choice Of Pasta
Stuffed Ravioli, Gnocchi, Spaghetti, Penne, Fusilli

Choice Of Sauce
Arabbiatta, Mushroom Sauce, Basil Pesto

Toppings
Exotic Vegetables of your choice
or

Live Shahi Galouti Kebab Counter
(melt in your mouth Awadhi Kababs- our speciality)

(Choose Any 7)

Mongolian Vegetables

Vegetables with cashew nut

(zucchini, bamboo shoot, beans, broccoli, onion, baby corn, ginger, stir fried with chilli paste, light soya sauce and vegetable stock)

Vegetable Green Curry

(Simple Flavourful Thai Green Recipe Served With seasonal Vegetables)

Stir - Fried Spinach Leaves

(Blanched Spinach Leaves With Creamy Wasabi & Green Pepper Sauce)

Paneer Khush Rang

(A Colourful Recipe Of Paneer With Nuts, Capsicum , Tomatoes Topped With Cream)

Malabar Paneer

(Cottage Cheese Cooked With Coconut Milk And Powder)

Makai Methi Palak

(Baby Corn And Button Mushrooms Stir-Fried In Chilli Oil With Fenugreek, Spinach, Cumin And Fennel, Garnished With Toasted Sesame Seeds And Fried Garlic.)

Bhutte Ka Bhartha

(Bhartha Made With Coen Kernels In Creamy Cashew Nut Gravy)

Sarson Ka Saag

(With Makki Ki Roti Makhan & Shakkar)

Amritsari Chole

(With Stuffed Kulcha And Chutney)

Rajamah

(Boiled, Soaked Kidney Beans , Simmered With Red Chilli Powder Disslved In Water, Garlic, Turmeric Tempered With Fried Slices Of Onion Scented With Black Cumin Seeds, Dried Ginger Powder And Cloves)

Katliyan Aloo

(Sliced Potatoes Lightly Spiced With A Flavour Of Curry Patta And Garlic)

Aloo Dum Kali Mirch

(With Orange Juice Served With Nakori Puri)

Moradabadi Dal

(Made With Arhar & Spiced With Lemon, Green Chilles & Garam Masala)

Daal Makhani

(Lentil Delicacy Of Whole Urad, Channa Daal, Tomato Puree And Garlic, Simmered Overnight On The Tandoor, Enriched With Cream And Served With A Dollop Of Home-Churned Butter.)

Hakka Noodles

Assorted Rice

Tandoori lachaparatha, missi Roti

DESSERTS

INDIAN

(Choose Any 2)

Gulaab Jaamun

Kesari Rasmalaai

Kesari Nano Jalebi With Rabri Malpua Rabri

Shahi Tukda

Chenna Pies With Fruits

Jodhpuri Kulfi

(Dry fruit and kulfi served in earthen pot covered with tie and dye cloth)

Western

(Choose Any 2)

Blueberry Cheese Cake

Goopy Brownies In Hot Chocolate With Ice Cream

Hot Apple Pie With Custard Sauce

Oreo Cheese Cake

Fresh Flavoured Ice cream with Nougat Crunch

