



VEGETERIAN MENU

The Mehar Caterers provides full-service catering, party planning and event management services for Weddings & Receptions

Our experienced team of chef's custom designs each menu and coordinates both set up and food presentation for your event.

Keep Few things in mind before finalising the perfect menu for your DAY of life

1. Guests & food preference

Major point is number of guests expected with food preference according to culture & personal liking

2. Classical menu

Trends come and go but the classics stay . Our classical menu is inspired by classical food preparation methods.

3. Seasonal menu

Nature leads its own life, and we follow it. We pick the best seasonal ingredients and process them only in the way that best suits each ingredient.

4. Futurist menu

This menu is made for those who feel they have already experienced everything. We will create a modern and adventurous alternative for you.

5. Tailored menu

We all have our preferences and favourites. We aim at meeting your wishes in the best possible way by tailoring our menu exactly for your needs.

AERATED SOFT DRINK'S

COKE, LIMCA, FANTA, SPRITE ,

Real Juices : orange – pineapple – Cranberry – Guava

Mocktail syrups

Soda

packet water 250ml bottles,

Ice cube

Chilling Ice



Mocktail's

Our mocktails and made using natural ingredients and fresh fruits

Virgin Mojito

Monin Syrup , Lemon, white sugar, mint, crushed ice, sprite, soda

Watermelon cooler

Watermelon , Lemon, white sugar, mint, crushed ice, sprite, soda

Cucumber Fizz

Fresh cucumber , cucumber syrup ,lemonade



Orange Caprioska

Orange Slice, orange juice, crushed ice,

Popcorn

Get A pvr feel after taking this unique oldschool mocktail

Pink Prada

For all the lovely girls

Hawaiian Blue

Mocktail with freshness of blue caracao

CHANDNI CHOWK(Delhi 6) KI CHAAT



Gol gappay

One of the most favourite street food of india with different names , it has a touch of every flavour like sweet, sour, spicy & salty. Gol gappay is really mouth watering and good appetizers

Dahi bhalla papdi chaat

Soft Dumplings served with combo of crispy papri, rich curd, saunth, mint chutney

Aloo ki tikki

Crispy patty served with sonth and mint chutney, Garnished with Pomegranate and Ginger & Beetroot laccha

Moong dal chilla

Stuffed with chopped Vegetables, paneer and served with combo chutney

Matra kulcha

Patile wali matar, served with kulcha

Pav bhaji

Maharashtrian style Veg bhaji garnished with butter , served with maska pao

Aloo kachaloo Shakarkandi chaat



Roasted sweet potatoes, potatoes and Tapioca topped with chaat masala, pomegranate and mint chutney

Ram laddoo

Crispy and crunchy moong dal fritters served with muli & mint chutney and mooli laccha

Mirchiwada

Green Chillies stuffed with potatoes, served hot with tomato, saunth n mint chutneys

Palak patte ki chaat

Spinach leaves coated with besan batter, deep fried served with curd and saunth

Multani Moth Kachori

A spicy and tasty *moth* beans curry topped with crispy broken *kachori* and chopped onions and tomatoes.

Lachha Tokri

Potato baskets topped with cooked channe, Pomegranate, Boiled potatoes, topped with curd and spicy chutneys

Bhel puri

Puffed rice, sev, roasted peanuts & mixed with onions, potatoes, chaat masala and chutney combo.

Thai red curry served with garlic bread

Mixed Vegetable cooked in Thai spices served with garlic bread

Rasgulla chaat

Rasgulla on potato slice, served with chutney combo, garlised with roasted peanuts, cumin and fresh pomegranate

Veg moonglet

Delhi Style Moong Dal Omelette

English chaat

Assorted mixture of mushroom baby corn broccoli sweet corn & dry fruits

Raj kachori

Raj-Kachori, stuffed kachori with potato and sprout filling and served with curd, chutney and sev

Shahi Makhana Chaat

Makhana Chaat Recipe is a chaat made with makhanas, peanuts, cherry, spicy green chutney and sweet - tangy date tamarind.

Pizza Corner

Thin Crust & regular base pizza

MARGHERITA

A classic with tomato, mozzarella & basil

GARDEN PIZZA





Assorted peppers, olives, onion, tomato sauce and mozzarella

Accompaniments – chilli flakes, Italian spices, and tomato sauce.

Indian & Imported Fruit Counter



Cold Platters Near The Bar

Veg Platters

Chesse Board: Variety Of cheese
cracker
Olives display
Canopes



Fusion chaat

Gol Gappay fusion shots
papdi tarts
Palak Patta chaat in martini Glass



Pass-Around

We start the function with the service of hot mouth-watering array of snacks to go along with your drinks served in well-presented snacks warmer and trays by well-groomed stewards. We present you following snacks to start with the first stage of the function



Grilled Veg BBQ

1. Paneer shashlik tikka
2. Paneer Malai tikka
3. Paneer Haryali tikka
4. Afgani Malai Soya Champ
5. Soya champ achari
6. Jackfruit Tikka
7. Pineapple Tikka
8. Aloo Kurkura
9. Stuffed Aloo Motiajaan\
10. Subz Seekh Kebab
11. Mushroom Tikka
12. Tandoori Cauliflower
13. Tandoori Broccoli

Fried Snacks Kadhai sein

1. Sesame coated paneer tikka
2. Papad paneer tikka
3. Paneer orly with tartar dip
4. Palak Corn Cigar rolls
5. Khatti Mitti Idli
6. Mushroom Lollypops
7. Chana Daal Kebab
8. Crispy Babycorn
9. Cocktail Samosa
10. Kamal Kakdi ke Shami kebab
11. Dahi ke Sholey
12. Sesame Toast
13. French Fries
14. Money bag

Oriental Snacks

1. Idli Chilly
2. Soya Chilli
3. Singapore cauliflower
4. Paneer Chilli
5. Veg. Spring Rolls
6. Dry Manchurian
7. Mushroom Chilli
8. Honey Chilli Potato
9. Shanghai cheese rolls
10. Lotus stem Honey crunch
- Water chestnuts Honey pepper

Live Tawa Snacks

1. Soya keema masala with Pav
2. Subz Galouti Kebab with lucknowi parantha



Main Course

Paneer Dishes

1. Paneer Shahi
2. Paneer Kadhai
3. Paneer Nawabi
4. Paneer Zaffrani
5. Paneer Pasanda
6. Paneer Lababdar
7. Paneer Kali Mirch
8. Paneer Chettinad

Kofta Dishes

1. Malai Kofta
2. Haryali Kofta
3. Zaffrani malai kofta

Mushroom Dishes

1. Mushroom Haryali
2. Mushroom Do Pyaza
3. Mushroom Kadhai
4. Veg Roganjosh
5. Veg keema Kaleji

Fresh Vegetable Dishes

1. Palak Corn
2. Veg Haleem
3. Mirchi Ka salan
4. Stuffed bhavnagri mirchi
5. Raunaq-e-Champ
6. Kathal Musallam
7. Navrattan Korma
8. Baghare Baingan
9. Vegetable Jalfrezi
10. Gobhi keema Korma
11. Mix Veg. in Paprika Sauce
12. Mix Veg Mussalam
13. Gobhi Gulistan Hara Moti
14. Gobhi Adraki
15. Methi Mutter Corn Malai
16. Assorted veggies on Tawa
17. Dum Aloo Banarasi / Kashmiri
18. Bhindi Do Piaza / Bhindi Kurkuri

Lentil dishes

1. Dhaba Dal
2. Dal Makhani

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| | 3. Dal Bukhara
4. Dal Moradabadi
5. Channa Pindi |
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Basmati Khazana

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| 1. Jeera Pulao
2. Steamed Rice
3. Navratan Pulao
4. Hara Pulao
5. Onion Tadka Mutter pulao | |
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Dum Biryani

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| 1. Mixed Veg Biryani
2. Corn Broccoli Biryani
3. Kathal Biryani
4. Soya Biryani
5. Served with Burani Raita | |
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Tandoori Breads

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| 1. Tandoori Roti / Butter
2. PARANTHA : Laccha / Mirchi/
Pudina / Ajuwaini
3. Tandoori Naan / Garlic Naan / Butter
4. Tandoori Makki roti / Missi roti
5. Stuffed Parantha / Naan (Amritsari
Kulcha) | |
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Dahi Items

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| 1. Dahi Bhalla
2. Dahi Pineapple Raita
3. Dahi Boondi Raita
4. Dahi Raita Cucumber
5. Chutney - Saunth & Mint | |
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SALAD BAR INDIAN

- 1.Fresh Green salad 2.Kachumber Salad 3.Baby Onion in Vinegar 4.Sprouts 5.Beat Root & Spring Onion 6.Kabuli Chaat 7.Potato Mint Salad 8. Aloo anardana 9.Fresh Papaya with Anar 10.Achar & Papad

SALAD BAR ENGLISH

- ❖ 11.Cole Slaw 12.Fattoush 13.Russian Salad 14.Macaroni 15.Corn Capsicum 16.Ceaser Salad 17.Som tam thai 18.Greek Salad 19.Kimchi Salad

Regional Cuisine





Punjabi cuisine

1. Kadi Pakora
2. Rajma Rasila
3. Paneer Bhurji
4. Amritsari Chole Kulche
5. Baingan Bharta
6. Sarson Da Saag, Makki Roti with (gur & butter)
7. Choley chawal in kulhad

Banarsi Desi Rasoi (without onion garlic)

1. Aloo Rasmisa
2. Dal Tadka
3. Methi Aloo Gajar
4. Live Dal Moradabadi
5. Tawa Roti
6. Poori Plain / Palak / Bedmi

Rajasthani Counter

1. Shahi Gatte Ki Sabzi
2. Dal Bati Churma
3. Ker Sangri
4. Papad Ki Subzi
5. Jaisalmeri chana



Kashmiri wazwan

1. Dum Aloo
2. Ganth Gobhi
3. Nadur yakhni
4. Kaliyan Paneer
5. Haak Saag

Bengali Cuisine

1. Paneer Dangla
2. Shukto
3. Begun Basanti
4. Luchi

Mughlai Cuisine





Mughlai cuisine consists of *dishes* developed in the medieval Indo-Persian cultural centres of the Mughal Empire. The tastes of *Mughlai cuisine* vary from extremely mild to spicy, and are often associated with a distinctive aroma and the taste of ground and whole spices

1. Galouti Kebab with ulte tawa ka parantha
2. Tawa Masala : katal - Mushroom – Champ
3. Paneer Tawa with variety of gravy to choose (Lababdar - Palak - Kadhai)

South Indian cuisine

1. Rasam / Mulligatawny
2. Variety of Dosai
3. Uttapam
4. Chutney & sambhar
5. Veg. Stew with Appam
6. lemon rice / Curd rice
7. Paneer Chettinad with Malabar parantha
8. Kesari bhat / Payasam



International Cuisine

Chinese Cuisine



Vegetarian

1. Paneer Shezwan
2. Veg. Manchurian Gravy
3. Veg Hakka Noodles
4. Singapore Noodles
5. Veg Fried Rice
6. Mix. Veg. in Hot Garlic Sauce



7. Veg chop suey with Fried noodles

Italian Counter

1.Pasta Live Counter

Pasta is a staple food of traditional Italian cuisine, It is also commonly used to refer to the variety of pasta dishes. Typically, pasta is a noodle made from an unleavened dough of a durum wheat flour mixed with water and formed into sheets or various shapes, then cooked and served in any number of dishes. It can be made with flour from other cereals or grains.



CHOICE OF PASTA

Penne, Spaghetti, Tagliatelle, Whole wheat

CHOICE OF VEG SAUCE

Arrabiata basil sauce / Alfredo creamy cheese sauce

CHOICE OF VEGETABLES

Cauliflower, Broccoli, Baby corn, Assorted Bell Peppers, Carrot , Mushroom , Olives
Spices : Chili Flakes, Oregano, Rose Mary , Basil , thyme , Tabasco, Parmesan cheese

2. Live Risotto station

Risotto is a northern Italian rice dish cooked with broth until it reaches a creamy consistency. The broth can be derived from meat, fish, or vegetables. Many types of risotto contain butter, onion, white wine, and parmesan cheese

1. Veg Lasagne
2. Tomato & Basil Bruschetta

Continental Cuisine

1. Live Cottage Cheese steak in tomato basil sauce
2. Live Mustard Cottage cheese Steak in banana leaf
3. Assorted Vegetables with herbs & balsamic vinegar
4. Veg Au Gratin
5. Basket full of assorted breads



Thai Cuisine

Thai food is well known for it being mild spicy and hot.It is cooked with basic ingredient basil, coriander, lime, lemon grass, Thai ginger galangal, garlic & coconut milk.

- 1.Thai Mix. Vegetables in Green / Yellow Curry
- 2.Pad thai noodles
- 3.Steamed Rice





Mongolian Dancing Wok

Live Counter

An array of Vegetables and meats to choose from tossed by chef to perfection, either with rice or noodles enhanced with sauce of guest's choice:

CHOICE OF VEGETABLES

Baby corn, Broccoli, Red Pepper, Yellow Pepper, Capsicum, Pakchoy, Carrots, Corn kernel, Cilantro, Button Mushroom, Shitake, Wild Mushroom, Wombok, Red Cabbage, Spring Onions, Long Beans,

CHOICE OF SAUCES

Hot Garlic Sauce / Shewan sauce / Black pepper Sauce

Accompaniments by
Noodles / Steam Rice



Satay Sation

Satay is an Indonesian cuisine of seasoned vegetables and meats skewered on a bamboo stick and grilled over a charcoal grill, served with sauces

1. Paneer Satay with peanut butter sauce
2. Mix. Veg Satay with peanut butter sauce



Burmese Cuisine

Khao suey

A simmering soup served with crispy brown onion, basil leaves, root ginger, raw banana, blanched spinach, green onions, chilly oil, lemon wedge, crispy noodles, boiled rice, curry leaves, fried garlic flakes & peanuts



Live Dimsum Counter

Dim sum is a Cantonese preparation as small bite sized parcels with variety of fillings. These flavoursome dumplings are steamed live before the guests

1. Palak corn Dimsums
2. Vegetarian Dimsums



Served with

1. Chilli tomato sauce
2. Sweet thai chilly
3. White sauce
4. Sweet Soya sauce

Japanese Counter



Japanese cuisine famous for sushi dish prepared with rice, usually with some sugar and salt, accompanying a variety of ingredients, such as seafood, vegetables, and occasionally tropical fruits, Fried chicken & vegetable Tempura & live Teppanyaki grill with choice of guests toppings

1. TEPPANYAKI STATION

CHOICE OF VEG:

Bamboo shoots, Carrot, Pakchoy, Spring Onions, Broccoli, Celery, Baby Corn, Cauliflower, Green peas, White fungus, Black mushroom, Shiitake mushrooms, button mushroom

CHOICE OF SAUCES

Kikkoman sauce, teriyaki sauce, wasabi sauce

CHOICE OF STAPLES

Yaki udon/ Glass noodle/ Ginger rice



2. Veg Sushi

Mexican cuisine

Mexican food is one of the most varied parts of the cuisine. It can include tacos, Enchiladas, Burritos, Quesadillas, Chimi chinga, Fajitas. Mexican cuisine mostly consists of flour tortilla wrapped into different shapes along with various ingredients. The tortilla is lightly grilled and allowed to adhere to itself when wrapped.

1. Live Veg - **Chicken** station
2. Live Veg Fajitas station
3. Live Veg Burritos
4. Mexican Chili con carne
5. Nachos with salsa corner



Lebanese cuisine

Mostly famous in Shawarma is a dish in Middle Eastern cuisine consisting of meat cut into thin slices, stacked in a cone-like shape, and roasted on a slowly-turning vertical rotisserie or spit. Originally made of lamb or mutton, today's shawarma may also be Chicken, Paneer, Soya

1. Paneer shawarma with tortilla wraps
2. Soya shawarma with tortilla wraps
3. Falafel with Pita Bread & hummus

Accompanied by

- ❖ HUMMUS: Ground chickpeas dip with tahini and sesame
- ❖ BABA GHANOUSH: Creamy & Smokey eggplant dip
- ❖ TABOULEH: Chopped coriander Arabic salad
- ❖ TZATZIKI: Garlic flavored Greek yogurt
- ❖ Arabic pickled vegetables





DESSERTS



COLD

1. Ice-Cream Vanilla with sauces
2. Angoori Rasmalai
3. Raj halwa
4. Shahi Tukra
5. Fruit Cream
6. Kulfi stick Malai / Kesari / Rose
7. Kheer - Rose / Kesari / Coconut
8. Phirni in kasora
9. Jodhpuri Boondi Rabri Parfait

HOT

10. Mal Puda
11. Jalebi Rabri
12. Gulab Jamun
13. Gajar Halwa
14. Zafrani Halwa
15. Palak Halwa
16. Moong Dal Halwa
17. Beetroot Halwa
18. Kadhai Milk
19. Angoori gulab jamun with milkcake khurchan
20. Jodhpuri Laddo with rabri on tawa
21. Live Pineapple Halwa on tawa

Exclusive Dessert Counter

1. Ice Cream parlour
2. Live Ice cream rolls
3. Live Roller Ice Cream
4. Pan counter with Saunf Supari Chooran
5. KULFA with Falooda / Rose / Fruit
6. Kulfi tilla (Mango, Pista , Kesari, Gulkand ,)

Western Dessert Display





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|------------------------|-----------------------------|
| 1. Mini bite pastry | 10. Macrons |
| 2. Tiramisu | 11. Swiss rolls |
| 3. Red velvet slices | 12. Banana & Walnut Muffin |
| 4. Pineapple Gateau | 13. Mousse |
| 5. Blueberry cheese | 14. Apple pie |
| 6. Belgian Evasion | 15. assorted tarts |
| 7. Cup Cakes | 16. caramel custard |
| 8. Chocolate Entremets | 17. apple cinnamon crumbles |
| 9. Fruit Entremets | |

Menu curated by
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