



# Proposed Menu (Gold)

## OFFICE

📍 Behind Old Bus Stand,  
Jyoti Nagar  
Kurukshetra - 136118

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🌐 [www.allseasoncaterers.in](http://www.allseasoncaterers.in)  
✉ [allseasoncaterers.in@gmail.com](mailto:allseasoncaterers.in@gmail.com)

# Beverages

Service in Appropriate elegant glassware with complimenting garnishes.

## MOCKTAIL'S

Watermelon Mojito  
Oranga Kaffir Lime  
Virgen Mojito  
Kafir Lime Mojito  
Watermelon Mojito  
Blue Moon

## FRESH JUICE

Kinnu or Mosmi Juice  
Water Melon Juice

**WATER BOTTLE 250 ML.**

## AERATED WATER

Coke  
Fanta  
Limca  
Sprite

## FRESH SHAKES

Butter Scotch  
Mango  
Oreo  
Chocolate



# Cocktails

Freshly prepared Cocktails by professional bar tenders

Cocktails menu as per host's preference

Liquor and Liquor licence will be provided by the host

Long Island Iced Teas

Mojitos

Elder Love

Pure Cinn

Pomo Mint Martini



# Cafe Treat

## HOT COFFEE

Espresso  
Cappuccino  
Latte  
Mocha  
Hazelnut  
Coco  
Toffee Coffee  
Irish  
Black Coffee  
Espresso Shot

## ICE TEA

Cold Lemon

## NON-MILK TEA

Lemon Tea  
Green Tea

## CHOCOLATE

### HOT

Hot Chocolate  
Irish  
Caramel

### COLD

Chocolate Shake  
Choco Caramel  
Coco Chocolate

## TEA

Assam Tea  
Elachi Tea  
Masala Tea  
Ginger Tea

## COLD COFFEE

Coco Breeze  
Frappe  
Irish Frappe  
Toffee Coffee  
Coffee in Dark



# Tapas

Cheese Cherry Pineapple Sticks  
Sweet Corn with Imported Veg.  
Assorted Fresh Fruit Sticks  
Paneer Satay  
Stuffed Cucumber Cups  
Sun-Dried Tomatoes Crostini  
Salted Peanuts  
Black Chana  
Nachos with Salsa  
Mushroom Taka Tak



# Circulatory Snacks



## ORIENTAL

Hot Chilly Mushroom Topped with Coriander and Spicy Onions

Dahi Ke Kebab served with Cucumber and Coriander Sauce

Thai Chilly Paneer Topped with Sesame

Creamy Spinach & Cheese Triangle with Hot Garlik Sauce

Cheese Spinach Roll

Mushroom Cheese and Herb Cigar

Baby Corn and Broccoli Tambura

Thai Spring Rolls with Sweet Chilly Sauce



## FROM THE CHARCOAL GRILL

Saslik Paneer Tikka served with Mint Chutney

Paneer Pudina Tikka

Broccoli Mawa Kebab served with Peanut Sauce

Stuffed Mushroom Tikka with Mint Chutney

Tandoori Bharwan Aloo Coated with Sesame Seeds and Mint Chutney

Hara Bhara Seekh Kebab served with Mint Chutney

Soya Malai Chaap served with Mint Chutney

Kathal Tikka served with Mint Sauce



# Circulatory Snacks

## CONTINENTAL

Spinach Corn & Cheese Triangles with Garlic Souce

Seassame Toast

Baby Honey Potatoes with Chilli Flakes



# Soup Station Live

Soup traditionally is clear or thick both made out of vegetables, after reducing its stock flavoured with herbs and finished with seasoning. They are not only relished in winters but all years long.

Cream of Tomato

Veg Manchow

Lime Coriander Soup

## TOPPING ON DISPLAY

Green Onions

Basils

Jalapenos

Sour Cream

Cheese

Croutons

Pumpkin Seeds

Chopped Mushroom

Fried Noodles

Toasted Garlic

Chopped Green Chillies

Lemon Chunks

Lemon Juice

Chopped Coriander

Served with choice of Sauces, Green Curry and Garlic, Ginger, Soya





# Fresh Fruit

Usa Apple

Grapes (red Globs)

Kiwi

Water Melon

Dregon

Pineapple

Metzol Dates

Sarda

Pear

Papaya

Thai Guava

Mini Orange

Plum

Chiku

Japani Fruit



# The Savoury House

**Gol Gappe**

**Bhalla Chaat Papri**

**Tikki (Aloo, Paneer)**

**Pao Bhaji**

**Moonglet**

**Raj Kachauri**

**English Chaat**

**Dal Muradabadi**

**Biscuit Roti**



# South Indian

## BUFFET COUNTER

Creamy Dahi Vada  
Mangalore Upma  
Pineapple Kesari Bhaat

## DOSA'S

Masala Dosa  
Mysore Masala  
Palak Paneer  
Palak Masala  
Onion Dosa  
All preparation with butter and desi ghee

## FLUFFY STEAMED

Rice Idly  
Palak Idly

## UDUPI SPL SNACKS

Medu Vada

## DIPPED HOT & SPICY

Rasam Vada  
Sambar Vada  
Appam With Veg Karma

## LIVE GRINDING CHUTNEY'S

Tomato Chutney  
Coriander Mint Chutney  
Udupi Spl Chutney  
Coconut Chutney



# Salad Bar

Salad is a popular ready to eat dish made with varied raw and fresh vegetables topped with tangy and creamy dressing usually served chilled or at moderate temperature.

## SEASONAL GREEN SALAD

Indian Salad [aloo Anar Peas Chat With Ginger & Tomatoes.....]

Italian Pasta Salad

Greek Salad

Herb Salad With Feta

Russian Salad

Bean Sprout Salad

Roast Peppers & Nuts

Ceaser Salad

Tuscan Panzanella [sourdough,

Tomatoes, Olives & Basil

Mustard & Fusilli Salad

Roasted Tomatoes & Arugula Salad

Steam & Green Peppers In Sweet Chilli

Insalata Caprese

[tomato & Mozzarella Salad]

Lebance Potato Salad

Crunchy Corn Salad With Fresh

Home Made Salsa & Sour Cream

Cour & Snow Peas Salad

Papad & Chutnies

Pine Apple Raita

Zeera Pudina Raita



# The Foodish

## The Indian Main Course

### PANEER TIKKA LABABDAR

A Protein Rich, Low Fat, Soft Silky Paneer Cubes Cooked in a Spicy Tomato and Fresh Cream Gravy

### MATTAR METHI MALAI

A Rich Punjabi North Indian Curry Gravy With Cream, Onion, Fenugreek & Cahewnuts added with Peas

### DUM ALOO KASHMIRI

Whole Potato Deep Fried Finished with Kashmiri Mirch Masala and Fennel

### LEHSOONI PALAK

Boiled Spinach Tadka with Garlik in Indian Home Style

### MALAI KOFTA

Stuffed Dumplings made from Potato and Paneer Mixture in a Rich Cream Sauce



# The Foodish

## The Indian Main Course

### MUSHROOM, CORN, CAPSICUM KHADA MASALA

Button Mushroom and American Corn Kernels Tempered with Chopped Onion Tomato Masala and Khada Masala

### VEG. JALFREZI

This mildly spiced up and Sizzling Veg. Recipe & Array of Veg. like Carrots, Peas, Capsicum, Cauliflower etc.

### DAL BUKHARA WITH PEAS PULLAO

Black Lentils Simmered on Slow Light Overnight Heat, Cooked in Tomato, Ginger, and Garlic Paste and Simmered Till its perfection & Chopped with Butter and Finished with Cream

### DAHI BHINDI

Sauted Okra in a Smooth, Creamy, Lightly Spiced Cooked in Yogurt



# Dal Tadka Live

Dal Arhar, Dal Moong

Dhania Tamatar Ki Chutney

Bharwan Mirch Ke Pakode

Mirch Wala Lacchha Pyaaz

Ginger Julieness in Vinegar

Tawa Fulka



# Punjabi

Amritsari Channa Kulcha  
Pyaz Pudina Chutney  
Sarson Ka Saag with Makke Di Roti  
Patiala Baingan  
Curry Pakora  
Steamed Rice  
Paneer Bhurji





# Indian Breads

Naan-Plain, Butter, Garlic

Roti - Missi, Tandoori

Parantha - Laccha, Pudina, Mirchi

Stuffed Kulchas (Choice of Stuffing) - Onion, Aloo

Khasta Roti, Paneer Kulcha



# Biryani & Pulao

**HYDERABADI DUM BIRYANI**

**CHEESE & PEAS PULAO**

Served with

Spicy Veg Raita & Veg. Gravy

Laccha Pyaaz

Pickle

Papad, Roasted Nuts, Fried Onions



# Italian Food

## CHOICE OF PASTAS

Ravioli Freshly Made  
Penne  
Spaghetti  
Farfalle  
Fussili

## CHOICE OF SAUCES

Arrabbiata  
Pesto  
Mushroom  
Creamy Cheese  
Spinach & Cheese

## CHOICE OF TOPPINGS

Broccoli  
Fresh Beans  
Baby Corn  
Mushroom  
Various Herbs and Cheese  
Bell Pepper  
Olives



# Oriental

## VEGETABLES SWEET AND SOUR

Carrots, Cauliflower, Beans, Mushrooms, Cucumber, Lychees, and Pineapple in a Sweet and Sour Plum Sauce served with Crisp Noodles/Triangles of Deep Fried Bread on the Side)

## GARLIC WOK TOSSED VEGETABLES

Snow Peas, Red Pepper, Yellow Pepper, Broccoli, Zucchini, Bamboo Shoot, BokChoy, Tossed with Garlic Sauce)

## GARLIC FRIED RICE WITH SPRING ONIONS

## CHINESE STYLE HAKKA NOODLES



# Frogen Dessert

## ICE CREAM

Butter Scotch  
American Nuts  
Strawberry  
Vanilla

Choices to be Served with  
Choice of Sauces and Nuts



# Indian Dessert

Kesari Jalebi with Rabri

Rasmalai

Gulab Jamun

Fruit Cream

Muzaffar (Sevian, Kewara, Badam, Ghee)

Milk Cake Khurchan



# Halwa

Moong Dal Halwa / Gazar Ka Halwa

Zafrani Halwa

Pineapple Halwa (Sugar Free)

Beetroot Halwa





# Term & Conditions

## PLEASE NOTE THE FOLLOWING CONDITIONS

1. G.S.T. EXTRA
2. 25% PAYMENTS AT THE TIME OF BOOKING.
3. 50% PAYMENT WILL BE CHARGED BEFORE 20 DAYS OF THE FUNCTION.
4. BALANCE PAYMENT WILL BE CHARGED ON THE FUNCTION TIME.
5. GUESTS ARE RESPONSIBLE FOR THEIR BELONGINGS.
6. ADVANCE PAYMENT SHALL NOT BE REFUND IN CASE OF CANCELLATION OF THE PARTY.
7. NO REFUND OR RELOCATION SHALL BE ALLOWED IF PLATES ARE CONSUMED
8. LESS THAN MINIMUM GUARANTEE.
9. CONSUMPTION OF ALCOHOL PERMITTED AS PER EXCISE RULES.
10. ANY DAMAGE TO THE FARM HOUSE PROPERTY SHALL BE BORNE BY THE HOST.
11. TIMING OF STALLS-8:00 PM TO 11:00 PM

I AGREE WITH THE ABOVE TERMS AND CONDITIONS

GUEST NAME .....

DATE OF PARTY.....

MINIMUM GURANTEE.....

LUNCH  DINNER

**GUEST SIGNATURE**