



SHAHI CATERING

 www.shahicatering.in

DEAR SIR,
WE THANK YOU FOR TAKING INTO CONSIDERATION OUR CATERING SERVICE FOR YOUR CHERISHED OCCASION COMING UP ON. SHAHI CATERING IS ONE OF THE MOST RELIABLE AND TRUSTWORTHY NAMES IN CATERING ARENA BASED ON A DECADE LONG EXPERIENCE IN PUNJAB HARYANA AND HIMACHAL PRADESH.

AT SHAHI CATERING, WE BELIEVE IN BRINGING TO LIFE YOUR DREAMS AND WISHES THROUGH DELECTABLE FOOD, IMMACULATE PRESENTATION, BEST IN THE CLASS SERVICE AND TRANSPARENT WORKING.

PLEASE FIND ENCLOSED OUR PROPOSAL FOR FOOD MENU BASED ON OUR DISCUSSION. KINDLY FEEL FREE TO SHARE YOUR THOUGHT AND ANY AMENDMENT/CHARGES AND WE SHALL BE MORE THAN WILLING TO AVAIL THIS OPPORTUNITY TO SERVE YOU.

WISHING YOU THE VERY BEST OF TIME AHEAD.

WITH WARM REGARDS

MALKIT SINGH

SHAHI CATERING





SHAHI CATERING

 www.shahicatering.in

PROPOSED VEG/NON.VEG MENU FOR BF/LUNCH

SUGGESTED STALLS ASSORTED BEVRAGES DRINKS

1. ASSORTED SOFT DRINK
2. JAL JEERA
3. FRESH JUICE
4. MINERAL WATER 200 ML
5. REAL JUICE

COFFEE BAR

VERIETY OF TEA

1. MASALA TEA
2. ELAICHI TEA
3. GINGER TEA
4. GREEN TEA
5. LEMON TEA



MENU

VERIETY OF COFFEE

1. CAPPACCINO COFFEE
2. CAFÉ LATTE
3. ESPRESSO COFFE
4. CAFÉ AMERICANO
5. HOT CHOCOLATE
6. BLACK COFFEE
7. CAFÉ MOCHA



COFFEE FLAVOURS

1. IRISH CREAM
2. HAZELNUT
3. CARAMEL
4. VANILLA

COLD BEVERAGES

1. MANGO SHAKE
2. VANILLA SHAKE
3. CHOCOLATE SHAKE
4. STRAWBERRY SHAKE
5. COLD COFFEE
6. LEMON ICE TEA
7. PEACH ICE TEA



AT THE BAR STATION

1. AERATED DRINKS:

COKE/LIMCA/SPRITE/FANTA

2. JUICES: MIX

FRUITS/ORANGE/PINEAPPLE/LITCHI

3. MINERAL WATER/ICE CUBES/SODA/BAR

SYRUPS/SODA

4. A VARIETY OF COCKTAIL

AND MOCK TAILS

MOCKTAILS

1. GREEN TEMPTATION

2. VIRGIN WARY

3. PINK-LADY

4. TROPICAT DELIGHT

5. MAGINTO

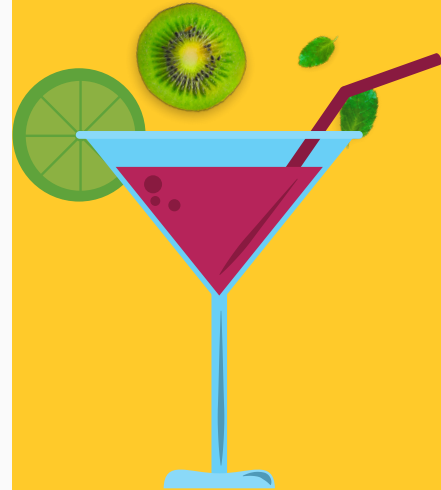
6. FRESH LIME WITH CRANBERRY

7. SINCITY

8. GREEN DOLPHIN

9. VIRGIN MOJITO

10. WATERMELON CANDY DRINK



COCKTAILS BAR (BY HOST)

1. BLOODY MARRY

2. SCREW DRIVER

3. LOST PLOT

(DARK RUM & VODKA BASED)

4. HOME BOY

5. NUT CRACKER

6. MICRO PHONE

7. GIN LET

8. BLUE LAGOON

9. NIGHT BLOSOON

10. GINGER ZING

11. ORANGE TWIST

12. GAME BIRD (SCOTCH BASED)



BREAKFAST VEG.

1. SHIMLA MIRCH PAKORA
2. BREAD PAKORA
3. STUFFED PANEER PAKORA
4. PANEER PAKORA
5. MIX PAKORA
6. GOBHI PAKORA
7. FRENCH FRIES
8. VEG CUTLETS
9. CHANNA BHATURA



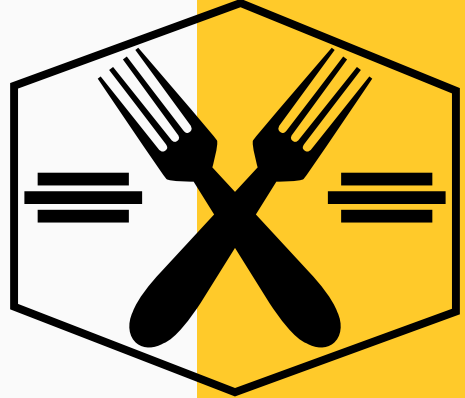
SANDWICHES

1. JAM SANDWICH
2. VEG CREAM SANDWICH
3. MUSHROOM & CORN SANDWICH
4. HARA BHARA SANDWICH



LIVE TAWA STATION VEG.

1. MUSHROOM TAKA TAK
2. SOYA CHAMP MASALA



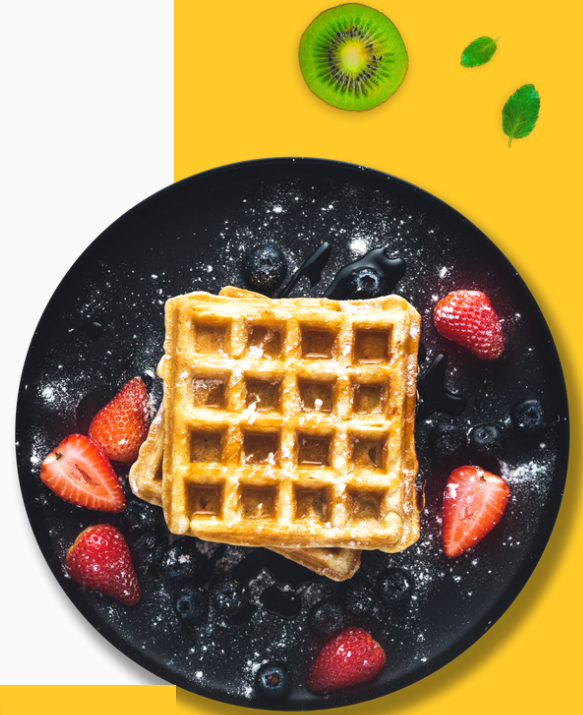
LIVE TAWA STATION NON-VEG.

1. CHILLY CHICKEN
2. THAI CHICKEN SATAY
3. CHICKEN KEEMA MASALA



BREAKFAST NON VEG.

1. BEER BUTTER FISH
2. LIVER MASALA
3. MASALA OMELET
4. EGG NOODLES
5. EGG CURRY
6. EGG BHURJI



PASTA COUNTER LIVE FOR BREAKFAST & LUNCH

CHOOSE YOUR PASTA

1. TRI COLOUR PASTA
2. PENNE
3. FUSSILY

CHOICE OF SAUCE

1. BASIL PESTO
2. CHEESE SAUCE
3. MARINARA SAUCE
4. GARLIC WINE AND CREAM



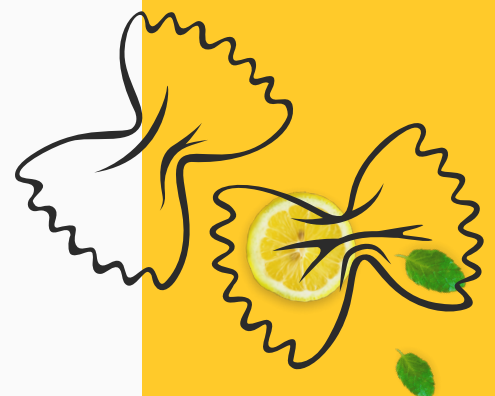
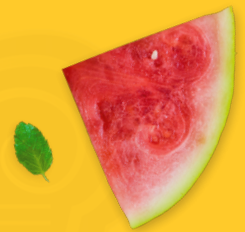
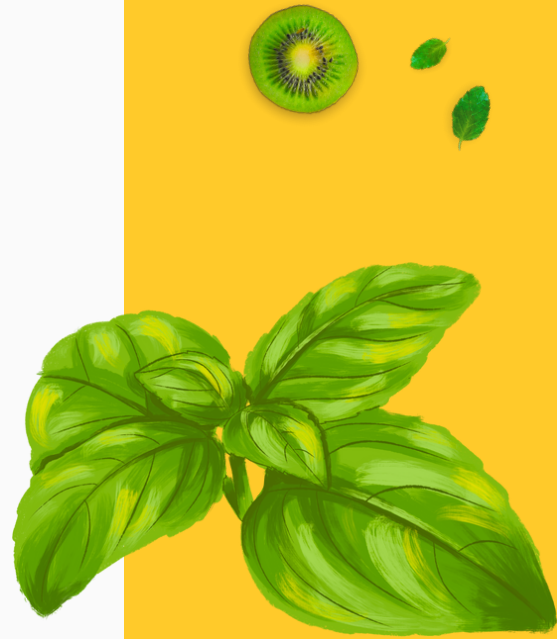
CHOICE OF COMPONENTS

1. ASSORTED BELL PEPPERS/
GREEN AND YELLOW ZUCCHINI/
SAUTÉ

2. GARLIC MUSHROOM/
BROCCOLI/ TOMATOES/ SUNDRIED
TOMATOES

3. BROWNEED GARLIC WITH BALSAMIC
VINEGAR/ OREGANO/ THYME/
BASIL/ TARRAGON/ PARMESAN

4. CHEESE/ CHILLI FLAKES/ OLIVE
OIL

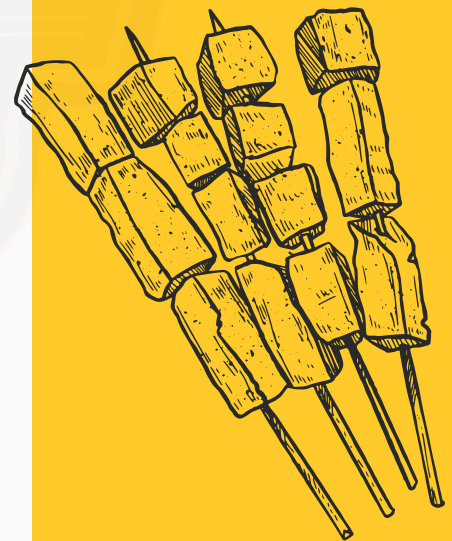


SWEET COUNTER

1. CHENNA TOAST
2. PISTA BURFI
3. FRUIT ROOL BURFI
4. CHOCOLATE ROLL
5. COCONUT BURFI
6. GULAB JAMUN
7. BANGALI CHAM-CHAM
8. CHAM CHAM

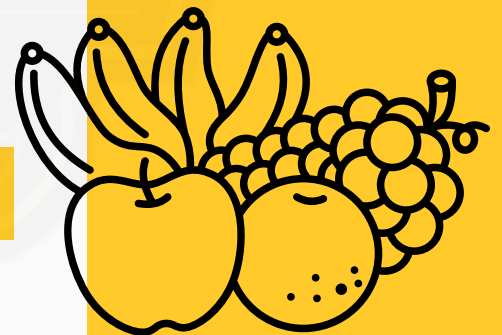
BAKERY COUNTER

1. CHOCOLATE PASTRIES
2. PINEAPPLE PASTRIES
3. CHOCOLATE ROLL



FRUIT JUNCTION

1. BLACK GRAPES
2. APPLE
3. KIWI
4. DRAGON
5. FRESH IMLI
6. WATER MELON
7. MANGO (SEASONAL)
8. SHARDA
9. PAPAYA
10. GUAVA
11. PINEAPPLE
12. BANANA
13. DATES



STALLS

1. ALOO TIKKI LACHHAA
2. CHAAT PAPDI BHALLA
3. GOLGAPPA (SERVED WITH 4 DIFFERENT TASTE)
4. PAV BHAJI
5. MASALA DOSA(SERVED WITH SAMBAR)



SOUP STATION

1. VEG. MANCHOU SOUP
2. TOMATO HARA DHANIYA SORBA

WITH CHOPPED PARSLEY, LEMON WEDGES, CORIANDER, SOYA SAUCE, DINNER ROLLS/SOUP STICKS ETC.

APPETIZER – SERVED AROUND

1. ACHARI PANEER TIKKA
2. PANEER MALAI TIKKA
3. ACHARI MUSHROOM
4. MUSHROOM DUPLEX
5. SOYA ACHARI CHAMP
6. SOYA MALAI CHAMP
7. SPANICH CORN CHEESE ROLLS
8. VEG. MANCHURIAN
9. FRENCH FRIES



10. HONEY CHILLY CAULIFLOWER

12. VEG SPRING ROLL

13. VEG SHIEKH KEBAB

14. VEG CUTLET

NON.VEG

1. BAR-BE-QUE CHICKEN

2. CHICKEN MALAI TIKKA

3. FISH TIKKA

4. AMRITSARI FISH

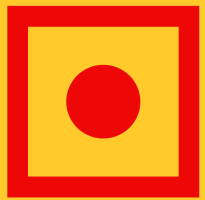
5. KFC STYLE CHICKEN

6. CHILLI CHICKEN

7. CHICKEN DRUMSTICS

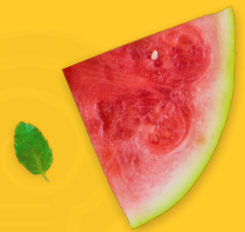
8. TANGRI KEBAB

9. NACHOS FISH FINGER



SALADS BAR

- 1.FRESH KACHUMBER SALAD
- 2.GREEN SALAD
- 3.RUSSIAN SALAD
- 4.SPROUTS BEAN SALAD
- 5.MACARONI SALAD
- 6.SIRKA ONION
- 7.LACHAA ONION
- 8.ALOO CHAAT
- 9.LEBANESE SALAD
- 10.ROASTED POTATO SALAD
- 11.BROCCOLI BABY CORN SALAD
- 12.FRUILS SALAD
- 13.PINEAPPLE SALAD
- 14.GREEK SALAD
- 15.GREEN CHILI

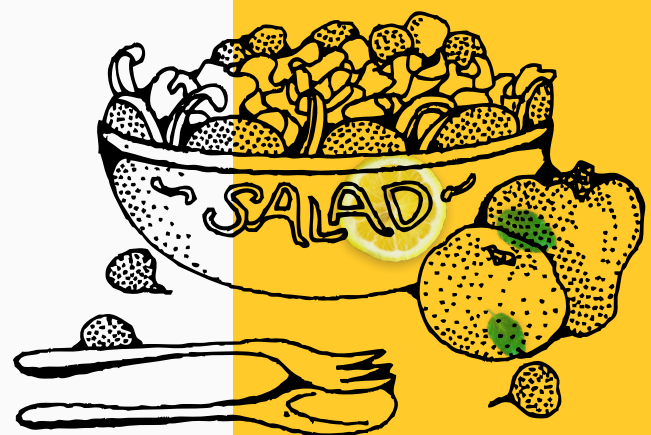


CULINARY TASTE OF INDIA

1. KARAHI PANEER
2. SHAHI PANEER
3. METHI MALAI MATTER
4. CHANNA MASALA
5. MIX VEGGIES
6. DAL MAKHANI
7. DILKHUSH MALAI KOFTA
8. MUSHROOM MUTTER

NON.VEG. MAIN COURSE

1. MUTTON ROGAN JOSH
2. SHAHI SPECIAL MUTTON
3. CHICKEN CURRY
4. BUTTER CHICKEN
5. EGG CURRY

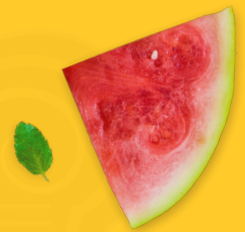


BIRYANI BAZAAR

1. HYDERABADI DUM BIRYANI
2. CHEESE AND PEAS PULAO
3. KASHMIRI BIRYANI
4. JEERA RICE

LIVE INDIAN BREADS

1. NAAN: NAAN, LASOONI NAAN, PLAIN BABY NAAN
2. PARANTHA: LACHEDAR, PUDINA NAAN, PLAIN NAAN, MIRCHI NAAN
3. ROTI: PLAIN TANDOORI, MISSI ROTI



PUNJABI DHABA

1. YELLOW DAL TADKA
2. ALOO METHI GAJAR
3. AMRITSARI CHANNA MASALA
4. PANJABI KADHI PAKORA
5. METHI ALOO
6. PLAIN RICE

CHINESE CUISINE

1. CHEESE CHILLY
2. VEG MANCHURIAN
3. VEGGIES IN HOT GARLIC SAUCE
4. HAKKA NOODLES
5. FRIED RICE



DESSERTS INDIAN



1. CRISPY IMARTI WITH DRY FRUITS RABRI
2. KHEER
3. GAJAR KA HALWA
4. MOONG DAL HALWA
5. ZARDA PULAO
6. SHAHI TUKRA
7. HOT GULAB JAMUN

ICE CREAM

1. VANILLA
2. STRAWBERRY
3. BUTTERSCOTCH



PUDDING COUNTER

1. BLACK CURRENT
2. VANILLA
3. STRAW BEARBERRY
4. APPLE CRUNCH
5. BLUEBERRY CHEESE CAKE
6. PEACH CRUNCH



FOR ANY QUERIES PLEASE
FEEL FREE TO INFORM US.

REGARDS
SHAHI CATERING



+91 9814196666
+91 9914139248

TERMS AND CONDITION

ALL MATERIAL FOR COCKTAILS, BAR HANDLING, BAR, COGNAC/BRANDY FOR FLAMBE AND APPLICABLE TAXES TO BE CHARGED EXTRA. GURANTED NO.OF PLATES RATE:-/-PER PLATE (EXCLUDING APPLICABLE TAXES, STALL CHARGES & PERMIT FEES. CONFIRMATION IS SUBJECT TO A DEPOSIT OF 25% ADVANCE. 50% OF THE BILLING AMOUNT WILL BE DEPOSITED 2 WEEKS PRIOR TO THE PARTY BALANCE 25% WILL BE PAID IMMEDIATELY AFTER PARTY.

PAYMENT WILL BE MADE FOR THE MINIMUM PLATE GURANTED OR THE ACTUAL NUMBER OF PLATE USED WHICHEVER IS HIGHER. PLEASE NOT ANY VARIATION EXCESS OF 10% OF THE MINIMUM GURANTEE CAN IMPACT THE SERVICE QUALITY CONFIRMED BY.

SINCE 1995

*Thank
You*