



NON -VEG MENU CATALOGUE

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 – Tomato
packet water 250ml bottles,**

Mocktail syrups

Soda

Tonic Water

Ginger ale

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

Cocktail's

Our mocktails and made using natural ingredients and fresh fruits

Cosmopolitan

A cosmopolitan, or informally a cosmo, is a cocktail made with vodka, triple sec, cranberry juice, and freshly squeezed or sweetened lime juice

Screwdriver

A screwdriver is a popular alcoholic highball drink made with orange juice and vodka

Red Wine Sangria in Dispenser

The red wine base cocktail with seasonal fruit

Cape Cod

The Cape Cod or Cape Codder is a type of cocktail consisting of vodka and cranberry juice

Bloody marry

A Bloody Mary is a cocktail containing vodka, tomato juice, and other spices and flavourings including Worcestershire sauce

Ginger rogers

Cocktail consisting of vodka and Ginger Ale

Chilli vodka

Vodka Chilli Cocktail is a cocktail recipe which is fiery, cold and hot all at once. This party drink recipe is for those who dare for some spice!

Hot Sip

Shaadi Wali coffee

Coffee Parlour

COFFEE HOUSE

Cappuccino

Espresso shot topped with heated cream milk

Café Latte

Concentrated espresso shot topped with heated cream milk

Espresso

30 ml of espresso beverage with a thick golden cream on top as an intense flavor & long after taste



TEA STATION

Masala Chai Variety of Tea
Darjeeling Tea, Assam Tea,
Green Tea, Lemon Tea

Kashmiri Kahwa

Soups

Non - Veg

Chicken Manchow
Chicken Sweet Corn
Chicken Yakhni
Chicken Mushroom
Chicken Hot & Sour
Chicken Minestrone Soup

Veg

Tomato Dhaniya Shorbha
Tomato Basil soup
Lemon coriander soup
Veg sweet corn
Veg Manchow
Cream Of Mushroom
Cream Of Almond Broccoli
Chicken Minestrone Soup

Live Soup Station

Khao Suey
Laksa Soup
Tom yum

CHANDNI CHOWK(Delhi 6) KI CHAAT





Gol gappey

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 potatos, potatos and Tapioca topped with chaat masala,pomegranate and mint chutney

Ram ladoo

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

Mirchiwada

Green Chillis stuffed with potatos, 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, roased peanuts & mixed with onions, potatos, 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, garlshed 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

CHICKEN LOVERS

Combination of spicy grilled chicken with onions

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



Cold Cuts

Mix Sausages
Mix Salami

Fusion chaat

Gol Gappay fusion shots
papdi tarts
Palak Patta chaat in Glass
Vada Pav



Mezze Plater

Pita pockets, Crisp Lavash; Cheese grissini , Hummus

SUSHI STATION

Vegetarian

Cucumber Maki + Veggi Maki + Fruits Maki

Non-vegetarian

Chicken Steamed + Fish Tempura

Served with

Wasabi, pickled ginger and soy



Starters

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 Non-Veg BBQ

1. Chicken Tikka Malai
 2. Chicken tikka Angara
 3. Sharabi chicken tikka
 4. Chicken tikka shikari
 5. Chicken makhmali tikka
 6. Chicken Reshmi Kebab
 7. Chicken Gulafi kebab
 8. Chicken Tangdi
 9. Mutton Kakori Kebab
 10. Mutton Seekh kebab
 11. Mutton Boti Sharabi
- Additional
1. BBQ Mutton Raan On Spit
 2. BBQ Fish on Spit

Grilled Veg BBQ

1. Paneer shashlik tikka
2. Paneer Malai tikka
3. Paneer Haryali tikka
4. Afgani Malai Soyatikka
5. Soya tikka 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
14. Akhrot kebab

Fried Snacks Kadhai sein

Non Veg

1. Chicken 65
2. Chicken Chettinad
3. Mini Chicken Cutlet
4. Mutton Shammi Kebab
5. Fish Finger Amritsari
6. Chicken Lollypops
7. Kfc Chicken Popcorn

Vegetarian

1. Sesame coated paneer tikka
2. Papad paneer tikka
3. Paneer orly with tartar dip
4. Khatti Mitti Idli
5. Mushroom Lollypops
6. Chana Daal Kebab
7. Crispy Babycorn
8. Cocktail Samosa
9. Kamal Kakdi ke Shami kebab
10. Dahi ke Kebab
11. French Fries
12. Pir Piri Fries
13. Haryali Kebab
14. Beetroot Kebab
15. Kfc Champ

Oriental Snacks

1. Chilli Chicken
2. Chicken Ball stuffed olive in Honey Garlic Sauce
3. Chilly Fish
4. kung pao chicken
5. Chilly Garlic Prawns

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



	10. Kung pao Cottage Cheese 11. Crispy Mushroom in Oyster Sauce
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Continental Starters

<ol style="list-style-type: none"> 1. Panko fish finger with garlic aioli 2. Fish Orly with Tartare Sauce 3. Fish Finger with Lemon basil sauce 4. Chicken basil & olive served with garlic aioli 5. Chicken Vol-Au-Vents 6. Korean Bbq Chicken 7. Pesto Chicken 8. Chicken roulade 	<ol style="list-style-type: none"> 1. Water chestnuts Honey pepper 2. Sesame Toast 3. Cheesy cottage Spring rolls 4. Palak Corn Cigar rolls 5. Veg Money bag 6. Mushroom Vol-Au-Vents 7. Mushroom Duplex 8. Vermicelli Croquettes 9. Tempura Veg Salt N Pepper
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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. Classic Chicken
2. Chicken & Lemongrass
3. Lamb dimsum
4. Crystal Dimsums Chicken



Vegetarian Dimsums

1. Bokchoy
2. Paneer
3. Shitake & button mushroom
4. Palak corn Dimsums
5. Water Chestnut
6. Veg Crystal dimsum

Served with

1. Red Chilli sauce 2. Non spicy red sauce 3. White sauce 4. Sweet Soya sauce



Live Tawa Snacks

1. Mughlai Anda Parantha
2. Soya keema masala with Pav/Kulche
3. Chicken Keema masala Pav
4. Mutton Galouti Kebab with lucknavi parantha
5. Subz Galouti Kebab with lucknavi parantha
6. Anjir Kebab
7. Beetroot cheese kebab

Main Course

Non-Veg

Chicken Dishes

1. Chicken Butter
2. Chicken Kadhai
3. Chicken Bhartha
4. Chicken Afghani
5. Chicken Changezi
6. Chicken Lababdar
7. Chicken Chettinad
8. Chicken Kali Mirch

Mutton Dishes

1. Mutton Rara
2. Mutton Stew
3. Mutton Rezala
4. Mutton Haryali
5. Shahi Gosht Nihari

Vegetarian

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



6. Mutton Mughlai
7. Mutton Lal Maas
8. Mutton Roganjosh
9. Mutton Nargisi Kofta
10. Mutton Haleem

Fish Dishes

1. Fish Curdy Kesari
2. Fish Kasundi
3. Fish Tomato Masala
4. Malabar Fish curry

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
3. Dal Bukhara
4. Dal Moradabadi
5. Channa Pindi

Basmati Khazana

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

Dum Biryani

1. Mixed Veg Biryani
2. Corn Broccoli Biryani
3. Kathal Biryani
4. Soya Biryani
5. Chicken Dum Biryani
6. Gosht Dum Biryani
7. Served with Burani Raita

Tandoori Breads

1. Tandoori Roti / Butter
2. PARANTHA : Laccha / Mirchi/ Pudina / Ajawaini
3. Tandoori Naan / Garlic Naan / Butter
4. Tandoori Makki roti / Missi roti

Dahi Items

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



5. Stuffed Parantha / Naan (Amritsari Kulcha)	
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SALAD BAR INDIAN

1.Fresh Green salad 2.Kachumber Salad 3.Baby Onion in Vinegar 4.Sprouts 5.Beet 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 20.Hawaiian Salad chicken 21.chicken waldorf 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
6. Mutton Lal Maas



Kashmiri wazwan



Non-Veg

1. Rista
2. Goshtaba
3. Mutton Yakhani
4. Mutton Roganjosh

Vegetarian

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

Mughlai / Awadhi 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. Chicken Changezi
2. Mutton Nihari
3. Haleem
4. Chicken Tawa with variety of gravy to choose (Palak - Lababdar - Kadhai)
5. Gurde, kapure, kaleji, on Tawa
6. Galouti Kebab with ulte tawa ka parantha
7. Amritsari Fish masala Tawa pe
8. Tawachamp changezi
9. Paneer kaleji on tawa
10. Lychee malai on tawa
11. Live Roomali Roti

South Indian cuisine

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



Bengali Cuisine



Non-Veg.

1. Rahu Curry
2. Fish katla
3. Mutton Dakbangla
4. Mutton Rezela
5. Mutton Kosha
6. Doi Morich Murgi
7. Chicken Curry
8. Chicken Kolkata Biryani

Vegetarian

1. Paneer Dangla
2. Shukto
3. Begun Basanti
4. Yellow Daal
5. Luchi
6. Steam Rice

Chutney : Khajur / Lauki chutney
Desserts : Gur Rasgulla / Misti Doi



International Cuisine

CHINESE
ITALIAN
THAI
BURMESE



JAPANESE
MEXICAN
MONGOLIAN
EUROPE

Chinese Cuisine



Non Veg

1. Chicken Schezwan
2. Chicken Manchurian
3. Lemon chicken
4. Kung Pao chicken
5. Lamb in Garlic Sauce
6. Fish in Black Bean Sauce / Oyster sauce

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 chopsuey 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

NON VEG SAUCES

Bolognese/ Smoked chicken

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

3. Veg Lasagne
4. 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. Au Gratin - Veg. / Chicken
5. Pineapple Curry with steam rice
6. Live Salad Station with multiple dips
7. Grilled Sandwiches
8. Live Chicken Steak with black pepper sauce
9. Grilled chicken with creamy sweet onion béarnaise sauce
10. Chicken in red wine sauce (Coq-au-vin)
11. Fish In Saffron Sauce
12. Live Grilled Fish with lemon butter sauce
13. Basket full of assorted breads





Thai Cuisine

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

1. Thai Chicken panang curry
2. Thai Mix. Vegetables in Green / Yellow Curry
3. Pad thai noodles
4. Steamed Rice



Satay Sation

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

1. Chicken Satay with peanut butter sauce
2. Fish satay with peanut butter sauce
3. Paneer Satay with peanut butter sauce
4. 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

Non veg options- boiled eggs, shredded chicken



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 MEAT

Diced chicken & shredded lamb

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

Udon/ Sobha / Pad thai / Rice



2. Veg & Non Veg sushi station
3. Tempura : Fish / Vegetables served with spicy mayo
4. Teriyaki Chicken



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 allow it to adhere to itself when wrapped

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





Sea Food station

1. Prawns in hot garlic sauce
2. Thyme & wine marinated Prawns
3. Malabari prawns curry
4. Crab Masala with pao
5. Fish station on Griddle (Whole Fish)



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. Chicken shawarma with tortilla Wraps
2. Paneer shawarma with tortilla wraps
3. Soya shawarma with tortilla wraps
4. Falafel with Pita Bread & hummus
5. **Shish taouk with tahini sauce**

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. Mirchi Halwa
17. Moong Dal Halwa
18. Beetroot Halwa
19. Kadhai Milk
20. Angoori gulab jamun with milkcake khurchan
21. Jodhpuri Laddo with rabri on tawa
22. 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
6. Kulfi tilla (Mango, Pista , Kesari, Gulkand ,)
7. Live Waffle Counter with Assorted toppings
8. Live Assorted dessert teppanyaki
9. Live Kunafa Station
10. Live Spanish Churros
11. Live chocolate Fountain



Western Dessert Display



- | | |
|------------------------|-----------------------------|
| 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 | 18. Hot Chocolate Brownie |

**Menu curated by
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