



MASTER 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
Garnishes
Soda
Tonic Water
Ginger ale
Ice cube
Chilling Ice**





Mocktail's

Our mocktails are 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

Hot Sip

Shaadi Wali coffee

OR

Coffee Parlor

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

Tomato Dhaniya Shorbha

Tomato Basil soup

Lemon coriander soup

Veg sweet corn

Veg Manchow

Cream Of Mushroom

Cream Of Almond Broccoli

Live Soup Station

Khao Suey

Laksa Soup

Tom yum

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 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, garlished with roasted peanuts, cumin and fresh pomegranate

Veg moonglet

Delhi Style Moong Dal Omelette

English chaat

Assorted mixture of mushroom babycorn broccli 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 Gappey 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
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 Veg BBQ

Paneer shashlik tikka
Paneer Malai tikka
Paneer Haryali tikka
Afgani Malai Soyatikka
Soya tikka achari
Jackfruit Tikka
Pineapple Tikka
Aloo Kurkura
Stuffed Aloo Motiajaan
Subz Seekh Kebab
Mushroom Tikka
Tandoori Cauliflower
Tandoori Broccoli
Beetroot kebab



Fried Snacks Kadhai sein **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 Sholey
11. French Fries
12. Haryali Kebab

Oriental Snacks

- Idli Chilly
- Singapore cauliflower
- Paneer Chilli
- Veg. Spring Rolls
- Dry Manchurian
- Mushroom Chilli
- Honey Chilli Potato
- Shanghai cheese rolls
- Lotus stem Honey crunch
- Kung pao Cottage Cheese
- Crispy Mushroom in Oyster Sauce

Continental Starters

- water chestnuts honey pepper
- Veg crostini
- Sesame Toast
- Cheesy cottage Spring rolls
- Palak Corn Cigar rolls
- Veg Money bag
- Mushroom vol-au-vents
- Mushroom Duplex
- Vermicelli Croquettes
- Tempura Veg Salt N Pepper
- Potato wedges with cheese fondue



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

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

- Soya keema masala with Pav
- Subz Galouti Kebab with lucknavi parantha
- Soyachamp masala with masala kulcha
- Tawa mushroom bhuna masala
- Bheega Kulcha





Main Course

Paneer Dishes

Paneer Shahi
Paneer Kadhai
Paneer Nawabi
Paneer Zafrani
Paneer Pasanda
Paneer Lababdar
Paneer Kali Mirch
Paneer Chettinad

Kofta Dishes

Malai Kofta
Haryali Kofta
Zafrani malai kofta

Mushroom Dishes

Mushroom Haryali
Mushroom Do Pyaza
Mushroom Kadhai
Veg Roganjosh
Veg keema Kaleji

Fresh Vegetable Dishes

Palak Corn
Veg Haleem
Mirchi Ka salan
Stuffed bhavnagri mirchi
Raunaq-e-Champ
Jackfruit roganjosh
Navrattan Korma
Baghare Baingan
Vegetable Jalfrezi
Gobhi keema Korma
Mix Veg. in Paprika Sauce
Mix Veg Mussalam
Gobhi Gulistan Hara Moti
Gobhi Adraki
Methi Mutter Corn Malai



Assorted veggies on Tawa
Dum Aloo Banarasi / Kashmiri
Bhindi Do Piazza
Bhindi Kurkuri

Lentil dishes

Dhaba Dal
Dal Makhani
Dal Bukhara
Dal Moradabadi
Channa Pindi

Basmati Khazana

Jeera Pulao
Steamed Rice
Navratan Pulao
Hara Pulao
Onion Tadka Mutter pulao
Mixed Veg Biryani
Corn Broccoli Biryani
Kathal Biryani
Soya Biryani

Dahi Items

Dahi Bhalla
Dahi Pineapple Raita
Dahi Boondi Raita
Dahi Raita Cucumber

Tandoori Breads

Tandoori Roti / Butter
PARANTHA : Laccha / Mirchi/ Pudina / Ajwaini
Tandoori Naan / Garlic Naan / Butter
Tandoori Makki roti / Missi roti
Stuffed Parantha / Naan (Amritsari Kulcha)



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

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)

Aloo Rasmisa
Dal Tadka
Methi Aloo Gajar
Live Dal Moradabadi
Tawa Roti
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



Vegetarian

Dum Aloo
Ganth Gobhi
Nadur yakhni
Kaliyan Paneer
Haak Saag



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

Tawa Masala : kathal - Mushroom – Champ
Paneer Tawa with variety of gravy to choose (Lababdar - Palak - Kadhai)
Lychee malai on tawa

South Indian cuisine

Rasam / Mulligatawny
Variety of Dosa
Uttapam
Appa with Chutney
Chutney & sambhar
Veg. Stew with Appam
lemon rice / Curd rice
Paneer Chettinad with Malabar par

Kesari bhat / Payasam





Bengali Cuisine



Vegetarian

Paneer Dangler

Shukto

Begun Basanti

Yellow Daal

Luchi

Steam Rice

Chutney : Khajur / Lauki chutney

Desserts : Gur Rasgulla / Misti Doi

International Cuisine

CHINESE
ITALIAN
THAI
BURMESE

JAPANESE
MEXICAN
MONGOLIAN
EUROPE





Chinese Cuisine



Vegetarian

Paneer Shezwan
Veg. Manchurian Gravy
Veg Hakka Noodles
Singapore Noodles
Veg Fried Rice
Mix. Veg. in Hot Garlic Sauce
Veg chopsyuey 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 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. Live Salad Station with multiple dips
6. Grilled Sandwiches
7. Basket full of assorted breads



Thai Cuisine

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

- 1.2. Thai Mix. Vegetables in Green / Yellow Curry
3. Pad Thai noodles
4. 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 hotplate, 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



Japanese Counter

Japanese cuisine famous for sushi dish prepared with rice, usually with some sugar and salt, accompanying a variety of ingredients, such as , vegetables, and occasionally tropical fruits , 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, Ca
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 station

3. Tempura : Vegetables served with spicy mayo



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 - Tacos station
2. Live Veg - Fajitas station
3. Live Veg - Burritos
4. Mexican Chili`
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.

1. Soya shawarma with tortilla Wraps
2. Paneer 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

Ice-Cream Vanilla with sauces
 Angoori Rasmalai
 Raj halwa
 Shahi Tukra
 Fruit Cream
 Kulfi stick
 Rose Kheer
 Kesari Kheer
 Phirni in kasora
 Boondi Rabri Parfait
 Rasgulla
 Rajbhog

HOT

Mal Puda
 Jalebi Rabri
 Gulab Jamun
 Gajar Halwa
 Zafrani Halwa
 Palak Halwa
 Mirchi Halwa
 Moong Dal Halwa
 Valentine Halwa
 Golden Halwa
 Badam Halwa
 Mirchi halwa
 Kadhai Milk
 Angoori gulab jamun with rabri

Exclusive Dessert Counter

1. Ice Cream parlour
2. Live Ice cream rolls
3. Live Roller fruit Ice Cream
4. Pan counter with Saunf Supari Chooran
5. KULFA with Falooda / Rose / Fruit
6. Kulfi tilla (Mango, Pista , Kesari, Gulkand ,)
7. Live Waffle Counter with Assorted toppings
8. Live Tiramisu / Pan cakes / Churros



Western Dessert Display



Mini bite pastry flavours

1. Tiramisu
2. Red velvet slices
3. Pineapple gateau
4. Blueberry cheese
5. Belgian evasion
6. Cup cakes
7. Chocolate Entremets
8. Fruit Entremets

9. Macrons

10. Swiss rolls
11. Banana & Walnut Muffin
12. Mousse
13. Apple pie
14. assorted tarts
15. caramel custard
16. apple cinnamon crumbles
17. Hot Chocolate Brownie

**Menu curated by
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