

DEEPAVALI CATERING MENU

\$19.+ PER HEAD

Starters select 2

- *Masala Vada*: Crispy lentil dumplings flavored with spices
- *Maddur Vada*: Crispy lentil fritter with rice flour, semolina, onions, curry leaves, and spices
- *Samosa*: Triangular pastry pockets filled with spiced potatoes, peas, and Indian spices
- *Paneer Tikka*(2pcs perpax): Marinated paneer grilled to perfection
- *Gobi or baby corn Manchurian

Breads Select 1

- *Poori / methi poori/ palak poori Fluffy deep-fried bread
- *Akki roti
- *Roti*: Whole wheat flatbread
- *Garlic Naan*: Flavorful flatbread with garlic and spices
- *Butter Kulcha*: Soft, buttery flatbread

Curries and veggies Select 2

- *Mixed Vegetable Curry*: Flavorful curry made with mixed vegetables
- *Sag Aloo*: Spinach curry with potatoes
- *Dhaba Paneer*: Flavorful & delicious curry in which spiced paneer is briefly simmered
- *Vegetable Korma*: Mild and creamy curry made with mixed vegetables
- *Cabbage Palya*: A simple and flavorful stir-fry made with cabbage, onions, and spices
- *Carrot Palya*: A crunchy and sweet stir-fry made with carrots, coconut, and spices
- *Beans Palya*: A classic stir-fry made with green beans, coconut, and spices
- *Potato Palya*: A flavorful stir-fry made with potatoes, onions, and spices
- *Drumstick brinjal Poriyal*: A nutritious stir-fry made with drumsticks, coconut, and spices

Rice Select 2

- *Bisibele bath *: Classic South Indian rice dish with lentil-based vegetable stew
- *Vegetable Biryani*: Flavorful rice dish loaded with mixed vegetables
- *Lemon Rice*: Refreshing rice dish flavored with lemon juice and spices
- *Jeera Rice*: Flavorful rice dish made with cumin seeds and spices
- *Steamed White rice
- *Curd Rice*: Cooling rice dish mixed with yogurt and tempered with spices

Dal select 1

- *Dal Fry*: Spiced lentil curry
- *Sambar*: Lentil-based vegetable stew
- *Tomato Rasam*: Spicy and sour soup made with tamarind and spices

Desserts Select 2

- *Kesari Bath*: Sweet semolina dessert enriched with ghee, saffron, and garnished with cashews
- *Carrot Halwa*: Finely grated carrots cooked with ghee, milk, sugar, and cardamom
- *Gulab Jamun*: Deep-fried milk dumplings soaked in sugar syrup
- *Sweet Pongal

Drinks Select 1

- *Masala Chai*: Spiced tea with milk, sugar, and aromatic spices
- *Filter Coffee*: Strong and rich coffee made with freshly ground coffee beans
- *Fresh Lime Juice*: Refreshing drink made with lime juice, water, and spices
- *Badam Milk*: Almond-flavored milk drink

Condiments

- *Papad*: Thin, crispy flatbread
- *Salad*: Fresh mixed greens with vegetables
- *Pickle*: Spicy condiment made with vegetables or fruits

Extra Charges Are Applicable

Full buffet setup min 40pax with two-way transportation charge \$170

For delivery minimum 20pax with one-time Delivery charges of \$50