

CRAVE CATERING COMPANY

VEGETARIAN MENU ₹ 800

WELCOME DRINKS (Any one)

- HERITAGE NANNARI CITRUS SPRITZER
- TEMPLE-STYLE SPICED NEER MOR
- TENDER COCONUT & ROSE BLISS PUNCH

SOUP (Any one)

- SLOWSIMMERED TOMATO SHORBA
- GOLDEN SWEET CORN & GARDEN VEGETABLE BROTH

STARTERS (Any two)

- MADRAS-STYLE CRISPY GOBI 65
- ROYAL HARA BHARA
- PEPPER-TOSSED BABY CORN
- CRUNCHY GOLDEN CORN FRITTERS

SALAD (Any two)

- FARM FRESH GARDEN GREENS MEDLEY
- DESI ALOO CHANNA CHAAT
- MEDITERRANEAN GREEK GARDEN BOWL

- BASIL PESTO PASTA MEDLEY
- MEXICAN STREET CORN FIESTA SALAD

MAIN COURSE

- VEGETABLE KURMA IN COCONUT GRAVY
- SIGNATURE PANEER BUTTER MASALA
- DAL TADKA

RICE & BREAD

- VEG DUM BIRYANI (or) PULAO
- STEAMED PREMIUM WHITE RICE
- SOFT WHOLE WHEAT PHULKA / CHAPATI

ACCOMPANIMENT

- RASAM
- PICKLE
- VADAM
- CURD RICE

DESSERT (ANY two)

- CLASSIC GULAB JAMUN IN SAFFRON SYRUP
- TRADITIONAL GAJAR HALWA
- CHOICE OF ICECREAM

CRAVE CATERING COMPANY

VEGETARIAN MENU ₹ 1600

WELCOME DRINKS (Any two)

- MANGO SAFFRON ROYALE
- TROPICAL PINEAPPLE GINGER REFRESHER
- CLASSIC ROSE VELVET MILK
- TENDER COCONUT MINT INFUSION

SOUPS (Any two)

- WILD MUSHROOM SOUP
- ZESTY LEMON CORIANDER BROTH
- ROASTED PUMPKIN COCONUT VELOUTE

STARTERS (Any three)

- CHETTINAD PANEER MILAGU ROAST
- CRISPY GOBI 65 (or) CRISPY BABY CORN
- MADURAI MUSHROOM PEPPER TOSS
- TANDOORI PANEER ROYALE
- GOLDEN CRISPY CORN (OR) VEG SPRING ROLL

SALAD (Any two)

- MEDITERRANEAN GREEK GARDEN BOWL
- BASIL PESTO PASTA MEDLEY
- MEXICAN STREET CORN FIESTA SALAD

MAIN COURSE

- ROYAL PANEER LABABDAR
- NAVRATAN SHAHI KORMA
- SLOW-COOKED DAL MAKHANI

- VEG HAKKA NOODLE
- GOBI MANCHURIAN

RICE & BREAD

- VEG DUM BIRYANI
- CLASSIC JEERA TEMPERED RICE
- LATHCHA PARATHA
- FLAKY SOUTH INDIAN PAROTTA

ACCOMPANIMENT

- PINEAPPLE RASAM
- PICKLE
- PAPAD
- CURD

DESSERTS

- TENDER COCONUT ELANEER PAYASAM
- CLASSIC GULAB JAMUN DELIGHT
- FRESH FRUIT CUSTARD MEDLEY
- PREMIUM ICE CREAM SELECTION

LIVE COUNTERS (Any Two)

- HERITAGE LIVE DOSA
- DELHI STREET CHAAT EXPERIENCE
- LIVE ITALIAN PASTA
- APPAM & VEGETABLE STEW STATION



VEGETARIAN MENU ₹ 2500

WELCOME DRINKS (Any three)

- TENDER COCONUT SAFFRON
- KIWI MINT REFRESHER
- MANGO MASTANI
- BERRY BLAST SMOOTHIE
- PINEAPPLE BASIL

SOUP (Any Two)

- VELVETY CREAM OF WILD MUSHROOM
- SPINACH (PALAK) SOUP SERVED WITH CROUTONS
- ROASTED PUMPKIN COCONUT VELOUTÉ
- ZESTY LEMON CORIANDER BROTH
- ALMOND BROCCOLI SOUP

STARTERS (Any five)

- MALAI MARINATED PANEER TIKKA ROYALE
- BROCOLI CHEDDAR CHEESE NUGGETS
- CIGARA BUREGI VEG
- MUSHROOM AND CHEESE VOL-AU-VENT
- SUBZ SEEKH KEBAB
- VEG PAYA IDLY

SALAD

- MEDITERRANEAN GREEK SALAD WITH FETA CRUMBLE
- ROASTED VEGETABLE PASTA
- THAI GREEN PAPAYA ZESTY SALAD

MAIN COURSE

- PANEER LABABDAR
- KERALA STYLE VEGETABLE STEW
- NAVRATAN KORMA WITH DRY FRUITS
- SLOW COOKED DAL MAKHANI
- SCHEZWAN NOODLE
- MANCHURIAN (GOBI / VEG)

RICE & BREAD

- DUM COOKED VEGETABLE BIRYANI (OR) JEER PULAO
- JEERA INFUSED BASMATI RICE
- STEAMED PREMIUM WHITE RICE
- CLASSIC BUTTER NAAN
- GARLIC FLAVOURED NAAN
- FLAKY MALABAR PAROTTA
- IDDIYAPPAM WITH VEG PAYA (OR) MILK

ACCOMPANIMENT

- PINEAPPLE RASAM
- PICKLE
- PAPAD/VADAMS
- CURD
- ICE CREAM



DESSERTS (Any five)

- MIDDLE EASTERN KUNAFI DELIGHT
- SHAHI TUKDA WITH RABRI DRIZZLE
- JALEBI WITH THICKENED RABRI
- TENDER COCONUT PAYASAM
- WARM CHOCOLATE BROWNIE
- DEVILS CHOCOLATE PUDDING
- STICKY TOFFEE DATE PUDDING
- BANANA RAISIN BREAD PUDDING
- TIRAMISU
- MUD CAKE

LIVE COUNTERS (Any Two)

- TRADITIONAL LIVE DOSA
- APPAM & VEGETABLE STEW STATION
- STREET STYLE LIVE CHAAT BAZAAR
- PASTA & ASIAN WOK