



**MOETS**  
*Club Class Catering*

**GOLD MENU  
VEGETARIAN**



# AT THE BAR



## MOCKTAILS

Our mocktails are made using natural ingredients and fresh fruits

### KIWI & MINT BASED MOJITO

Traditional mojito with kiwi & mint

### CITRUS BLAST

a mix of lemon and orange

### TROPICANA

A pineapple-based paradise

### WATERMELON COOLER

Watermelon muddled cooler

### HAWAIIAN BLUE

Mocktail with freshness of blue curacao

### TOKYO ICE TEA

Cranberry juice, orange juice, blue curacao syrup, lemon

### JALJEERA

## AERATED DRINKS

Diet Cola

Cola

Sprite

Orange

Soda & Tonic Water

## CANNED JUICES IN GLASS

Pineapple

Cranberry

Orange

250 ML BISLERI WATER

ICE CUBES & CHILLING ICE SLABS

Liquor to be provided by host (if required)





# LIVE STATIONS



CHOOSE ANY 3

## LIVE DIMSUM STATION

Option 1

*Dimsum is a Cantonese preparation as small bite sized parcels with variety of fillings. These flavorsome dumplings are steamed live before the guest and served*

FOUR SEASONS SUI MAI

HOISIN PEANUT & TOFU DUMPLING

CRYSTAL SCHEZWAN VEG DUMPLING

Served with: Black bean dip, Chilli soya, Fermented chilli paste

## LIVE SOUTH INDIAN STATION

Option 2

LIVE DOSA

Paneer khurchan dosa

Hakka noodle dosa

Butter plain dosa

Masala dosa

LIVE IDLI

MEDU VADA

LIVE UTPAM

Plain

Onion

Tomato, Onion, Chilli

SERVED WITH

SAMBHAR

A lentil-based vegetable stew

COCONUT CHUTNEY

RED CHILLI COCONUT CHUTNEY

COCONUT CORIANDER CHUTNEY

## TIBETAN PAN TOSSED MOMOS

Option 3

*This Tibetan dish trickled down from Tibet to Nepal, Bhutan, Darjeeling and surrounding areas to all over our country. Soon it became a favourite street food. These flavoursome bite sized parcels are fried and tossed in our authentic sauces.*

TANDOORI VEG MOMOS

Fried veg dumplings marinated and cooked with chef special tandoori masala

VEG CREAMY CHILLI GARLIC MOMOS

crispy hot momos taste best with mayonnaise and hot chilli-garlic sauce





## LIVE PIZZA STATION

Option 4

*Thin Crust hand rolled Pizza and bakes live in a dome oven*

### MARGHERITA

A classic with tomato, mozzarella & basil

### PROVENZALE

Assorted peppers, olives, onion, tomato sauce and mozzarella

### PERI PERI GARDEN

Seasonal veggies with peri peri mayo, Mozzarella & Cheddar

### PIZZA EXOTICA

Pizza with Jalapeno, Black Olives, Baby corn and broccoli

### RICOTTA PIZZE

Grilled cottage cheese, onions and jalapenos

Accompaniments – chilli flakes, Italian spices, mustard sauce and tomato sauce.

## LIVE LEBANESE STATION

Option 5

### FELAFEL

Fried patty with ground chickpeas, broad beans & Arabic spices

HUMMUS: Ground chickpeas dip with tahini and sesame

BABA GHANOUSH: Creamy & Smokey eggplant dip

TABOULEH: Chopped coriander Arabic salad

TZATZIKI: Garlic flavored Greek yogurt

LIVE- Mini pita pockets stuffed with falafel, hummus and laban

Served with Arabic pickled vegetables

## LIVE MEXICAN QUESADILLAS

Option 6

### QUESADILLA ESPINACAS

Curried spinach, mushroom, olives, tomatoes & mozzarella

### SOUTHWEST VEGGIE QUESADILLA

Tortillas stuffed bean, corn, bell pepper, cilantro, spices & lots of cheese

Accompaniments: Sour Cream, Tomato Salsa, Guacamole



## THE WOK BOX

Option 7

It's a live cooking station with wok tossed Noodles with choice of meat, vegetables, and sauces, cooked on site by well-trained chefs from our oriental specialty restaurants, as per your palette. This counter gives a feel of an oriental kitchen privately at your disposal.

WOK TOSSED NOODLES WITH

CHOICE OF PROTIEN

Cottage cheese, Tofu

CHOICE OF VEGETABLES

Bokchoy, Broccoli, zucchini, baby American corn, button mushroom, red & green cabbage, red and yellow pepper, bean sprout, Garlic, red chilly, carrots, spring onions, bamboo shoots etc

SAUCES

Szechwan, Chilli Bean, Hot Garlic,

ACCOMPANIMENTS

Golden fried garlic

Soy Sauce

Red chilli paste

Chilli Vinegar



## THE LOADED FRIES STATION

Option 8

A twist on poutine, the classic French-Canadian dish. Loaded fries are trending on social media and restaurant menus – and we can see why! There's nothing more indulgent than fries with a cheesy sauce and yum toppings

MEXICAN SALSA FRIES

CHILLI GARLIC CHEESE FRIES

## TAWA-E-AWADH

Option 9

Galawat kebabs is one of the jewels of the Awadhi bawarchikhana. The Nawab of Lucknow – Wajid Ali Shah lost his teeth and asked his rakabdars to prepare the worlds softest kebab.

RAJMA KE GALAWAT KE KEBAB

Melt in the mouth- rajma kebabs prepared on a mahi tawa

LUCKNOWI SUBZ GHALAWAT KE KABAB

Melt in the mouth vegetable kebabs, delicately flavored with Awadhi spices and cooked on a mahi tawa

ULTE TAWA KA PARATHA

A traditional Muslim way of making parathas



# VEGETARIAN STARTERS



CHOOSE ANY 15

## INDIAN

### LAL MIRCH KA PANEER TIKKA

Paneer cubes marinated with red chillies, pickle spices and grilled in tandoor

### PANEER & PAPAD MASALA FINGER

Spicy Paneer Batons stuffed with masala and deep fried

### BROCOLLI MAWA KEBAB

Flowers of broccoli marinated with Malai, grilled on charcoal grill

### ALOO NAZAQAT

Potato Barrels stuffed with cottage cheese, Cashewnuts, caraway seeds Pomegranate

### DUM FRIED IDLI

Excellent combination of masala with freshly steamed idli

### SHAHI SOYA KE TIKKE

Succulent chunks of soya marinated with curd and grilled on charcoal

### DAHI KE KEBAB

Yogurt based 'melt in the mouth' Rajasthani kebabs

### QABULI TIKKI

A Chick Pea, Onion & Green Chilly Patty Served with spicy Chutney

### LUCKNOW KE VEGETABLE GILAWATI KEBAB

Served with Green Chutney

### PALAK AUR ANAR KI TIKKI

Melt in the mouth spinach tikki with anar stuffing

## ORIENTAL

### CHILLI BASIL COTTAGE CHEESE

Cottage cheese wok tossed in chilli Schezwan spices, basil and aromatic seasoning

### CHILLI HONEY CRISPY LOTUS STEM

Crispy fried lotus stem tossed with honey and dry red chillies

### PANKO CRUSTED THAI DRAGON ROLLS

Served with sweet chilli sauce

### GOLDEN FRIED BABY CORN

Served with sweet chilli sauce

### CRISPY MUSHROOM WONTONS

Seasoned mushroom stuffed in filo wraps turned into butterfly shape - deep fried

### CRISPY VEGETABLES SALT & PEPPER

Seasonal veggies tossed in chopped onion, garlic and chinese spices

## MIDDLE EASTERN & EUROPEAN

### HERBED CHEESY MUSHROOM

Golden fried sandwiched mushroom delight stuffed with duo cheese

### CHEESE AND JALAPENO CIGAR ROLLS

Finger sized filo rolls stuffed with Jalapeños and cheese duo served with spicy mayo

### ASSORTED GOURMET CROSTINIS

Cream cheese and caramelized onions Tomato & Basil Ingredients served on a sliced toasted Italian baguette

### SPINACH & CORN RICOTTA TART

The appetizer from the French cuisine, baby spinach cooked with ricotta cheese & cream on savoury tart

### WILD MUSHROOM VOL AU VENTS

Bite size flaky vol au vent shells stuffed with fresh mushroom, shitake & porcini mushroom sauce and served hot

### MINI HUMMUS PITA CUPS

Mini cups with hummus dips & paprika served with pita triangles





## SALADS



### INDIAN SALADS

#### MIXED MASALA KACHUMBER SALAD

Cubes of greens tossed with Indian herbs, lemon juice and seasoning

#### BHUNA MATTAR CHANNA CHAAT

Bhunna Indian salad, age old recipy

#### GARDEN FRESH SALAD

Tomato, Cucumber, Raddish, Carrots

#### PIYAAS KA LACHCHA

Accompaniments: Lemon Wedges, Green Chillies and Vinegar Onions  
A display of assorted pickles

### INTERNATIONAL SALADS

#### CAESAR SALAD

Crisp iceberg and romaine lettuce tossed in our special eggless caeser dressing with garlic crotons and Parmesan shavings

#### BEET ROOT AND ASSORTED LEAVES & DILL

Fresh assorted leaves, beetroot in Balsamic vinergrette

#### GRANNY APPLE, FETA IN SUNDRIED TOMATO DRESSING

Green apple tossed with feta & pine nut in sundried tomato dressing with iceberg

#### COOL CREAMY POTATO SALAD

Cold potato salad seasoned with cider tossed with dill, chives, mayo and herbs

#### CRUNCHY KIMCHI

Spicy Korean pickled cabbage salad

#### HAWAIIAN MACARONI SALAD

Macaroni tossed in Hawaiian mayo based dressing

#### GREEK SALAD

Lettuce, red onions, cucumber, feta cheese, olives & capers tossed in olive oil vinaigrette

## SOUP

CHOOSE ANY 2



All soups will be served with fresh toppings and ingredients along with breads dinner sticks and butter chiplets along with the following bread display

Multi Grain Buns

French Loafs

Oregano Knot Rolls

Foccasia Bread

#### BURMESE KHAO SUEY

A simmering soup served with onions red, crispy brown onion, basil leaves, root ginger, raw banana, blanched spinach, green nions, chily oil, wedge, crispy noodles, boiled rice, curry leaves, grated fresh coconut, fried garlic flakes, cabbage

#### CREAM OF BROCCOLI & ALMOND SOUP

#### TOMATO BASIL

#### CREAM OF TOMATO/ MUSHROOM

#### LEMON CORRIANDER SOUP

#### TOMATO DHANIYA SHORBA

#### VEGSWEET CORN SOUP

## RAITA



#### DAHI BHALLE

#### BEETROOT RAITA

#### PLAIN RAITA

#### ACCOMPNIMENTS:

Anar, Burned garlic, Cucumber, Onions, Tomato, Bhunna Jeera, Kala Namak, Pudhina ki Chutney, Saunth



## TAK-A-TAK TAWA



### VEG

LIVE- PANEER TAWA  
Served with a choice of  
Makhani gravy  
Shahi gravy

LIVE- SUBZ TAWA TAKA-TAK  
Karela, bhindi, potatoes, stuffed capsicum,  
and baigans on tawa with light gravy of raw  
tomato and yoghurt

## AMRITSARI



PINDI CHOLE  
A Slow cooked tangy chickpeas with  
spice combination from Punjab

STUFFED KULCHA - LIVE  
Fermented refined flour stuffed with  
potatoes, sabut dhaniya, anardana etc.

Served with-  
IMLI AUR PAYAZ KI CHUTNEY

PUNJABI KADI PAKORI  
STEAMED RICE

SARSON KA SAAG , MAKKI KI ROTI,  
SHAKKAR AND MAKHAN (Seasonal)

## MUGHLAI CUISINE



PANEER MAKHNI  
Paneer makhni is basically a Punjabi  
preparation & is one of the most  
famous dishes in India

ZAFRANI MALAI KOFTA  
Dry fruit stuffed tender kofta's cooked in  
rich gravy made of cashewnuts

KURKURI BHINDI  
Crispy fried shredded ladyfinger strips

SOYA KEEMA WITH MATTER  
Fresh Green peas steamed and  
tempered with soya keema

MATTAR METHI MALAI  
Green peas cooked in fenugreek flavored  
cream and Indian spices

GOBHI ADRAKI  
Cauliflower stir-fried with ginger, onion &  
tomato flavoured with Indian spices

HING ACHARI ALOO  
Achari aloo Deep fried potatoes  
tempered with pickle spices

DAL MAKHANI  
Maa ki dal simmered on slow fire and  
tempered with garlic, green chillies,  
tomato puree with white butter



## BIRYANI STATION



### MASALA KATHAL BIRYANI

Basmati rice layered with kathal and biryani masala, dum cooked and served in a deggh

### SUBZ DEHG BIRYANI

Basmati rice layered with vegetables and biryani masala, dum cooked and served in a deggh

### MIRCHI KA SALAN

Hyderabadi style rich cashew curry goes best with biryani

Accompaniments: Buhrani raita, Dahi ki chutney, Laccha piyaz

## INDIAN CLAY OVEN



### MISSI ROTI

Special Bengal gram flour bread

### TANDOORI ROTI

Whole wheat indian bread baked in charcoal tandoor

### PLAIN NAAN / BUTTER NAAN

Fresh indian bread made from refined flour cooked in charcoal tandoor

### STUFFED KULCHA

Amritsari style bread stuffed with potatoes, sabut dhaniya, anardana etc.

### LACCHA PRANTHA

Layered whole wheat Indian bread

### MIRCHI PARANTHA / PUDINA PARANTHA

Layered whole wheat buttered bread topped with red chilly / mint powder

## LIVE SHANGHAI WOK



It's a live cooking station with choice of meat, vegetables, and sauces, cooked on site by well-trained chefs from our oriental specialty restaurants, as per your palette. This counter gives a feel of an oriental kitchen privately at your disposal.

### Choice of Vegetables

Bokchoy, Broccoli, zucchini, baby American corn, black mushroom, button mushroom, red & green cabbage, red, yellow pepper, bean sprout, black fungus, spinach, Garlic, red chilly, carrots, spring onions, bamboo shoots etc

### Choice of protein

Tofu

### Sauces

Szechwan, Black Bean, Hot Garlic

### Accompaniments

Crispy noodles

Golden fried garlic

Soy Sauce, Red chilli paste, Chilli Vinegar





## ORIENTAL CUISINE



TOFU, BELL PEPPERS, BROCCOLI, CARROTS, CHINA  
CABBAGE IN LIGHT SOY GARLIC SAUCE

VEGETABLE MANCHURIAN

HAND PICKED FRESH VEG IN THAI GREEN CURRY

VEGETABLE HAKKA NOODLES

STEAMED RICE

## EUROPEAN CUISINE



LIVE- CHEESE STEAK WITH MUSHROOM & WINE  
SAUCE

Square of cottage cheese marinated in olive oil &  
seasoning, flavored with basil, finished to perfection on  
hot plate and served with mushroom & wine sauce

LIVE- EXOTIC GRILLED VEGETABLE

Thyme & garlic marinated exotic vegetable finished on  
cast iron pan

VEGETABLE AU-GRATIN

Seasonal Veggies baked in white sauce with  
cheese

SPINACH & RICOTTA CANNELLONI

Creamy baby spinach mixed with ricotta stuffed inside  
durum wheat sheet

PATATE CREMA DI ERBA CIPOLLINA

Grilled potatoes tossed with herbs and chives and  
topped with a cream cheese parsley dressing

FUCACCIA BREAD AND ROLLS

## LIVE PASTA STATION



Choice of Pasta

Penne

Fusilli

Choice of Sauces

Alfredo, Arabiata and Pink Sauce

Accompaniments (Based on availability)

Fresh Basil Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Pink And Green Peppers, Black Peppers, Zucchini, Carrots, Blanched Spinach, Assorted Bell Peppers, Sun-Dried Tomatoes, Baby Corn, Green & Black Olives, Crushed Dried Red Chilly, Fresh Single Cream, Parmesan Cheese, Extra Virgin Olive Oil, Dried Oregano, Brown Garlic, Fresh Garlic, Broccoli

## TEA & COFFEE



GREEN TEA

ASSAM TEA

MASALA CHAI

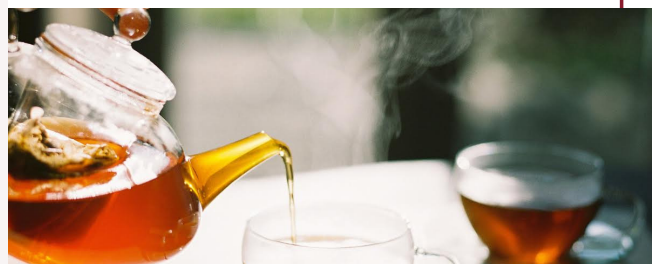
HONEY LEMON GREEN TEA

MINT LEMON GINGER TEA

COFFEE

KASHMIRI KAWAH/

RAJASTHANI CHAI



## DESSERTS



### INDIAN

JALEBI- LIVE

RABARI KESARI

SHAHI PHIRNI IN KASORAS

BADAAMI MOONG DAL HALWA

CHENNA PAI

TILLA KULFI- ROSE, KESER PISTA

STUFFED GULAB JAMUN

LIVE- MILK CAKE KI KHURCHAN

### CHOICE OF ICECREAMS

CHOOSE ANY 2

CHOCOLATE CHIP

VANILLA

MANGO

BUTTER SCOTCH

STRAWBERRY

### CONTINENTAL

CHOCOLATE GOOEY WARM PUDDING

TIRAMISU - SERVED IN SHOT GLASSES

BANOFFEE PIE

STRAWBERRY CHEESE CAKE SQUARES

STRAWBERRY SWISS ROLL

BISCUIT CRUMBLE TRIFLE PUDDING

CARAMEL PROFITEROLES

BLUEBERRY CHEESECAKE SQUARES

PINEAPPLE UPSIDE DOWN CAKE BITES

VELVET CHOCOLATE MOOSE IN CUPS

VANILLA MANGO PANNA COTTA IN CUPS

APPLE MAPLE WALNUT PIE

LEMON CURD MOUSSE CAKE IN CUPS







## STATIONS AT EXTRA COST



LIVE - LIQUID NITROGEN ICE CREAMS  
With fresh fruit toppings,  
Liquors like Baileys, Tia Maria  
Chocolate, Coffee, Butter Scotch Etc

GELATO VENTO ICECREAM PARLOUR

ELABORATE PAN DISPLAY

FRESH FRUIT COUNTER

DELHI-6 CHAAT COUNTER

CAFE COFFEE DAY

HEALTHY / VEGAN / GLUTEN FREE STATION

## SERVICES



STANDARD INCLUSIONS:

FOOD

SERVICE PERSONNEL

CROCKERY

CUTLERY

GLASSWARE

SERVICE

BUFFET TABLE LINEN

ALL TRANSPORTATION COSTS INCLUDED

TAXES EXTRA- 18% GST

CONFIRMATION OF THE FUNCTION AGAINST 50%  
ADVANCE

KINDLY PROVIDE WITH :

AREA FOR KITCHEN & WASHING AREA

TOP COVERED AND ALL MASKED KITCHEN

BUFFET TABLES & LOW HEIGHT TABLES FROM

TENT/DECOR PERSON

ELECTRICITY POWER POINTS (IN KITCHEN AREA AND  
BUFFET AREA)

WATER SUPPLY IN KITCHEN AREA

# CONTACT US

**VANDANA CHADHA**

**+91 9871395121**

**MEHREEN MEHRA**

**+91 9899116462**

[www.moetscatering.com](http://www.moetscatering.com)

[info@moets.com](mailto:info@moets.com)