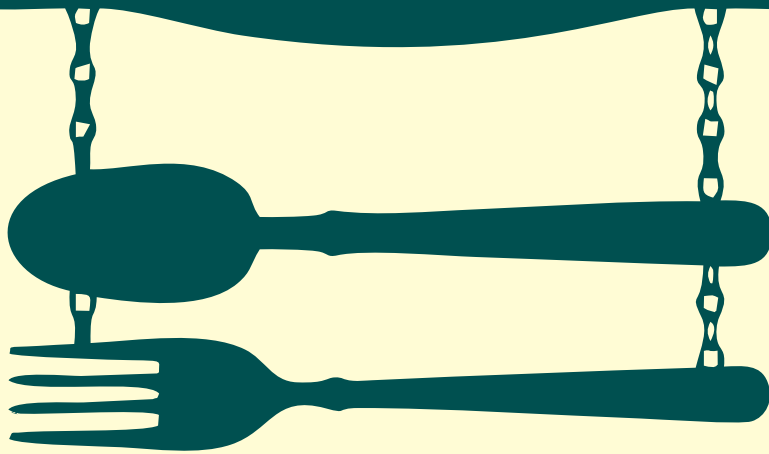


# Shree Jai Caterers Palwal

The Taste of Happiness

*Menu*





Make every function a memorable one.

Your search ends at **Shree Jai Caterers** Mob. No. **09416055758, 8708723234**

**Shree Jai Caterers** is name famous for providing best outdoor catering & hospitality services in town.

Whether it is a marriage function or birthday party or any corporate event, everything is treated in special way.

We are famous for preparing “ **Shudh Vegetarian food** ” in **Desi Ghee** with typical taste of Purani Delhi-6. Special Chat & such other Snacks.

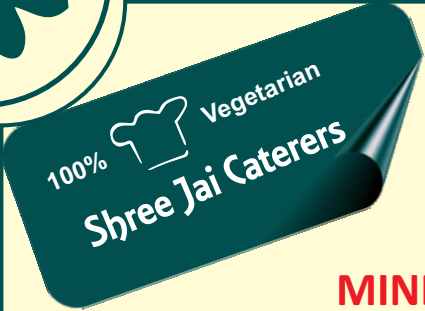
As Planners, we above your running around by as much as 50 percent & let you focus on the main event easily.

We are always up to date with the latest décor style & catering fads, we can really help you in making this event a unique & memorable one.

So, give us a chance to serve you & we ensure that memories of your function shall cherish in the minds of your guest for a long-long time.

**JAI NIHAL KATARIA**

Mob.: 9416055758, 8708723234



## **MINERAL WATER BOTTLES**

### **AERATED DRINKS**

Cola / Orange / Lemon

### **MOCKTAILS**

(WITH IMPORTED SYRUPS)

#### **STRAWBERRY FANTASY**

(Strawberry Syrup with Pineapple and Orange)

#### **COLLIBRI**

(Multilayered Drink)

#### **BLUE COLADA'S**

(Coconut with Blue Syrup)

#### **PINEAPPLE COOLER**

(Pineapple Chunks, Lemon, Orange Juice And Tamarind Extract)

#### **GREEN GARDEN**

(Chef Made Green Pulp, Mint, Fresh Limes, Ice, Soda)

#### **ROSE MERRY**

(Chef Made Rose Syrup, Fresh Limes, Ice, Soda)

#### **BLACK CURRENT**

(Chef Made Grapes Syrup, Mint, Fresh Limes, Ice, Soda).

## **EXPRESSO COFFEE**

*Beverages*



## **MILK SHAKES WITH ICE CREAM**

Vanilla  
Chocolate  
Strawberry  
Banana  
Chikoo  
Guava  
Fruit Cocktail  
Punch & Sundaes

## **APPETIZER**

Jal Jeera  
Aam Panna  
Lassi Sweet  
Lassi Salted  
Narial Pani  
Shikanji  
Nimboo Pani

## **JUICES (LIVE)**

Water Melon  
Mosami  
Orange  
Pineapple  
Black Grapes  
Mix. Juice

*Beverages*



## **EXOTIC FRESH FRUITS**

(INDIAN & IMPORTED)

5+5

### **INDIAN FRUITS**

Rani Pineapple  
Water Melon  
Sharda  
Anaar  
Chikoo  
Papaya  
Musk Melon  
Aloo Bukhara  
Baboo Gosha

### **IMPORTED FRUITS**

Apple (China)  
Guava (Thailand)  
Grapes (California)  
Dragon Fruit (Thailand)  
Kiwi (New Zealand)  
Plum (Australian)  
Sweet Tamarind (Thailand)  
Lambu Tan  
Ram Fal

*Garden Fresh Fruit*

**As Per Seasonal Availability From the Market Supply**

100% Vegetarian  
Shree Jai Caterers

## **PASS AROUND**

### **Malai Paneer Tikka**

(Cubes Of Cottage Cheese Marinated In Yoghurt Dressing And Malai with Indian Spices Cooked In Char Grilled On A Skewer)

### **Aloo Ke Bhunney Kulley**

(Kebab Culled From Potatoes Mashed With Herbs, Filled With Vegetables, Dried Plums And Pine Nuts)

### **Teekhi Khumb**

(Seasonal Mushroom Marinated In Yoghurt Dressing And Indian Spices Cooked In Char Grilled)

### **Aatishi Chaap**

(Indian Soya Nuggets Steeped In A Marinade Of Spicy Red Creamy Yoghurt, Cooked In Char Grilled)

## **PASS AROUND**

### **GARMA GARMA SNACKS**

Special Snacks Made From Our Old Delhi Chef, Our Traditional Special Recipes Are Used To Prepare Them. For These Special Snacks We Are Using Only Healty Oil To Make Your Health, Heathier

#### **Hara Bhara Kebab**

#### **Samosa Matter**

#### **Veg. Cutlet**

#### **Aloo Finger**

*Snacks*

## **PASS AROUND**

### **CHINEESE**

Special Snacks Made From Our Special Chef, Our Secret Special Recipes Are Used To Prepare Them, For These Special Snacks We Are Using Special Herbes & Spices & Special Sauces.

#### **Chilly Paneer**

#### **Honey Chilly Potato**

#### **Vegetable Manchurian**

#### **Vegetable Spring Roll**

## **KUCHH MEETHA HO JAYE**

#### **Kaju Burfi**

#### **Petha Gilori**

100% Vegetarian  
Shree Jai Caterers

## **DELHI KI CHATPATI CHAAT**

### **GOL GAPPEY**

(Atta Pani Puri/ Sooji Pani Puri/ 3 Types Of Water)

### **MEWA SAFFRON DAHI BHALLE AUR PAPRI KI CHAAT**

(Lentil Dumplings Stuffed With Raisin & Saffron Served With Sweeten Yoghurt)

### **LACCHA TOKRI & RAJ KACHORI**

(Crushed Aloo & Maida Baked & Served With Sweeten Yoghurt)

### **MOONG DAL KA CHILLA**

(Lentil Pancakes With Different Stuffing.)

### **AIOO TIKKI KI CHAAT**

(Crispy Potato Patty Served With Different Toppings)

### **MATTRA PATILA**

(Delhi's Fame Mattra Served with Masala & Lemon)

### **PAV BHAJI**

(Fresh Vegetable made in Chef Traditional Gravy Served With Butter & Pav )

### **ENGLISH CHAAT**

(Roasted Dry Fruits Tossed With English Vegetable)

## **SALAD BAR**

### **Old Is Gold**

(Char Grilled Peppers ,Courgettes And Lettuce With Parmesan In Classic Caesar Dressing)

### **Greek Salad**

(Cubes Of Vegetables And Three Peppers With Green ,Black Olives With Feto Cheese)

### **House Special**

(Mixed Sprout With Pomegranate And Vinegrote Dressing)

### **Healthy —Heart**

(Ice Burg Lettuce, Asparagus And Cherry Tomato With Pesto Dressing)

### **Italian Salad**

(Guest Can Make Own Pasta Salad With Exotic Vegetables And Different Dressings.)

### **Russian Salad**

(Green Peas, Diced Boiled Potatoes And Carrot Bound In Mayonnaise Sauce)

### **Pasta Salad**

(Penne And Cottage Cheese in Thousand Island Dressing)

### **Kimchi Salad**

(A Chinese cabbage Dressed With Tangy And Spicy Sauce )

### **Dhaba Salad**

(A Perfect Combination Of Sliced Onion, Cucumber, Tomato, Carrot, Radish, Green Chilli And Lemon Wedge)

### **Aloo Ki Chaat**

(Cubes Of Potatoes Tossed With Tangy Lemon Dressing)

*Mouth Watering Chaat & Salad*



## SOUP STATION

Cream Of Tomoto Soup  
Veg. Sweet Corn Soup

## RAITA STATION (Live)

Boondi Raita/Mix. Fruit Raita

## ASSORTED PAPADS ASSORTED ACHAAR

## MAIN COURSE

### Shahi Paneer

(Cottage cheese, Cooked In Fresh Tomato Puree, Accented)

### Kofta Naramdil

(Wok Tossed Kofta With Saffron Gravy N Aromatic Herbs & Spices)

### Subziyon Ki Khurchan

(Fresh Exotic Vegetables Cooked In Indian Spices)

### Kaju Mattar Makhana

(Green peas Cooked with Khoya And Kaju Almond Yoghurt Based Gravy)

### Channa Masala

(Chef Special Recipe)

### Kadi Pakoda

(Chef Special Recipe)

### Paalak Corn

(Chef Special Recipe)

### Soya Chaap Masala

(Chef Special Recipe)

### Dal Makhni

(A Black Lentil Simmered On Light Slaw For Overnight & Cooked In Tomato, Ginger, Garlic Paste & Simmered Till Its Perfection & Chopped With Butter And Finished With Cream)

## SARSO DA SAAG (SEASONAL)

*Indian Food*

100%  Vegetarian  
**Shree Jai Caterers**

### **TAPTEY TANDOOR SE**

Laccha Parantha

Butter Naan

Tandoori Roti

Missi Roti

Stuff Naan

Plain Naan

Poori

### **BASMATI KA KHAZANA**

Plain Rice

**Vegetable Biryani**

(Fragrant Combination Of Vegetables &  
Rice Indian Sabut Hot Spice Cooked On Dum)

*Breads & Rice*

100%  Vegetarian  
**Shree Jai Caterers**

## **ICE-CREAM & TILLA KULFI**

Vanilla

Strawberry

Butterscotch

Tilla Kulfi

## **HOT DESERT STATION**

GULAB JAMUN

KESARYA JALEBI RABRI

HALWA MOONGDAL

HALWA GAJJAR (Seasonal)

## **HOT MILK KADHAI**

Kesar Pista Badam Chuare

## **COLD STATION**

Raj Bhog

Rasmalai/Chena Pai

Shahi Tukda

## **PHERO PER**

Mineral Water Bottle

Hot Coffee

Tea

Salted Badam & Kaju & Pista

*Sweets*

**FUNCTION DATE** : .....

**VENUE** : .....

**NAME OF THE HOST** : .....

**ADDRESS** : .....

**PHONE NO.** : .....

**MINIMUM NO. OF PAX** : .....

**RATE** : .....

**ADVANCE** : .....

**(To be arranged by the host (party) through farm house at their own cost**

**TABLES** : .....

**TAKHAT** : .....

**BRICKS** : .....

**WATER TANKER** : .....

**(water for cleaning the equipments, four hours electicity for grinder machine in day time)**

**Note : tabels, takhat, bricks, water should be arranged at least by 8.00 a.m. in the morning so that the work could be completed on time.**

Signature of Caterers

**Shree Jai Caterers**

Host Signature

Office : Huda Sector-2, Near SPS School, Palwal (Haryana) India

JAI NIHAL KATARIA : 9416055758, 8708723234

www.jaicaterers.com

email: jaicaterers2013@gmail.com



### Terms & Conditions

- Guaranteed number of plates                      Pax.
- Rate:-                      per plate + applicable taxes + 5% service charge)
- Confirmation is subject to a deposit of 25% as advance, and 50% of the billing amount will be deposited 2 weeks prior to the party, rest of 25% will be deposited 2 days before the function.
- Payment will be made for the minimum plates guaranteed or the actual number of plates used whichever is higher.
- The expected number of guest and any alteration or substitution in the menu should be noted at least 5 days earlier from the date of the function.
- The management keep a reasonable 10% to 15% margin for the excess guest above the number of guests is charged accordingly.
- In case of cancellation, advance amount is not refundable.
- No rebate or refund will be given. If less number of guests attend the party.
- All Disputes, If any subject to jurisdiction to Palwal (Haryana) Court Only.
- I agree with the above terms and condition.

Signature of Caterers

Host Signature