

GUPTA G LIVE CATERING

(GREAT TIME GREAT FOOD GREAT SERVICE)

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ਪੰਜਾਬ ਸਿੰਧ ਗੁਜਰਾਤ ਮਰਾਠਾ ਫ਼ਰਿਦਿ ਉਤਕਲ ਬੰਗਾ।
ਵਿੰਧਿ ਹਿਮਾਚਲ ਯਮੁਨਾ ਗੰਗਾ....

DELIVERING WORLD CLASS CATERING FUSED WITH
IMPECCABLE SERVICE, MASTERFUL PLANNER AND
INNOVATIVE CHEFS .

|GUJARAT | SINDHI | RAJASTHANI | MAHARASTRIAN |
NEW DELHI |

- GUJRATI
- KATHIYAVADI
- RAJSTHANI
- SINDHI
- TRADITIONAL
- NORTH INDIAN
- SOUTH INDIAN
- WORLD CUISINE
- PAN ASIAN CUISINE

MOCKTAILS

➤ BLUE MAUNTEN MISTY

Blue curacao syrup lime juice, lime, soda & sprite
top with fresh cream

➤ SPICY GUAVA ZING

Fresh red guava, tobacco sauce, red chili pepper &
sugar

➤ IRANI MOJITO

(Mojito syrup, lime juice, pomegranates seed mint
leaves, lime, soda & sprite)

➤ GREEN APPLE MOJITO

(Green apple mojito syrup, fresh cut green apple,
lime, lime juice, mint leaves soda & sprite)

➤ ORANGE MOJITO

(Mojito syrup, lime juice, lime, soda & Fanta or
Miranda)

➤ VIRGIN PINA COLADA

(Pineapple crush, pineapple juice, coconut
milk & vanilla ice cream)

➤ MARGARITA

(Orange juice, lime juice, soda & agave nectar)

➤ FRUIT PUNCH

(Orange juice, pineapple juice, strawberry syrup &
vanilla ice cream)

- FRESH JUICE (seasonal)

MOCKTAIL BAR TWO FRESH JUICE

- COLD PRESSED

PINEAPPLE JUICE /ORANGE JUICE

- COLD PRESSED

WATERMELON JUICE /MAUSAMBI

SHOTS

- JAMUN SHOTS

- GUAVA SHOTS

SHAKE

- CHOCOLATE SHAKE

- STRAWBERRY SHAKE

MOCKTAIL

- ORANGE BLOSSOM

- MINT MOJITO

- MISCOPIED BLUE

- STRAWBERRY SALSA

- BLACK CURRANT BLAST

- MANGO MANIA

- MANGO MAGIC

- LITCHI LIPS

- KIWI HEART

- BLACK RUSSIAN

SALAD

➤VINAIGRETTE DRESSING

Vinaigrette is made by mixing an oil with a mild acid sauce as vinegar or lemon juice. Salt, herbs and spices.

➤CREAMY MAYONNAISE DRESSING

All-purpose creamy mayonnaise salad dressing

➤FRESH GREEN SALAD

Cucumber, tomato, carrot, beetroot, lemon (Seasonable radish)

➤RUSSIAN SALAD

Carrot, beans, Potato, green peas Apple, Pineapple, Marinated with mayonnaise and sweet cream

➤MEXICAN SALAD

(Rajma, backed beans, American corn, and three paper marinated with salsa)

➤WALDORF SALAD

(Cubes of cut apple, Walnuts, honey, lemon juice, mayonnaise, wiped cream garnished with rose marry and fresh celery)

➤CAESAR SALAD

(Whole olives & gaskins, assorted bel pepper, lettuce marinated with lemon, salad oil, honey top with bread croutons)

➤GERMAN POTATO SALAD

(Crispy fried baby potato pickled nonvintage mustard dressing, mayonnaise dressing & yoghurt dressing)

➤EXOTIC VEG & GRILLD PEPPER SALAD

(Exotic English vegetable grilled, fresh rose marri chopped garlic and olive oil)

➤THREE BEAN SALAD

(Mung sprout, desi chana sprout, rajma marinated with Indian spice)

➤SPROUTED SALAD

(Chat pata sprouted salad with vegetable)

➤ AMERICAN CORN SALAD

(Fresh American corn, assorted bel pepper choice your Dressing, thousand island / salsa Creamy and Italian)

➤ COLD PASTA

(Red yellow bel paper, marinated with dressing Cocktail, Mayo, hot garlic dressing, Vinaigrette dressing)

➤ THAI SAM TAM

(Ruffley cuts of raw papaya dressing with, garlic, green chili, coriander, Thai sweet chilli and salt)

➤ CHICK PEA & PEANUT SALAD

(Onion, cucumber, cilantro, tomato, marinated with Indian salsa)

➤ AFGHAN SALAD

(Prepared with the primary ingredients of tomato, cucumber, onion, carrot, cilantro, mint & lemon juice)

➤ KACHUMBER SALAD

(Onion, cucumber, cilantro, tomato, marinated with Indian salsa)

➤ COLD PASTA

(Red yellow bel paper, marinated with dressing
Cocktail, Mayo, hot garlic dressing, Vinaigrette
dressing)

THAI SOUP

➤ BURMESE KHOW SUEY SOUP

(A delectable one pot meal which is essentially a vegetable
broth, thickened with coconut milk, with boiled noodles,
crispy noodles, crunchy vegetables and crispy toppings
(caramelized onion, crispy fried garlic) such as crushed
peanuts, etc the final touch is a squeeze of lime)

➤ MALAYSIAN LAKSA SOUP

(This Malaysian Coconut Curry Noodle Soup can be made
with your choice of Asian veggies or tofu (or all) with rice
noodles in the most fragrant coconut broth)

➤ THAI COCONUT SOUP

(Diced vegetables, tossed in Thai sauce served in a
broth of coconut milk)

➤ TOM KHA GHAI

(Reach coconut milk based mushroom soup
flavoured with galangal and lemon grass)

CHINESE SOUP

➤EIGHT TREASURE SOUP

(this popular Chinese soup is made with mushrooms, dried scallops)

➤DUMPLING CORIANDER SOUP

(authentic Chinese soup with coriander broth and veg. dumplings)

➤BRUNT GINGER GARLIC SOUP

here's international soup with brunt garlic vegetables clear soup

➤CHEESE CORN TOMATO SOUP

a delicious soup made with a melange of tomato and feta cheese

➤ROASTED RED PEPPERS & WATER CHESTNUT .

(Oven Roasted Red Pepper Puree with Water Chestnut Chunks)

➤BELL PEPPER CASHEW NUT SOUP

(read base) served with roasted casunut & exotic vegetables

➤ TEMPURA SOBA NOODLE SOUP

Tempura Soba is hot Soba noodle soup with soba noodles & exotic vegetables & chitraki mushroom.

➤ ASIAN GREEN SOUP

(Clear vegetable stock flavoured with Asian herbs garnished with diced vegetables)

MEXICAN SOUP

➤ MEXICAN TORTILLA SOUP

originally developed with Mexican tortilla flavour infused broth

➤ CHIPOTLE VEG. SOUP (green base)

Served with rice ball

➤ MEXICAN BISQUE SOUP (rajma base)

➤ MEXICAN CILANTRO SOUP

served with fried potato chips & three bell peppers with sprinkle cilantro

CONTINENTAL SOUP

➤ CLASSIC MINESTRONE SOUP

minestrone is a hearty, traditional Italian soup, typically made with beans, pasta and lots of vegetables

➤ ROASTED TOMATO SOUP

drizzle olive oil the tomato mixture and season with salt & pepper roast in the preheated oven for garlic and tomato

➤ TOMATO CHEESE BASIL

(Chinese flavoured soup with buttered cubes tomato and green chilli)

➤ BROCCOLI ALMOND SOUP

(An aromatic infusion of broccoli almonds with a fresh cream and cheese)

➤ JALAPENO CHEESE SOUP (cream base)

served with jalapeno & cilantro

➤ GREEN MINISTRONE SOUP

(An aromatic smooth fusion of asparagus, broccoli, and green peas)

➤ ROASTED PUMPKIN ROSEMARY SOUP

(Creamy roasted pumpkin soup with rosemary has all the right fall/winter vibes. Its ridiculously easy and is gloriously thick and creamy)

➤ ROASTED PUMPKIN SOUP

(cream base) served with crispy potato skin

➤ **SPEGHETTI ARABIETA SOUP**

(tomato base)

➤ **TOMATO RED BISQUE**

(served in bread bowl)

➤ **THREE PEPPER HERB SOUP**

(Boiled Noodles Soup with Vegetable and three peppers)

➤ **CANADIAN CHEESE SOUP**

(An incredibly popular cheese soup from Canada)

➤ **AMERICAN GRILLED CORN**

CHOWDER

(American Corn Soup in Creamy Based cheese and vegetable)

➤ **ZUPPA D VERDURE**

(Italian Style Creamy of Vegetable Soup with parmesan and pesto)

➤ **CAPPUCINO MUSHROOM SOUP**

(Creamy mushroom soup flavoured with cinnamon cappuccino style)

➤ CREAM OF ASPARAGUS SOUP

(creamy green base) served with roasted asparagus & broccoli

➤ ITALIAN MINISTRONE PESTO SOUP

(pesto base)

(served with exotic vegetables garnished with basil leaves)

COLD SOUP

➤ WATERMELON GAZPACHO

(Cool refreshing watermelon gazpacho is loaded with nutrients from fruits. Cold soup is one of the best summer treats and this elegant summer soup is perfect for hot summer days.)

➤ TOMATO GAZPACHO

Many gazpacho recipes are thickened with bread, but this easy gazpacho recipe uses just vegetables, making it a gluten-free refresher for a hot summer day. The key to any flavorful gazpacho is giving it time to rest.

➤ CUCUMBER GAZPACHO

This cucumber gazpacho recipe is made with avocado and soaked cashews for a creamy texture highlighted with bright lime, basil and mint flavors. It's the perfect refreshing chilled summer soup

➤ SWEET POTATO GAZPACHO

This nourishing soup is a delicious and versatile way to enjoy the creamy and rich flavours of fall. This gluten-free, dairy-free and vegan recipe is the ideal way to make the most of fall's bounty. Enjoy chilled

INDIAN SHORBA

➤ TOMATO DHANIYA SORBA

Tomato Dhaniya Shorba is one type of soup that is very tasty and light in consistency, with the tomato's sourness and coriander fragrant flavour.

➤ VEGETABLE SORBA

➤ PALAK PUDINA SORBA

➤ CORN PALAK SORBA

➤ PALAK NAJE KA SORBA

STARTERS & APPETIZERS

➤ SIGNATURE ROLL

served with tomato salsa

➤ ORIANTEL CIGAR

served with hot garlic sauce

➤ HARA KACHHA GOLA

served with mint chutney

➤ **TURKISH SAMBOUSEK**

served with cocktail sauce

➤ **TOMATO BASIL BRUSCHETTA** served
with tomato salsa

➤ **SHANGHAI PANEER**

➤ **SPINACH SANGHAI BOLLS**

*(Deep fried cottage and spinach boll served
with Thai ginger sauce)*

➤ **COIN PIZZA**

served with tomato ketchup

➤ **ROSEMERY ZUCCHINI STICKS**

(Grilled on tava)

➤ **BROCCOLI CORN AND CHEESE**

CROQUETTE

served With Romanesco sauce

➤ **MASHED POTATO BOLLS**

served with tangi garlic deep (Crunchy potato Swiss
bolls)

➤ **SCHEZWAN POCKET**

served with tomato ketchup

➤ **JALAPENO CHEESE POCKET**

served with tomato ketchup

➤ **CUJAN SPICY GRILLED COTTAGE
CHEESE**

(Grilled on tava)

➤ **PANINI**

served with tomato salsa

(Coleslaw, Italian garden
fresh vegetables, Mexican
corn cottage cheese)

➤ **TULSI MALAI PANEER TIKKA**

served with mint chutney

➤ **PANEER TIKKA KALI MIRCH**

served with mint chutney

➤ **HARIYALI PANEER TIKKA**

served with mint chutney

➤ **LAL MIRCH KA PANEER TIKKA**

served with mint chutney

➤ **PANEER MUGHLAI TIKKA**

served with mint chutney

➤ **PANEER ACHARI TIKKA**

served with mint chutney

➤ **SOYA KI SHAMI KEBAB**

served with mint chutney

➤ **PANEER KOLIWADA**

served with mint chutney

➤ **BAKED BREAD TEMLETES**

served with tomato ketchup

➤ **CHEESE CHILLI OPEN TOAST**

served with tomato ketchup

➤ **TEIRYAKI GRILLED VEG SKEWERS**

(Grilled on tava)

➤ **CRUSTINI**

served with tomato salsa

(Italian bread stuffed with Italian vegetable and topped with cheese and baked the oven)

➤ **KAFE COTTAGE CHEESE**

(Deep fried cottage cheese, bell peppers toasted with zed sauce and chili oil)

➤ **ROSEMARY POTATO SATAY**

Served with tomato salsa & Mustard dip

➤ **BLACK BEANS CHILLI POP**

(rajma & black udad dal base)

served with mint chutney

➤ **HUNGARIAN STYLE EMPANADAS**

served with pineapple chilli salsa

➤ **BABY POTATO DUMPLINGS**

served with wok toast tempura chilli dumpling sauce

➤ **COTTAGE CHEESE SCOPERS**

served with magnate BBQ speghnush sauce

➤ **GOCHUNGAY FRIED FALL SQUASH**

served with sambal sauce (Baby potato, pineapple, sweet potato)

➤ **CORIAN ROLL**

served with tempura chilli garlic sauce

GOURMET STARTERS

➤ **CORN BELL PEPPER BITES**

served with ginger honey dumpling sauce

➤ **COTTAGE CHEESE TOMATO PESTO**

SCOPERS

small pec of cottage cheese & cherry tomato sauté with tomato pesto sauce

➤ **MIX FRUIT SCOPERS**

three types grapes, apple, green apple, pineapple with cherry served with black peppers honey sauce

➤ **WATERMELON SUMMAR QUE**

diced watermelon, mint leaves, feta cheese

AGRA CHAAT

➤ DESI GHEE KI LAKHNAWI KARARI TIKKI

served with vegetable ka lachha, Adrak & two types of chutney

➤ PALAK PATTA CHAAT

(Deep fried spinach leave, papadi, mung math, potato, tamarind chutney, and, mint chutney sweet curd, garnished with pomegranate & coriander leaves)

➤ RAJ KACHORI

(Big size Water ball food Stuffed, sweet curd papadi, chana, potato, tamarind chutney, and, mint chutney lots of, garnished with pomegranate & coriander leaves)

➤ MITHILA CHAAT

(Deep fried, potato, toasted with tamarind chutney, and mint chutney., garnished with coriander leaves)

➤ BHALLA PAPDI CHAAT

(Stuffed lentil dumpling, papdi, potato, tamarind chutney, and, mint chutney sweet curd, garnished with pomegranate & coriander leaves)

➤PAPDI CHAAT

(Deep fried papdi, mung math, potato, tamarind chutney, and, mint Chutney sweet curd, pomegranate & coriander leaves with beetroot)

➤SEV PURI

(Where crispy fried flour discs are topped with flavourful condiments, veggies, herbs, ground spices and more. Spicy, sweet, tangy, Mumbai style)

➤DAHI PURI

(Stuffed Water ball food, papadi, mung math, potato, tamarind chutney, and, mint chutney lots of sweet curd, garnished with pomegranate & coriander leaves)

➤RAJ BHOG DRY FRUIT CHAAT

(Stuffed dry fruit lentil dumpling, saffron, potato, tamarind chutney, and, mint chutney lots of sweet curd, garnished with pomegranate & coriander leaves)

➤DAHI GUJIYA CHAAT

stuffed moon shape lentil gujiya, sweet curd, tamarind and mint chutney, garnished with pomegranate & coriander leaves

➤ **DAHI VADA**

*garnished a dish southern favourite lentil Bhalla
sweet curd, tamarind and mint chutney,
garnished with pomegranate & coriander leaves*

➤ **JODHPURI KADHI KACHORI**

*There are several different kachoris in Jodhpur. The
Kadhi Kachori is made by combining the Jodhpuri kachori
and Kadhi in a certain method. For their flavour and
freshness, the Pyaaz and Kadhi kachori are widely
known in this area. Red and green chutneys are usually
served with them*

➤ **BURMESE SAMOSA CHAAT**

*Mini samosa stuffed with Thai noodle topping with
Burmese curry, chopped onion, tomato, sprouted
beans, roasted peanut & Ratnami sev garnished
with fried garlic, fried onion, coriander leaves*

➤ **KALKATTI DHOKLA CHAAT**

*(Soft spongy dhokla served with sweet curd,
tomato ketchup, capsicum top with jinni sev,
pomegranate & coriander leaves)*

OUR OWN PIZZERIA

Add Your Choice of Toppings as We Set-Up a Live Pizzeria, And Have Your Favourite Pizza. Choose From Toppings Of, Pineapple, Red and Yellow Bell Peppers, Sliced Cherry Tomatoes, Corn Kernels, Black & Green Olives, Jalapenos, Sundried Tomatoes, Fresh Torn Basil Leaves and Other Herbs, Paneer & Feta Cheese, Baby Corn, Wilted Spinach Mozzarella Cheese, Etc. Served With Tobasco Sauce, Oregano, Extra Virgin Olive Oil, Chili Flakes

➤ PIZZA MARGARITA

Our Special Pizza Sauce, Fresh Torn Basil Leaves, Mozzarella

➤ INDIAN TOBASCO PANEER PIZZA

With Assorted Toppings

➤ PIZZA GARDENIYA

Our Special Pizza Sauce, Red Yellow and Green Peppers and Jalapeno

➤ MEDITERRINEANEAN PIZZA

three types jalapenos with feta cheese, pesto sauce

➤ PANEER MAKHANI NANJA

our special makhani gravy with marinated cottage cheese & red yellow bel peppers, onion on Italian base garnished with garlic

MONGOLIAN BBQ

This was amazingly tasty and easy to make for a terrific week night meal. I got the recipe from The Vegetarian Starter Guide. In fact, the guide is for vegans but this is a tasty sauce. It was too good not to post. The snow peas go well with the rest of the sauce. YOU don't eat mushrooms so I left them out.

➤ TOSSED WITH EXOTIC VEGETABLES

Baby corn, Asparagus, carrots, Scallions, Broccoli, Red pepper yellow pepper, green pepper, cottage cheese

➤ TOSSED WITH SAUCE

Szechuan sauce Vegetarian oyster sauce sweet and sour, black pepper, BBQ Sauce, Black Peppers, Lemon, Soya Celery Chilli, Honey Sesame, lemon ginger Schezwan and Many More with

➤ Flat Noodles

➤ Hakka Noodles

➤ Rice

LABANESE BAR

Lebanese food is hearty, with spice, and all things nice. It's incredibly versatile because Lebanon use to be the centre of many civilizations throughout history. Each of them has brought its own recipes and unique way of preparing food, creating an exquisite cuisine rich in flavourful dishes. Here are some of the most delicious Lebanese food you should try if you ever visit Lebanon or if you're eating out at a Lebanese.

- FALAFEL POCKET
- SHAWARMA ROLL
- PESTO HUMMUS
- GARLIC HUMMUS
- PAPRIKA HUMMUS
- LABNEH
- BABAGANOUSH
- TZATZIKI
- MUHAMMARA
- PICKLED RED CABBAGE
- PICKLED OLIVES
- ZA'ATAR POWDER
- RED SPICY SAUCE
- SUMAC SPICE
- PITA CHIPS
- LAVASH CHIPS
- PITA BREAD

CHIPS & DIPS

- nachos, lavash, breadstick, bread bun, cheese spiral, spinach cheese spiral, focaccia bread, pitta bread HUMMUS
- basil hummus, peri-peri hummus, green peas hummus, beet root & ricotta humus, classic humus
- chilli oil
- mayo pesto dip
- garlic curd

PERI-PERI PLATTER

- GRILLED PINEAPPLE
- GRILLED COTTAGE CHEESE
- EXOTIC VEGETABLE
- GRILLED CORN
- POTATO VEGEGES
- PERI-PERI RICE

KUMPUR STATION

- BACKED POTATO
- CREAMI VEGETABLES
- SALSA CHEESE SAUCE
- GREEN OLIVES
- BLACK OLIVES PARSLEY
- GREEN CHILLY
- CHOPPED ONION
- CORIANDER WITH GREETED CHEESE

SOUTH AFRICAN

- MINI FOCASIA STUFFED WITH
ARRABIETA SAUCE TOPPING WITH SAUTE
MUSHROOM, FRIED ONION, MOZERELLA
CHEESE
- BHUTTA GRILL
- COCONUT

ROSTI BAR

- Potato
- Spaghetti
- Banana
- yum
- broccoli badam

served with salsa sour
cream and thousand
Sauce

AMERICAN CHIPOTLE BOWEL

Chipotle is Amazonian South American Delicacy Made
with Brown Rice on Griddle & Mix with All Exotic Veggies,
Seasoned with Finest Toppings. SIGNATURE DISH
SERVED IN INDIVIDUAL BOWEL.

VEGETABLES

- Bell Peppers, Carrots, Broccoli, Zucchini, Red Cabbage, Green Cabbage, Bok-Choy, Baby Corn, Beans, Corianders

SEASONED WITH

- Chilli Flakes, Tabasco, Black Peppers, Chipotle Chillies

SERVED WITH

➤ Quesadillas, enchiladas, nachos,
guacamole, BBQ sauce, sweet chilli sauce,
corn salsa, cheese sauce, chipotle sauce,
Chipotle beans, Salas, Sour Cream & Lettuce

WITH

- Sauté vegetables
- Lemon cilantro rice
- Shanghai curry

➤ AHMEDABADI GHOTALA WITH CHUR-CHUR RAFF ROTI

BARBEQUE STATION

Barbeque is a traditional Indian way of cooking which uses very less fat, chunks of cottage cheese & vegetables, skewed with green peppers & tomato cubes, cooked over charcoal flames

CHOICE OF

- Cottage cheese
- Tandoori baby corn
- Aloo chutney wale
- Tandoori broccoli
- Schezwan mushroom
- Cauliflower
- Pineapple
- Sweet potato

SERVED WITH LACHHA ONION & MINTCHUTNEY

EXOTIC SMOKEY GRILLED VEGETABLE

(grill on tawa)

- GRILLED STUFFED COTTAGE CHEESE
- GRILLED STUFFED ZUCCHINI

GRILLED WITH EXOTIC VEGETABLES

Bell Peppers, Carrots, Broccoli, baby corn etc.

SERVED WITH

- saffron lemon cream sauce
- roasted pepper sauce

TAPAS BAR

- GRILLED STUFFED ZUCCHINI
- BAKED MASS POTATO
- GRILLED COTTAGE CHEESE
- SASPARAGUS
- CHAVLI BEANS

TOSSSED WITH EXOTIC VEGETALES

Bell Peppers, Carrots, Broccoli, Zucchini, Red Cabbage, Green Cabbage, Bok-Choy, Baby Corn, Beans, Corianders

SERVED WITH

- potato pumpkin mess curry
- herb garlic rice

PASTA BAR

Putting together a build your own pasta bar can be as simple or as fancy as you want it to be. Mix and match pasta, sauce and toppings to build the perfect bowl of pasta! When it comes to universally beloved foods, pasta has to be near the top of the list. It's kid Friendly, adult-friendly, and totally versatile! You can customize it endlessly with variations on pasta shapes, sauces, and toppings.

TOPPINGS

➤ Exotic vegetables three types bell peppers, broccoli, baby corn, red & yellow zucchini, mushroom, sundried tomato, cherry tomato, black olives, green olives with basil leaves & herbs

CHOICE OF PASTA

- Penne
- Fusilli
- Farfalle
- gnocchi
- Fettuccini

CHOICE OF SAUCE

- Alfredo
- Arrabbiata
- Creole
- Marinara
- Pesto
- Peri-peri

RAVIOLI

- Spinach ricotta ravioli
- Beetroot ravioli
- Spinach corn ravioli

CHINESE MAIN COURSE

➤ PEKING PANEER

(Coated Cheese Deep Fried Tossed with Chilly Soya Oil)

➤ VEG DUMPLING

(Vegetable Manchurian Gravy with Assorted Pepper)

➤ ASSORTED VEG IN HOT GARLIC

SAUCE

(Mix Vegetable Cooked in Garlic Chili Sauce)

➤ AUBERGINE IN GINGER SOYA SAUCE

(Coated Brinjal Deep Fried Cooked in Ginger Soya Sauce)

➤ VEGETABLE PEPPER SALT

(Crispy Fried Vegetables with Black Pepper and Corn)

➤ GARLIC PEPPER VEGETABLE

(Fresh Vegetables Cooked to Perfection in a Spicy Garlic & Pepper Sauce)

➤ CHINESE DUMPLING IN OYSTER BASIL SAUCE

(Deep-Fried Vegetable
Dumpling, Wok Tossed in
Basil Oyster Sauce)

➤ SHANGHAI CURRY

RICE AND NOODLES

➤ CHINESE FRIED RICE

(Rice Stir Fried with Spring Onion & Soya Sauce)

➤ MUSHROOM BROCCOLI FRIED RICE

(Seasoned with Chinese Spices)

➤ STIR FRIED NOODLES

(Noodles Stir Fried with an Assortment of Veggie in
Mongolian Barbecue Sauce)

➤ HAKKA NOODLES

(Chinese Noodles Stir Fried with an Assortment of
Vegetables & Soya Sauce)

THAI

➤ GAENG KIEW WAAN

(Thailand's Famous Green Curry with Lemon
Grass Flavoured Cottage Cheese)

➤ GAENG PHED JE

(Mildly Spiced Thai Red Curry Lemon Grass,
Coconut Milk with Peanut)

➤GAENG GAREE JE

(The Classic Thai Yellow Curry Flavoured with Young Turmeric and Kaffir Lime Leaves)

➤GAENG MASSAMAN

(A Classic Thai Curry Flavoured with Herbs, Aborigine and Tofu Cheese)

➤MALAYSIAN CURRY

(Lemon Grass, Baby Eggplant, Assorted Well Pepper & Coconut Milk)

RICE AND NOODLES

➤TROPICAL THAI FRIED RICE

(Long Grain Rice Stir Fried in Thai Paste and Flavoured with Kaffir Lime Leaves)

➤PHAD SIEW JE MALAY FLAT

NOODLES

(Flat Noodles Stir. Fried In Thai Paste and Flavoured with Kaffir Lime Leaves)

➤PHAD KI MAO JE

(Flat Noodles Tossed with Pepper Assorted Veggie and Tangy Malaysian Sauce)

➤KHAOPHAD KAPRAO JE

(Fry rice with chilly basil)

➤SHANTO MEIN

(Flat Noodles Stewed with Vegetable, Mushroom and Cashew nut)

➤NASI GORENG

(Vegetarian Version of The Famous Indonesian Fried Rice)

CHAK DE FATTE AMRITSARI

PUNJABI DHABA

Indian wedding is never boring. We all know why. Yes, you guessed right! The massive spread of food and the other festivities of course! Dishes Gurmeet's Amritsari Punjabi Dhaba is one of the best Punjabi food catering service providers in India. Our high-quality Punjabi food and original taste is verry popular.

➤SARSON DA SAAG

➤AMRITSARI CHHOLE

➤PANEER BURJI

➤RAJMA MASALA

➤PUNJABI BHINDI

➤AMRITSARI ALOO'

➤AMRITSARI GOBHI

- RAJMA MASALA
- RAJMA BIRYANI
- SHOLAY BIRYANI
- KADHI PAKORA
- AMRITSARI KULCHA
- AMRITSARI CHUR
CHUR NAAN
- MIKKI DE ROTI
- LACHHA PARATHA
- AMRITSARI PYAZ KI CHUTNEY
- GAJAR KA ACHAR
- MOOLI ACHAR

SOUTH INDIAN COUNTER

- ASSORTED DOSA

(Masala, Mysore, sada,
pepper, jinni)

- RAWA DOSA

(Masala, sada)

- ASSORTED UTTAPAM

(Onion uttapam, tomato uttapam, mix uttapam,
masala uttapam)

- IDLI
- KANCHIPURAM IDLI
- TATTE IDLI
- MEDU VADA
- KANDA VADA
- UPPAM
- PANIYARAM
- BISSI BELA BHAT
- LEMON RICE
- SAMBHAR
- COCONUT CHUTNEY
- TOMATO CHUTNEY
- MALGAPUDI

KATHIYAWADI DHABA

Kathiyawadi Food has come to represent the true flavours of Gujarat. The company is committed to spreading the fragrance of happiness through purity and perfection in every product. The brand name promises high quality standards and stringent approval measures to ensure that the freshness and delicate essence of every ingredient is intact.

- BAINGAN BHARTA
- BHINDI BHARELA
- SEV TAMETA
- LASONI ALOO PALAK
- TOOR THOTHA
- KATHIYAWADI KADHI
- KATHIYAWADI KHICHADI
- BAJRI ROTLA
- BISCUIT BHAKHRI
- VAGHARELA ROTLA
- DAHI TIKHARI

GUJARATI FOOD

Gujarati food originated from Gujarat, the western coastline state of India, often referred to as "Jewel of Western India". Although the long coastline ensures huge variety of food, the influence of Jain culture and philosophy makes the region a predominantly vegetarian. Gujarati food is more often served on a silver platter. Gujaratis use a combination of different spices and flavours to cook their meals and this is what makes their food truly exotic. People in Gujarat eat one or the other type of curry along with rice and roti in almost every meal. Gujarati dishes usually have a very subtle taste that makes it truly distinct from other Indian

cuisines. Most of the Gujarati dishes are sweet, while others have a quite larger concentration of sugar as compared to salt and spices. Sometimes, jaggery is used as an alternative to sugar.

- GREEN/RED UNDHIYU
- KAJU KARELA
- DANA PAPADI MUTHIYA NU SHAAK
- BHINDA CAPSICUM
- SURTI UNDHIYU
- GREEN GUJARAT
- TURIYA PATARA VATANA
- GUJARATI DAL
- GUJARATI KADI
- KAJU KISMIS RICE
- TAJ LAVING BHAT
- MUTTER KAJU PULAO
- VAGHARELI KHICHDI

RAJASTHANI CUISINE

Rajasthan region in North West India. It was influenced by various factors like the warlike lifestyles of its inhabitants, the availability of ingredients in an arid region and by Hindu temple traditions of sampradayas like Pushtimarg and Ramanandi. Food that could last for several days and could be eaten without heating was preferred. Scarcity of water and fresh green vegetables have all had their effect on the cooking. Signature Rajasthani dishes include Dal Bati Churma, Panchratna Dal, Papad ro Saag, Gatte ro Saag.

- MAKAI RAAB
- BAJRI RAAB
- LAADU
- BOONDI
- CHURMA
- KER SANGRI SAAG
- PANCHKUTA SAAG
- HALDI RO SAAG
- MANGODI RO SAAG
- GOVIND GATTE RO SAAG
- PAPAD RO SAAG
- GULAB JAMUN KI SABZI

- RAJASTHANI KADHI PAKODA
- GATTE MATAR KHICHADI
- BAJRE ROTI
- MAKAI ROTI
- KHOBA ROTI
- TIKKAD
- RAJASTHANI LEHSUN CHUTNEY
- KACHRI CHUTNEY
- DHANIYA PUDINA CHUTNEY

APNA DESH APNA KHANA

- PANEER TIKKA METHI GARLIC

(Paneer tikka masala is an Indian dish of marinated paneer cheese served in a spiced tomato gravy)

- PANEER ROULADE
- PANEER LABABDAR

(Marinated cottage cheese with lababdar masala served with tangy tomato gravy)

- PANEER MAKHANI
- LASOONI PALAK PANEER

➤ **PANEER BEGUM BAHAR**

(Finger cottage cheese served with tangy yellow reach gravy and baked the oven)

➤ **P, B, M**

(Paneer butter masala served with reach tomato gravy)

➤ **BANARSI PANEER PAAN WALA**

(Triangle paneer Stuffed sweet mango pickled served with tomato gravy)

➤ **PANEER PASANDA**

➤ **PANEER KASTURI**

(Spinach and methi flavoured gravy)

➤ **PANEER PESHAWARI**

FARAM FRESH VEGETABLE

➤ **VEG KANDHARI**

➤ **VEG JAIPURI**

➤ **VEG JALFREZI**

➤ **VEG KOLHAPURI**

➤ **MAHARAJA TAWA**

➤ **INDI-CHILLI TARKARI**

➤ **MAHARAJA TAWA**

KOFTA

➤CHUN MUN KOFTA

(Cottage cheese and cheese dumpling cooked in reach cashew nut gravy)

➤MALAI KOFTA

➤VEGETABLE KOFTA

➤NARGISHI KOFTA

➤SHAAM SAVERA KOFTA

➤KOFTA KARNIVAL

ASSORTED INDIAN BREAD

➤TANDOORI ROTI

➤LACHCHA PARATHA

➤BABY BUTTER NAAN

➤MIRCHI PUDINA PARATHA

➤CHEESE NAAN

➤GARLIC NAAN

➤FULKA ROTI

➤ROOMALI ROTI

RICE AND PULAO

- JEERA RICE
- STEAMED RICE
- KASHMIRI PULAO
- VEGETABLE PULAO
- STEAMED RICE
- ZAFFRANI PULAO
- HYDERABADI BIRYANI
- PARDA BIRYANI
- AWADHI DUM BIRYANI
- KASHMIRI MEVA BIRYANI

DAL

- DAL MAKHANI
- CHANNA DAL MASALE DAR
- LASOONI DAL TADKA
- DAL PANCHRATNI
- DAL TADKA

INDIAN SWEET & DESSERTS

- MOHAN BHOG
- BAKED TRIO HALWA
- KESAR JALEBI WITH RABADI
- DRY FRUIT KALAKAND HALWA
- MIX DRY FRUIT HALWA
- KAJU ANJEER HALWA
- GAJAR KA HALWA
- MOONG DAL HALWA
- DUHI KA HALWA
- FRUIT CREAM SALAD
- FRUIT CUSTARD SALAD
- MANGO PLEZER
- PINA CRUSE
- JAMUN KA HALWA
- STUFF GULAB JAMUN
- RABDI MALPUA
- SRIKHAND
- BASUNDI

WESTERN DESSERTS

- BLACK FOREST AND CHERRY GATEAU
- ORANGE SOUFFLE
- CHOCOLATE SOUFFLE
- LEMON SOUFFLE
- FRUIT TRIFLE
- CHOCOLATE PEARS PUDDING
- BANANA WALNUT PUDDING
- COLD MANGO PUDDING
- STRAWBERRY PUDDING
- FRESH PINEAPPLE PUDDING
- DRIED CHERRY & JELLY PUDDING

KULFI STATION

- VARIETY OF KULFI
- MALAI ROLL CUT
- CHOWPATTY
- KESAR PISTA

BROWNIE BAR

- CHOCOLATE BROWNE WITH HOT CHOCOLATE & VANILLA ICE CREAM

ICE CREAM

- VANILLA
- STRAWBERRY
- CHOCOLATE
- BUTTER SCOTCH
- ALMOND CARNIVAL
- AMERICAN NUTS
- RAJBHOG
- TAJMAHAL
- FRESH GUAVA

SPECIAL NOTE:

FOOD ALLERGIES & INTOLEANCES:

Please Note That All of Our Food Might Contains Allergenic Ingredients. Special Diets for Food Allergies Will Be Catered for Only If Then Have Been Arranged Prior To Your Events and Confirmed in Writing. If You Wish to Know More About or Ingredients, Please Speak to Your Events Coordinator.

Thanks For Partnering With GUPTA
G LIVE CATERING We'll work Closely with
You to Help Make Your Vision Come to Life. Our
Team Is Always Helpful and Responsive, And
Welcome Changes Through the Planning Phase and
During the Events. We Guarantee Your Attendees
Will Thoroughly Enjoy Themselves... And The Food!
From The Very Beginning, You and Your Guests
Will Be in Great Hands. Food will Be Delicious,
Beautifully Presented, And Timely. Our Promise:
Great Service GREAT FOOD GREAT TIME,
Incredible Food, Always Reliable!

Our Experienced Team Is Professional, Friendly
and Attentive to Detail. Together We Aim to Make
You and Your Guests Feel Like VIPS.

REQUIREMENTS:

All Crockery, Cutlery & Glassware by Us. If Any
Special Requirements for Crockery, Cutlery &
Glassware Is Chargeable, Tables with Frill for
Kitchen & Buffet Area with Sufficient Power
Supply With 05 & 15 Amp. Electric Points in
Kitchen & Buffet Area, Dish – Pot Wash &

*Garbage Dump Area to Provide by Client Next
Steps 3-4 Weeks Before Event Date*

- Confirmation Of Dates and Time*
 - Approval Of Menu & Max Number of Guest*
- Count The Finer Detail and Payments Terms
The Final Date for Changes to The Guest Count
(From Min. To Max.) Or Menu Is 1 – 2 Week
Prior To The Events Start Date. A Deposit Of 30%
Is Required on Acceptance of Quote. Final Payment
Is Due 07 Days Prior To The Event.*

Trams & Condition Apply