

5th Oct		Dinner Buffet	
Sitaphal Milkshake in Wine Glass		Welcome Drink	
Anar Amla Juice in Wine Glass			
Spinach Corn Tikki		Starters	
Mexican Pockets			
2 Dips			
Roasted Masala Dry Fruits			
Floating Pani Puri		Chats	
Masala Puri			
Laccha Aloo Tikki			
Banares ki Tamatar Chat			
Thin Crust Pizza		Live Continental Counter	
Pot Maggi Lasagne			
Paneer, Mushroom, Bell Peppers, Tomato, Onion, Baby Potato, Pineapple, Cauliflower		Live Barbeque Counter	
Tawa Badam Milk Counter		Beverage Counter	
Veg Manchow Soup with Crispy Noodles		Soups	
Cream of Badam Broccoli Soup with Oregano Flakes			
Wheat Beetroot Mirchi Laccha Parantha		North Breads & Gravies	
Tawa Soft Naan with Chilly Flakes topping			
Techa Paneer Gravy			
Babycorn Colour Capsicum Mushroom Gravy			
Live Dal Counter-Dal Tadka,Dal Makhani			
Live Tawa Subzi			
Mulbagal Dosa		South Breads & Accompaniments	
MDB Palya			
MDB Chutney			
Candy Idly			
Molagaipudi Topping			
Neer Chutney			
Red Allam Chutney			
Raw Ban 65		Starters	
Beetroot Cheese Cutlet			
Shanghai Rice		Main Course	
Veg in Hunan Sauce			
Kotte Biryani			
Raitha (should keep making freshly)			
White Rice			
Pepper Rasam			
Mini Papads			
Fryums			
Chia Seeds Curd Rice			
Plain Curds			
3 Types Pickle+ 3 Types Pudi			
Veg Carving		Salads	
Green Salad			
Pickled Onions			
Pickled Small Onions			
Mexican Salad			
Russian Salad			
Baked Badam Pizza		Dessert	
Pista Sachet			
Baby Jamun Pudding			
Mini Lotus Biscoff Pastry			
Bellary Khova			
Blueberry White Chocolate			

Longan, Mangosteen, Dragon Fruit – 2 Types, Kiwi /
Golden Kiwi, Special Oranges, Thai Guava, Australian
Grapes

Fruits Counter

Plant Icecream
Hot Waffles Counter with Vanilla Icecream
Fig & Honey Icecream

Dessert