

Corporate Office
465, Ganesh Khind Road, Next to Pune Central Mall-2, Shivaji Nagar,
Pune 411 005. Maharashtra, India
Tel: +91-20-2566 2222/ +91-20-4105 7200

www.littleitaly.in | Follow Us On   | Download Now  



TESTIMONIALS

"Excellent food, excellent service. Definitely deserves an encore!"

...Geeta Mehta

"Having tested and tried almost every Italian restaurant in town, I'm glad at last I've found an establishment that cares about quality of service as much as the quality of its food."

...Rajat Kapur

"Just wanted to say what an amazing night we had for my birthday. The food was amazing, everyone was VERY HAPPY with each item on the menu."

...Gaurav khanna

"Starters to mains - all arrived looking, smelling and tasting divine! Can't wait to throw another party and get Little Italy to cater!"

...Mr.& Mrs. Prakash

ACKNOWLEDGEMENT

As one of the India's largest Italian food restaurant chain, from our first launch nearly 20 years ago till today, Little Italy continues to have outstanding catering services with excellence.

Our team has pioneered the creation of new menus, consistant taste, prompt service and creative buffet presentations, conforming to global regulations at a highly competitive price.

As someone said, "If you have a good experience in a restaurant, you tell 2 people. If you have a bad experience, you tell 10 people." We at little Italy believe in same, so to achieve maximum guest satisfaction we always strive for improvement.

Raj Mehta
CMD

BANQUETING AND CATERING SERVICES



Banqueting & Catering Services

Parties are a wonderful opportunity to gather and celebrate special occasions with friends, family and co-workers. Although they require a bit of planning and preparation, the rewards are great. Little Italy wants to assure you and your guests have a wonderful experience. With over 25 years of experience in the food service industry, we can help you plan your event from start to finish. Let us show you how to dazzle your friends and family at your next event- regardless of your budget! At Little Italy we believe in family, friends and community.

We also cater to any company's needs and budget. Call us for a free quote for your next business meeting, gathering or event and we can help you make it successful, affordable and done just the way you want. All pricing will be quoted at the time of your enquiry. We request you provide us with a minimum of 72 hours' notice for corporate events so that we may ensure premium quality and availability. The sample menus and prices quoted are intended as a general guide and do not reflect the full range of possibilities we can offer. We welcome your suggestions so special menus can be created to meet the particular needs of your event.

Little Italy has the best team, skills, experience to transform your celebrations and take all the fuss & frustrations out of hosting your party.

We study the venue & space, understand your taste, requirements and budgets and accordingly design our catering. From buffet presentations, the crockery & cutlery, the kitchen/service support, Little Italy ensures that every aspect of the party is attractive and impeccable.

Please call your nearest outlet to arrange catering functions or party planning services, including but not limited to, the following:

- Office Parties
- Anniversaries
- Formal Receptions
- Coffee Breaks
- Housewarming Parties
- Birthdays/ Holidays
- Luncheons
- Box Lunches
- Party Platters
- Dinner Parties

*(If unable to locate your nearest outlet you may call 020-41057200)

ESTIMATES & GUARANTEES

When booking a catering reservation, an attendance estimate is requested. This is approximately how many people you think will be attending your event. The attendance guarantee, which is required seven days prior to event, is the actual number of people that will be there. Major changes within the final 72 hours (3 days prior to the day of the event) may not be possible to accommodate in every situation. Accurate guarantees are essential since, in accordance with standard catering procedures, only a quantity sufficient to serve 5% in excess of the guarantee is prepared. So please provide attendance guarantees carefully, and remember that the final charge will be based on the guarantee or actual attendance number, whichever is higher.

CANCELLATIONS

If a cancellation is necessary, please inform us in writing no later than 7 days prior to the event. Since some food & equipment items are prepared or ordered in advance, charges may still be incurred. If cancellation is made within three days of the event, full charges for food and labor and rentals, if any, will be charged.

CATERING CAPACITY

We can cater for a minimum of 30 and a maximum of 300 peoples

FLOWERS & LINENS

Bud Vase Arrangements, Formal Centerpieces, Linen Napkins, Banquet Linen Tablecloths, Paper Tablecloths and Table Skirting available upon request.

TRANSPORTATION

Transportation within 5 kilometers distance is complimentary. Beyond 5 kilometers will be charged on actuals.

ADDITIONAL REQUIREMENTS

Other requirements for round tables, chairs, bar glasses, bartenders, bar accessories and lighting can also be organized on request and will be charged separately.



CATERING MENU



Little Italy caters to all your needs by providing the best foods at the most affordable price. From simple to gourmet, from casual to elegant, we help you put the "Special" in your next event.

Our Catering Staff is here for you... Our staff is the best in the business with the expertise and resources to assist you with servers, decorations and event sites. Whether you need a buffet table, a picnic, or a more intimate setting... Just leave all the details to us and enjoy your party.

BANQUETING SERVICES

Special occasions or no occasion at all; big do's or private get-togethers; at home or any venue you choose- Little Italy's outdoor catering ensures your party is a resounding success.



SNACKS

HUMMUS / BABAGANOUSH WITH PITTA BREAD
A Lebanese dip, hummus, is made from cooked & mashed chickpeas, blend with tahini, lemon juice, salt and garlic
Babaganoush, is made in aubergine paste with curd and seasoning, served with traditional arabic pitta bread

MINI PIZZA
A coin sized pizza with assorted toppings, baked to perfection

FONDUE WITH CHEESE
Vegetable skewered bread cubes, olive, and capsicum served with a delicious dip made with wine & cheese

FALAFEL
Fried chickpea balls mixed with fenugreek paste, onion, mint leaves, seasoned and coated with sesame seeds

VEG QUESADILLAS
Soft tortillas stuffed with onion, mushroom, bell peppers & cheese, roasted in the oven

ONION RINGS/CAPSICUM RINGS/BABYCORN LONGS
Batter fried onion, capsicum & babycorn sprinkled with some seasoning

SPINACI SALSA
Creamy spinach sauce served with a thin & crispy toast

SPANAKOPITA MARINATI
Marinated tomato & monterey jack parcels, mesclun mix, black tagliatelle, spicy salsa cream

RAVIOLI CROCANTE
Fried ravioli stuffed with roasted peppers and cheese, roasted garlic salsa, spicy tomato dip

HERB & JALAPENO SALSA
Basil & jalapeno sauce served with thin & crispy toast
Rename fondue with cheese with Fondua

MUSHROOMS AGLIO OLIO PEPPERONCINO
Mushrooms roasted with garlic olive oil, chillies and lemon, tossed with Parmesan cheese

CARAMELISED ONION AND JALAPENO CHIMI CHANGAS
Soft tortilla stuffed with Caramelised onion, mozzarella ,monetary jack cheese and jalapeno, cooked on a griddle

PESTO TOSSED MUSHROOMS
Pan fried field mushrooms with pesto , garlic Parmesan and lemon

FENNEL & LEEK TURNOVERS
Creamy fennel ,leeks and cheese baked in a flaky pasties

SMOKED BROCCOLI AND CHEESE CALZONE
Minced brocoli, jack cheese, smoke cooked and baked in a crescent shaped bread

ITEMS ON THE SNACKS MENU ARE RECOMMENDED AS REFRESHMENTS WITH HI-TEA.

ROESTI WITH CORN & SPINACH AU GRATIN
Potato cake marinated with spices & seasoning topped with with creamed corn & creamed spinach

VOL-A-VENT
Puff pastry stuffed with mushroom, corn or vegetables of your choice & cheese, roasted in the oven

MIXED CROSTINI
Special farmers bread grilled and topped with exotic vegetables, sun-dried tomatoes, olive oil, basil, garlic roasted aubergines, artichokes, pesto, fresh chopped tomatoes, capers, olives, Italian mayonnaise and fresh tomato sauce

BRUSCHETTA
Assorted sliced farmers bread, grilled and topped with garlic, freshly chopped tomatoes, olive oil and oregano

FUNGHI TRIFOLATI
Fresh mushrooms sautéed with Italian herbs and garlic

FUNGHI ALLA TRAPANESE
Roasted mushrooms with garlic, lemon, parsley and olive oil

NACHOS WITH CHEESE
Tortilla chips topped with bell pepper & melted Monterey Jack cheese, served with Mexican salsa

NACHOS WITH BEANS
(Nachos served with refried beans)

CHEESE CORN BALLS
(American corn & cheese mixed together with seasoning, coated with breadcrumbs and served with Mexican salsa

BEANS TACOS
Folded tortilla chips filled with Mexican beans & exotic vegetables, served with Mexican salsa

GUESTS HAVE OPTION OF INCLUDING STARTERS AS PART OF THE BUFFET SPREAD OR HAVE THE STARTERS SERVED AROUND. PLEASE NOTE THAT ALL STARTERS ARE BITE SIZED



STARTER

SOUUPS

- MINESTRONE**
A clear vegetable soup served with chunks of vegetables
- PASSATO DI VERDURE**
Cream of vegetable soup, sprinkled with parmesan cheese and served with crunchy crotons
- CREMA DI FUNGHI**
Cream of mushroom soup
- ZUPPA DI CIPPOLE**
Spring onion soup sprinkled with parmesan cheese and served with crunchy croutons
- ZUPPA DI POMODORO**
A simple tomato soup with fresh parsley, served with crunchy croutons
- ZUPPA DI BOROCOLI**
Traditional Italian soup prepared with broccoli
- ZUPPA DI ASPARAGUS**
Traditional Italian soup prepared with asparagus (as per availability)
- PAPPA DI POMODORI**
Roasted tomato and bell pepper soup
- CREMA DI ZUCCA**
Butternut squash, roasted garlic & rosemary bisque

OUR SOUPS TASTE BEST WHEN THEY ARE HOT AND STEAMING.
FIND THEM AT THE BUFFET COUNTER.

- INSALATA MISTA**
Fresh tomatoes, cucumber, lettuce, oregano, mozzarella cheese, olives and extra virgin olive oil

- CONTADINA**
Fresh tomatoes, garlic, basil, sun-dried tomatoes, onion and green beans, served with virgin olive oil

- INSALATA DI MONTI IBLEI**
Fresh tomatoes, ricotta cheese, green beans, spring onions, basil & sun-dried tomatoes with extra virgin olive oil and balsamic vinegar dressing

- CORLEONE**
Classic salad with lettuce, corn, onions, potatoes, sun-dried tomatoes and capers in extra virgin olive oil with balsamic vinegar dressing

- CAESAR SALAD**
Tender lettuce leaves minced with special dressing & oven roasted croutons, garnished with black olives & parmesan shavings

- INSALATA ARABESCA**
Tomato, cucumber, cottage cheese, croutons, baby corn, capsicum & garlic dressed in lime, sugar and olive oil

- MEXICAN SALAD**
Macaroni pasta mixed with kidney beans, chopped tomatoes and parsley, dressed with sour cream and mayonnaise

- INSALATA GENNARINO**
Lettuce, olive, garlic, roasted red & yellow capsicum, caper, mozzarella & tomato, served with extra virgin olive oil & balsamic vinegar dressing

- WATERMELON AND GREEK FETA SALAD**

- POACHED PEAR AND ARUGULA SALAD**

- FETA CHEESE AND ROASTED BEETROOT SALAD**

- SALAD STATION COMES WITH THE FOLLOWING OPTIONS:
• AN ASSORTMENT FROM THE ABOVE MENTIONED SALAD
• LIVE SALAD BAR - MAKE YOUR OWN SALAD
• SPECIAL ASSORTED SMALL PORTIONS OF COCKTAIL SALADS



SALADS

PIZZA

OM
Fresh tomato sauce, basil and mozzarella

NIRVANA
Fresh tomato sauce, mushrooms and mozzarella

GOA
Fresh tomato sauce, capsicum and mozzarella

MEDITERRANEAN
Fresh tomato sauce, basil, sliced tomato and mozzarella

FANTASY
Spicy tomato sauce with Italian herbs, onion, capsicum, cottage cheese, coriander and mozzarella

MANALI
Spicy tomato sauce with Italian herbs, mushrooms, olives, onions, corn and mozzarella

INDIAN
Spicy tomato sauce with Italian herbs, onion, capsicum and mozzarella

TRE PEPPERONI
Fresh tomato sauce, olives, imported red, yellow capsicum and mozzarella

TABASCO
Spicy tomato sauce, tabasco, jalapeno pepper, sun-dried tomatoes and mozzarella

SICILIA
A thick based pizza with fresh tomato sauce, fresh basil, mushrooms, garlic, pickled onions, sun-dried tomatoes and mozzarella (All marinated in chili sauce)

VODKA
Fresh tomato sauce with, parmesan, jalapeno peppers, capers, pineapple, vodka and mozzarella

OR

LIVE PIZZA COUNTER
Thin crust pizza with all exotic vegetable

PIATTO GIARDINO
Hummus, pickled vegetables, green olives, feta, mozzarella on flatbread

PIATO CROSTATA
Red pepper sauce, hummus, chilli, cherry tomato, caramelized onions, oregano, mozzarella on flatbread

PIDE CONTADINO
Spicy tomato ,cherry tomatoes, minted potatoes, mozzarella, feta, thyme

PIDE SOLLETICO
Soya mince, caramelized onion, roasted pepper sauce, feta, rucola, oregano

MARGHERITA RUSTICO
Sourdough Flat bread with Tomato basil ,bocconcini, pesto

QUATTRO PEPPERONCINO
Sourdough flat bread, roasted pepper sauce, paprika, jalapeno, capsicum, chilli oil

DELIZIOSO
Spinach, feta, roasted garlic, black olive on sourdough base

RUCOLINO
Caramelized onion, garlic, sundried tomatoes, paprika, rucola on sourdough base

PIZZA BIANCA E NERO
chilli tossed vegetables, mozerella, cheddar, ricotta, Parmesan, alfredo sauce on black pizza base

OUR PIZZAS ARE SERVED WITH AN INCREDIBLE THIN AND CRISPY CRUST.
OUR ASSORTED TOPPINGS ARE SURE TO KICK YOUR TASTE BUDS.
REGULAR: ONION, CAPSICUM, GREEN PEAS, TOMATOES, CORN, MUSHROOM
EXOTIC: ZUCCHINI, ASPARAGUS, BABY CORN, OLIVES, CAPERS, RED AND YELLOW CAPSICUM



PASTA

- AGLIO OLIO E PEPERONCINO**
Simple classic sauce with garlic, olive oil, chili and parsley
- ALLA ARRABIATA**
Fresh tomato sauce, garlic, chili and parsley
- AL 4 FORMAGGI**
A combination of blue cheese, mozzarella, gouda & parmesan cheese
- PUTTANESCA**
Traditional Italian tomato sauce, olives, garlic & fresh basil
- DELLA CASA**
Imported sun-dried tomatoes, olive oil, garlic & fresh basil
- AL PESTO GENOVESE**
Fresh basil crushed with garlic, pine nuts and cheese
- MATRICIANA**
Tomato sauce, soya mince, cheese, onion, chili & basil
- PASTA AL SOLE DI SICILIA**
A pasta dish with fresh tomatoes, mozzarella, basil, garlic, capers, olives, sun-dried tomatoes & parmesan cheese
- PASTA DEL BARONE**
A classic noble sauce with bechamel, tomato sauce, red chili & parmesan cheese
- ALLA FIRRITIANA**
A classic combination of cheese and spinach sauce
- PASTA BARBARESCA**
Creamy sauce with fresh broccoli, tomatoes, garlic, parsley, sun-dried tomatoes, tempeh, parmesan cheese and chili pepper
- PASTA ALL BAKUNIN**
Fresh mushrooms, garlic, parsley and capers in red wine and tomato sauce, served with your choice of pasta
- LIVE PASTA STATION**
A live pasta counter where you can choose your own pasta and toppings along with the sauce

RAVIOLI NERO AL FUNGHI SELVATICI
Black ravioli , wild mushroom, chilli in sage gorgonzola cream

SALSA ARROSTO PEPERONCINO
Pasta in roasted pepper fondue

TAGLIATELLE PALLE VERDURE
Black tagliatelle with vegetable dumplings in tomato sauce

TAGLITELLE NERO AGLIO OLIO PEPERONCINO
Black Tagliatelle in aglio olio pepperoncino sauce

PASTA FINNOCHIO
truffle porcini cream, Roasted fennel, saffron, pinenut with pasta

TORTELLINI AL PESTO LIQUIDO
Mascrapone pesto oil Tortellini, Mashed potatoes, Pine nuts, French beans in Sage and butter sauce

CAPONATA DELLA SICILIA
Slow cooked Italian Vegetables, baked lasagne pie

TORTA DI LUIGI
Traditional Italian milkmans pie with Soya protein, herbed tomato sauce, Parmesan, topped with creamy herb mash

RISOTTO E BISI
Risotto flavoured with green peas and cheese & herbed wine

GET YOUR PASTA SERVED IN ONE OF THE FOLLOWING WAYS :
 • LIVE PASTA STATION WITH THE CHOICE OF PASTAS AND SAUCES
 • PASTA SERVED AS A PART OF THE BUFFET WITH A CHOICE OF 2 SAUCES
 • LIVE EXOTIC PASTA STATION: A VARIETY OF 5 PASTAS, 4 SAUCES AND EXOTIC VEGETABLES



MAINS

RAVIOLI WITH CHOICE OF YOUR SAUCE

Home-made pasta stuffed with spinach and ricotta cheese served with your choice of sauce

CANNELLONI

A traditional dish from Florence. Tubes of home made pasta filled with ricotta cheese, spinach, mozzarella, basil & tomato sauce baked in the oven

LASAGNE

LASAGNE ALLA NAPOLETANA

Layer of home-made pasta, bechamel sauce, tomato sauce, basil, mozzarella & ricotta cheese sauce, baked in the oven

OR

LASAGNE ALLA GYPSY

Layers of home-made pasta, bechamel sauce, tomato sauce, basil, mozzarella, pecorino cheese, mushrooms & aubergine, baked in the oven

OR

LASAGNE ALLE VERDURE

Layers of home-made pasta, bechamel sauce, tomato sauce, basil, mozzarella cheese, capsicum, broccoli, carrots & green beans, baked in the oven

ENCHILADAS

Soft Tortillas with Beans/ Corn/ Mushrooms / Cottage Cheese, baby corn, mushrooms, coated capsicum topped with cheese

OUR SOUPS TASTE BEST WHEN THEY ARE HOT AND STEAMING.
FIND THEM AT THE BUFFET COUNTER.

RISOTTO

RISOTTO AL FORNO

A traditional Italian rice dish with brown rice, tomato sauce, green peas, mozzarella

RISOTTO FUNGHI E ZAFFERANCO

Brown rice dish with mushrooms and delicately flavored with saffron, cream and parmesan cheese

RISOTTO 4 FORMAGGI

Special type of brown rice served with 4 different types of melted cheese

RISOTTO CON ASPARAGI

Special type of brown rice served with asparagus melted in white wine and parmesan cheese

RISOTTO BAR-LIVE RISOTTO COUNTER

MEXICAN RICE

Brown rice mixed with refried beans, vegetables and mushrooms

MASHED POTATOES

Cream roasted garlic and cheese
Creamed corn, capsicum and cheese
Mexican delight - Refried beans and cheese
Creamed mushroom, paprika and cheese

ARANCINE ALLA SICILIANA

Balls of fresh cooked rice filled with mozzarella cheese, green peas, mushrooms and tomato sauce



MAINS

DESSERTS

SEMI FREDDO AL LIMONE
A delicate lemon cheese cake

CHOCOLATE WALNUT FUDGE WITH ICE CREAM
A chocolate & walnut fudge served with vanilla ice cream

SIZZLING BROWNIE
Warm, fudgy walnut brownie served with nuts, drizzled with chocolate sauce and topped with vanilla ice cream

MANGOES CHEESE CAKE
Traditional cheesecake flavoured with mango puree and a layer of yellow sponge cake

TIRAMISU ITALIANO
Classic Italian "pick me up" desserts with layers of mascarpone cheese and sponge cake soaked in rum and coffee

CHOCOLATE MOUSSE CAKE
Delicate mousse cake with the combination of imported dark and light chocolate

PANNA COTTA
A Creamy pudding

SEMIFREDO AL MANGO
A delicate mango cheese cake served cold

CHOCOLATE BOMB
Muddy melted fantasy chocolate served with vanilla ice cream

FRESH FRUITS WITH CHOCOLATE SAUCE

LOTUS CHEESECAKE
Lotus mascarpone cheesecake

LOTUS PANNA COTTA
Lotus infused pannacotta

TRES LECHES
Traditional Mexican milk cake with orange glaze

OREO MOUSSE
Oreo biscuit flavoured light preparation of cream & chocolate

APPLE TART
Apple, caramel sauce, cake crumbs & baked in a pie.

BAKED YOGHURT
Typical Greek home style dessert, yoghurt flavoured with mango, honey, strawberry etc

NEW YORK STYLE CHEESE CAKE
Baked cheese cake with Oreo cookies .

CHEESE CAKE
Cold (unbaked) cheese cake with multiple options of flavour like mango, strawberry, passion fruit, dark cherry etc.

FRESH FRUIT GATEAUX
Vanilla fatless sponge layered with whipped cream , exotic fruits.

SWISS ROLL
Vanilla sponge rolled with chocolate or cream.

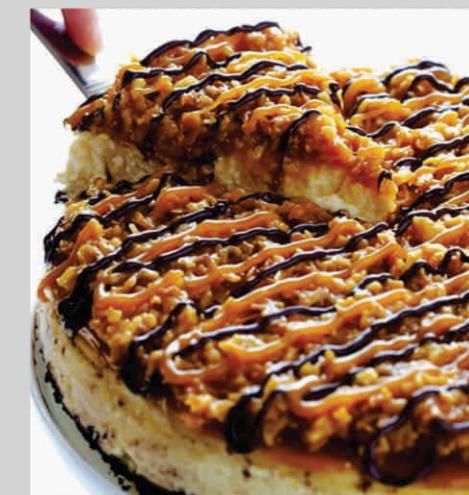
FUDGE BROWNIE
Dense chocolate cake with walnuts.

NEW YORK STYLE BLUEBERRY CHEESE CAKE
Baked cheese cake with blueberries

DEATH BY CHOCOLATE
Mud cake layered with dark chocolate, dark chocolate chips.

RED VELVET PASTRIES
American moist cake, red soil ,cream cheese & chocolate .

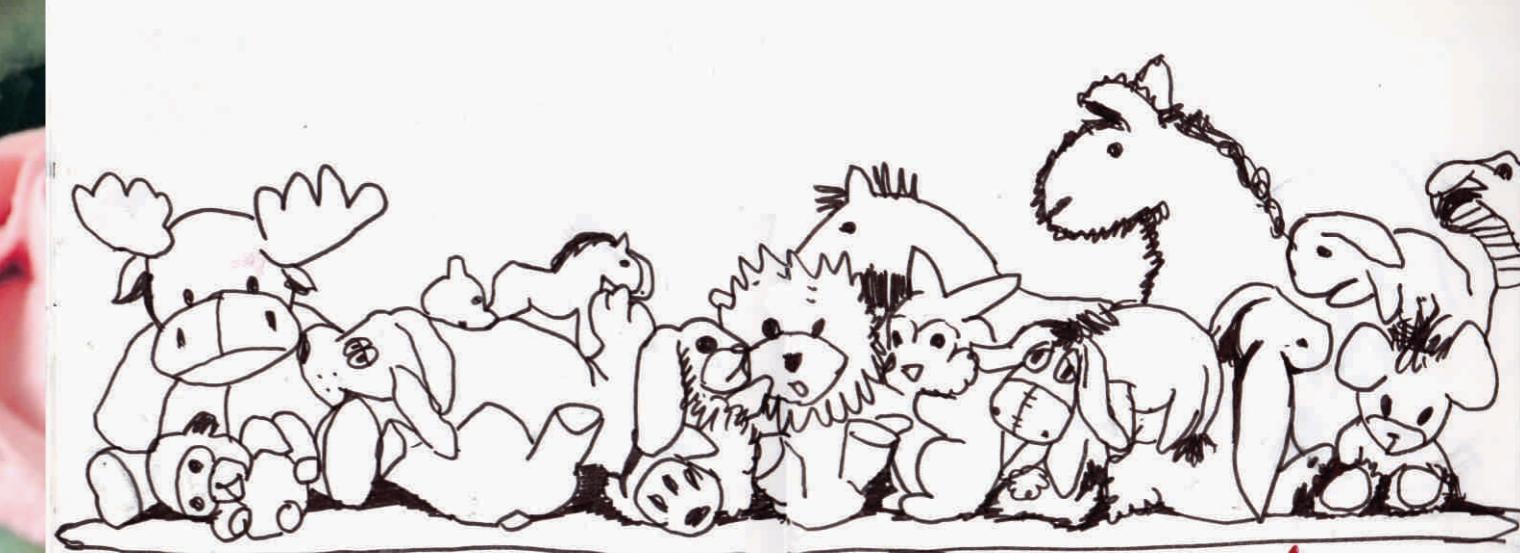
DESSERTS COME IN THE ABOVE OPTIONS.
OUR SPECIALLY ARRANGED ASSORTMENT OF FRUITS AND DESSERTS
MAKE THE EVENT MORE MEMORABLE.





KIDS CATERING MENU

Special treats for tiny tots- served in singular style. With dishes designed for young palates. Little Italy will add the exclusive pizzas that will make your children's party the talk of the town





When you choose Little Italy for your little one's party, rest assured it's going to be a fabulous affair. Expect spectacular food, designed and presented to delight the little guests, with service that's warm and cordial by staff that's been well-trained for the event.

Our team would be happy to discuss your plans and expectations at length, so we can work out the most suitable menu and package. After that, just relax and leave it all to Little Italy. From the buffet presentation, the crockery & cutlery, the kitchen/service support, we ensure your children's party is a truly happy celebration.

POINT TO NOTE:

Catering capacity: 30 (minimum)

Lead time: 1 week

Transportation within 5 kms distance is complimentary. Beyond 5 kms will be charged at actual

Special Arrangements that can be organized on request:

Magic show

Craft skills

Puppets

Games

Drawing

Caricature

Tattoo artist

FRAPPE

- Milk Shakes
(Chocolate/Vanilla/Straberry)
- Fruit Punch
- Tang or Rasna
- Coke with Vanilla
- Soft Beverages
- Cold Coffee
- Iced Tea
(Lemon/Peach)
- Juices
(Orange/Mango/Pineapple)
- Sweet Lassi



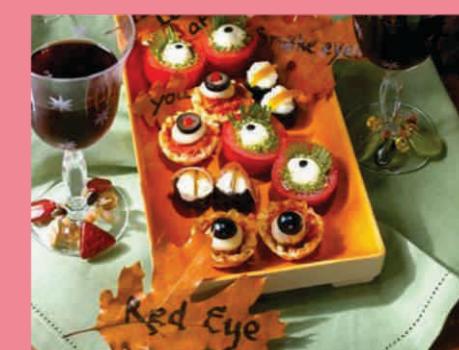
KIDS SPECIAL MENU

STARTERS

- Roesti With Corn & Spinach Au-gratin
- Vol-a-vent
- Nachoies With Cheese(m-4)
- Nachoies With Beans(m-5)
- Cheese Corn Balls(m-11)
- Bean Tacos(m-14)
- Mini Pizza
- Wafers
- Onion / Capsicum Ring
- Baby Corn Longs
- Smileys
- Finger Chips
- Vegetable Nuggets
- Mini Vegetable Puffle
- Veg & Cheese Sliders
- Corn Cheese Balls



- Maggi
- Sandwiches
- Panini
- Assorted Canape
- Donut
- Pop Corn
- Hot Dog





PIZZA

Om
Nirvana
Garden
Fantasy
Manali
Indian
Tobasco
Bombay
Gurdjieff
Zen
Ultimate
Sufi
Mini Calzone

PASTA

Aglio Olio E Peperoncino
All Arabbiata Alfredo
Puttanesca
Della Casa
Matriciana
Pasta Del Barone (non spicy)
Alla Firritiana
Bakunin
Pummorola
Barbaresca
Spaghetti in tomato sauce
Macaroni in cheese sauce

DESSERTS

Tiramisu
Mango Cheese Cake
Chocolate Mousse Cake
Panna Cotta
Ice Cream of your Choice

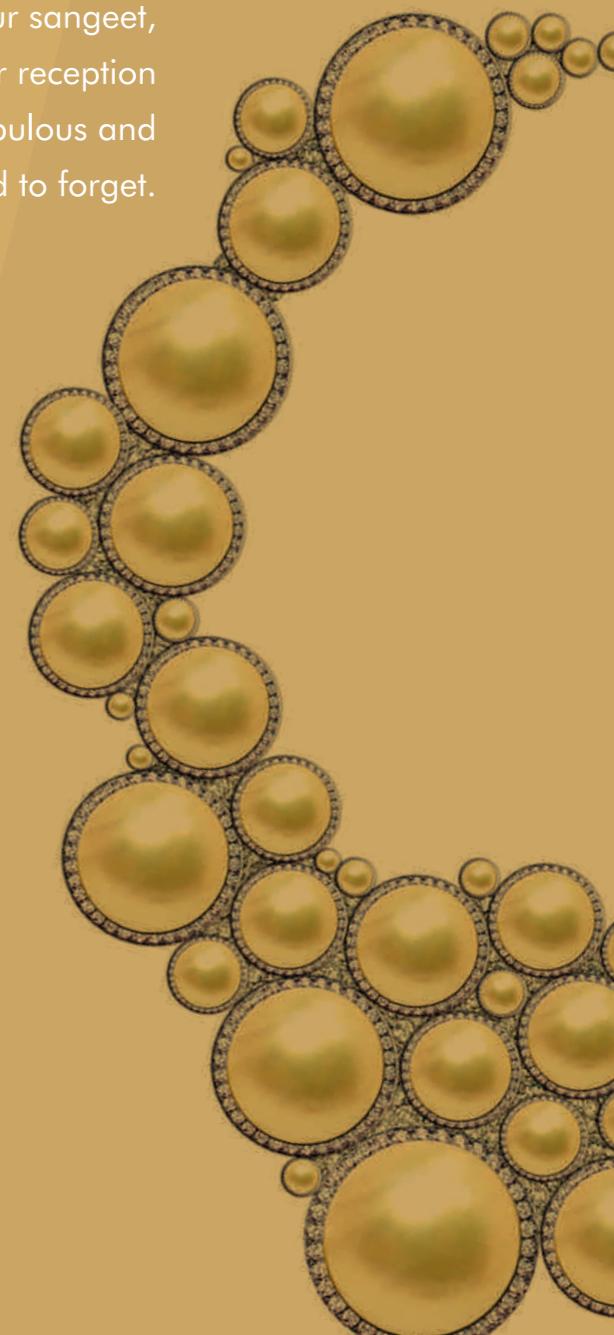




CATERING SERVICES

Every aspect of your wedding celebrations should be memorable and unique.

A little touch of authentic Italian can make your sangeet, mehendi or reception flavorful, fabulous and hard to forget.



Multi Cuisine Spread



We would be a complimenting part of the menu planned for the occasion.

The size can vary from 100 to 10000 people.

All the food would be laid on the buffet counter. Food, kitchen equipment & kitchen team would be supported by us. The set up of the buffet counter with crockery, cutlery, glassware would be taken care by you.

The pricing can be done by portions required or on per person.

The prices quoted will be for city limit only. Outstation charges as applicable.

Decorations would be extra.

APPETIZERS

Vol Au Vent

A hollow puff pastry which can be stuffed with mushroom, spinach, corn & cheese

Bruschetta

Sliced former's bread grilled & topped with a variety of exotic vegetables

Nachos

Crispy tortilla chips with salsa/ cheese/ beans

Garlic Bread

Farmer's bread baked with garlic butter. Variations can be cheese garlic bread/masala garlic bread

Cheese Corn Balls

Crispy round envelopes filled with cheese & corn

Jalapeno Poppers

Crispy round envelopes filled with cheese & jalapenos

Jalapenos

Assorted Cheese station

Variety of cheese with crackers



SOUUPS & SALADS

Caesar Salad

Lettuce with special dressing, croutons garnished with black olives & parmesan cheese

Corleone

Lettuce, corn, Italian pickled vegetables, potatoes, sun-dried tomatoes & capers with extra virgin olive oil & balsamic vinegar

Insalata Mista

Fresh tomatoes, cucumber, lettuce, oregano, mozzarella, olives, extra virgin olive oil & vinegar

Mexican Salad

Insalata Arabesca

Tomato, cucumbers, cottage cheese, croutons, baby corn, capsicum, garlic, lime, sugar with olive oil dressing

Assortment of cocktail salad or Salad bar with assorted dressing

Minestrone - A classical Italian soup

Cream of Mushroom/ Asparagus/ Broccoli

Tomato Soup with bread station & assorted butter



LEBANESE

Hummus

Chickpea paste with tahini, garlic, olive oil, lemon juice



Babaganoush

Baked eggplant, mashed & seasoned with extra virgin olive oil, onion, garlic

Pita Bread

A type of Lebanese bread

Falafel

Deep fried patty of chick peas with seasoning

Tabbouleh

Bulgur, tomatoes, cucumbers, finely chopped parsley, mint, onion, and garlic and seasoned with olive oil, lemon juice and salt

Moutabel

A Spicer version of babaganoush with tahini

Paneer Shawarma

Shavings of grilled paneer wrapped in pita bread with pickled vegetables

Lebanese counter with all assortment



PIZZA

Choice of 3 crust variety
Thick Crust/ Italian/ California

Classical toppings
Onion, capsicum, green peas,
tomatoes, corns, mushrooms

Exotic toppings
Zucchini, asparagus, baby
corn, olives, capers, red and
yellow capsicum



Wood Burn Pizza available live

All pizza are 12" and can be cut
into 10 slices. The pizza can be
made on the buffet counter or in the
back area. The finished pizza's will
be served on the pizza warmer for
the guest to help themselves



PASTA

Pasta

Get your pasta served in one of the following ways:

- Live pasta station with the choice of pastas and sauces
- Pasta served as a part of the buffet with a choice of 2 sauces
- Live exotic pasta station: a variety of 5 pastas, 4 sauces and exotic vegetables

SAUCE VARIETY

Pesto

Basil, garlic, pine-nuts, olive oil, cheese

Arrabbiata

Tomato sauce, garlic, chili & olive oil

Alfredo

Creamy white sauce

Barbaresca

Creamy sauce with exotic vegetables

All Firritiana

Combination of spinach & cheese



Del barone

Combination of tomato & white sauce

Matriciana

Tomato sauce, soya mince, onion

Aglio Olio Peperoncino

Chili, garlic, olive oil

Type of Pasta

Penne - Cylindrical shaped

Fuselli - Spiral shaped

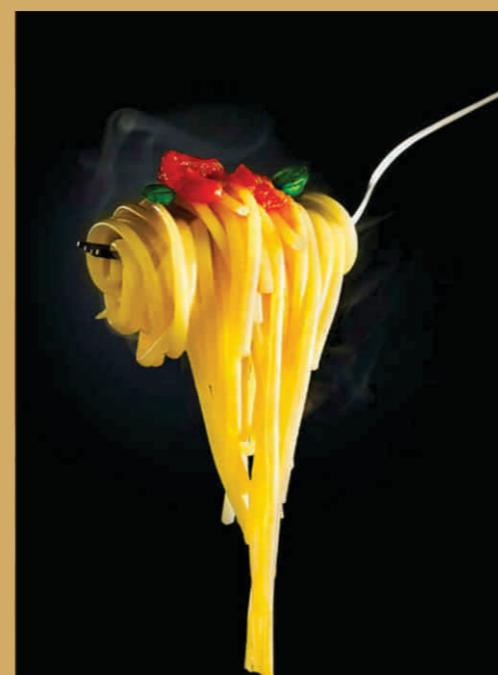
Farfalle - Bow shaped

Gnocchi - Dumplings from potatoes, cheese & herbs

Ravioli - Stuffed pasta with spinach & cheese

Spaghetti - String shaped

Tagliatelle - Long, flat ribbon shaped



MAINS

BAKED DISHES

Lasagne

Layers of home made pasta sheet with bechamel, tomato sauce, mozzarella

Enchiladas

Stuffed envelopes of beans, mushrooms, capsicum & topped with tomato sauce

Cannelloni

A dish from florence, Tubes of pasta filled with ricotta cheese, spinach, mozzarella, basil, tomato sauce & baked

RICE SPECIALTY

Risotto

Italian rice dishes cooked in broth to a creamy consistency



Mexican Rice

A Mexican rice preparation with tomatoes & beans & vegetables

Arancine Alla Siciliana

Balls of fresh cooked rice with mozzarella cheese, green pea, mushroom & tomato sauce



RISOTTO LIVE STATION WITH 3 VARIETY

Al Forno

Tomato sauce, green pea, mozzarella



Con Asparagus

Asparagus, white sauce, wine

Della Nonna Adelina

Onion paste, vodka, cream, red & yellow capsicum, parmesan

DESSERTS



Tiramisu

A home made classical Italian sponge cake, rum, coffee, ice cream custard

Brownie

Walnut brownie served with nuts & ice cream

Panna Cotta

A creamy pudding

Italian Tiramisu

A classic Italian dessert with mascarpone cheese, sponge soaked in rum & coffee

Cheese Cake

Variety of limone / Mango

Chocolate Mousse Cake

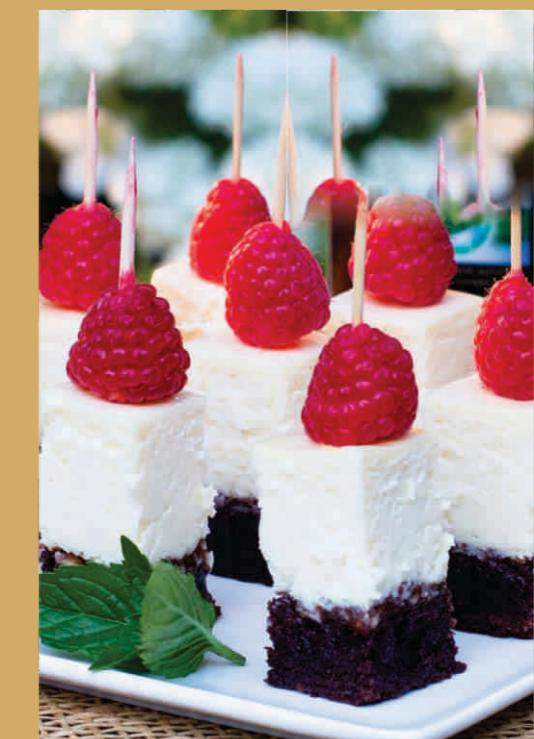
Delicate mousse cake with the combination of imported dark & light chocolate

Chocolate Bomb

Muddy melted fantasy chocolate with vanilla ice cream

Chocolate Fountain

With marshmallows, water, cookies, fruits, jujubes



Desserts come in the above options. Our specially arranged assortment of fruits and desserts make the event more memorable.

INDIAN MENU

To make your wedding celebration a memorable one, we offer a special Indian menu for the Indian palates which includes breads, soups, appetizers, rice, house specialities, tandoor specialities and a wide range of desserts



SOUUPS & SALADS

(Any One)

Tamatar Dhaniya Shorba

Shorba famous Indian tomato soup highly flavoured with coriander

Pudina Dhaniya Shorba

Indian tomato soup highly flavoured with mint and coriander

Dal Shorba

A thin lentil soup tempered with cumin, garlic and spiced with spices

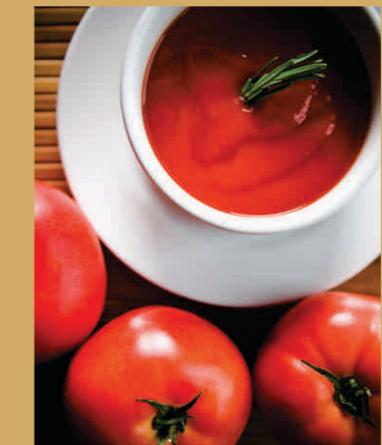
Lasooni Palak Shorba

Garlic flavored spinach broth

(Any Two)

Tandoori Vegetable Salad

Seasonal vegetables marinated with yoghurt and spices, cooked in a clay pot and served warm with lemon



Rataloo Chat

Sweet potato boiled, tossed with lemon, chat masala, pomegranate seeds and cilantro

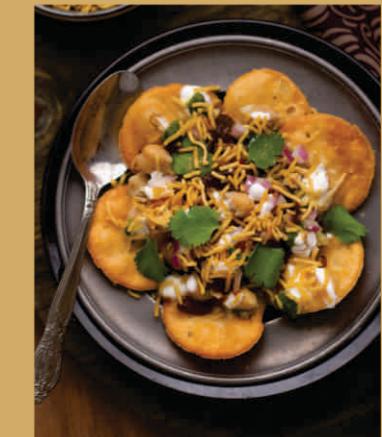


Dahi Papdi Chat

Classic Delhi style chat

Sprout Beans Salad

Sprouts, bell peppers, tomatoes and onions in a dressing of lime juice and chat masala



Green Salad

Freshly sliced cucumber, tomatoes, carrots, beet root and onions

STARTERS



(Any Three)

Lasooni Paneer Tikka

Cubes of cottage cheese marinated with yoghurt, spices and garlic. Skewered, cooked in a clay pot, served with mint and saunth chutney

Pahadi Paneer Tikka

Cottage cheese stuffed with spinach puree, spices and hung curd cooked in tandoor

Tandoori Broccoli

Broccoli marinated with red chili, spices, yoghurt and chaat masala

Saundhe Aloo

Baby potatoes marinated with yoghurt, herbs and spices



Paneer Rawalpindi

Cottage cheese marinated in pickled spice of nigella seeds, fennel, mustard, pepper, cumin and yoghurt

Dilliwali Tikki

Potato patty stuffed with chana dal, khoya, grilled crisp dressed with yoghurt and laced with onions

Tandoori Shabnam

Fresh mushrooms filled with cheese, spiced lightly and cooked in tandoor

Hara Bhara Kebab

Spinach kebab cooked in tawa and stuffed with dry fruits

Aloo Corn Tikki

Mashed potato and corn with Indian spices and herbs

STARTERS

MAINS

(Any Three)

BAINGAN MIRCHI KA SALAN

Baby aubergines cooked in Hyderabadi style with peanut gravy and finished with whole green chili

KADHAI SUBZ

Mixed vegetables tossed in garam masala, crushed chopped tomato and capsicum

ACHAARI SUBZ

Vegetables cooked in Indian pickled gravy and finished with fried red chili

VILAYTI SUBZ

Exotic English vegetables cooked in tomato gravy, finished with chopped coriander and mint

BHINDI PUDINA MASALEDAR

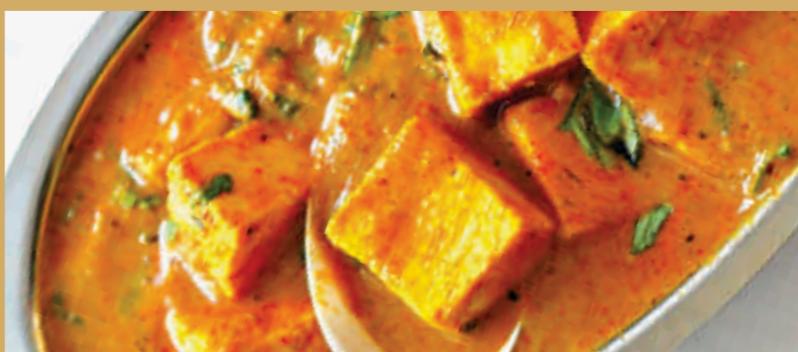
Ladyfinger and mint cooked in fresh onion gravy and finished with ginger juliennes

Paneer AAP KI PASAND

Butter masala/ kadhai/ palak/ khurchan/ cottage cheese cooked in your choice of gravy

TANDOORI PHALON KI CHAAT

Tandoor cooked seasonal fruits marinated with Indian spices, amchoor and specked with honey and mint



JEHANGIRI ALOO

Baby potatoes cooked in spinach, cashew nut gravy and finished with fresh cream

SUBZ DUM HANDI

Exotic vegetables cooked in yellow gravy flavored with ghee

GOBI MATAR ADRAKI

Cauliflower florets, green peas spiced with cumin, coriander, cooked with young tomatoes and pickled ginger

PINDI CHANA

An ethnic delicacy of chick peas, flavored with grounded coriander Shahi Jeera and carom seeds

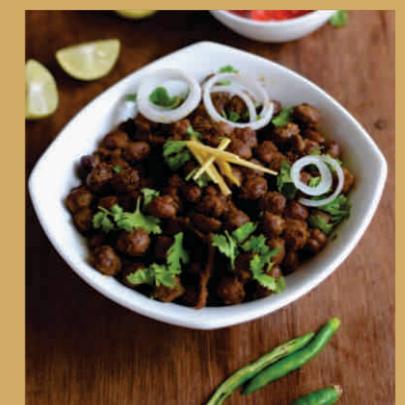


TANDOORI BABYCORN

Tandoor cooked cottage cheese marinated with red chillies and Indian spice

(Assorted)

Tandoori Roti
Naan
Kulcha
Parathas



BREADS



DAL & PULAO

(Any One)
Dal Makhni

A famous North Indian lentil preparation made with red kidney beans, black lentil, flavoured with ginger and Indian condiments

Dal Fry

Indian lentil boiled with turmeric and tempered with cumin, garlic and whole red chilies

(Any One)
Jeera Pulao

Cumin and Indian clarified butter flavoured boiled rice

Peas Pulao

Dum Pukht basmati rice flavoured with spices and cooked with green peas

Veg Pulao

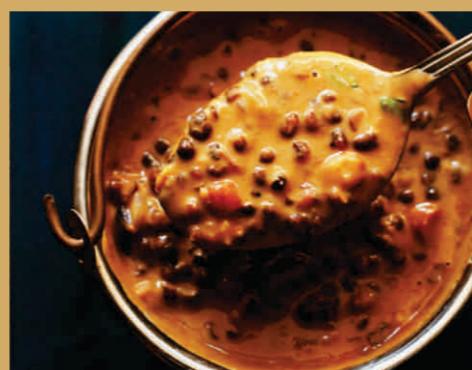
A delicate rice preparation with vegetables

Subz Biryani

A Hyderabadi rice preparation, cooked with vegetables, rice layered with flavours of spices and saffron

Steam Rice

Freshly steamed Basmati rice



(Any Two)
Gulab Jamun With Vanilla Ice Cream

A pair of fried milk fudge balls, deep fried in clarified butter and soaked in cardamom flavored sugar syrup

Jalebi Rabdi

Saffron scented coil shaped Indian sweet served with a dessert made from reduced milk

Gajar Ka Halwa (availability from late Dec to Jan)

Rich Indian dessert made with fresh carrots, milk and sugar encapsulated within the generous amount of ghee added

Ras Malai

A speciality Bengali dessert consisting of soft paneer balls immersed in chilled creamy milk

Moongh Dal Halwa

Rich Indian dessert made with moongh dal, milk, sugar, generous amount of ghee and flavored with Cardamom

Kulfi

Home made ice cream made with fresh cream, fruits and nuts

DESSERTS



Be Our Guest

PAN ASIAN MENU

Savor the mysteries of Pan Asian cuisine specially prepared by our master chefs in a live and interactive environment as you celebrate your special day



SOUUPS



(Any One)
Tom Kha (Thai)

A Thai spicy soup made with coconut milk highly flavoured with galangal, kefir lime leaves and lemon grass

Lemon Coriander (Chinese)

A thin Oriental soup flavoured with lemon and coriander

Manchow Soup (Chinese)

Rich vegetable soup flavoured with soy sauce and served with crispy noodles

Sweet Corn (Chinese)

A thick Oriental soup made with sweet corn and vegetables

Tom Yum Phad/het

Clear thai soup flavoured with lemon leaves, galangal chillies and a choice of vegetable or mushroom

Hot & Sour Vegetable Soup

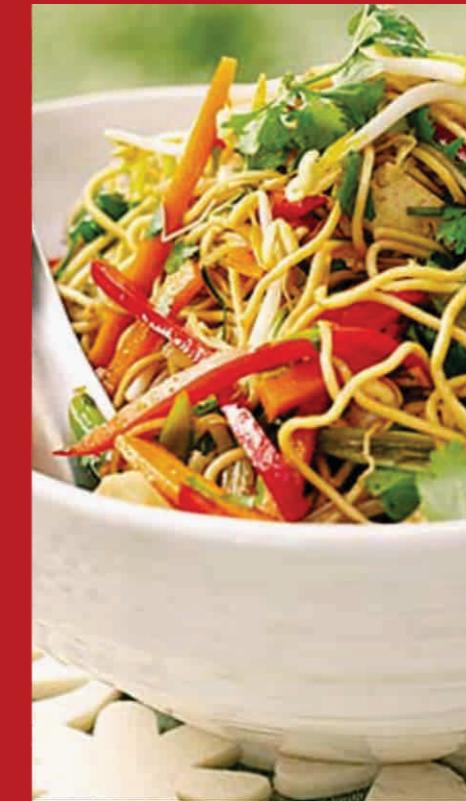
Oriental soup flavoured with soya chillies and seasonal vegetables

SALADS

(Any Two)
Kim Chi (Chinese)
Cabbage marinated with tomato sauce

Raw Papaya Salad (Thai)
Tangy Thai salad made with shredded raw papaya

Singaporean Noodle Salad
A sweet and sour crispy noodle salad made with pepper, pineapple, tomatoes and cucumber



STARTERS

(Any Three)

Mandarin Cottage Cheese (Chinese)

Batter fired cottage cheese tossed with pepper, onions, soya sauce and seasoning in wok

Paneer Chili Dry (Chinese)

Shallow fried paneer tossed with onion, capsicum and chili sauce

Golden Fried Baby Corn (Chinese)

Deep fried Baby corn marinated with corn flour

Crispy Golden Parcels (Chinese)

Crispy fried pastry sheets stuffed with spinach and cheese, served with sweet chili sauce

Paneer Satay (Thai)

Paneer sautéed with mother curry sauce

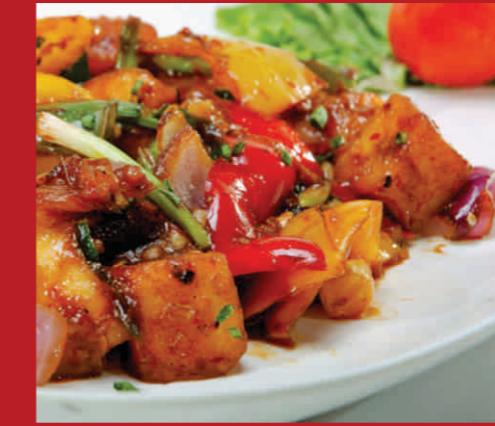
Baby Corn Shaslik (Thai)

Shallow fried baby corn sautéed with lemon butter sauce

Honey Chilli Vegetables Cantonese Style

Seasonal young greens tossed with spicy Cantonese sauce

Thai sweet and spicy vegetables



Crispy Chili Cauliflower (Chinese)

Shallow fried cauliflower tossed with chili sauce

Mushroom Chili Basil Sc (Chinese)

Mushroom tossed with chili basil sauce

Crispy Spinach (Chinese)

Spinach marinated with flour and deep fried

Crispy Potato (Chinese)

Potato marinated and deep fried

Crispy Vegetables Salt & Pepper (Chinese)

Oriental vegetables tossed on wok with salt and pepper

Crispy Potato Honey Chili Sc (Chinese)

Shallow fried potato tossed with honey and chili sauce

Cottage Cheese Schezwan Style

Dumpling of cottage cheese tossed with chillies and oriental spices



STARTERS

MAINS

(Any Two)

Egg Plant Thai Chili Sc (Thai)

Egg plant cooked in Thai chili sauce

Bun Sum Vegetable (Chinese)

Asian greens in mild spiced vegetable flavored sauce

Baby Corn, Mushrooms And Bamboo Shoots in Black Bean Sauce

Baby corn, oyster mushrooms, bamboo shoots cooked in black bean sauce with black bean seeds and Bok Choy

Vegetables In Hoisin Sauce

Assorted vegetables tossed in wok with hoisin sauce

Stir Fried Vegetables

Vegetables tossed in wok with soy and chili sauce flavoured with garlic and onions

Paneer Or Vegetables In A Choice Of Your Sauce (manchurian/schezwan/hot & sour/ hot garlic/chili)



(Any One)

Gaeng Phad (Thai Red Curry)

Red curry cooked in Thai style

Green Curry (Thai)

Green curry cooked in Thai style

Malaysian (Malaysian)

Tangy smooth vegetable curry flavored with freshly grinded and blended of oriental spices

Vegetable In Garlic Sauce (Chinese)

Vegetable tossed in spicy garlic sauce

CURRIES

RICE & NOODLES

(Any One)

Khao Phad (Thai Basil Rice)

Thai fried rice with vegetables

Lard Na (Thai Spicy Flat Noodles)

Thai flat noodles with vegetables

Phad Thai (Thai Flat Noodles)

Sweet sour and spicy fried flat rice noodles

Burnt Garlic Fried Rice (Chinese)

Garlic flavored pan fried oriental rice preparation

Ginger Mushroom Rice (Chinese)

Oriental rice preparation flavored with ginger and mushroom

Hong Kong Noodles (Chinese)

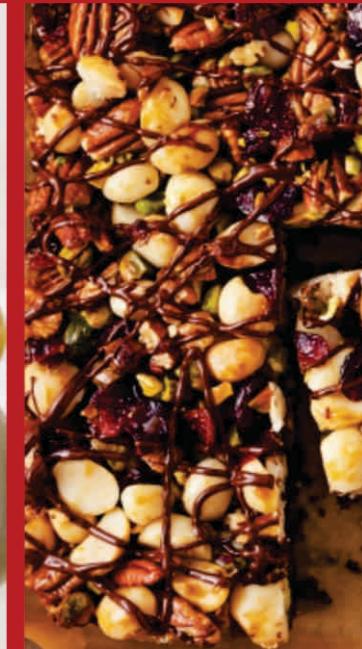
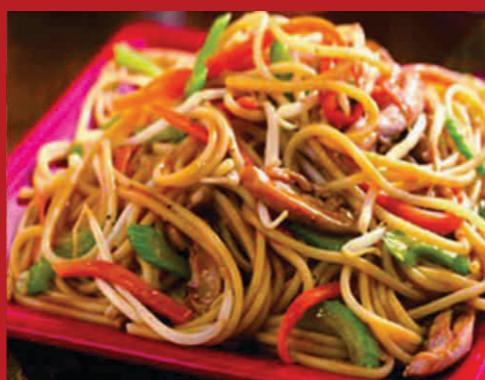
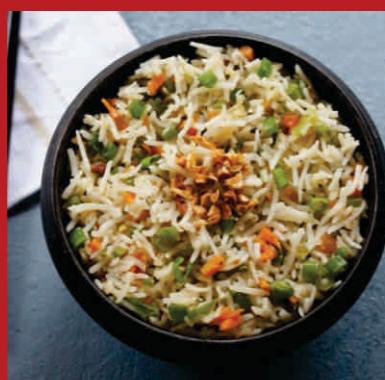
Soft noodles with vegetables in mild flavored soya chili sauce

Burnt Chili Noodle (Chinese)

Noodles tossed with dry red chili

Soft Noodles/Rice tossed in any of the following styles

(Schezwan/Hakka/Singapore)



(Any Two)

Darshan With Ice Cream (Chinese)

Authentic Chinese dessert served with vanilla ice cream

Toffee Walnut

Delicious bite size candies

Honey Crispy Noodles With Almond Flakes

Deep fried golden flat crispy noodles tossed in honey, sesame seeds and topped with almond flakes

DESSERTS

MONGOLIAN MENU

We present you with lavishness of Mongolian food which has a huge verity of noodles and rice to choose, array of vegetables and different kinds and flavoured sauces.

Our expert chefs assist the guests to match the best of best and prepare the noodles and rice stylishly for guests giving a full view of showmanship.

Cilantro Sauce

Delicious cilantro flavoured sauce made with cilantro roots, garlic and green chillies



Peanut Sauce

Traditional Mongolian Roasted peanut sauce made to perfection with Peanut butter and spices

Schezwan Sauce

A spicy Mongolian sauce made with chillies, celery, garlic and schezwan pimentos



Sweet chilli Sauce

A delicious sauce made with red chilies & palm sugar, flavoured with garlic

SAUCES

RICE & NOODLES

Long Grain Rice

Brown Rice

Jasmine Rice

Rice Noodles

Wheat Noodles

Flat Noodles

VEGETABLES

Mushrooms, Baby Corn, Bell Peppers, Broccoli, Pock Choy Spring Onions, Zucchini, Corns, Cabbage, Onions, Bean Sprouts, Carrots, Chinese Cabbage

TOPPERS

Fried Garlic, Tofu, Fried Cottage Cheese, Toasted Sesame Seeds, Crushed Peanuts, Fried Onions, Crushed Chilies, Crispy Potatoes, Fried Lotus Stem



THAI MENU

We present you with our huge verities of Thai curries which are home-made with imported ingredients.

Our expert chefs assist the guests to match the best of best and prepare the noodles & rice stylishly for guests giving a full view of showmanship.

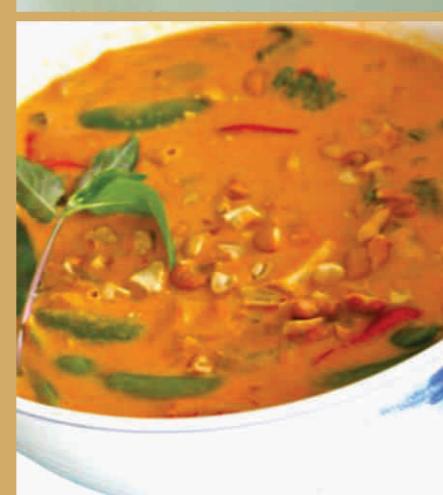
Thai Green Curry

Traditional Thai curry made with green chilies, cilantro and Thai condiments



Thai Yellow Curry

Delicious curry made with fresh turmeric and selected Thai condiments



Thai Red Curry

Traditional Thai curry made with Red chilies, cilantro and Thai condiments

SAUCES

RICE & NOODLES

Long Grain Rice

Brown Rice

Rice Noodles

Flat Noodles

VEGETABLES

Mushrooms, Baby Corn, Bell Peppers, Broccoli, Pock Choy Spring Onions, Zucchini, Corns, Cabbage, Onions, Bean Sprouts, Carrots, Chinese Cabbage

TOPPERS

Fried Garlic, Tofu, Fried Cottage Cheese, Toasted Sesame Seeds, Crushed Peanuts, Fried Onions, Crushed Chilies, Crispy Potatoes, Fried Lotus Stem



MODERN INDIAN MENU

Our uniquely crafted collection of modern Indian food brings together traditional flavours put together in a contemporary style, sure to win guests over



STARTER

PANEER HAZARI TIKKA

Tandoor cooked cottage cheese marinated with red chillies and Indian spices

TANDOORI MUSHROOM

Tandoor cooked field mushrooms marinated with Indian spices, yoghurt and cream

PALAK CHEESE CIGARS

Spinach and cottage cheese cigarillos, flavoured with Indian spices

SUBZ KI GALOUTI

A lucknowi speciality, tender patties of smoked vegetables cooked on griddle

KACCHE KELE KI GALOUTI

A lucknowi speciality, tender patties of raw banana cooked on griddle

NAANZA

Super sized naan topped with kolhapuri spices and three types of cheeses

BROCCOLI KALMIRI

Tandoori spiced broccoli with cheddar cheese

TEEN TIKKA PANEER

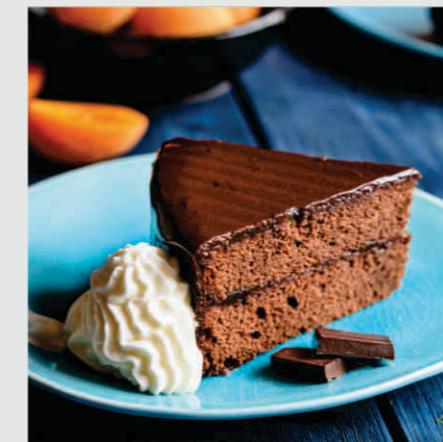
Trio of paneer cooked in tandoor

THECHA PANEER CHILLI

Pan grilled cottage cheese tossed in maharashtrian chilli garlic dip

HI TEA SPECIALS

We bring you a thoughtfully put together selection of sweet and savoury bites perfect for a middle of the day break



SUNDRIED TOMATO & GARLIC QUICHE

ROASTED VEGETABLE & FETA QUICHE

MINI PEA SAMOSA

KHASTA KACHORI

BROCOLLI & SAUCED CHEESE CALZONE

CURRIED VEGETABLE PUFFS

LEEK & FENNEL TURNOVERS

THREE CHEESE PAV BHAJI

KATHI ROLLS

PANEER/ VEGETABLES

VEGETABLE & CHEESE SLIDERS

TEA CAKES

MUFFINS

CHOCO CHIP/ BLUEBERRIES/ CARROT & GINGER

COOKIES

CHOCOCHIP or OAT MEAL

BOMBAY SANDWICH

CALZONES

VEGETABLE or KADHAI PANEER

BROCOLLI & BLUE CHEESE CROSTINI

MINI DONUTS

CROISSANT SANDWICHES

FUDGE BROWNIE SLICES

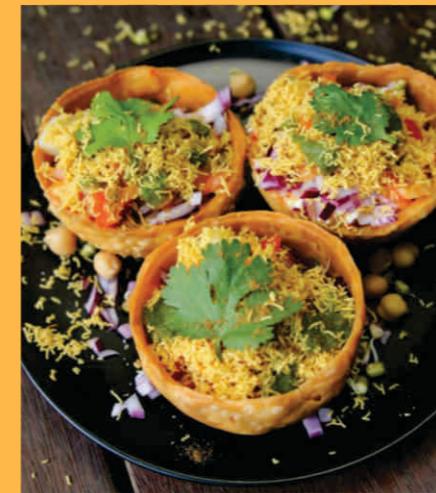
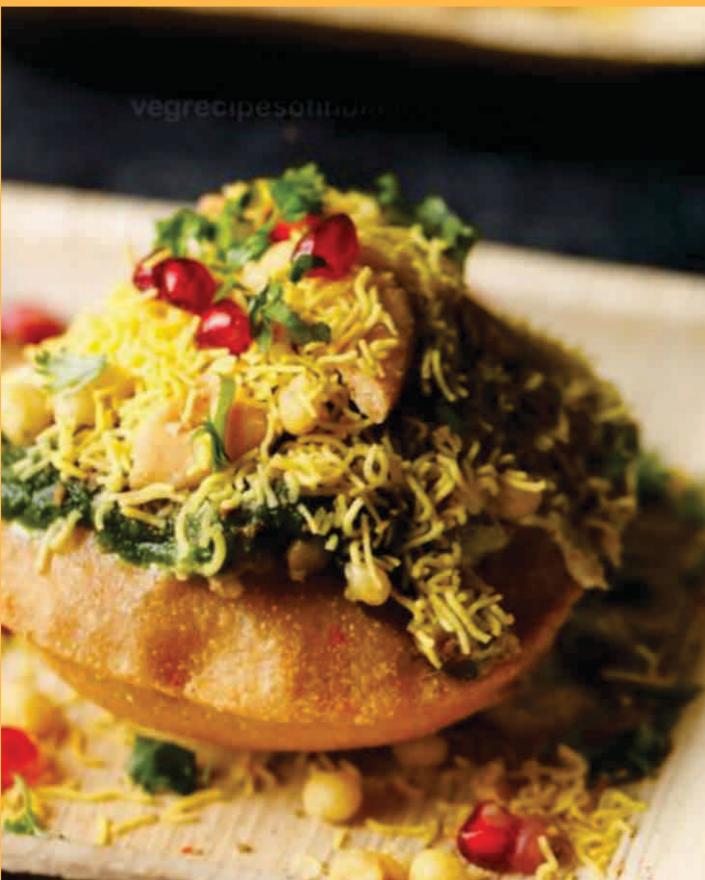
CUP CAKE – RED VELVET/ STRAWBERRY

BANANA BREAD & WALNUT CAKE

CARROT & RAISIN CAKE

CHAAT

Relish the riot of flavours that engulf your senses with our range of offerings prepared in front of guests



(Choose any four)

HOT

Aloo Tikki Chaat

Corn Chaat

Shakarkandi Ki Chaat (availability as per season)

Aloo Tokri Chaat

Ragda Patties

Pav Bhaji

Samosa Chaat

Dahi Kachodi

Vada Pao

Mongodi Chaat

COLD

Sev Puri/dahi Puri

Gol Gappe (Two types of water)

Papdi Chaat

Dahi Bhalla

Bhel

Raj Kachodi

SOUTH INDIAN MENU

Bringing you a range of delicacies that have endured as comfort food favourites, prepared authentically from across the 4 South Indian states

MAINS

DOSA COUNTER

(any two types of Dosas with masala, served with sambhar and two types of chutney)

APAAM WITH VEGETABLE STEW

IDLI & VADA STATION

(two types of idli & vada, served with sambhar and two types of chutney)

THATTE IDI

(served with sambhar and two types of chutney)

MALABAR PARATHA WITH KURMA



RICE & SNACKS

PULIAGORE

(rice with tamarind ,peanuts and Indian spices)

BISSI BELLA BHAT

(rice cooked with vegetables ,lentil and spices)

LEMON RICE

(lemon and curry leaf flavoured rice from Tamil nadu)

TAKKALI SADAM

(rice flavoured with tomato, red chillies and Indian spices)

MEDU VADAI

MYSORE VADAI

DAL VADAI

BHAJJI

MYSORE BONDA

FRIED IDLI CHAAT

PANEER 65



ACKNOWLEDGEMENT

WHAT WOULD YOU LIKE TO HAVE?

In any Indian Home that's the first question the host asks a guest some things never change. It has been a memorable journey taking our guests through Italian delicacies. We'd like to thank all our guests who have walked through our doors, sat down for a meal and gave us the opportunity to serve.

We have crafted a special Lunch menu for our guests, which includes a whole variety of salads, soups, desserts, wheat based pizzas, you can try without cheese as well and homemade wheat pastas like Ravioli, Tortellini and tagliatelle. All through we have tried to offer you a delicious, light and healthy lunch.

We've kept the recipe simple great food with a combination of impeccable service in a homely atmosphere.

After all, seasons may change, the years may roll by, fashion may do a complete turn around but great food never goes out of style.

Thank you to our team and guests.

Naveen Shetty
CEO Little Italy

Thank You for giving us an opportunity to serve you
- Team Little Italy

Term's and discount's

The above per person rate are applicable when we have 2 major cuisine menu as a part of the day
*If 3 major menu @80% of the total of person
*If 4 major or more major menu then @70% to 60% of the total number's of person
Minimum order of 20000:00 worth
These prices are only for within the city limits
Note: decoration set will be charged extra.