# Wedding Menu

This document provides a detailed breakdown of all wedding event menus, organized by food category for easy catering management.

## 📅 November 24th

### 🍽️ Lunch (120 Pax)

| **Category** | **Items** |
| --- | --- |
| **Sweets** | Daal badam sheera, Angoori Rabdi, Karachi pista Barfi |
| **Starters & Farsan** | Gujarati Khandhavi, Sandwich Khaman, Mutter Roll |
| **Main Indian Course** | Bhendi Masala, Dum Aloo, Dewani Handi, Steam Rice, Regular Dal |
| **Breads** | Fulka, Puri |
| **Sides & Refreshments** | Fresh Green Salad, Achar, Chutney, Mukhwas, Boondi Chass, Papad/Fryums |
| **Event Beverage** | Mocktail (Ganesh Event), Dryfruit (Ganesh Event) |

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### Ganesh

| **Category** | **Items** |
| --- | --- |
| **Event Beverage** | Mocktail, Dryfruit |

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### ☕ Hi Tea (120 Pax)

| **Category** | **Items** |
| --- | --- |
| **Snacks/Chaat** | SPDP, Kanda Bhaji, Sweet corn bhel |
| **Bakery** | Malpani Khari, Biscuit |
| **Beverages** | Tea, coffee, Virgin Mojito |

### 🌙 Dinner / Sangeet (150 Pax)

| **Category** | **Items** |
| --- | --- |
| **Soup** | Lemon Coriander (Jain), Manchow Soup (Regular) |
| **Starters** | Paneer Chilli (Jain), Veg Cigar Roll (Regular) |
| **Chaat** | Pani Puri, Oli bhel (Jain + Regular) |
| **Indian Main** | Amritsari Chole, Bhature (Punjabi); Matka Biryani (Jain) |
| **Global/Regional** | Pizza (Jain + Regular), Pasta White & Red (Italian)  Thalepeeth, Loni, Dahi, Thecha, Aachar (Maharashtrian);  Masala Dosa, Manchurian Idli, 2 types of chutney (South Indian) |
| **Dessert** | Mix Dryfruit Halwa, Almond Basket, Dollar Jalebi, and Sizzling Brownie with Vanilla ice cream |
| **Beverage** | Masala Milk |

## 📅 November 25th

### ☀️ Breakfast (150 Pax)

| **Category** | **Items** |
| --- | --- |
| **Sweets** | Badam Halwa, Dollar Jalebi |
| **Hot Indian** | Puneri misal with slice, steam idli, Medu wada, Poha, Masala Moong, sambhar, chutney |
| **Farsan & Sides** | Lamba Fafda, Papaya chutney, yellow kadi, Club sandwich, barik shev, Kaju & Badam fried, Khakra ghee, peanut chutney, lemon |
| **Bakery & Bread** | Bread, butter, jam, Khari, biscuit |
| **Beverages** | Fresh orange juice, Tea, coffee, masala milk |

### 💐 Varmala Service (Interim Service)

| **Category** | **Items** |
| --- | --- |
| **Quick Service** | Mocktail, dry fruit, and Starters from the lunch menu |

### 🍽️ Lunch (200-250 Pax)

| **Category** | **Items** |
| --- | --- |
| **Live Soup/Specialty** | Hot & sour, Tomato, Kawsouy |
| **Starters & Farsan** | Green peas cheese ball, Mexican Tart (Starters);  Alu wadi, Angoori Dahi wada (Farsan) |
| **Main Indian Course** | Paneer Tikka Masala, Veg Kolhapuri, Double B (Kathol) (Sabji)  Jeera Rice, Dal Tadka (Jain + Regular) (Rice/Dal) |
| **Breads** | Fulka, Laccha Paratha, Stuff Kulcha |
| **Sides & Refreshments** | Roasted Papad, Fresh Green Salad, Aachar, Chutney, Mukhwas, Masala Chass |
| **Dessert & Fruit** | Rabdi Malpua, Coconut Tender, White roasted barfi (Sweets)  American Dryfruit, Sweet paan (Ice Cream)  3 Indian Fruits, 2 Imported Fruits |

### 🥁 Baraat Swagat

| **Category** | **Items** |
| --- | --- |
| **Beverages** | Berry Crush & Piñacolada cocktail, 200ml water bottles |
| **Snacks** | Samosa, Harabhara Kabab |
| **Sides** | 4 types of dry fruits |

### ☕ Hi Tea (120 Pax)

| **Category** | **Items** |
| --- | --- |
| **Snacks** | Moongdal Chilla, Aloo kachori, Mix bhaji |
| **Beverages/Sides** | Tea, coffee, khari, biscuit |

### 🌙 Dinner (120 Pax)

| **Category** | **Items** |
| --- | --- |
| **Main Course** | Pav bhaji, Tawa Pulav, Raita |
| **Dessert & Beverage** | Garam Gulab Jamun, vanilla ice cream with chocolate sauce, Coffee |

## 📅 November 27th

### 🎉 Grand Reception Dinner (400 Pax)

| **Category** | **Items** |
| --- | --- |
| **Soup** | Tomato, Machaw |
| **Welcome Drinks** | Peru chilli, Mix fruit punch, Blue lagoon, virgin mojito |
| **Live Sweets** | Tawa Mehfil, Malai ghewar, Dryfruit cake, coffee rasagulla |
| **Starters & Farsan** | Barbeque 3 types (Paneer, baby corn, pineapple) (Starter)  Italian Boat, Papad Pudina delight (Farsan) |
| **Main Indian Course** | Paneer Mumtaz, Veg Bhoona, Live Tawa Subji (Sabji)  Jeeta Rice, Dal Tadka |
| **Breads** | Fulka, Rumali Roti, Baby Naan (Confirm this!) |
| **Global/Regional** | Gravy Machurian, Hakka noodles, shezwan Rice (Chinese)  Pizza, Pasta 2 types, Nachos, Tacos (Italian); Sabudana wada, Koshimbir (Maharashtrian)  Bahubali dosa, Thatte Idli, 2 types of chutney (South Indian) |
| **Dessert & Fruit** | Butter scotch Ice Cream, kesar Rajbhog Ice Cream  3 Indian Fruits, 2 Imported Fruits |
| **Beverages/Digestives** | Coffee, espresso, Masala paan |
| **Sides** | Fresh green salad, aachar, chutney, Mukhwas |