




CURATED CATERING BY DESIGN

A LUXURY CATERING COMPANY

CONTACT US :

WWW.CURATEDCATERING.IN

+91 9818026483



SAMPLE PUNJABI MENU



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SAMPLE PUNJABI MENU

Creating a premium Punjabi catering menu involves offering a selection of authentic and high-quality Punjabi dishes that showcase the richness of Punjabi cuisine. Here's a sample premium Punjabi catering menu:

APPETIZERS

AMRITSARI FISH TIKKA –

Marinated fish fillets fried to perfection.

TANDOORI MALAI BROCCOLI –

Broccoli marinated in a creamy yogurt and spice blend, cooked in a tandoor.

PUNJABI SAMOSA –

Crispy pastry filled with spiced potatoes and peas.

PAPDI CHAAT –

Crisp papdis topped with yogurt, tamarind chutney, and chaat masala.

PANEER TIKKA –

Cottage cheese cubes marinated in yogurt and spices, grilled to perfection.

ACCOMPANIMENTS

RAITA –

Yogurt mixed with shredded cucumber, carrots, and spices.

PICKLE ASSORTMENT –

A selection of mango pickle, mixed pickle, and lemon pickle.

SALAD –

Fresh cucumber, tomatoes, onions, and lettuce with a tangy dressing.



SAMPLE PUNJABI MENU

MAIN COURSE

VEGETARIAN

DAL MAKHANI –

Creamy black lentils simmered overnight with tomatoes, butter, and cream.

SHAHI PANEER –

Paneer cubes cooked in a rich and creamy tomato-based gravy.

ALOO GOBI –

Potatoes and cauliflower cooked with aromatic spices.

SARSON KA SAAG –

Mustard greens and spinach cooked with spices, served with makki di roti (cornmeal flatbread).

CHANA MASALA –

Spicy chickpea curry cooked with onions, tomatoes, and spices.

NON-VEGETARIAN

BUTTER CHICKEN (MURGH MAKHANI) –

Tender chicken cooked in a creamy tomato-based sauce.

LAMB ROGAN JOSH –

Tender lamb cooked in a rich, aromatic gravy with yogurt and spices.

FISH CURRY –

Fish cooked in a spicy and tangy tomato-based gravy.

CHICKEN BIRYANI –

Fragrant basmati rice layered with spiced chicken and garnished with fried onions and mint leaves.

BEVERAGES

LASSI –

Refreshing yogurt-based drink, sweet or salty.

MASALA CHAI –

Spiced Indian tea with milk.

THANDAI –

Rich, chilled almond and saffron-flavored milk.



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DESSERTS

GULAB JAMUN –

Deep-fried milk dumplings soaked in sugar syrup.

RASMALAI –

Soft paneer dumplings soaked in sweetened, thickened milk with saffron and cardamom.

KESAR PISTA KULFI –

Saffron and pistachio flavored Indian ice cream.

PHIRNI –

Creamy rice pudding flavored with cardamom and served chilled.

ADDITIONAL OPTIONS

CUSTOMIZED MENU ITEMS

We can tailor the menu to accommodate specific dietary restrictions and preferences, including vegetarian, vegan, gluten-free, and more.

LIVE COOKING STATIONS

Enhance your event with live pasta stations, pizza ovens, or carving stations for an interactive dining experience.

SERVICE

PROFESSIONAL STAFF

Our experienced and professional staff will ensure seamless service throughout your event.

ELEGANT TABLE SETTINGS

Beautiful table settings with fine china, glassware, and linens. This menu aims to provide a luxurious and authentic Italian dining experience for your guests. Let me know if you need any adjustments or additional details!



SAMPLE PUNJABI MENU





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2. WE CAN TAILOR THE MENU TO ACCOMMODATE SPECIFIC DIETARY RESTRICTIONS AND PREFERENCES, INCLUDING VEGETARIAN, VEGAN, GLUTEN-FREE, AND MORE.
3. LIVE COOKING STATIONS

SERVICE

1. PROFESSIONAL STAFF
2. OUR EXPERIENCED AND PROFESSIONAL STAFF WILL ENSURE SEAMLESS SERVICE THROUGHOUT YOUR EVENT.
3. ELEGANT TABLE SETTINGS
4. BEAUTIFUL TABLE SETTINGS.
5. THIS MENU AIMS TO PROVIDE A LUXURIOUS AND AUTHENTIC DINING EXPERIENCE FOR YOUR GUESTS. LET ME KNOW IF YOU NEED ANY ADJUSTMENTS OR ADDITIONAL DETAILS!