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**A LUXURY CATERING COMPANY**

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# CORPORATE MENU [NON-VEG]



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# CORPORATE MENU [NON-VEG]

Creating a premium Corporate [Non-Veg] catering menu involves offering a selection of authentic and high-quality Corporate [Non-Veg] dishes that showcase the richness of Corporate [Non-Veg] cuisine. Here's a premium Corporate [Non-Veg] catering menu:

## STARTERS ON ROTATION

### PANEER MAKHMALI TIKKA

(Cottage cheese marinated with rich cream & Indian spices)

### STUFF ACHARI MUSHROOM

(Button mushrooms stuffed with aromatic, achari blend of spices & fried)

### CHEESE CIGAR ROLL – WITH SWEET CHILLI DIP

(Rice flour sheet rolled & filled with cheese, spice, deep fried and served with sweet chilli dip)

### PALAK PATEY & PRUNE KI CHAT

(Batter fried spinach leaf loaded with sweet curd, tamarind & mint chutney and then topped with fruits, chaat masala)

### CHICKPEA & CHEESE SLIDER WITH SRIRACHA AIOLI

(Mini sliders filled with chickpea patty, cheese & served with Sriracha Aioli)

### PANEER TIKKA ACHARI

(Cottage cheese marinated with rich cream, pickle & Indian spices)

### SOYA KEEMA TART

(Minced soya chunks, chickpeas mixed with herbs & spices & served in tart shells with mint relish)

### CORN KEBAB

(Paneer and veggies wrapped in spring roll sheet and deep fried)

### CHEESE BALLS

(Blend of shredded cheese, and herbs or spices, moulded into a sphere, rolled in ground nuts & fried)

### PANEER POPCORN WITH MINT RELISH

(Crunchy, bread crumb coated, deep fried paneer cubes served with mint relish)

### MATRA CROSTINI

(Mishti dahi, tamarind chutney & crispy thin strands of gram flour)



# CORPORATE MENU [NON-VEG]

## STARTERS ON ROTATION

### HARABHARA KEBAB

(Spinach, green peas, coriander patties served with green chutney) Peas & saunth filling)

### ACHARI PAPAD PANEER

(Marinated paneer fingers, rolled in crushed papad and deep-fried, served with mint relish)

### ROASTED BASIL POTATO

(Potato cubes shallow fried with spices, herbs & basil)

### SOYA CHAAP MALAI

(Diced soya chap marinated with Indian spices & herbs finished in clay oven & served with mayo and green chutney)

### COCKTAIL STUFFED KACHORI

(Mini kachori's filled with potato, mint chutney & saunth)

### VEG. MANCHURIAN DRY

(Mixed vegetables dumplings tossed in chilli and Chinese soy sauce)

### COCKTAIL SAMOSA

(Small size samosa filled with boiled potatoes, peas & spices)

# CORPORATE MENU [NON-VEG]

## STARTERS ON ROTATION [NON-VEG]

### CRISPY CHICKEN & CHEESE SEEKH KEBAB

(Breaded, cheese filled chicken seekh, deep-fried and served with Sriracha aioli)

### PERI PERI CHICKEN

(Juicy & soft chicken pieces marinated in Peri Peri sauce & other seasoning & grilled)

### CHICKEN CIGAR ROLL

(Rice flour sheet rolled & filled with minced chicken, spice, deep fried and served with sweet chilli dip)

### CHILI CHICKEN

(A sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chili & soya sauce)

### CHICKEN BRUSCHETTA

(Thyme and basil marinated chicken served on garlic crouton)

### MINI CHICKEN SLIDERS

(Mini sliders filled with chicken patty, cheese & served with mint relish)

### MURG AFGANI TIKKA

(Finely marinated in a smooth yogurt prepared with a variety of flavour's, mint, rich sauces, margarine-based curries, and seasoning operators.)

### MURG TIKKA ACHARI

(Boneless chicken marinated in yogurt and achaari masala and shallow-fried)

### MURG MALAI TIKKA

(Tender chicken pieces marinated in yogurt, herb & Indian spices mix & Grilled to perfection)

### CHICKEN SEEKH KEBAB

(Mince chicken, onion with a blend of spices & cooked over charcoal fire)

### CHICKEN SHAMI KEBAB

(Succulent minced chicken/lamb with chana daal with spicy masala filling inside and crispy fried on the outside)

### MUTTON SHEPHERD'S PIE

(Mutton and matar keema with aloo bhaji crust)



# CORPORATE MENU [NON-VEG]

## STARTERS ON ROTATION [NON-VEG]

### MUTTON SEEKH KEBAB CROQUETTES

(Panko crumbed mutton seekh kebab served with Japanese mayo)

### MUTTON & ANAR KI SEEKH

(Anardana flavoured mutton seekh served with mint chutney)

### MUTTON KEEMA GHOTALA

(Mutton mince tart with mint relish)

### CHILLI GARLIC FISH

(Succulent pieces of fish deep-fried and tossed in chili and garlic finished with spring onion)

### PERI PERI FISH

(Overnight peri peri chili marinated fish finished on the grill)

### FISH FINGER

(Fish pieces cut in the shape of fingers, marinated with tongue tingling spices, coated with flour & then deep fried)

### FISH ORLEY

(Batter fried fish served with tartare sauce)



# CORPORATE MENU [NON-VEG]

## MAIN COURSE

### PANEER MAKHANI

(Cottage cheese cubes in gravy made with butter, tomatoes and cashews)

### PANEER JALFREZI

(Famous North Indian dish made up of Cottage cheese cubes, bell peppers onions, tomatoes & spices)

### PANEER LABABDAR

(Cottage cheese cubes in gravy made with onion, tomatoes, cashews & grated paneer)

### KADHAI PANEER

(Spicy, flavourful & delicious dish made by cooking paneer & bell pepper in Indian herbs & spices)

### MATAR PANEER

(Delicious North Indian dish made up of cottage cheese, fresh peas & spices)

### PANEER BUTTER MASALA

(Rich & creamy curry made up of paneer)

### DAL

### DAL BUKHARA

(Black lentil simmered on light flame overnight & cooked in tomato, onion paste & topped with butter)

### YELLOW DAL TADKA

(A Dry preparation of pulse, tossed in a tempered mixture of spices)

### GOBHI LACCHA ADRAKI

(Indian Preparation of Cauliflower with Laccha Ginger)

### AMRITSARI CHOLEY

(A white gram delicacy – cooked to perfection with garam masala)

### MIX VEGETABLE

(Mix veg. curry is made by cooking a mixture of vegetables in tomato onion gravy)

### KURMURI BHINDI

(Crispy lady finger with all Indian grounded herbs & spices)





# CORPORATE MENU [NON-VEG]

## VEG

### KATHAL TAWA MASALA (SEASONAL)

(Soft Jackfruit pieces fried & then cooked in gravy made up of rich spices, onions, and tomatoes)

### PUNJABI KADHI PAKORA

(Flour Dumplings in Yoghurt Gravy)

### SHAHI NAVRATAN KORMA

(Creamy, delicious & rich korma made with different varieties of fruits, nuts & veggies)

### RAJMA MASALA

(Fine preparation of Kidney Beans in thick gravy)

### VEG. JALFREZI

(Semi-dry side dish recipe which is a blend of many vegetables)

### MALAI KOFTA

((Potato paneer balls served with a flavourful, creamy and delicious curry.)

### DUM ALOO KASHMIRI

(Spicy and delish is this Kashmiri Dum Aloo where baby potatoes are simmered (dum cooked) in a spicy curd (yogurt) based gravy or sauce)



# CORPORATE MENU [NON-VEG]

## MAIN COURSE [NON-VEG]

### BUTTER CHICKEN

(Famous Indian Curry of Soft, juicy, marinated chicken in a spiced tomato, butter & cream sauce)

### MURG LABABDAR

(Perfect Mughlai dish of soft chicken pieces marinated overnight & cooked in rich tomato, onion-based gravy)

### HANDI MURG

(Soft, Juicy marinated chicken pieces cooked in clay pot with cashew & curd based gravy)

### KADHAI CHICKEN

(A delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices known as kadai masala)

### MUTTON CURRY

(Soft & tender chunks of mutton in Indian style spiced onion tomato gravy)

### MUTTON ROGANJOSH

(Kashmiri style mutton curry made with spices like fennel seeds & dry ginger, loaded with yummy flavours)

### MUTTON KORMA

(Made by slow cooking mutton along with yogurt & whole spices)

### MUTTON NIHARI

(Awadhi speciality of succulent pieces of mutton on the bone cooked in mustard oil and besan gravy)



# CORPORATE MENU [NON-VEG]

## ASSORTED BREADS

TANDOORI ROTI

NAAN

LACHHA PATANTHA

MISSI ROTI

MAKKI KI ROTI

## CURD STATION

MIX VEG. RAITA

CUCUMBER RAITA

BOONDI RAITA

MINT RAITA

DAHI BHALLA

## THE RICE STATION

PEAS PULAO

VEG. BIRYANI

JEERA RICE

VEG. PULAO

STEAM RICE

## THE AQUA

SOFT DRINKS

PACKAGED WATER BOTTLES – 200 ML



# CORPORATE MENU [NON-VEG]

## SALAD SECTION

### GARDEN GREEN SALAD

(ONION, CUCUMBER AND TOMATO ROUNDELS WITH OUR SPECIAL CHAT MASALA)

### SPROUTS SALAD

(EASY, TASTY & HEALTHY SALAD MADE WITH SPROUTS, CUCUMBER, ONION)

### ALOO MATAR CHAT

(BOILED POTATOES CUT IN SMALL SIZE TOSSED WITH MATAR IN INDIAN SPICES & LEMON JUICE)

### CREAMY RUSSIAN SALAD

(POTATOES, GREEN PEAS, CARROTS, BEANS IN MAYO DRESSING)

### MACARONI SALAD

(COOKED MACARONI, CARROT, PEAS, CELERY, GREEN PEPPER AND ONION IN MAYO VINEGAR, SUGAR, MUSTARD SALT PEPPER DRESSING)

## DESSERT

KESRI GULAB JAMUN

MOONG DAL HALWA

RASGULLA

MALPUA

GAJAR KA HALWA

PINEAPPLE UPSIDE DOWN

TILLA KULFI (RABRI OR PAAN OR MANGO)

CHOCOLATE BROWNIE

WALNUT CAKE SLICE

APPLE CRUMBLE



# CORPORATE MENU [NON-VEG]

## 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!

