



CURATED CATERING BY DESIGN

A LUXURY CATERING COMPANY

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HI TEA MENU



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HI TEA MENU – NON VEG

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

HI TEA DELIGHT – VEG.

FALAFEL IN PITA POCKETS WITH HUMMUS

(Falafel are patties made of soaked chickpeas blended with herbs, spices & deep fried packed in pita pockets & served with hummus which is made of chickpeas, olive oil, lemon & spices)

PALAK PATTE & 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)

CUCUMBER CHEESE & CRACKED PEPPER SANDWICH

(Delicious sandwich made up of Slice cucumber, Amul cheese, salt, pepper and cream cheese)

CHIP & DIP (LAVASH, NACHOS WITH ASSORTED DIPS)

(Lavash & Nachos served with assorted dips)

TOMATO, BASIL & PASTO BRUSCHETTA

(Chopped tomatoes, onion, garlic, fresh basil, parmesan in olive oil & served on garlic croutons)

COCKTAIL STUFFED KACHORI

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

CHEESE & CORN SANDWICH

(Sandwich of breads filled with cheese, veggies, mayo & herbs)

COCKTAIL SAMOSA

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

VEG. CLUB SANDWICH

(Sandwich of breads filled with lots of veggies, mayo & herbs)

VEG CUTLET

(Mashed veggies patty covered with batter & deep fried)

HI TEA MENU – NON VEG

HI TEA DELIGHT – VEG.

CHEESE CIGAR ROLL – WITH SWEET CHILLI DIP

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

MATRA CROSTINI

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

PANEER POPCORN WITH MINT RELISH

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

EXOTIC VEGETABLE QUICHE

(A French tart of pastry crust & filled up with cheese & vegetables, can be served hot & cold)

ACHARI PAPAD PANEER

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

SOYA KEEMA TART

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

CORN & MUSHROOM PUFFS

(Soft pastry puffs filled with corn & mushrooms)

MINI PIZZA SLICES

(Small pizza slices roasted & covered with cheese & vegetable toppings)

CHEESE BALLS

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

STUFF ACHARI MUSHROOM

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

HARABHARA KEBAB

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



HI TEA MENU - NON VEG

HI TEA DELIGHT – NON-VEG

ROASTED CHICKEN & CARAMELIZED ONION PUFFS

(Vol-au-vents filled with oven roasted Creamy chicken)

CRISPY CHICKEN & CHEESE SEEKH KEBAB

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

CHICKEN & CHEESE SLIDER WITH SRIRACHA AIOLI

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

CHICKEN CIGAR ROLL

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

CHICKEN BRUSCHETTA

(Thyme and basil marinated chicken served on garlic crouton)

SLOW COOKED BASIL CHICKEN & PASTY PUFFS

(Oven roasted chicken finished with basil oil and parmesan)

CURRIED CHICKEN & CHEESE SANDWICH

(Shredded chicken, curry powder, mayonnaise and cheese slice)

CHILLI CHICKEN

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

CHICKEN & CORN PUFFS

(Soft pastry puffs filled with corn & chicken)

CRISPY CHICKEN ROLL

(Hoisin chicken filled inside spring roll sheet served with sweet chili sauce)

MUTTON SHEPHERD'S PIE

(Mutton and matar keema with aloo bhaji crust)

MUTTON SEEKH KEBAB CROQUETTES

(Panko crumbed mutton seekh kebab served with Japanese mayo)



HI TEA MENU - NON VEG

ASSORTED COOKIES

JEERA COOKIES
AJWAIN COOKIES
PISTACHIO COOKIES
JAM COOKIES
AATA COOKIES

DESSERT

CHOCOLATE BROWNIE
UPSIDE PINEAPPLE CAKE
APPLE CRUMBLE
GULAB JAMUN

THE AQUA

TEA & COFFEE
WATER BOTTLES
SOFT DRINKS





HI TEA 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!

