CURATED CATERING BY DESIGN

A LUXURY CATERING COMPANY

CONTACT US :

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HOUSE PARTY MENU

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We cater to your dreams

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HOUSE PARTY MENU

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

HOUSE PARTY MENU

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)

HOUSE PARTY MENU

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)

HOUSE PARTY MENU

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)

HOUSE PARTY MENU

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

HOUSE PARTY MENU

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

HOUSE PARTY MENU

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!