



CURATED CATERING BY DESIGN

A LUXURY CATERING COMPANY

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**SPECIAL WEDDING NON-VEG
MENU**



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SPECIAL WEDDING NON-VEG MENU

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

SPECIAL MOCKTAILS & SHAKES

VIRGIN MOJITO

(Mint leaves, lemon chunks, Brown sugar, Crushed ice, Soda & limca)

ORANGE MOJITO

(Mint leaves, orange chunks, Brown sugar, Cracked ice, orange juice & soda)

ITALIAN SMOOCH

(Ginger, Brown sugar, lemon chunks, ice cube, limca & coke)

CLASSIC FRUIT PUNCH

(Favourite mixed juice, cream & Grenadine)

VIRGIN MERRY

(Tomato juice, Worcestershire sauce, Tabasco, lemon juice Cinderella Grenadine with juices)

BLUE HEAVEN

(Blue Curacao, Lime juice, Ice cube, limca)

CLASSIC AAM PANNA

(Refreshing Indian Summer drink made up of mangoes)



SPECIAL WEDDING NON-VEG MENU

CHAT COUNTERS

PANI PURI WITH 3 TYPES OF WATER

(Hollow, crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavoured water, usually tamarind or mint)

ENGLISH DRY FRUIT TAWA CHAT

(Soaked cashews, almonds, raisins stir in ghee with walnuts, dates, spices & served by adding lime water)

MOONG DAL CHILLA

(Lentil pancake stuffed with vegetables & Paneer served the Kathi roll way)

ALOO TAWA CHAT

(Traditional aloo chat crispy fried in olive oil)

MATAR PATILA KULCHA

(Authentic matar subzi with puffed bread)

DAHI BHALLA PAPRI CHAT

(Crispy fried semolina and flour bread topped with raw mango dip)

PAO BHAJI

(A spiced thick gravy of mashed vegetables served with bread, salad, butter & pickle)





SPECIAL WEDDING NON-VEG MENU

CHAT COUNTERS

KANJI VADA

(Moong Dal Vada's on satay served with tangy mustard flavoured drink)

RAJ KACHORI

(Fried shells (kachori) filled with potatoes, boiled moong dal, yogurts, spices, chutneys and topped with various garnishes)

RAM LADOO

(Deep fried moong dal fritters topped with shredded radish and tangy chutneys)

PALAK PATEY & PRUNE KI CHAT

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

DOSA (PLAIN DOSA, MASALA DOSA)

(Thin pancake from South India, made from a fermented batter of Lentil, Rice)

IDLI SAMBHAR

(Doughnut shape, crispy exterior & soft interior, South Indian dish made of udad dal)

VADA SAMBHAR

(Aloo tikki served with tangy tamarind chutney)



SPECIAL WEDDING NON-VEG MENU

SALAD

FRESH GARDEN GREEN SALAD

(Seasonal fresh cut vegetable served on a bed of lettuce)

SPROUTS SALAD

(Easy, tasty & healthy salad made with sprouts, cucumber, onion)

PEAS & POTATO SALAD

(Boiled potatoes cut in small size tossed with matar in Indian spices & lemon juice)

MACARONI SALAD

(Cooked macaroni, carrot, peas, celery, green pepper and onion in mayo vinegar, sugar, mustard salt pepper dressing)

LACCHA ONION

(Onion rings served with spices)

SIRKE WALA PYAAZ

(Pickled baby onions)

RUSSIAN SALAD

(Mixed boiled vegetables with cream & Seasoning)

ALOO CHAT

(BOILED POTATO CUBES MIXED AND TOSSED WITH SPICES & CHUNEY)

Coleslaw Salad



SPECIAL WEDDING NON-VEG MENU

SNACKS

PANEERMAKHMALI TIKKA

(Cottage cheese marinated with rich cream & Indian spices)

PANEER TIKKA ACHARI

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

SOYA CHAP ACHARI

(Soya chaap cooked with achari masala & spices)

TANDOORI GOBI

(Cauliflower florets dipped in Spicy lemon dressing, grilled in tandoor)

TANDOORI ALOO

(Tandoori aloo are spiced & marinated potatoes & served grilled)

TANDOORI PINEAPPLE

(Marinated pineapple slices with spices and cooking in tandoor)

SOYA CHAP MALAI

(Soya chaap cooked with cream, yogurt & spices)

COCKTAIL SAMOSA

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

PANEER FINGER

(Crispy, spicy, soft Paneer Fingers, served golden brown)

CORN KEBAB

(Potato, corns, coriander patties served with green chutney)



SPECIAL WEDDING NON-VEG MENU

SNACKS

CHEESE BALLS

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

VEG CUTLET

(Mashed veggies patty covered with batter & deep fried)

FRENCH FRIES/SMILIES

(Famous Indian snacks made up of fresh potatoes & served with ketchup)

DAHI KE KEBAB

(Stuffed patties of hung curd & paneer, served with mint chutney)

HARABHARA KEBAB

(Spinach, green peas, coriander patties served with green chutney)

CHILI PANEER

(Cottage cheese, capsicum & onion cooked in chilly soy sauce & Garlic)

VEG SPRING ROLL

(Thin crispy pastry sheets filled with stuffing of carrot, bell peppers & spring onion)

VEG. MANCHURIAN DRY

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



SPECIAL WEDDING NON-VEG MENU

MAIN COURSE

DUM ALOO

(Small potatoes cooked in tangy tomato gravy with aromatic masala)

VEGETABLE JALFREZI

(Assorted vegetables in sweet and sour gravy)

PANEER BUTTER MASALA

(Rich & creamy curry made up of paneer)

KADHAI PANEER

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

PANEER LABABDAAR

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

PUNJABI KADHI PAKORA

(Flour Dumplings in Yoghurt Gravy)

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 ground herbs & spices)



SPECIAL WEDDING NON-VEG MENU

MAIN COURSE

GOBHI KEEMA MATAR

(Grated cauliflower cooked with green peas, tomato & mild spices)

PALAK CORN

(Palak corn curry is a rich, saucy dish that's made with fresh spinach and sweet corn)

SPECIAL SARSON KA SAAG (SEASONAL)

(Served with Gur. & White butter)

PINDI CHANNA MASALA

(Kabuli channa delight with cubes of Tomato and onion)

MALAI KOFTA CURRY

(Dumplings of cottage cheese simmered in saffron flavoured gravy)

GOBHI LACCHA ADRAKI

(Indian Preparation of Cauliflower with Laccha Ginger)

DAL MAKHANI

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

SHAHI RAJMA MASALA

(Fine preparation of Kidney Beans in thick gravy)

SOUP

TOMATO DHANIYE KA SHORBA

(Tomato, green coriander flavoured soup)

VEGETABLE SWEET CORN SOUP

(Cream style sweet corn soup with finely chopped vegetables)

HOT & SOUR SOUP

(Spicy & sour soup flavoured with soy sauce)

VEG. MANCHOW SOUP

(Boiled mix vegetables hot & spicy soups)



SPECIAL WEDDING NON-VEG MENU

NON-VEG

KADHAI CHICKEN

(A delicious Indian curry with thick gravy where juicy chicken marinated in to Indian spices and cooked well)

BUTTER CHICKEN

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

CHICKEN KORMA

(Minced chicken simmered in a rich, highly seasoned sauce thickened with ground nuts, yogurt & spices)

CHICKEN DO PYAZA

(Chicken curry in a masala onion sauce)

CHILLI CHICKEN GRAVY

(Boneless chicken cubes are marinated, fried and seasoned in spicy tangy sauces to get the best Indo-Chinese taste)

MUTTON RARA

(Lipsmacking dish made up of mutton pieces along with the mutton keema or Gosht mince in it)

MUTTON KORMA

(A delicious dish where mutton is slow cooked with yogurt, spices and ghee until all of the flavors are infused)



SPECIAL WEDDING NON-VEG MENU

BEVERAGES

COKE
FANTA
SPRITE
THUMPS UP
PACKED WATER BOTTLE – 200 ML
MASALA CHAI
ESPRESSO COFFEE

DESSERTS

GULAB JAMUN
KESERI KHEER
KULFI ROLLAR
ICE CREAM
MOONG DAL HALWA
PINEAPPLE HALWA
SHAHI TUKDA
MAL PUA
DOODH KI KADHAI
JALEBI RABRI
GAJAR KA HALWA
RASMALAI



SPECIAL WEDDING NON-VEG 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!

