

MENU



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CLIENTS



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times



Dr. Willmar Schwab
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ATS



THE WEDDING PLATFORM



SAMSUNG

TRANSSION HOLDINGS

Google



AXIS BANK



CLIENT DETAILS

CLIENT NAME -

EVENT DATE -

TIMINGS -

MENU -

OCCASION -

PAX (MG) -

VENUE -



CHEF SPECIAL NON VEG MENU

PASS AROUND SNACKS

VEGETARIAN (ANY 3)

Chutney Paneer Tikka • Paneer kesari Tikka • Paneer Chilli • Aloo Makai ki tikki • Hara bhara kebab • Hingori aloo • Palak aur anar dane ki shammi • Subz Seekh Kebab • Hare Pyaaz aur Makkai Kurkure • Corn and cheese balls • Spinach & ricotta Vol-Au-Vent • Cheese Stuffed crumb Fried Mushroom • Tilwale Aloo • Honey chilli Baby corn • Salt & Pepper Mushrooms • Dhaniya Pudina Tawa Aloo • Bhutta Amritsari • Palak aur Channe ki Shammi • Tandoori Mushrooms • Rajma aur Akhrot ki Tikki

NON VEGETARIAN

CHICKEN (ANY 2)

Murgh Tikka Kali Mirch • Achari Murgh Tikka • Tandoori Murgh ke Champ • Murgh Gilafi Sheekh Kebab • Quick Fried Chicken in Soy Ginger Sauce • Crispy Chicken in Hot Garlic • Chicken Shezwan • Murgh Malai Tikka • Kasturi Murgh Tikka • Murgh Reshmi Kabab • Corn & Chicken Vol au Vent • Chilli Chicken • Chicken Pepper Fry • Dakshini Murgh Tikka • Smoked Chicken and Black Olive Kabab • Thyme Crusted Chicken Fingers

MUTTON (ADD ON)

Gosht Seekh Kebab • Shammi Kebab • Gilafi Seekh Kabab • Shikampuri Kabab • Galoti Kabab on ultey tawe ka paratha • Lasooni Lamb Seekh Kabab

FISH (ANY 1)

Machli Amritsari • Machali Tikka Achari • Sarson machhli tikka • Herb crusted fish goujons with olive tartar • Rawa Fried Machli • Ajwaini Machli Tikka Specials (200 + taxes per person) • Prawn Till Tikka • Beer Batter Prawn

SOUPS

VEGETARIAN (ANY 1)

Tamatar Dhania Ka Shorba • Rasam (Tomato, Ginger, Pepper) • Oven Baked Green Tomato soup • Wild Mushroom Soup • Minestrone Soup • Veg Manchow Soup • Roasted Pepper & Tomato soup With Galic rosemary infused oil • Asian style veg clear soup • Vegetable Hot & sour soup • Vegetable Sweet corn Soup • Cream of Tomato

NON VEGETARIAN (ANY 1)

Paya Shorba • Cream of Chicken • Chicken Sausage and chilli soup • Lemongrass and Coriander Flavored Chicken Soup • Asian style chicken clear soup • Hot & sour chicken soup • Chicken Manchow Soup • Lamb & cilantro Broth • Sweet corn Chicken soup





CHEF SPECIAL NON VEG MENU

SALADS

VEGETARIAN (ANY 3)

Grilled vegetable with feta • Pasta salad with Crisp garden vegetables • Honey glazed beetroot and carrot with crumbled ricotta • Mustard and pepper rubbed potato with confit garlic • Grilled American corn and green pepper salad • Cucumber and Peanut Chaat with coriander dressing • Apple and Walnut Salad (Woldorf Salad) • Oven roast Eggplant and Rocket lettuce with Feta • Tomato and Bocconcini Salad with Fresh Basil, Olive Oil and Balsamic • Smoked aloo chaat • Sprout salad • Channa Chaat • Spinach and Lima bean salad • Dahi wada • Papdi chaat • Khaman Dhokla • Indian Salad Bar (Tomato wedges, Cucumber, Carrot slices, Latcha Onion)

NON VEGETARIAN

CHICKEN (ANY 1)

Tropical chicken salad with ginger cilantro vinaigrette • Asian chicken salad with sesame soy drizzles • Grilled chicken and oven dried tomatoes with Garlic vinaigrette • Sliced chicken, American corn, Green Beans with olive and caper dressing • Cajun spiced Roast chicken and bell pepper with black olive tapenade

MUTTON (ADD ON)

Pulled lamb with mint and couscous lemon dressing • Roast lamb, Beet and broad bean salad tossed with herb vinaigrette • Shredded lamb and Asian slaw with toasted sesame dressing

FISH / SEAFOOD (ADD ON)

Mediterranean seafood salad • Smoked Fish with wilted tomato and basil dressing • Thai Seafood Salad

MAINS

VEGETARIAN (ANY 2)

Paneer Lababdar/Paneer Makhani / Kadahi paneer/Saufiyani Paneer • Pindi chole • Rajma Moong Masala • Vegetable Jalfrezi / Kadhai Vegetable / Subz Miloni • Bhutta do pyazz • Aloo simla mirch / Dum aloo Kashmiri/Aloo Hara pyaz • Baingan aur mirch ka salan / Bagare Baigan • Bhindi aamchoori / Bhindi Masala • Gobhi Adraki • Dhingri mutter • Baked vegetable • Mushroom & Corn Fricasse • Spinach and ricotta lasagna / Vegetable Lasagne • Gratin potatoes with spinach, garlic, caramelized onion

NON VEGETARIAN

CHICKEN (ANY 2)

Murgh Makhani • Teen Mirch ka Murgh • Dhabhe ka kukkad • Murgh Avadhi Korma • Honey Roast chicken with thyme jus, flashed tomato • Barbeque chicken with caramelized pineapple • Paprika, garlic and lemon grilled chicken with Garlic jus • Quick fried Chicken in chilli coriander sauce • Thai

Chicken curry (RED/GREEN)



CHEF SPECIAL NON VEG MENU

FISH (ADD ON)

Goan fish curry • Mahi Kaliyan • Machli tawa Masala • Baked fish with tomato, oregano and feta • Oven baked fish with rosemary cream and balsamic infused pearl onion • Pan seared fish with caper beurre blanc and Butter Tossed Chestnut

MUTTON (ADD ON)

Khade masale ka Gosht • Rara gosht • Gosht Rogan josh • Kheema mutter • Gosht ka Salan • Gosht saagwala • Sheppard's Pie - Lamb Mince with Gratinated Mashed Potato

DAL (ADD ON)

Dal Makhani • Langar Ki dal • Hara Moong dal Tadka • Yellow dal Tadka • Pakoda Kadi • Gujrati Kadi • Dal palak • Dal panchmel

RICE (ANY 1)

Hyderabadi Subz handi biryani • Kaju kismis ka pulao • Mutter Pulao • Choliya pulao • Jeera Pulao • Vegetable Pulao • Steam rice • Hyderabadi Gosht Biryani • Hyderabadi Murgh dum Biryani

ASSORTED INDIAN BREAD

Naan / Garlic Naan / Pudina Parantha /Lacha Paratha/Tandoori Roti / Missi Roti

DESSERT

MITHAI HOT (ANY 2)

Moong dal halwa • Gajjar ka halwa (Seasonal) / Doodhi ka halwa • Gulab jamun • Jalebi with rabdi • Gulab ki Kheer • Malpua with rabdi • Kala Jamun • Shahi Tukda

MITHAI COLD (ADD ON)

Chum chum • Rasmalai • Rasogulla • Shrikhand • Kesar phirni • Kalakand • Malai Kulfi • Raj bhog

WESTERN - EGGLESS (ADD ON)

Crunchy hazel nut cake • Seasonal fruit cake • Tiramisu • Apple and berry crumble • Chocolate cappuccino mousse • Old fashion slice • Mocha crumble • White chocolate berry mousse • Baked Yoghurt • Florida

WESTERN (ADD ON)

Lemon/ berry/mocha Cheese cake • Berry bavaroise • Chocolate Mud Pudding • Choco Nutty Pudding • Chocolate Mud cake • Caramel and chocolate cheese mouse • Tropical Fruit / Black forest • Banana caramel Mousse cake • Rum truffle log • Creme Brulee • Chocolate Walnut Brownie



INCLUSIONS & EXCLUSIONS

WE LOVE TO CUSTOMISE THE
MENU AS PER YOUR WISH

THE ABOVE MENU INCLUDES

ALL CUTLERY/CROCKERY/DISHWARE
DISPLAY AND PROPS
SERVICE STAFF
250 ML BISLERI WATER FOR DINING
SOFT BEVERAGE

EXTRAS

BUFFET COUNTERS
MOCKTAIL BAR
BARTENDERS
BAR CONDIMENTS
ALL IMPORTED GLASSWARE



TERMS & CONDITIONS

1. 50% BOOKING ADVANCE TO BE GIVEN ALONG WITH CONFIRMATION
2. BOOKING SHALL BE CONFIRMED ONLY AFTER RECEIVING THE ADVANCE AMOUNT.
3. BALANCE 50% TO BE GIVEN 5 DAYS BEFORE THE EVENT DATE
4. IF THERE IS ANY INCREASE IN THE NUMBER OF PAX, THEN THE ADDITIONAL CHARGES SHALL BE CLEARED @PRO RATA BASIS ON THE EVENT DATE.
5. ESTIMATE PREPARED AS PER THE PAX MG COMMITTED BY THE CLIENT.
6. WATER, COVERED KITCHEN SPACE & ELECTRICITY TO BE PROVIDED BY THE CLIENT.
7. LIQUOR AND LIQUOR LICENSE TO BE PROCURED BY THE CLIENT.
8. ANY ADDITIONAL CUSTOMIZATION/ CHANGES TO BE CHARGED EXTRA FROM THE CLIENT.
9. BAR MANGEMENT SERVICES INCLUDES BAR TENDERS, GLASSWARES, MIXTURES, SERVICE STAFF (ON EXTRA CHARGES)
10. CROCKERY, CUTLERY, CHAFFING DISHES AND SERVICE STAFF INCLUDED.
11. CROCKERY/ GLASSWARE DAMAGE TO BE CHARGED FROM THE CLIENT
12. ANY ALLERGENS OR GUEST WITH SPECIAL DIETARY NEEDS TO BE INFORMED BEFORE FINALISING THE MENU
13. TENTAGE, TRANSPORTATION & TAXES EXTRA

