

SHERIDAN BY KAWATRA'S (DELHI)

STANDERD VEG MENU







CARTE DU JOUR

"From Delicious to Sublime"





Aerated Drink

Coke

Fanta

Limca

Mineral Water Bottles 200ml.

Expresso Coffee



Paneer Ke Sholey

Spiced Triangles Of Soft & Juicy Cottage Cheese Marinated In Yoghurt & Black Pepper Grilled

Aloo Pudina Ke Charrey

Small Potatoes Marinated With Mint, Yoghurt Char Grilled And Served With Chutney

Tandoori Malai Champ

Soya Bean Marinated With Hung Curd And Cashew-Nut Paste Cooked In Charcoal Grill

Manchurian Dry

Vegetable dumplings tossed in schezwan sauce Finished With Spring Onion

Thai Spring Roll

Imported Sheet Stuffed With Glass Noodle And Vegetabes Served With Sweet Chili Sauce

Chilly Honey Potato

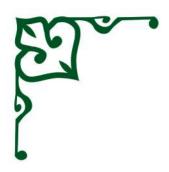
Batter Fried Shredded Potato Fingers Tossed With Honey And Chinese Spices

Accompanimebts

Mint Sauce /Salsa Dip/Sweet Chilli Dip Tomato Sauce/ Chilli Sauce











Tomato Aur Tulsi Ka Shorba

Tomato Extract Flavoured With Herbs And Sweet Basil

OR

Vegetable Man Chow Soup

Vegetable Stock With Chopped Vegetables Served With Crispy Noodle



Old Is Gold

Char Grilled Peppers , Courgettes And Lettuce With Parmesan Shavings In Classic Caesar Dressing

Russian Salad

Green Peas, Diced Boiled Potatoes And Carrot Bound In Mayonnaise Sauce

Gado Salad

Shredded Cabbage, Bell Pepper Tossed In Jaggery N Peanut Dressing

Pasta Salad

Penne And Cottage Cheese In Thousand Island Dressing

Dhaba Salad

A Perfect Combination Of Sliced Onion, Cucumber, Tomato, Carrot, Radish, Green Chilli And Lemon Wedge



BOONDI RAITA



Urad Dal / Kali Mirchi / Bikaneri



Mix / Mango / Lal Mirch



Sweet Chutney / Mint Chutney







Paneer Tikka Butter Masala

Paneer Tikka Cooked In Tomato Creamy Gravy With Crushed Peppercorn, Whole Masalas, Ginger Shreds

Dal `E' Sheridan

Lentil Made With Chefs Guarded Secret RecipeA Black Lentil Simmered
On Light Slow Flame For Overnight & Cooked In Tomato,
Ginger, Garlic Paste & Simmered Till Its Perfection & Topped With Butter And Finished With Cream

Makkai Shahjadi

American Corn Cooked In Spinach Gravy

Soya Been Chaap Masala

Chunks Of Soya Been Deep Fried Simmered In Tomato Gravy And Finished With Fresh Cream

Deewani Handi

Mix Seasonal Vegetable Tossed With Royal Cumin & Cooked With Brown Onion Cashew Nuts & Curd Gravy Finished With Cream & Butter



In Persian The Word Biryani Means Fried Or Roasted. In Indian Culminates It Has Come
To Mean Rice Roasted With Meat, Spice And Herbs. The Delicacy's Greatest Charm Is
That It Is Great Meal In Itself And, Such Is Its Unique- And Universal Appeal- That It Has Become
Synonymous With Joyous Celebration And Festivities.

Subz Dum Biryani

Fragrant Combination Of Vegetables Cooked On Dum In Spicy Gravy

Burhani Raita

Garlic Raita Eaten Traditionally With Biryani



Lachha Parantha

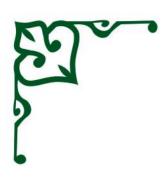
Mirchi Ke Rogan Ka Parantha

Butter Naan

Missi Roti











Moong Dal Halwa / Gajar Ka Halwa(Seasonal) / Gulab Jamun



Kesari Rasmalai / Rose Kheer



Vanilla

Stawberry

Chocolate



In case of ALCOHALIC BAR

(Corkage charges EXTRA Rs. 100 per head)

Liquor & license (by guest)

Chaat Rs.65 per head per counter(minimum four counters)

Fruit five indian five imported RS 150 per head





TERMS & CONDITIONS

- 25% Advance at the time of booking.
- 50% 15 days before function.
- 25% on function date.
- Advance will not be refunded in any case of cancellation.
- Minimum guarantee will be charged if the number of persons are less than guarantee.
- Assembly Point will be on Extra Cost.
- Only Four persons are allowed for Food Testing.
- Please mention food is with onion and garlic or without.
- Please submit your menu with us at least 7 days before date of function.
- Damages caused to the pandal hall or equipment by the guests will be charged to the host.
- Car parking is at owners risk and the management take no responsibility of the cars or the valuable inside. Availing valet parking does not insure safety or security of the vehicles, occupants, valuable etc. Management is not responsible for any mishap or accident or loss.
- Liquor will be served only on procurement of valid licence (issued by the excise department). The host is responsible for procuring the licence. The liquor will be served strictly as per the timings on the liquor licence. All liquor has to be purchased under Haryana excise.
- No banned items shall be served/permitted to be served in the banquet either by the caterer or by host.
- Guest/host are responsible for their own person/properties/valuables etc. In all circumstances.
- No discounts shall be given in case of breakdown on a/c or electricity/ generator/ air conditioner/ kitchen equipments etc.
- Right of admission reserved.
- Weapons are not allowed inside the premises.
- Fireworks are not allowed inside & outside the premises.
- Disputes if any shall be referred to the community welfare banquet association. Haryana for arbitration in accordance with the jurisdiction of Haryana courts only.

SIGNATURE OF THE HOST & RELATIONSHIP

NAME		
DATE OF FUNCTION	PHONE	/
VENUE ADDRESS		
TYPE OF FUNCTION		
PAXRSWO	RDS	
FUNCTION: BREAKFAST / LUNCH / DINNER		
ADVANCE		
NAME OF THE HOST		SIGNIATURE

GOVT. TAXES EXTRA AS APPLICABLE

