



Platinum Menu
Vegetarian



AT THE BAR



MOCKTAILS

Our mocktails are made using natural ingredients and fresh fruits

KIWI & MINT BASED MOJITO

Traditional mojito with kiwi & mint

CITRUS BLAST

a mix of lemon and orange

TROPICANA

A pineapple-based paradise

WATERMELON COOLER

Watermelon muddled cooler

HAWAIIAN BLUE

Mocktail with freshness of blue curacao

TOKYO ICE TEA

Cranberry juice, orange juice, blue curaçao syrup, lemon

JALJEERA

AERATED DRINKS

Diet Cola

Cola

Sprite

Orange

Soda & Tonic Water

CANNED JUICES IN GLASS

Pineapple

Cranberry

Orange

250 ML BISLERI WATER

ICE CUBES & CHILLING ICE SLABS

Liquor to be provided by host (if required)



LIVE STATIONS



CHOOSE ANY 3

LIVE DIMSUM STATION

Option 1

Dimsum is a Cantonese preparation as small bite sized parcels with variety of fillings. These flavorsome dumplings are steamed live before the guest and served

FOUR SEASONS SUI MAI

HOISIN PEANUT & TOFU DUMPLING

CRYSTAL SCHEZWAN VEG DUMPLING

Served with: Black bean dip, Chilli soya, Fermented chilli paste

LIVE SOUTH INDIAN STATION

Option 2

LIVE DOSA

Paneer khurchan dosa

Hakka noodle dosa

Butter plain dosa

Masala dosa

LIVE IDLI

MEDU VADA

LIVE UTTPAM

Plain

Onion

Tomato, Onion, Chilli

SERVED WITH

SAMBHAR

A lentil-based vegetable stew

COCONUT CHUTNEY

RED CHILLI COCONUT CHUTNEY

COCONUT CORIANDER CHUTNEY

TIBETAN PAN TOSSED MOMOS

Option 3

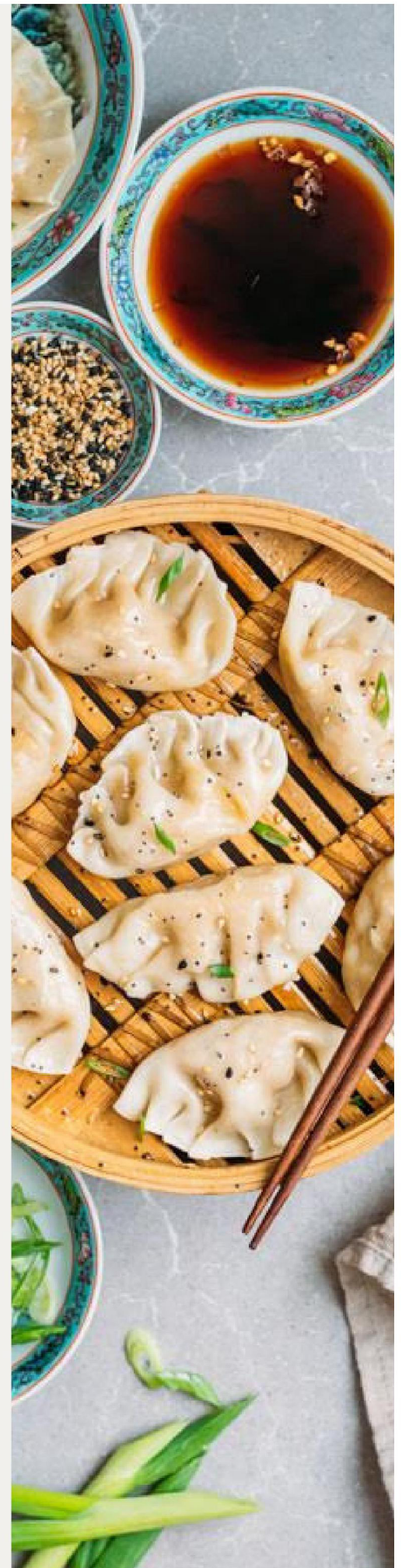
This Tibetan dish trickled down from Tibet to Nepal, Bhutan, Darjeeling and surrounding areas to all over our country. Soon it became a favourite street food. These flavoursome bite sized parcels are fried and tossed in our authentic sauces.

TANDOORI VEG MOMOS

Fried veg dumplings marinated and cooked with chef special tandoori masala

VEG CREAMY CHILLI GARLIC MOMOS

crispy hot momos taste best with mayonnaise and hot chilli-garlic sauce





LIVE PIZZA STATION

Option 4

Thin Crust hand rolled Pizza and bakes live in a dome oven

MARGHERITA

A classic with tomato, mozzarella & basil

PROVENZALE

Assorted peppers, olives, onion, tomato sauce and mozzarella

PERI PERI GARDEN

Seasonal veggies with peri peri mayo, Mozzarella & Cheddar

PIZZA EXOTICA

Pizza with Jalapeno, Black Olives, Baby corn and broccoli

RICOTTA PIZZE

Grilled cottage cheese, onions and jalapenos

Accompaniments – chilli flakes, Italian spices, mustard sauce and tomato sauce.

LIVE LEBANESE STATION

Option 5

FELAFEL

Fried patty with ground chickpeas, broad beans & Arabic spices

HUMMUS: Ground chickpeas dip with tahini and sesame

BABA GHANOUSH: Creamy & Smokey eggplant dip

TABOULEH: Chopped coriander Arabic salad

TZATZIKI: Garlic flavored Greek yogurt

LIVE- Mini pita pockets stuffed with falafel, hummus and laban

Served with Arabic pickled vegetables

LIVE MEXICAN QUESADILLAS

Option 6

QUESADILLA ESPINACAS

Curried spinach, mushroom, olives, tomatoes & mozzarella

SOUTHWEST VEGGIE QUESADILLA

Tortillas stuffed bean, corn, bell pepper, cilantro, spices & lots of cheese

Accompaniments: Sour Cream, Tomato Salsa, Guacamole



THE WOK BOX

Option 7

It's a live cooking station with wok tossed Noodles with choice of meat, vegetables, and sauces, cooked on site by well-trained chefs from our oriental specialty restaurants, as per your palette. This counter gives a feel of an oriental kitchen privately at your disposal.

WOK TOSSED NOODLES WITH

CHOICE OF PROTIEN

Cottage cheese, Tofu

CHOICE OF VEGETABLES

Bokchoy, Broccoli, zucchini, baby American corn, button mushroom, red & green cabbage, red and yellow pepper, bean sprout, Garlic, red chilly, carrots, spring onions, bamboo shoots etc

SAUCES

Szechwan, Chilli Bean, Hot Garlic,

ACCOMPANIMENTS

Golden fried garlic

Soy Sauce

Red chilli paste

Chilli Vinegar



THE LOADED FRIES STATION

Option 8

A twist on poutine, the classic French-Canadian dish. Loaded fries are trending on social media and restaurant menus – and we can see why! There's nothing more indulgent than fries with a cheesy sauce and yum toppings

MEXICAN SALSA FRIES

CHILLI GARLIC CHEESE FRIES

TAWA-E-AWADH

Option 9

Galawat kebabs is one of the jewels of the Awadhi bawarchikhana. The Nawab of Lucknow – Wajid Ali Shah lost his teeth and asked his rakabdars to prepare the worlds softest kebab.

RAJMA KE GALAWAT KE KEBAB

Melt in the mouth- rajma kebabs prepared on a mahi tawa

LUCKNOWI SUBZ GHALAWAT KE KABAB

Melt in the mouth vegetable kebabs, delicately flavored with Awadhi spices and cooked on a mahi tawa

ULTE TAWA KA PARATHA

A traditional Muslim way of making parathas

VEGETARIAN STARTERS



CHOOSE ANY 15

INDIAN

LAL MIRCH KA PANEER TIKKA

Paneer cubes marinated with red chillies, pickle spices and grilled in tandoor

PANEER & PAPAD MASALA FINGER

Spicy Paneer Batons stuffed with masala and deep fried

BROCOLLI MAWA KEBAB

Flowers of broccoli marinated with Malai, grilled on charcoal grill

ALOO NAZAQAT

Potato Barrels stuffed with cottage cheese, Cashewnuts, caraway seeds Pomegranate

DUM FRIED IDLI

Excellent combination of masala with freshly steamed idli

SHAHI SOYA KE TIKKE

Succulent chunks of soya marinated with curd and grilled on charcoal

DAHI KE KEBAB

Yogurt based 'melt in the mouth' Rajasthani kebabs

QABULI TIKKI

A Chick Pea, Onion & Green Chilly Patty Served with spicy Chutney

LUCKNOW KE VEGETABLE GILAWATI KEBAB

Served with Green Chutney

PALAK AUR ANAR KI TIKKI

Melt in the mouth spinach tikki with anar stuffing

CHILLI HONEY CRISPY LOTUS STEM

Crispy fried lotus stem tossed with honey and dry red chillies

PANKO CRUSTED THAI DRAGON ROLLS

Served with sweet chilli sauce

GOLDEN FRIED BABY CORN

Served with sweet chilli sauce

CRISPY MUSHROOM WONTONS

Seasoned mushroom stuffed in filo wraps turned into butterfly shape - deep fried

CRISPY VEGETABLES SALT & PEPPER

Seasonal veggies tossed in chopped onion, garlic and chinese spices

MIDDLE EASTERN & EUROPEAN

HERBED CHEESY MUSHROOM

Golden fried sandwiched mushroom delight stuffed with duo cheese

CHEESE AND JALAPENO CIGAR ROLLS

Finger sized filo rolls stuffed with Jalapeños and cheese duo served with spicy mayo

ASSORTED GOURMET CROSTINIS

Cream cheese and caramelized onions Tomato & Basil

Ingredients served on a sliced toasted Italian baguette

SPINACH & CORN RICOTTA TART

The appetizer from the French cuisine, baby spinach cooked with ricotta cheese & cream on savoury tart

WILD MUSHROOM VOL AU VENTS

Bite size flaky vol au vent shells stuffed with fresh mushroom, shitake & porcini mushroom sauce and served hot

MINI HUMMUS PITA CUPS

Mini cups with hummus dips & paprika served with pita triangles

ORIENTAL

CHILLI BASIL COTTAGE CHEESE

Cottage cheese wok tossed in chilli Schezwan spices, basil and aromatic seasoning





SALADS



INDIAN SALADS

MIXED MASALA KACHUMBER SALAD
Cubes of greens tossed with Indian herbs, lemon juice and seasoning

BHUNA MATTAR CHANNA CHAAT
Bhunna Indian salad, age old recipy

GARDEN FRESH SALAD
Tomato, Cucumber, Raddish, Carrots

PIYAAS KA LACHCHA

Accompaniments: Lemon Wedges, Green Chillies and Vinegar Onions
A display of assorted pickles

INTERNATIONAL SALADS

CAESAR SALAD
Crisp iceberg and romaine lettuce tossed in our special eggless caeser dressing with garlic crotons and Parmesan shavings

BEET ROOT AND ASSORTED LEAVES & DILL
Fresh assorted leaves, beetroot in Balsamic vinergrette

GRANNY APPLE, FETA IN SUNDRIED TOMATO DRESSING
Green apple tossed with feta & pine nut in sundried tomato dressing with iceberg

COOL CREAMY POTATO SALAD
Cold potato salad seasoned with cider tossed with dill, chives, mayo and herbs

CRUNCHY KIMCHI
Spicy Korean pickled cabbage salad

HAWAIIAN MACARONI SALAD
Macaroni tossed in Hawaiian mayo based dressing

GREEK SALAD
Lettuce, red onions, cucumber, feta cheese, olives & capers tossed in olive oil vinaigrette

SOUP

CHOOSE ANY 2



All soups will be served with fresh toppings and ingredients along with breads dinner sticks and butter chiplets along with the following bread display

Multi Grain Buns
French Loafs
Oregano Knot Rolls
Foccasia Bread

BURMESE KHAO SUEY
A simmering soup served with onions red, crispy brown onion, basil leaves, root ginger, raw banana, blanched spinach, green nions, chily oil, wedge, crispy noodles, boiled rice, curry leaves, grated fresh coconut, fried garlic flakes, cabbage

CREAM OF BROCCOLI & ALMOND SOUP

TOMATO BASIL

CREAM OF TOMATO/ MUSHROOM

LEMON CORRIANDER SOUP

TOMATO DHANIYA SHORBA

VEGSWEET CORN SOUP

RAITA



DAHI BHALLE

BEETROOT RAITA

PLAIN RAITA

ACCOMPNIMENTS:

Anar, Burned garlic, Cucumber, Onions, Tomato, Bhunna Jeera, Kala Namak, Pudhina ki Chutney, Saunth



TAK-A-TAK TAWA



VEG

LIVE- PANEER TAWA
Served with a choice of
Makhani gravy
Shahi gravy

LIVE- SUBZ TAWA TAKA-TAK
Karela, bhindi, potatoes, stuffed capsicum,
and baigans on tawa with light gravy of raw
tomato and yoghurt

AMRITSARI



PINDI CHOLE
A Slow cooked tangy chickpeas with
spice combination from Punjab

STUFFED KULCHA - LIVE
Fermented refined flour stuffed with
potatoes, sabut dhaniya, anardana etc.

Served with-
IMLI AUR PAYAZ KI CHUTNEY

PUNJABI KADI PAKORI
STEAMED RICE

SARSON KA SAAG , MAKKI KI ROTI,
SHAKKAR AND MAKHAN (Seasonal)

MUGHLAI CUISINE



PANEER MAKHNI
Paneer makhni is basically a Punjabi
preparation & is one of the most
famous dishes in India

ZAFRANI MALAI KOFTA
Dry fruit stuffed tender kofta's cooked in
rich gravy made of cashewnuts

KURKURI BHINDI
Crispy fried shredded ladyfinger strips

SOYA KEEMA WITH MATTER
Fresh Green peas steamed and
tempered with soya keema

MATTAR METHI MALAI
Green peas cooked in fenugreek flavored
cream and Indian spices

GOBHI ADRAKI
Cauliflower stir-fried with ginger, onion &
tomato flavoured with Indian spices

HING ACHARI ALOO
Achari aloo Deep fried potatoes
tempered with pickle spices

DAL MAKHANI
Maa ki dal simmered on slow fire and
tempered with garlic, green chillies,
tomato puree with white butter

BIRYANI STATION



MASALA KATHAL BIRYANI

Basmati rice layered with kathal and biryani masala, dum cooked and served in a deggh

SUBZ DEHG BIRYANI

Basmati rice layered with vegetables and biryani masala, dum cooked and served in a deggh

MIRCHI KA SALAN

Hyderabadi style rich cashew curry goes best with biryani

Accompaniments: Buhrani raita, Dahi ki chutney, Laccha piyaz

INDIAN CLAY OVEN



MISSI ROTI

Special Bengal gram flour bread

TANDOORI ROTI

Whole wheat indian bread baked in charcoal tandoor

PLAIN NAAN / BUTTER NAAN

Fresh indian bread made from refined flour cooked in charcoal tandoor

STUFFED KULCHA

Amritsari style bread stuffed with potatoes, sabut dhaniya, anardana etc.

LACCHA PRANTHA

Layered whole wheat Indian bread

MIRCHI PARANTHA / PUDINA PARANTHA

Layered whole wheat buttered bread topped with red chilly / mint powder

LIVE SHANGHAI WOK



It's a live cooking station with choice of meat, vegetables, and sauces, cooked on site by well-trained chefs from our oriental specialty restaurants, as per your palette. This counter gives a feel of an oriental kitchen privately at your disposal.

Choice of Vegetables

Bokchoy, Broccoli, zucchini, baby American corn, black mushroom, button mushroom, red & green cabbage, red, yellow pepper, bean sprout, black fungus, spinach, Garlic, red chilly, carrots, spring onions, bamboo shoots etc

Choice of protein

Tofu

Sauces

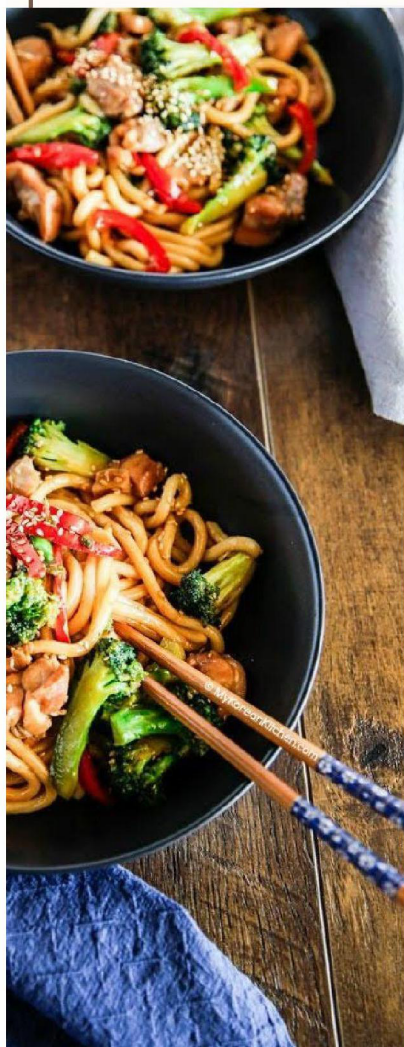
Szechwan, Black Bean, Hot Garlic

Accompaniments

Crispy noodles

Golden fried garlic

Soy Sauce, Red chilli paste, Chilli Vinegar





ORIENTAL CUISINE



TOFU, BELL PEPPERS, BROCCOLI, CARROTS, CHINA CABBAGE IN LIGHT SOY GARLIC SAUCE

VEGETABLE MANCHURIAN

HAND PICKED FRESH VEG IN THAI GREEN CURRY

VEGETABLE HAKKA NOODLES

STEAMED RICE

EUROPEAN CUISINE



LIVE- CHEESE STEAK WITH MUSHROOM & WINE SAUCE

Square of cottage cheese marinated in olive oil & seasoning, flavored with basil, finished to perfection on hot plate and served with mushroom & wine sauce

LIVE- EXOTIC GRILLED VEGETABLE

Thyme & garlic marinated exotic vegetable finished on cast iron pan

VEGETABLE AU-GRATIN

Seasonal Veggies baked in white sauce with cheese

SPINACH & RICOTTA CANNELLONI

Creamy baby spinach mixed with ricotta stuffed inside durum wheat sheet

PATATE CREMA DI ERBA CIPOLLINA

Grilled potatoes tossed with herbs and chives and topped with a cream cheese parsley dressing

FUCACCIA BREAD AND ROLLS

LIVE PASTA STATION



Choice of Pasta

Penne

Fusilli

Choice of Sauces

Alfredo, Arabiata and Pink Sauce

Accompaniments (Based on availability)

Fresh Basil Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Pink And Green Peppers, Black Peppers, Zucchini, Carrots, Blanched Spinach, Assorted Bell Peppers, Sun-Dried Tomatoes, Baby Corn, Green & Black Olives, Crushed Dried Red Chilly, Fresh Single Cream, Parmesan Cheese, Extra Virgin Olive Oil, Dried Oregano, Brown Garlic, Fresh Garlic, Broccoli

TEA & COFFEE



GREEN TEA

ASSAM TEA

MASALA CHAI

HONEY LEMON GREEN TEA

MINT LEMON GINGER TEA

COFFEE

KASHMIRI KAWAH/

RAJASTHANI CHAI



DESSERTS



INDIAN

JALEBI- LIVE

RABARI KESARI

SHAHI PHIRNI IN KASORAS

BADAAMI MOONG DAL HALWA

CHENNA PAI

TILLA KULFI- ROSE, KESER PISTA

STUFFED GULAB JAMUN

LIVE- MILK CAKE KI KHURCHAN

CHOICE OF ICECREAMS

CHOOSE ANY 2

CHOCOLATE CHIP

VANILLA

MANGO

BUTTER SCOTCH

STRAWBERRY

CONTINENTAL

CHOCOLATE GOOEY WARM PUDDING

TIRAMISU - SERVED IN SHOT GLASSES

BANOFFEE PIE

STRAWBERRY CHEESE CAKE SQUARES

STRAWBERRY SWISS ROLL

BISCUIT CRUMBLE TRIFLE PUDDING

CARAMEL PROFITEROLES

BLUEBERRY CHEESECAKE SQUARES

PINEAPPLE UPSIDE DOWN CAKE BITES

VELVET CHOCOLATE MOOSE IN CUPS

VANILLA MANGO PANNA COTTA IN CUPS

APPLE MAPLE WALNUT PIE

LEMON CURD MOUSSE CAKE IN CUPS





STATIONS AT EXTRA COST



LIVE - LIQUID NITROGEN ICE CREAMS

With fresh fruit toppings,
Liquors like Buleys , Tia Maria
Chocolate, Coffee, Butter Scotch Etc

GELATO VENTO ICECREAM PARLOUR

ELABORATE PAN DISPLAY

FRESH FRUIT COUNTER

DELHI-6 CHAAT COUNTER

CAFE COFFEE DAY

HEALTHY / VEGAN / GLUTEN FREE STATION

SERVICES



STANDARD INCLUSIONS:

FOOD

SERVICE PERSONNEL

CROCKERY

CUTLERY

GLASSWARE

SERVICE

BUFFET TABLE LINEN

ALL TRANSPORTATION COSTS INCLUDED

TAXES EXTRA- 5% GST

CONFIRMATION OF THE FUNCTION AGAINST 50%
ADVANCE

KINDLY PROVIDE WITH :

AREA FOR KITCHEN & WASHING AREA
TOP COVERED AND ALL MASKED KITCHEN
BUFFET TABLES & LOW HEIGHT TABLES FROM
TENT/DECOR PERSON
ELECTRICITY POWER POINTS (IN KITCHEN AREA AND
BUFFET AREA)
WATER SUPPLY IN KITCHEN AREA

CONTACT US

Dharambir Chaudhary
9872151166

Sourabh Srivastav
9888439489

www.redtagcaterers.com

 <https://www.youtube.com/channel/UCzrOL6bJ5BqNaTaREPs1CXw>