



CATER SPOON

.... Crafting Cuisine

Corporate Event

BREAKFAST

Beverages:

Assorted Tea & Coffee with Green Tea, Darjeeling, Assam, Earl Tea and Traditional Masala Tea

Mini Bites:

Assorted Sliced Bread (Brown, Multigrain and White Bread) with Amul Butter and Fruit Jam

Cereals with Cold & Hot Milk Served with Honey

Freshly Steamed Mini Idili with Coconut Chutney & Sambhar

Stuffed Assorted Paratha with Curd and Pickle

~~

Mini Chocolate Crossaints

Fresh Cut Exotic Fruit Platter

~~

Cinnamon Brioche Rolls

Date & Walnut Sliced Tea Cake

LUNCH

Soup:

Tomato & Pudina Shorba

Starters on Buffet:

Paneer Zafrani on Skewers with Chutney

Kaju Infused Hara Bhara Kabab with Mint Chutney

~~

Mezze Platter with Assorted Dips / Mexican Platter

Watermelon and Feta Skewers with Balsamic Drizzle

Salad & Accompaniments:

Assorted Sliced Greens

Pickle, Papad & Raita

Chapati & Paratha



CATER SPOON

.... Crafting Cuisine

Corporate Event

Main Courses:

Methi Mutter Malai
Traditional Tawa Subzi
Kurkure Bhindi Masala
Veg Biryani
Steamed Rice
Dal Tadka

Desserts:

Jalebi with Rabdi
Angoori Rasmalai Shots

HIGH TEA

Beverages:

Assorted Tea & Coffee with Green Tea, darjeeling, Assam, Earl Tea and Traditional Masala Tea

Mini Bites:

Grilled Vegetable and Balsamic Sandwich in Mini Croissants
Pav Bhaji Bruschetta with Melted Cheese
Spinach & Mushroom Quiche
Harissa Spiced Cottage Cheese Wraps with Greek Tzaziki Dip
Spinach 7 Cheesy Tarts

~~

Baked Seasonal Cheesecake
Blueberry Muffins