



BANQUET MENU

Non-Vegetarian Menu:

STARTERS -

CHOOSE ANY TWO NON VEGETARIAN AND TWO VEGETARIAN

SOUP-

ONE NON VEGETARIAN OR ONE VEGETARIAN SOUP

SALAD-

ONE NON VEGETARIAN AND THREE VEGETARIAN SALADS

MAIN COURSE -

TWO NON VEGETARIAN AND THREE VEGETARIAN MAIN COURSE DISHES, ONE LENTIL, ONE RICE, ONE CURD, ACCOMPANIMENTS

DESSERTS -

THREE DESSERTS

Vegetarian Menu:

STARTERS -

CHOOSE ANY FOUR VEGETARIAN

SOUP-

ONE VEGETARIAN SOUP

SALAD-

FOUR VEGETARIAN SALADS

MAIN COURSE -

FIVE VEGETARIAN MAIN COURSE DISHES, ONE LENTIL, ONE RICE, ONE CURD, ACCOMPANIMENTS

DESSERTS -

THREE DESSERTS

***ADDITIONAL CHARGES WILL BE LEVIED FOR *PRAWN / *CRAB DISHES AND LIVE COUNTERS**



Holiday Inn

NEW DELHI
MAYUR VIHAR NOIDA

SNACKS **NON-VEGETARIAN**

INDIAN

- > Murgh Malai Tikka
- > Murgh Tikka peshawari
- > Murg Hariyali Tikka
- > Murg Kesari Tikka
- > Murgh Tikka Lehsuni
- > Murgh Achari Tikka
- > Murgh Saunfiyani Tikka
- > Murgh Bhatti Ka Tikka
- > Murgh Seekh Taka Tak
- > Murgh Gilafi Seekh
- > Raunaq-E- Seekh Kebab
- > Keema Matar Ki Potli
- > Keema Kachodi
- > Mutton Shammi Kebab
- > Machhi Amritsari
- > Jheenga Achaari
- > Jheenga Malai Ka
- > Jheenga Ajwaini

INTERNATIONAL

- > Chicken Nuggets
- > Chicken Shaslik
With Bar-Be-Que Sauce
- > Chicken & Asparagus Vol Au Vent
- > Mini Chicken Pizza
- > Chicken Satay With Peanut Sauce
- > Meat Ball In Bar-Be-Que Sauce
- > Lamb Satay With Peanut Sauce
- > Cajun Spiced Fish Fingers
With Tartar Sauce
- > Amritsari Fish finger with Mint mayo
- > Fish Finger With Tartar Sauce
- > Assorted Non Vegetarian Canapés

ORIENTAL

- > Chilli Chicken Dry
- > Salt & Pepper Chicken
- > Drums Of Heaven
- > Sesame Fried Chicken
- > Salt & Pepper Chicken Winglets
- > Chilli Garlic Fish
- > Salt & Pepper Fish
- > Prawn Satay With Chilli Peanut Sauce
- > Salt & Pepper Prawns
- > Chilli Garlic Prawn
- > Golden Fried Prawns

VEGETARIAN

INDIAN

- > Paneer Tikka Ajwaini
- > Paneer Tikka Achari
- > Paneer Tikka Haryali
- > Paneer Tikka peshawari
- > Paneer Til wala
- > Bhatti Ka Paneer
- > Paneer Kesari Tikka
- > Soya Shammi Kebab
- > Subz Shammi Kebab
- > Hyderabad Hara Kebab
- > Dahi Ke Kebab
- > Bhutte Ke Kebab
- > Arbi Ke Kebab
- > Awadhi Rajma Kebab
- > Nadru Ke Kebab
- > Corn And Matar ki Potli
- > Aloo matar ki Potli
- > Mini Dal Kachodi
- > Dal Laddu
- > Chat Pate Tawa Aloo
- > Tandoori Achari Baby Aloo

INTERNATIONAL

- > Cottage Cheese Shashlik
- > Mushroom Nugget
- > Creamy Mushroom Vol-Au-Vent
- > Vegetable Vol-Au-Vent
- > Spinach And Corn Vol-Au-vent
- > Vegetable Skewers
- > Spinach And Cheese fatayer
- > Veg Croquettes
- > Vegetable Quiche(with egg)
- > Spinach & Corn Quiche(with egg)
- > Mini Vegetable Pizza
- > Potato cheese nugget
- > Falafel With Garlic Yogurt
- > Assorted Vegetable Canapés

ORIENTAL

- > Sichuan Chili Paneer
- > Chilli Mushroom
- > Vegetable Spring Roll
- > Spinach
- > Mushroom and Cheese Spring Roll
- > Mushroom and Cheese Spring Roll
- > Golden Fried Young Corn
- > Chilli Baby Corn
- > Salt & Pepper Mixed Vegetables
- > Dry Manchurian
- > Honey chilli potato
- > Vegetable Dim Sum
- > Corn Cheese Potato Sesame Toast

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NEW DELHI
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SOUP NON-VEGETARIAN

INDIAN

- > Murgh Zaffrani Shorba
- > Murgh Mulligatawny Soup
- > Murgh Badami Shorba
- > Murgh Yakhani Shorba
- > Murgh And Dal Ka Shorba
- > Murgh Subj Ka Shorba
- > Mutton Subj Ka Shorba
- > Mutton And Dal Ka Shorba
- > Ghost Yakhani Shorba
- > Lamb Paya Shorba

INTERNATIONAL

- > Cream Of Chicken Soup
- > Chicken And Vegetable Soup
- > Chicken And Asparagus Soup
- > Chicken And Almond Soup
- > Chicken And Mushroom Soup
- > Chicken And Celery Soup
- > Lamb Broth
- > Lamb And Kidney Bean Soup
- > Lamb Barley Soup
- > Seafood Bisque

ORIENTAL

- > Hot & Sour Chicken Soup
- > Chicken Lemon Coriander Soup
- > Chicken Sweet Corn Soup
- > Clear Chicken Ginger Soup
- > Seafood Egg Drop Soup
- > Hot and Sour Seafood Soup
- > Chicken Man chow Soup
- > Tomato Egg Drop Soup
- > Tom Yum Kai (Chicken)

VEGETARIAN

INDIAN

- > Tamatar Aur Dhania Ka Shorba
- > Tamatar Aur Tulsi ka Shorba
- > Dal Ka Shorba
- > Subziyon Ka Shorba
- > Bhutte ka shorba
- > Mulligatawny Soup
- > Tamatar Rasam

INTERNATIONAL

- > Cream of Mushroom Soup
- > Cream of Tomato Basil Soup
- > Cream of Broccoli Soup
- > Cream of Asparagus Soup
- > Cream of Vegetables Soup
- > Cream of Spinach Soup
- > Cream of Almond Soup
- > Cream of Ginger and Carrot Soup
- > Minestrone Soup
- > German Lentil Soup
- > Potato and leek Soup

ORIENTAL

- > Lemon Coriander Soup
- > Sweet Corn Veg Soup
- > Vegetable Clear Soup
- > Vegetable Hot & Sour Soup
- > Sichuan Noodle Soup
- > Vegetable Noodle Soup
- > Veg Man Chow Soup
- > Vegetable Thai Soup
- > Khao suey soup

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NEW DELHI
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SALADS NON-VEGETARIAN

INDIAN

- > Chicken Tikka chat
- > Chicken Tikka Pudeena Ka Salad
- > Seekh Kebab Salad
- > Mix Sea Food Chaat

INTERNATIONAL

- > Roast Chicken Salad with mustard
- > Chicken Hawaiian Salad
- > Thai Chicken With Peanut
- > Boiled egg salad
- > Poached fish salad
- > Shrimp Salad In Thousand Island Dressing
- > Mixed *Seafood Salad
- > Seafood & Cous- Cous Salad
- > Calamari Salad With Roasted Peppers
- > Roasted Tenderloin With A Caper Mayo
- > Grilled Chicken Sausage Salad

ORIENTAL

- > Thai Egg Salad
- > Sesame Chicken Salad
- > Lamb And Spring Onion Salad
- > Spicy Shrimp Salad
- > Sweet And Sour Mix Sea Food

VEGETARIAN

INDIAN

- > Falon ki chaat
- > Aloo aur anaar ki chaat
- > Aloo, chana aur anar ki chaat
- > Tandoori paneer salad
- > Kachumber salad
- > Aloo, chana aur papri chaat
- > Paneer tikka chaat
- > Mix dalon ki chaat

INTERNATIONAL

- > Green salad bar with dressings
- > Tossed green salad
- > Pasta & bell pepper salad
- > Macaroni salad
- > French bean salad
- > Cottage cheese & pineapple salad
- > Broccoli & baby corn salad
- > Marinated mushroom salad with peppers
- > Russian salad
- > Cauliflower & pepper salad
- > Carrot & raisin salad
- > Apple celery salad
- > Cucumber salad
- > Corn & apple salad
- > Tomato & mozzarella salad
- > Beet root salad
- > Roasted Bell Pepper Salad
- > grilled vegetable salad
- > Waldorf salad
- > Greek salad with olives and cheese
- > Potato salad with mustard
- > Mixed beans salad
- > Potato salad with Mayonnaise
- > Cabbage and carrot coleslaw

ORIENTAL

- > Raw papaya salad
- > Glass Noodle Salad
- > Sweet Chili Potato
- > Kim Chi salad
- > Tomato eggplant salad
- > Mediterranean vegetable Salad

- Lebanese Mezze:
- > Hummus- Babaganoush- Labneh-
- > Tabouleh with olives and Pita bread

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NEW DELHI
MAYUR VIHAR NOIDA

MAIN COURSE SEAFOOD

INDIAN

- > Fish Lababdar
- > Machhi tariwali
- > Malabar fish curry
- > Hare masaley ki machli
- > Fish goan curry
- > Fish do pyaaza
- > Goan prawn curry
- > Kadhai prawn
- > Jheenga lababdar

INTERNATIONAL

- > Grilled fish fillet with lemon butter sauce
- > Pan seared fish fillet with lemon capers sauce
- > Grilled fish fillet with tomato cilantro sauce
- > Pan seared fish fillet with tomato basil sauce
- > Grilled Prawns with Tomato & Pesto Sauce
- > Grilled Prawns with herb Cream Sauce
- > Grilled Prawns with saffron sauce
- > Grilled Prawns with lemon butter sauce

ORIENTAL

- > Sliced fish fillet in hot bean sauce
- > Sautéed fish in black bean sauce
- > Steamed fish fillet in lemon chili sauce
- > Sautéed fish in hot garlic sauce
- > Slice fish in black pepper sauce
- > Sautéed Fish in Ginger Chili Sauce
- > Fish slice in Oyster Sauce
- > Sliced Fish in Manchurian Sauce
- > Thai Fish Curry
- > Sweet and Sour Fish
- > Prawn in Black Pepper Sauce
- > Sautéed Prawns in Hot & Garlic Sauce
- > Thai Prawn Curry
- > Sautéed Prawn in Sichuan Sauce
- > Sautéed Prawn in Black Bean Sauce
- > Sautéed Prawn in Hot Bean Sauce

CHICKEN

INDIAN

- > Chicken Tikka Butter Masala
- > Murgh Adraki Masala
- > Kadhai Chicken
- > Murgh Handi Lazeez
- > Butter Chicken Dhaba murgh
- > Methi murgh
- > Murgh Achari
- > Murgh Hyderabad korma
- > Murgh Lababdar
- > Murgh Taka Tak
- > Murgh Jhalfrezi
- > Murgh Saagwala
- > Murgh-Do-Pyaaza
- > Murgh Awadhi Korma
- > Murgh dhaniwal korma
- > Chicken Chettinaad
- > Murgh Rara
- > Murgh Nilgiri Korma
- > Chicken Curry

INTERNATIONAL

- > Chicken Stroganoff
- > Moroccan Style Roast Chicken
- > Gr Chicken fillet with Mushroom Sauce
- > Gr Chicken fillet with Tomato Basil Sc
- > Gr Chicken fillet with Mustard Sauce
- > Gr Chicken fillet with Saffron Sauce
- > Chicken Caciatora
- > Chicken coq-au vin
- > Chicken Stew With Vegetables

ORIENTAL

- > Diced Chicken in Hot Bean Sauce
- > Diced Chicken in Hot Garlic Sauce
- > Diced Chicken in Special Sichuan Sauce
- > Sweet and Sour Chicken
- > Shredded Chicken with Red & Green Peppers
- > Sautéed Diced Chicken in Oyster Sauce
- > Braised Chicken with Black Mushroom
- > Chicken Thai Red Curry
- > Chicken Thai Yellow Curry
- > Chicken Thai Green Curry

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NEW DELHI
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MUTTON

INDIAN

- > Mutton Roganjosh
- > Dhaba Gosht
- > Rara Gosht
- > Mutton-Do-Pyaaza
- > Aachari Gosht
- > Saag Gosht
- > Bhuna Gosht
- > Keema Matar
- > Nilgiri Korma
- > Methi Gosht
- > Lamb Stew
(South Indian Specialty)
- > Laal Maans (Rajasthani)
- > Mutton kohlapuri
- > Subj Gosht
- > Gosht Taar Korma
- > Gosht Degi Korma
- > Gosht Vindaloo

INTERNATIONAL

- > (Lamb & Tenderloin)
- > Roasted Leg of Lamb
with Rosemary Sauce
- > Lamb Moussaka
- > Lamb stroganoff
- > Lamb Stew
with Garden Fresh Vegetables
- > Roast lamb leg with mint and garlic
- > Shredded Lamb with bell peppers
- > Roasted Tenderloin
with Mushroom in Red Wine
- > Tenderloin stroganoff

ORIENTAL

- > Sliced Lamb in Sichuan Sauce
- > Shredded Lamb in hot garlic sc
- > Sliced Lamb in Hot Garlic Sauce
- > Mongolian lamb
- > Sliced Lamb in black pepper sc
- > Shredded tenderloin in Sichuan sauce
- > Sliced tenderloin in hot garlic sauce

COTTAGE CHEESE

INDIAN

- > Paneer Lababdar
- > Paneer makhani
- > Paneer qaser-e-pukhtan
- > Kadhai Paneer
- > Matar Paneer
- > Palak Paneer
- > Methi Chaman
- > Malai Kofta
- > Anjeer Malai kofta
- > Paneer-Do-Pyaaza
- > Shahi Paneer
- > Methi Malai Paneer
- > Paneer Taka Tak
- > Paneer Jhalfrezi
- > Paneer Hara Piyaz
- > Khoya-Matar-Paneer
Makhana

INTERNATIONAL

- > Grilled cottage cheese
with bar-be-que sauce
- > Grilled cottage cheese
with tomato basil sauce
- > Grilled cottage cheese
with tomato cream sauce
- > Grilled cottage cheese
with saffron cream sauce
- > Cottage cheese and
spinach cannelloni

ORIENTAL

- > Chili garlic paneer
- > Paneer in hot garlic sauce
- > Paneer in black bean sauce
- > Paneer in black pepper sauce
- > Paneer Sweet & Sour

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VEGETABLES

INDIAN

- > Mushroom Hara Piyaz
- > Mushroom Kundan Kaliyan
- > Mushroom Matar Masala
Mushroom Palak
- > Bhindi-Do-Pyaaza (seasonal)
- > Bhindi Kurkuri (seasonal)
- > Bhindi Masala (seasonal)
- > Mirch ka salan
- > Mirchi baigan ka salan
- > Baigan ka bharta
- > Baigan patiyala (punjabi)
- > Guncha-O-keema
- > Gobhi adraki
- > Aloo gobhi adraki
- > Gobhi mussalam
- > Gobhi matar masala
- > Methi malai matar
- > Chunke matar
- > Vegetable jalfrezi
- > Corn Aur matar ki subzi
- > Subj miloni Tarkari
- > Subj kadhai
- > Subj diwani handi
- > Vegetable kofta curry
- > Palak makai and matar
- > Kamal Kakri
- > Masaledar (Seasonal)
- > Nadru Yakhni (Kashmiri)
- > Arbi Masaledar
- > Aloo Palak
- > Aloo Dahi Wale
- > Aloo Dum Kashmiri
- > Aloo Dum Banarasi
- > Aloo Zeera, Aloo Methi
- > Aloo Bhaji
- > Aloo Hing Dhania
- > Aloo Hara Piyaz
- > Aloo Achari
- > Aloo Matar
- > Subj tawa taka tak

INTERNATIONAL

- > Lasagna of Roasted Vegetables
- > Spinach & Corn lasagna
- > Vegetable moussaka
- > Vegetable-Au-Gratin
- > Potato au gratin
- > Cauliflower gratin
- > Potato Lyonnais
- > Parsley Potato
- > Rosemary Roasted Baby Potato
- > Rosemary Roasted Potato wedges
- > Glazed Mix vegetables, Ratatouille
- > Grilled vegetable
with Balsamic and olive
- > Garlic sauté exotic vegetables
- > Steamed vegetables

ORIENTAL

- > Vegetable Manchurian
- > Mixed Vegetable in black pepper sc
- > Sweet & Sour Vegetable
- > Mixed Vegetable In Hot Garlic Sauce
- > Stir-Fried Baby corn & Broccoli
in Spicy Sauce
- > French Bean In Sichuan Style
- > Lady Finger In Hot Bean Sauce
- > Shredded Potato In Chili Honey Sauce
- > kung pao potato with cashew nut
- > Vegetable Thai green curry
- > Vegetable Thai Yellow curry
- > Vegetable Thai Red curry

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NEW DELHI
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PULSES

- > Dal Zakir (Makhni)
- > Dal maharani
- > Rajmah Raseelay
- > Dal Arhar Tadka
- > Moong Dal Tadka
- > Punjabi dal tadke wali
- > Dhaba dal
- > Dal Palak
- > Dal Hara Moong Mughlai
- > Sookhi Dal Urad (Dry)
- > Dalcha(lauki and chana Dal)
- > Punjabi Kadhi
- > Pindi Chana
- > Chholey
- > Kabuli Chana Masala

YOGURT

- > Dahi Bhalla with sonth and Mint chutney
- > Dahi gujiya with sonth
- > Boondi Raita
- > Cucumber Raita
- > Mixed vegetable Raita
- > Cumin Raita
- > Pineapple Raita
- > Potato Raita
- > Mint Raita
- > Burani Raita
- > Plain Curd
- > Tadka Dahi

ACCOMPANIMENTS

- > Mango Chutney
- > Mint Chutney
- > Mix Pickles
- > Papad

RICE

INDIAN

- > Vegetable Pardah Biryani
- > Kathal Ki Biryani,Subj Pulao
- > Kabuli Pulao
- > Matar pulao
- > Matar & Paneer Pulao
- > Kashmiri Pulao
- > Aloo gobhi ki Tahiri
- > Onion Pulao
- > Zeera Pulao
- > Lemon Rice
- > Coconut Rice

INTERNATIONAL

- > Saffron Rice
- > Saffron & Black Sesame Rice
- > Herb Buttered rice
- > Parsley rice
- > Steamed Rice

ORIENTAL

- > Vegetable Fried Rice
- > Vegetable Garlic Fried Rice
- > Vegetable Hakko Noodle
- > Singapore Fried Noodle
- > Chili garlic noodles
- > Vegetable Black Pepper Noodle
- > Vegetable Chili Soya Noodle

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NEW DELHI
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NON-VEG RICE

- > Mutton Hyderabad Biryani
 - > Chicken Biryani
 - > Prawn Biryani
 - > Kebab Biryani
 - > Chicken Fried Rice
 - > Egg Fried Rice
 - > Prawn Fried Rice
 - > Mix Sea Food Fried Rice
 - > Chicken Hakka Noodle
-

BREAD

INDIAN

- > Naan
- > Tandoori Roti
- > Missi Roti
- > Pudina Paratha
- > Mirchi paratha
- > Lachcha Paratha
- > Aloo Kulcha
- > Aloo Paratha
- > Methi paratha
- > Butter Naan

INTERNATIONAL

- > Dinner Rolls soft and Hard
 - > Mini Loaves
 - > Multi Grain loaf
-

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NEW DELHI
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DESSERTS

INDIAN

- > Malpua with Rabri,
- > Gulab Jamun, Kala Jamun
- > Gajjar ka halwa (Seasonal)
- > Moong dal halwa, Doodhi ka halwa
- > Beetroot ka halwa
- > Suji ka halwa
- > Jalebi with Rabri,
- > Imarti with Rabri,
- > Kesari Rasmalai,
- > Rasgulla,
- > Shahi Tukra,
- > Zauk-E-Shahi
- > Balu shahi,
- > Rice Kheer, Fruit kheer,
- > Fruit Rabri,
- > Kesari Phirni, Mango phirni
- > Chocolate Ice cream,
- > Vanilla Ice-Cream,
- > Strawberry Ice cream
- > Butter scotch ice cream,
- > Coffee Ice cream
- > Mango ice cream
- > Fresh fruits (local fruits)

INTERNATIONAL

- > Orange Mousse
- > lemon Mousse,
- > Pineapple mousse, Fresh Fruit cake
- > Pineapple cake
- > Chocolate Truffle cake
- > Black Forest cake
- > Cream Caramel
- > Pineapple crumble, Peach crumble
- > Apple crumble, Mix fruits Crumble
- > Pear crumble
- > Bread and Butter Pudding
- > Apple Cinnamon Pie
- > Orange cheese cake
- > Blue berry cheese cake
- > Custard lemon cake

Eggless Dessert

- > Chocolate Mousse
- > Chocolate Brownie with Vanilla Ice Cream with sc & nuts
- > Fruit Trifle Pudding

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