



Holiday Inn

— BY IHG —

GURUGRAM SECTOR 90



Banquet
MENU

COCKTAIL SNACKS SUGGESTIONS



NON-VEGETARIAN

- Murgh Tikka Achari
- Murgh Tikka Hariyali
- Chicken Sichuan Tikka
- Murgh Tikka Lasooni
- Murgh Pudina Tikka
- Zafrani Murgh Tikka
- Murgh Malai Tikka
- Jaituni Murgh Tikka
- Murgh Reshmi Seekh Kebab
- Murgh Nawabi Tikka
- Banarasi Murgh Tikka
- Crumb Fried Chicken
- Chicken Nuggets with Bar-Be Cue
- Chilli Chicken Dry
- Chicken Chilli Men
- Chicken and Mushroom Quiche
- Cajun Spiced Chicken
- Afghani Murgh Tikka
- Chicken Tarts
- Murgh Tikka Salt and Pepper
- Chilli Chicken and Cheese Quiche
- Machli Amritsari
- Kache Nimbu wali Machli
- Machli Tikka Kasondi
- Ajwaini Fish Tikka
- Achari Machli Tikka
- Kafir Lime Fish Tikka
- Haldi Chilli Tawa Machli
- Tawa Til wali Machli
- Jaituni Mahi Tikka
- Machli Tikka Hariyali
- Thai Fish Cake
- Honey Chilli Fish
- Harissa Marinated Fish
- Cajun Spiced Battered Fried Fish
- Fish Finger with Tartar Sauce
- Orly Fish
- Tempura Fried Fish

VEGETARIAN

- Classic Paneer Tikka
- Paneer Tikka Hariyali
- Achari Paneer Tikka
- Ajawaini Paneer Tikka
- Pudina Paneer Tikka
- Kacchi Mirch ka Paneer Tikka
- Paneer Shashlik
- Tulsi Paneer Tikka
- Afghani Paneer Tikka
- Dahi ke Kabab
- Smokey Paneer Tikka
- Paneer Anardana Kabab
- Achari Soya Chaap
- Tandoori Phool
- Tandoori Ananas
- Bhein ke Kabab (seasonal)
- Tandoori Broccoli
- Tandoori Charra Aloo
- Tandoori Bharwan Aloo
- Aloo aur Dal ki Tikki
- Subz Soya ke Kabab
- Golden Fried Baby Corn
- Aloo aur Makai ki Tikki
- Subz Shammi Kabab
- Veg. Shikhampuri
- Chukandari Tikki
- Jimikand ki Tikki
- Lucknowi Chowk ki Tikki

VEGETARIAN

- Hara Bhara Kabab
- Chote Amritsari Bhutte
- Chutney Wale Aloo
- Tandoori Phalon ki Chaat
- Kurkuri Bhindi
- Nadru Monje (Lotus Steam Fritters)
- Dal ke Kabab
- Kabuli Chana Seekh
- Rajma Galouti
- Mushroom Galouti
- Veg Frankie (Hi-Tea)
- Sesame Paneer with Sweet and Sour Sauce
- Vegetable Spring Rolls
- Honey Chilli Tofu
- Honey Chilli Potato
- Wok Tossed Paneer with Peppers
- Honey Chilli Lotus Stem
- Honey Chilli Mushroom
- Thai Corn Cake
- Vegetables Salt and Pepper
- Spinach and Cheese Quiche
- Tomato and Vegetable Bruschetta
- Cheese and Tomato Bruschetta
- Potato Croquettes
- Cajun Spiced Cottage Cheese Finger
- Mushroom Vol Au Vent
- Mini Mushroom Tart cells
- Vegetable and Cheese Croquettes
- Canapes A La Siciliana
- Kabab-E-Kela

SALADS / COLD
SELECTION SUGGESTIONS



INDIAN VEGETARIAN

- Assorted Green Salad Bar
- Fennel and Orange Salad
- Kachumber Salad
- Aloo Anardana
- Chatpatta Chana and Potato Salad
- Channa ki Chaat
- Tamatar aur Paneer ka Salad
- Peanut Papdi Chaat
- Fresh Fruit Chaat
- Phaldaari Chaat
- Papri Chaat
- Dahi Bhalla
- Dhokla
- Upje Hue Moong aur Channe ki Chaat
- Chakunder aur Kali Mirch
- Amrud aur Ananas ki Chaat (seasonal)
- Shakarkandi ki Chaat
- Kosambari Salad
- Makai ki Chaat
- khamang Kakdi Salad
- Cucumber Tomato Salad
- Sirka Pyaz

WESTERN VEGETARIAN

- Apple and Walnut Salad (Woldorf Salad)
- Veg Caesar Salad with Condiments
- Carrot and Raisin with Sesame Dressing
- Coleslaw with Apple and Raisins
- Pasta Salad with Mix Pepper and Olives
- Sprouts and Chickpeas Salad
- Tomato Mozzarella with Oregano and Extra Virgin Olive Oil
- Marinated Broccoli, Beans, Corn, Baby Corn, Zucchini with Greens
- Cucumber, Celery, and Sweet Onion Salad with Sour Cream Dressing
- Marinated Roasted Potato Salad
- Spicy Peach and Avocado Salad
- Beetroot, Orange and Celery Salad
- Sicilian Salad
- Carrot Salad with Black Grape Dressing
- Pickled Beetroot with Feta
- Chipotle and Walnut Wheat Berry Salad
- Mediterranean Watermelon Salad
- Greek Salad
- Mushroom, Broccoli and Noodle Salad in Hot and Sour Dressing
- Chick Pea, Mushroom and Crack Wheat Salad with Balsamic Dressing
- Three Bean Salad
- Broccoli, Babycorn and Pasta Salad
- Creamy Cucumber with Sour Cream and Dill Dressing
- Charred Corn Salad
- Asparagus, Snap Pea, and Radish Salad
- Garbanzo Bean Salad with Dill Dressing
- Raw Mango and Papaya Salad (Summers)
- Berries and Watermelon Salad (Summers)

ARABIC DIPS & SALADS

- Hummus
- Moutabal
- Tabbouleh
- Baba Ganoush
- Beetroot Lebneh
- Roasted Vegetable with Tabbouleh Salad
- Mediterranean Bean Salad with Pita Crispy



SOUP SUGGESTIONS



VEGETARIAN INDIAN

- Tamatar Dhaniya Shorba
- Tamatar Pudina Shorba
- Tamatar Adraki Shorba
- Tomato Tulsi ka Shorba
- Tomato Rasam
- Dal Shorba
- Dal Palak Shorba
- Lasooni Subz Shorba
- Mulligatawny
- Lehsuni Dal ka Shorba
- Subz Shorba
- Pepper and Pineapple Rasam
- Makai Palak ka Shorba
- Rajmah ka Shorba
- Makai ki Raab
- Subz Dhungaar ka Shorba
- Ananas Shorba
- Tin Mirch ka Shorba
- Kale Chane ka Shorba

NON-VEGETARIAN INDIAN

- Mulligatawny with Chicken
- Murgh aur Subz Shorba
- Murgh Dhaniya Shorba
- Kashmiri Murgh Shorba
- Murgh Pudina ka Shorba
- Murgh Dal Shorba
- Murgh Badami Shorba

VEGETARIAN WESTERN

- Cream of Tomato
- Cream of Mushroom
- Cream of Broccoli
- Cream of Cauliflower
- Cream of Green Peas
- Cream of Vegetables
- Vegetable Clear Soup
- Tomato and Basil
- Tomato and Pepper
- Spinach Soup
- Minestrone Soup
- Leeks and Potato Soup
- Oven Roasted Tomatoes and Garlic
- Corn Chowder
- Chickpea Soup
- Pumpkin and Almond Soup.
- Cream of Squash

NON-VEGETARIAN WESTERN

- Cream of Chicken
- Smoked Chicken with Thyme
- Chicken and Roasted Garlic
- Lemongrass and Coriander Flavored Chicken Soup
- Lamb Broth
- Chicken and Almond Broth
- Tomato Egg Drop Soup
- Lemon Scanted Coconut and Chicken Broth
- Chicken Consommé with Cilantro Flavored
- Dumplings

VEGETARIAN ASIAN

- Hot and Sour Veg Soup
- Sweet Corn Soup
- Vegetable Clear Soup
- Tom Yum Soup
- Vegetable Manchow
- Noodle Soup

NON-VEGETARIAN ASIAN

- Sweet Corn Chicken Soup
- Tom Yum - Chicken
- Hot and Sour Chicken Soup
- Chicken Noodle Soup
- Chicken Manchow
- Curried Chicken Laksa

HOT SELECTION SUGGESTION



NON-VEGETARIAN – INDIAN

- Murgh Khas Korma
- Murgh Kali Mirch
- Murgh Makhani
- Murgh Lababdar
- Lagan ka Murgh
- Murgh Butter Masala
- Murgh Handi Lazeez
- Palak Murgh
- Murgh Korma
- Murgh Khatta Pyaaz
- Kadhai Murgh
- Chicken Chettinad
- Chicken Curry
- Murgh Awadhi Korma

NON VEGETARIAN – INDIAN

- Murgh Begam Bahar
- Nawabi Murgh
- Hyderabad Murgh
- Murgh Mushroom and Palak Curry (Homemade Style)
- Goan Fish Curry
- Doi Maach
- Bengali Fish Curry
- Machli Amritsari
- Malabar Fish Curry
- Meen Moilee
- Meen Alleppey Curry
- Mughlai Fish Curry

VEGETARIAN – INDIAN

- Kadhai Paneer
- Palak Paneer
- Paneer Jalfrezi
- Tawa Paneer Masala
- Khade Masale ka Paneer
- Paneer Lababdar
- Paneer Kali Mirch
- Paneer ki Khurchan
- Paneer Makhan Wala
- Paneer aur Mirch ka Salan
- Teen Mirch ka Paneer
- Mewa Makhani Paneer
- Zafrani Paneer
- Handi Kofta Curry
- Paneer Kesariya
- Lehsoni Methi Paneer
- Shahi Paneer
- Soya Chaap Lababdar
- Roghani Soya Bean Chaap
- Dum Aloo Banarasi
- Aloo Taka-Tak
- Hing aur Dhania ke Chatpate Aloo
- Hare Pyaz aur Aloo
- Dum Aloo Kashmiri
- Gatta Curry
- Aloo Gobhi Adraki
- Aloo Gobhi Matar
- Shimla Mirch ka Salan
- Mirchi aur Baigan ka Salan
- Miloni Tarkari
- Kaju Matar Makhane
- Khumb Matar Makhane
- Khoya Matar Masala
- Subz Panchratna
- Vegetable Jalfrezi
- Khumb Matar Masala
- Khumb Do Pyaza
- Karela Do Pyaza
- Bhindi Amchoor Wali
- Bhindi Do Pyaza
- Makai Palak
- Palak Khumb
- Bhindi Do Pyaza
- Rogani Kathal
- Palak Matar Makhane
- Methi Malai Mater
- Malai Kofta
- Shaam Savera Kofta
- Mewa Paneer Kofta
- Nadru ki Yakhni
- Achari Baingan

NON-VEGETARIAN – WESTERN

- Baked Potato Lyonnaise
- Cauliflower Au Gratin
- Roasted Potato Wedges with Rosemary
- Sautéed Baby Potatoes with Spinach, Onion, Garlic and Chilli Flakes
- Mushroom and Potato Dauphinoise
- Potato and Spinach Dauphinoise
- Bell Pepper and Eggplant Stew with Basil and Olives
- Vegetables Stew with Couscous
- Vegetable Lasagna
- Lasagna with Spinach and Ricotta Cheese
- Mushroom and Corn Ragout
- Exotic Vegetable in Six Herbs Cream
- Eggplant Parmigiana
- Cannelloni with Spinach and Ricotta
- Grilled Polenta with Mushroom Ragout
- Grilled Semolina Cake with Tomato Sauce
- Grilled Cottage Cheese Steaks with Saffron Cream Sauce and Asparagus
- Penne or Macaroni or Farfalle or Fusilli with Sauces (Mushroom Cream Sauce, Arrabbiata, Lamb Bolognese)

NON-VEGETARIAN – WESTERN

- Pan-Fried Chicken Breast with Mushroom Sauce
- Chicken Cacciatore
- Cajun Spice Marinated Chicken
- Herb Crusted Chicken with Garlic Jus
- Grilled Chicken Breast with Pepper Sauce
- Oven Roasted Chicken with Thyme Jus
- Honey Mustard Marinated Chicken with Star Anise Jus
- Lemon and Thyme Chicken
- Chicken Florentine with Mushroom and Cheese Sauce
- Coq Au Vin
- Chicken A La King
- Chicken A La Kiev
- Grilled Fish with Lemon Butter Caper Sauce
- Sliced Fish with Basil and Turmeric
- Pan Fried Fish in Spicy Tomato Salsa
- Poached Fish with Anchovy Butter and Lemon
- Herb Crusted Fish with Caper Butter Sauce
- Pan Seared Paprika Fish
- Chermoula Marinated Grilled Fish with Herb Cream Sauce

VEGETARIAN – ASIAN

- Stir Fried Vegetables
- Thai Vegetable Red Curry
- Thai Vegetable Green Curry
- Chinese Mushrooms and Bean Tossed with Soya and Honey
- Stir Fried Tofu with Asian Greens
- Vegetable in Chilli Bean Sauce
- Fried Garlic, Spinach and Baby Corn
- Veg Hakka Noodles with Spring Onions
- Malaysian Noodle
- Chilli Garlic Noodle
- Veg Fried Rice
- Egg Fried Rice with Vegetables
- Wok Fried Potatoes
- Garlic Fried Spinach and Baby Corn

NON-VEGETARIAN – ASIAN

- Chilli Chicken with Spring Onions
- Stir Fried Chicken in XO Sauce
- Shredded Chicken in Black Bean Sauce
- Diced Chicken in Sweet and Sour Sauce
- Diced Chicken in Thai Green Curry
- Kung Pao Chicken
- Hunan Style Chicken
- Kung Pao Fish
- Sliced Fish in Sweet and Sour Sauce
- Grilled Fish in Black Bean Sauce

PASTA SAUCE SELECTION

- Slow Cooked Tomato Basil Sauce
- Roast Tomato and Asparagus Sauce
- Creamy Tomato and Chilli Sauce
- Mushroom Cream Sauce with Thyme
- Four Mushroom and Cheese Sauce
- Saffron Cream Sauce
- Spinach Cream Cheese Sauce
- Lamb Bolognese with Oregano
- Chicken Bolognese with Thyme
- Seafood Cream Sauce with Dill
- Chicken Thyme Cream Sauce
- Chicken and Almond Cream Sauce

RISOTTO SELECTION

- Saffron and Baby Spinach Risotto
- Button Mushroom Risotto
- Four Mushroom Risotto
- Arugula and Parmesan Risotto
- Broccoli and Corn Risotto
- Chicken and Corn Risotto
- Chicken and Mixed Vegetable Risotto
- Lamb and Mixed Vegetable Risotto

STAPLES SUGGESTIONS



LENTIL

- Dal Makhani
- Dal Maharani
- Dal Panchratna
- Dal Yellow Tadka
- Dal Sultani
- Dal Amritsari
- Dal Palak
- Dal Moong Tadka
- Dal Hari Moong
- Dal Hariyali
- Dal Arhar Tadka
- Char Dal ka Dalcha
- Punjabi Chole
- Rajmah Masale Dar
- Sambhar
- Dal Dhokli
- Dal Shekhawati
- Banarasi Dal
- Dal Awadhi
- Dal Kabila
- Peshawai Chole

RICE

- Matar Pulao
- Jeera Pulao
- Motia Pulao
- Jodhpuri Pulao
- Kashmiri Pulao
- Vegetable Pulao
- Phaldari Pulao
- Vegetable Biryani
- Steamed Rice
- Kabuli Pulao
- Tamatar Pulao
- Tamatar aur Pudina Pulao
- Laung aur Kesari Pulao
- Amritsari Wadi Pulao
- Aloo Gobi ki Tehri
- Lemon Rice
- Zafrani Pulao
- Subz Dum Biryani
- Subz Tehri
- Kale Moti ka Pulao
- Harre Moti ka Pulao
- Jeera Pulao
- Zedra Pulao
- Ghee Bhaat
- Pyaz ka Pulao

INDIAN BREADS (SELECT ANY THREE)

- Butter Naan
- Plain Naan
- Garlic Naan
- Tandoori Roti
- Pudina Paratha
- Aloo Kulcha
- Paneer Kulcha
- Pyaz Hari Mirch ka Kulcha
- Laccha Parantha

CURD

- Jeera Raita
- Mint Raita
- Pineapple Raita
- Cucumber Raita
- Tomato Raita
- Dahi Bhalla
- Dahi Papdi Chaat
- Beetroot Raita
- Dahi Gujiya
- Angoor ka Raita (Seasonal)
- Bhurani Raita
- Boondi Raita
- Masala Raita
- Lauki ka Raita
- Aloo ka Raita
- Anar ka Raita
- Pudina Raita
- Bathue ka Raita
- Chilla ka Raita



DESSERT SUGGESTIONS



WESTERN SELECTION

- Crème Caramel
- Chocolate Mud Cake
- Lemon Soufflé
- English Trifle Pudding
- Pineapple Cake
- Orange Mousse
- Chocolate Cream Cake
- Chocolate Pudding
- Apple Strudel
- Mango Mousse
- Pineapple Bavarian Creams
- Carrot Cake
- Butter Scotch Mousse
- Coconut Pudding
- Caramel Mousse
- Bread and Butter Pudding
- Mount Blanc (Profit Rolls)
- Tiramisu
- Apple Crumble
- Assorted Pastry
- Chocolate Brownie

ICE CREAM SELECTIONS

- Vanilla
- Chocolate
- Strawberry
- Butterscotch
- Mango
- Coffee

VEGETARIAN / EGGLESS

- Chenna Payesh
- Fruit Kheer
- Rasmalai
- Kala Jamun
- Phirni
- Gulab Jamun
- Moong Dal Halwa
- Gajar ka Halwa (Seasonal)
- Jalebi with Rabri
- Malpua with Rabri

NOTE

- Snacks service is only for 90-minute running.
- Any out of the menu item will be charged extra @ Rs 200+ tax per person.
- Any food tasting information must be given at least two days in advance.
- Menu must be released ten days in advance (chef choice menu will be served in case menu is not received)