



GRAND CATERERS

CRAFTING UNCOMMON CUISINE

[MENU](#)

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CRAFTING UNCOMMON CUISINE

Beverages

HOT & COLD

1. Espresso Coffee - or Coffee Hut
2. Mineral Water
3. Assorted Mocktail (5 Types)
4. Juice (Fresh/Packed)
5. Assorted Cold Drink
6. Shikanji (Lemon & Soda)
7. Variety of Shakes
8. Milk Rooh Afja
9. Aam Panna
10. Jal Jeera
11. Cold Coffee
12. Coconut Water
13. Lassi (Sweet/Salted)
14. Tea Live Counter
15. Thandai
16. Tomato Soup
17. Cream of Mushroom
18. Cream of Broccoli
19. Veg Clear Soup
20. Lemon Coriander Soup
21. Tomato Shorba
22. Veg. Sweet Corn Soup
23. Minestrone Soup
24. Veg. Hot & Sour Soup
25. Beetroot, Corn & Veg. Soup
26. Veg. Tolumin Soup
27. Veg. Manchow Soup
28. Cream of Veg. Soup
29. Badami Shorba
30. Chick Pea Noodles Soup



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WHERE TASTE MEETS TOGETHERNESS

Vegetarian Snacks

1. Paneer Anchari Tikka
2. Paneer Afghani Tikka
3. Paneer Hariyali Tikka
4. Paneer Malai Tikka
5. Paneer Podina Tikka
6. Paneer Kasoori Tikka
7. French Fry
8. Tandoori Stuffed Aloo
9. Mini Spring Roll
10. Soya Shami Kabab
11. Pineapple Cherry Stick
12. Dahi Ke Kabab
13. Mushroom Manchurian
14. Falafal [With Hummus]
15. Soya Chaap Malai
16. Paneer Chilli
17. Rajma Ki Shami
18. Muttur Tikki Til Wali
19. Tandoori Chaap Masala
20. Mushroom Podina
21. Cheese Balls
22. Cocktail Pizza
23. Pea & Kaju Samosa
24. Soya Chaap Afghani
25. Fried Cocktail Idli
26. Crispy Onion Rings
27. Channa Kabab
28. Corn Methi Kabab
29. Mini Cutlets
30. Crispy Baby Corn Fingers
31. Chilli Mashroom
32. Honey Chilli Potato
33. Paneer Kabab
34. Hara Bhara Kabab
35. Tandoori Phool
36. Rice Onion Fritters



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CRAFTING CULINARY DREAMS TO REALITY

Non-Veg Snacks

1. Fish Fry
2. Murg Malai Tikka
3. Chicken Fry
4. Murg Zafrani Tikka
5. Fish Fingers
6. Chilly Chicken Dry
7. Drums of Heaven
8. Murg Tikka Punjabi
9. Mutton Shami Kabab
10. Fish Chilli
11. Crispy Honey Chicken
12. Chicken Spring Roll
13. Chicken Salt & Pepper
14. Murg Haryali Tikka
15. Chicken Roasted
16. Chicken Shami Kabab
17. Fish Chilli Garlic
18. Mutton Chap on Tawa
19. Murg Lehsuni Tikka
20. Chicken Saute
21. Butter Garlic Prawn
22. Mutton Boneless Bhuna [Tawa Par]
23. Mutton Keema & Kaleji [Tawa Par]
24. Chicken Lolipop
25. Chicken Sixty Five
26. Ginger Chicken
27. Chicken Balls in Garlic Sauce



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YOUR OCCASION OUR PASSION

Live Stall Snacks

1. Tikki [Stuffed-Kela-Muttur-Lachcha]
2. Batasha [With Four to Five types of Ark]
3. Papdi Chat
4. Dahi Bhalla
5. Lachcha Tokri
6. Raj Kachodi
7. Pan ke Patte Ki Chat
8. Dahi ka Rajbhog
9. Bikaneri Chat
10. Dal Moradabadi
11. Bombay Pao Bhaji
12. Multani Cholley Chawal
13. Pizza
14. Stuffed mini Cheela
15. Kashmiri Chat
16. Fresh Fruts [Indian & Inported]
17. Besan Ka Cheela
18. Dosa [Plain, Stuffed & Paneer]
19. Sambhar Vada
20. Macroni Live Counter
21. Pasta Red & White
22. Singhada Kachri [Jaspur/Kashipur]
23. Muttur Kulcha
24. Bhel Puri
25. Idli Sambhar
26. Shakarkandi Live
27. Veg. Burger
28. American corn
29. Variety of Momos
30. Paneer Popcorn
31. Kulle Ki Chat
32. Tawa Mixed Veg. & Dry Fruit
33. Hapur Papad, Achar, Chutney



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CATERING DREAM TO REALITY

Main Course Veg

1. Paneer Lababdar
2. Paneer Makkhana Wala
3. Mix Vegetable
4. Dal Makhni
5. Kofta Shyam Savera
6. Methi Muttor Malai
7. Muttor Paneer
8. Punjabi Cholley
9. Palak Corn Masala
10. Navratan Korma
11. Paneer Kadhai
12. Kashmiri Dum Aloo
13. Veg. Kofta
14. Paneer Palak Bahar
15. Malai KOfta
16. Kadhai Mushroom
17. Dal Bhukhara
18. Paneer Kali Mirch
19. Banarsi Aloo
20. Gobhi Muttor
21. Mushroom Muttor
22. Veg. Jal Jalfarezi
23. Aloo Angoori
24. Paneer Do Piazza
25. Dal Fry
26. Bhindi Kurkuri
27. Dum Ki Arbi
28. Kathal Kafta
29. Shahi Paneer
30. Kadhai Veg.
31. Palak Kofta in White Gravy
32. Bhindi Dahi Wali
33. Mughlai Soya Chaap Gravy
34. Paneer Bhurji
35. Paneer Mughlai



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THE COMMITMENT FOR GOOD FOOD

Main Course Non-Veg

1. Chicken Afghani
2. Chicken Rajasthani
3. Chicken Makhni
4. Chicken Maharni
5. Chicken Korma
6. Chicken Kali Mirch
7. Chicken Curry
8. Chicken Do-Pyaza
9. Chicken Changezi
10. Lemon Chicken
11. Nargisi Kofta Curry
12. Murg Methi Lajawab
13. Murg Amritsari
14. Murg Saag Wala
15. Murg Zafrani
16. Mutton Curry
17. Mutton Korma
18. Mutton Stew
19. Mutton Roganjosh
20. Mutton Kofta Curry
21. Mutton Rara
22. Mutton Chap Lajawab
23. Mutton Bhuna Mass
24. Mutton Saag Wala
25. Keema Kaleji
26. Keema Mutton
27. Mutton Nihari
28. Achari Gosht
29. Egg Curry
30. Egg Masala
31. Fish Curry
32. Fish Amritsari
33. Fish Goan Curry
34. Mutton Biryani
35. Chicken Biryani
36. Egg Biryani
37. Mutton Hydrabadi Biryani
38. Chicken Hydrabadi Biryani
39. Chicken Tikka Biryani
40. Chicken Mughlai Biryani



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SERVICE LIKE FAMILY

Raita & Pulao

1. Vegetable Corn Raita
2. Fruit Raita
3. Cucumber Raita
4. Beetroot Raita
5. Boondi Podina Raita
6. Mango Podina Raita
7. Tomato & Yoghurt Chutney
8. North Indian Veg Raita
9. South Indian Raita
10. Mogra Raita
11. Chocolate Raita
12. Pineapple & Cherry Raita
13. Mixed Raita
14. Mint Raita
15. Boondi Raita
16. Aloo Podina Raita
17. Dahi Pakodi with Sounth
18. Dahi Vada with Sounth
19. Makhana Raita
20. Lanki Raita

1. Peas Paneer Kaju Pulao
2. Veg. Pulao
3. Motia Pulao
4. Cheese Pulao
5. Hydrabadi Pulao
6. Plain Rice
7. Lemon Rice
8. Kashmiri Pulao
9. Brown Onion Rice
10. Jeera Pulao
11. Subz Biryani
12. Kala Chana Biryani
13. Soya Biryani
14. Mushroom Rice
15. Chettinad Mushroom Biryani
16. Zafrani Veg. Pulao
17. Mint Pulao
18. Basanti Pulao
19. Kaju Pulao
20. Three Beans Pulao



GRAND CATERERS

BRINGING FLAVOR TO EVERY OCCASION

Chinese & Continental

- | | |
|---------------------------------------|--------------------------------|
| 1. Veg. Chowmein | 1. Baked Vegetable |
| 2. Chilli Paneer [Dry/Gravy] | 2. Vegetable Stew |
| 3. Stir Fried Vegetable | 3. Spinach & Corn |
| 4. Deluxe Veg. Schezwan Sauce | 4. Veg. in Almond Sauce |
| 5. Veg. Hakka Noodles | 5. Thai Red Curry |
| 6. Veg. Sweet & Sour | 6. Hawaiian Au Gratin |
| 7. Chilli Garlic Noodles | 7. Thai Green Curry |
| 8. Singapuri Noodles | 8. Butter Mushroom |
| 9. Veg Chopsuey | 9. Pink Sauce Pasta |
| 10. Garlic Rice Burnet | 10. Baked Macaroni with Cheese |
| 11. Chilli Cauliflower | 11. Garlic Bread with Cheese |
| 12. Veg. Manchurian | |
| 13. Paneer Manchurian | |
| 14. Chinese Fried Rice | |
| 15. Chilli Paneer in Hot Garlic Sauce | |
| 16. Corn fried Rice | |
| 17. Butter Pepper Garlic Noodles | |



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CELEBRATING FLAVORS, ONE EVENT AT A TIME

Breads

1. Amritsari Kulcha
2. Missi Roti
3. Phenni Parantha
4. Kandhari Nan
5. Baby Nan
6. Chilli Parantha
7. Puri [Plain & Green]
8. Kachodi
9. Mini Tandoori Roti
10. Onion Kulcha
11. Lachcha Parantha
12. Roomali Roti
13. Koki Roti
14. Podina Parantha
15. Masala Jolada Roti
16. Stuffed Parantha
17. Stuffed Mini Nan
18. Butter Nan
19. Garlic Nan Butter
20. Methi Parantha
21. Tawa Roti
22. Phenni Nan
23. Tandoori Kulcha
24. Bathua Parantha
25. Tandoori Paneer Parantha
26. Tandoori Gobhi Parantha



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FRESHNESS YOU CAN TASTE, QUALITY YOU CAN TRUST

Salads

1. Loaded Broccoli Salad
2. Cucumber Vinegar Salad
3. Simple Cabbage Salad
4. Green Goddess Salad with Chick Peas
5. Tomato Cucumber & White Bean Salad with Basil
6. Cucumber Pasta Salad
7. Water Melon & Cheese Salad with Citrus Vinaigrette
8. Walnut Pesto Pasta Salad
9. Punjabi Pyaz
10. Punjabi Style Chick Pea Salad
11. Kachumber Salad
12. Coleslaw Salad
13. Mooli ki Rajasthani Churi
14. Rainbow Salad
15. Beetroot Salad
16. Classic Macaroni Salad
17. Cream Cheese Salad
18. Sweet Potato Salad
19. Cucumber Salad
20. Kachumber Redish Salad
21. Pasta Salad
22. Chick Pea & Potato Salad
23. Garden Green
24. Russian Cream Salad
25. Fruit Salad
26. Aloo Kulkari Chat
27. Macaroni Salad
28. American Corn Salad
29. Hot Pasta Red Salad
30. Papdi Chat
31. Anar & Ankurit Dal
32. Black Eye Pea Salad
33. Corn Pomegranate ka Sambri
34. Chat Black Pea
35. Mexican Bhel



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COOKED TO PERFECTION MADE FOR YOU

Sweets

1. Bengali Rasgulla
2. Flavored Kulfi
3. Mal Pua Rabdi
4. Moong Dal Halwa
5. Louki Ki Lounge
6. Pineapple Halwa
7. Badam Ka Halwa
8. Stuffed Gulab Jamun
9. Semiya Poyasam
10. Kesar Kheer
11. Nano Jalebi Rabdi
12. Shami Toast
13. Raj Bhog
14. Pista Rasmalai
15. Kheer Kullhad Wali
16. Rawakesri
17. Imarti Rabdi
18. Ice Cream Assorted
19. Gajar Ka Halwa
20. Badam Payosam
21. Sitaram Ka Barf
22. Fruit Cream
23. Apple Jalebi
24. Milk Kadhahi
25. Fruit Custard
26. Fruit Kheer
27. Black Forest Pudding
28. Chocolate Pudding
29. Pineapple Pudding
30. Fruit Cake
31. Faluda Kulfi
32. Halwa Sunhari



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MADE TO DELIGHT SERVED TO REMEMBER

Breakfast

Food

1. Veg Sandwiches
2. Butter Toast
3. Grilled Sandwich
4. Peanut Kaju Poha
5. Veg. Cutlet
6. Assorted Pakoda
7. Bread Roll
8. Puri Aloo Bhaji/Cholley
9. Cholley Bhature
10. Tandoori Stuffed Parantha
[with curd, butter, achar]
11. Khasta Kahodi with Aloo Bhaji
12. Salted Jave
13. Idli Sambar
14. Sambar Vada
15. Halwa Suji
16. Dal Moradabadi
17. Jalebi Nano
18. Variety of Biscuits
19. Variety of Namkeen
20. Fresh Fruits
21. Besan ka Cheela
22. Omllete
23. Egg Boiled
24. Veg. Patties
25. Assorted Pastry
26. Dhokla
27. Upma
28. Maggi Masala
29. Rava Parantha
30. Semiya Upma
31. Daliya
32. Triangle Sandwich
33. Egg Pouch

Beverages

1. Water Bottle
2. Coffee
3. Live Tea
4. Milk with Corn Flakes
5. Kashmiri Kehwa
6. Juices
7. Sweet Lassi
8. Matha Amul
9. Nariyal Pani
10. Milk Bournvita
11. Lemon Water
12. Rooh Afjha
13. Green Tea
14. Herbal Tea
15. Lemon Tea
16. Kashmiri Salted Tea

