

Kalash

CATERERS

SPL. IN ALL TYPES FOODS

FOR ALL TYPES OF CEREMONIES
WITH CATERING FACILITY

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ANMOL NALANDA BANQUET HALL

Subhash Nagar, Nr. Bhaktani Ind. Estate,
Najanikumar Estate, Nahur (W),
Mumbai 400 078.



CATERERS

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SPL. IN ALL TYPES FOODS

Fresh Juice

Fruit Punch

Orange-Sweet Lime-Pineapple

Sunrise

Pineapple-Melon-Orange-Watermelon

Boomrang

Orange-Sweet Lime-Pineapple-Peru

Kiwi Green Field

Kiwi-Green Grapes-Pineapple

Black Magic

Black Grapes-Phudina

Summer Cooler

Green Grapes-Amla-Phudina

Dadam Peru

Pomegranate-Peru

Litchi Coconut

Litchi Pulp-Coconut Water

Coconut Punch

Coconut Water-Coconut Malai-Vanilla Ice Cream

Purple Magic

Pomegranate-Black Grapes-Vanilla Ice Cream

Black Current

Black Grapes-Vanilla Ice Cream

Jam Blossom

Melon-Milk-Vanilla Ice Cream

Orange Strawberry

Orange-Strawberry

Pineapple Peru

Pineapple-Peru

Fresh Water Melon

Watermelon-Watermelon Pieces-Rose Syrup

Jambu with Vanilla

Jambu-Vanilla Ice Cream

Orange Blossom

Orange-Vanilla Ice Cream

Rose Coconut

Orange-Vanilla Ice Cream

Watermelon Blossom

Watermelon Juice-Rose Petals-Coconut Malai-Vanilla Ice Cream

Cocktail

Black Grapes-Apple-Pineapple-Sweet Lime

Twinkle

Green Grapes-Pineapple-Litchi



Strawberry Punch

(Strawberry-Orange-Sweet Lime-Pineapple)

Gree Devil

(Green Grapes-Pineapple-Kachi Keri-Litchi)

Pineapple Variyali

(Pineapple-Sauf-Vanilla Ice Cream)

Plum Blossom

(Plum-Vanilla Ice Cream)

Plum Peach

(Plum-Peach-Pineapple)

Tropical Fruit Twister

(Sweet Lime-Peru-Pineapple-Phudina)

Red Thunder

(Pomegranate-Watermelon-Phudina)

Malimbu

(Orange-Pineapple-Litchi-Litchi Scotch-Coconut Malai)

Black Magic

(Black Grapes-Fresh Mint)

Pina Colada

(Pineapple-Coconut Cream-Pineapple Syrup-Vanilla Ice Cream)

California Sunrise

(Orange-Pineapple-Melon-Watermelon Pieces)

Black Magic

(Black Grapes-Phudina Masala)

Kiwi Grasshopper

(Kiwi-Green Grapes-Pineapple)

Anar Grapes Kokam

(Blue Grapes-Kokam Syrup)

Strawberry Blast

(Strawberry-Orange-Pineapple)

Casablanca

(Orange-Litchi-Guava-Pineapple)

Green Tango

(Green Grapes-Peru-Kachi Keri)

Tender Coconut with Rose

(Coconut Rose Water-Vanilla Ice Cream)

Calibre

(Watermelon-Pineapple-Strawberry)



Appetizers

Chocolate-Strawberry Tart

Hot Bitter Corn

(Boiled Sweet Corn tossed in Butter, served hot)

Mozzarella Crunch

Hot Green Harbhara

(Fresh Harbhara tossed with Chopped Onion and Tomatoes with Coriander Leaves)

Ponkh Sev

(Hot Ponkh Served with Black Pepper Sev, Lime)
(A Surat Speciality)

Litchi Jelly

Dry Chilli

Salted Roasted Dry Fruit

Salted Fruit with Chocolate Coating

(Strawberry/California Grapes,Kiwi/Dates)

Chocolate-Strawberry Tart

Hot Butter Corn

(Boiled Sweet Corn Tossed in Butter, Served hot)

Hot Green Harbhara

(Fresh Harbhara tossed with Chopped Onion Sand Tomatoes with Corianders Leaves)

Ponkh Sev

(Hot Ponkh served with Black Paper Sev)

Barai

(Regular/Kesar)

Starters

Cheese Samosa

Basil & Lemon-Punch Rolls

Paneer-Chilly-Samosa

Papad & Cottage Cheese Umbrella

Paneer Phudina Samosa

Spanish Cheese Toast

Nitrogen-Surprise

Cheese Toast-Fingers With Pesto Dip

Mini Barsa Dol
Hara Bhara Kebab
Biscuit Foursqare
Vientnamese Paper Rolls
Assorted Tart

(Sweet Corn/Baked Beans/Bell Peppers served with cheese Topping)

Starter

Vol-Au-Vents

(Corn & Bell Pepper Stuffing Topped With Cheese & Baked in Oven)

Mozzarilla Crunch

(Mix Veg Stuffed With Mozzarella Cheese Rolled In Flated Bread & Deep Fried)

Schezwan Pocket

(Tossed Veggiess Stuffed Roll Deep Fried & Served With Schezwan Sauce)

Paneer Puhina Punch

(Paneer Marinated In Mint Dressing Fomed Into Punch)

Gandheri Roll

(Crumbled Cottage Cheese Flavoured With Kasuri Methi & Indian Masala
Formed In A Roll Over A Sugarcane Stick And Served With Sweet & Spicy Chuteny)

Corn Bon Bon

(Panko Crumb Fried American Corn Kernels & Spinach Topped With Spicy & Sweet Sauce)

Papad Paneer Cube

(Greated Cabbage Stuffed With Paneer Wrapped In Crunchy Papad & Deep Fried)

Cheese Corn Ball

(A Tangy Combination Of Fresh American Corn & Cheese Ball Deep
Fried & Served With Sprinkle Of Chaat Masala)

Basil Cottage Cheese

(Cottage Cheese Marinated With Basil & Char-Grilled)

Dal Fudhina Kabab With Mint Chutney

(Marinated Dal With Mint & Formed Into Roundel & Deep Fried)

Kurkur Roll With Mint Chutney

(Banana Masala Formed Into Rolls & Coated With Poha & Deep Fried)

Mix Veg Fritters

(Assorted Veggies Rolled In Refined Flour & Deep Fried)

Soups

Tomato Soup with Basil

(A Simple Tomato Soup with Fresh Basil Leaves)

Dill-Permesan Mullgatawny Soup

Veg. Manchow Soup

(Coconut Milk-Spinach, Lemon Grass with Bell Pepper)

Palak Corn Soup

Tortilla Soup

Tom-Kha Soup

Spicy Sweet Corn Soup

Sweet Corn Soup

Tom-Yum Soup

Roasted-Pumpkin

Minestrone Soup

(A Clear Soup with Chunks of Fresh Vegetables, Cheese, Macaroni)

Almond Broccoli Soup

Spring Onion Soup

Green Pepper Soup

Mexican Beans Soup

(Classic Mexican Spicy Soup)

Soups Served With Accompaniments (Bread, Flavoured Butter.)

Sweet Temptation

Basundi

(Saffron, Sitafal, Strawberry, Orange, Mixfruit, Dryfruit)

Kesar Dry Fruit

Kesar Angoor

Sitafal White

Strawberry

Orange

Mango

Litchi

Ghevar

Rabdi

(Saffron, Fruit & Assortment)

Dry Fruit Ball with Rabdi
Assorted Dry Fruit with Rabdi
Litchi Pista Ball with Rabdi
Fruit Rabdi
Mango Lacha Rabdi

Rasmalai

(Kesar Thandai, Orange, Blueberry, Mixfruit)

Baked Rasmalai

Sitafal Plaza

Sitafal Delight

Orange Relish

Mango Plaza

Mango Delight

Indrani

Tawa Mithai

Hot Calcutta Sweet

(Mini Rasgulla/Mini Gulab Jamun/Mini Kaju, Badam, Pista Balls served with Rabdi)

Hot Churmur

Sweet Heart

Fruit Kebab

Jalebi Lasagne

Almond & Pistachio Pizza

Dry Fruit Sweet

Choco Walnut Katli

Dry Fruit Khajur Cracker

Mawa Khaja

Pineapple Purple

Rose Almond Sandwich

Orange Almond Sandwich

Strawberry Almond

Orange Almond

Milk Cake

Traditional Mithai

Hot Boondi (Live)

Served With Sev Bhujia

Hot Mohanthal (Live)

Kesar Jalebi

Rabdi Malpua

Moong Dal Sheera

Churma

(Rose, Kesar, Pineapple)

Kesar Imarti

Stuffed Gulab Jamun

Apple Jalebi

Pineapple Jalebi

Hot Kesar Malai Ghevar

Farsan

Stuff Crunch with Schezwan Sauce

Anamika with Schezwan Sauce

Palak Cheese Toast

Capsicum Ring

Peas Puff

Half Moon

Corn Cheese Roll

American Roll

Spring Roll

Stuff Khandvi

Veg. Cutlet

Dahi Wada

Potato Roll

Corn Methi Croquettes

Paneer Pudina Pakoda

Kurkure

Cheese Samosa
Cheese Corn Khasta
Palak Paneer Roll
Corn Roll with Corn Pepper Sauce
Italian Dollar with Salsa

Punjabi Vegetable

Veg. Afgani
Veg. Makhanwala
Hare Nariyal Ki Sabji
Paan Ke-Kofte
Paneer Rangela
Subji-Do-Pyaza
Veg. Lacchedar
Paneer Badam Ka Salan
Kadai Paneer
Litchi Badam Paneer
Paneer Aachari
Paneer Babycorn Pudina
Dhaba-Kurma
Sabji Adhrakhi
Sabji Milijuli
Mirchi Ka Salan
Hariyali Kofta
Pahadi Aloo
Veg. Hariyali
Chana Masala

Gujarati Vegetable

Surti Undhiya
Dahi Patra Capsicum
Tomato Vatana Muthiya
Green Gujarat
Lilva Tuvar Muthiya
Makai Vatana Dhokli
Makai Undhiyu
Peru Shimla Shak
Kaju-Kismis-Karela
Kothimir Vadi Kaju
Dudhi Bharta
Baingan Bharta

Indian Breads

Puri
Baby Butter Naan
Lacchedar Paratha
Cheese Pudina Paratha
Paneer Pudina Paratha
Missi Roti
Garlic Naan
Cheese Chilly Naan
Kalonji Naan
Paneer Stuff Kalcha

Dal / Rice

Rice
Steam Rice
Jeera Rice
Handi Biryani
Veg. Paneer Biryani
Dal Khichadi
Navrang Pulao
Kullad Biryani
Curd Rice

Dal
Dal Fry
Dal Fry Tadaka
Dal Makhani
Palak Dal
Rajsthani Panchmel Dal
Lasoon Dal Tadka
Amritsari Dal
Dal Muradabadi

Chat

Agra Chat

Aloo Tikki
Banana Tikki
Paneer Tikki
Dahi Gujiya Chaat
Dahi Bhalla Papadi Chaat
Rajbhog Chaat
Mutter Patiala Chaat
Stone Chaat
Pahadi Aloo Chaat
Stuff Mutter Chilla

Calcutta Chat

Tawa Chaat
Pan Patta Chaat
Mudi Chaat
Navrang Chaat

Indore Chaat

Chole Tikki Chaat

(Crisp Tikki served with Chatpata Kale Masala Ke Choley)

Makai Khesse

(A Close Cousin of the Polenta the Secret Lines in the Makki Ki Dalia)

Sabudana Khichadi

(Savoury Sago, topped with lime, Potatoes/Salli, Peanuts and the Local Chat Masala)

Shahi Poha

Garadu Chaat

(Crisp Cubes of Garuda a kind of a Local Turnip sprinkled with Lime and Secret with Lime and Secret Masala a true treat)

Vibrant Gujrat

Panki
Bajri Na Uttappa
Handva Na Pudla
Bake Handvo
Paneer Lifafa
Saat Padi Roti
Gatta Nu Shaak
Dal Dhokli
Fada Ni Khichdi
Baked Rotla

Modern Farali

Kand-Sev-Puri
Farali-Khowsuey
Dudhi Halwa
Rajgira Puri
Thepla
Sago Bombs with Curd
Faradi Pattice
(Served with Peanut Chutney)
Samo
(Mode with Sinoda or Rajgira Flour)

Dakshin

Assorted Dosa
(Palak Cheese Corn/Mysore Masala/Paneer Methi/Schezwan/Rawa/Masala/Sada)
Rasam Vada
Dal Vada
Dahi Vada
Kadhi Idli
Medu Vada
Coconut Idli
Paniyaram
Appam
Stew Medu Wada Sandwich
Thatta Idli
Kanchipuram Idli

Soya Dosa
Rava Biscuit
South Indian Dahi Vada
Neer Dosa
Nukkad Dosa

Subway

Chutney Sandwich
Cheese Pineapple Sandwich
Cutlet Sandwich
Grill Sandwich
Veg. Sandwich
Russian Sandwich
Patties Cheese Roll
Spanish Cheese Roll
Tortilla Bread
Lofian Salsa
Taktoast
French Fruit Loaf

Kathiyawadi

Rotla

(Bajri/Makai/Jowar)

Thepla

Bhakri

Mithai

Churma Ladoo

Garam Goad Papadi

Puran Puri

Desi Shaak

Batata Sambhariya

Gubar Dhokli Nu Shaak

Dudhi Chana Dal

Tomato Sev

Gatta Ni Shaak

Saragvani Sing

Surti Undhiya

Batata Rasawala

Baingan Bharta

Batata-Tameta-Baingan
Turiya Mogar
Batata Suki Bhaji

Farsan

Mix Bhajiya
Dudhi Bhajiya
Methi Gota
Kanda Bhajiya
Mirchi Vada
Khichadi Kadhi
Tugar Dal Khichadi
Masala Khichadi
Fry Khichadi

Rajasthani

Mawa Kachori
Shahi Ghevar
Shahi Kachori
Gunda Keri
Jodhour Gatta
Mewa Amchur
Methi Chana Dal
Rabodi Mogari
Satpad Roti
Ram Khichdi
Jodhpur Kabuli

Amritsari

Amritsari Kulcha
Rajma Chawal
Soya Kheema On Tava
Amritsari Paneer Kulcha
Chole
Amritsari Paneer
(with Onion Chutney)
Paneer Bhurji Butter Pav
Chole Bhatara
Chole Pattice
Chole Samosa

Mexican

Nachos with Cheese Sauce

(Tortilla Chips Served with Warm Cheese Sauce)

Tacos with Bean & Cheese

(Tortilla Chips Served With Warm Cheese Sauce)

Mini Tacos

(Folded Crisp Tortilla Stuffed with Corn, Beans Filling, Mexican Sauces, Lettuce, Cabbage, Grated Cheese and Salsa)

Enchiladas

(Traditional Corn Enchilada with a Filling of Vegetables & Cheese, Served with Ranchero Sauce)

Burritos

(Soft Flour Tortillas Filling with Cheese, Onion, Tomatoes & Jalapeno Chili Served with Guacamole)

Pasta Enchiladas

Onion Rings

Capsicum Rings

Cheese Jalapeno Poppers

Cheese Corn Balls

Chilly Rellenos

Volcano Tacos

Mexican Sizzler

Mexican Fajita

Mexican Baked Potato Taquitos

Pizza Station

Mexican Pizza

(Corn Tortilla Topped With Beans, Cheese & Bell Pepper)

Classico

(Pizza Sauce Tomato Capsicum, Mozzarella)

Farm House

(Pizza Sauce, Corn Olive, Mozzarella)

Tricolour Pizza

(Fresh Tamato, Onion, Bell Peppers)

Pizza Broccoli

(Onion Ring, Broccoli, Kalmata Olive)

Pizza Fantasia

(Margherita With Caper, Bell Pepper And Green Olive)

Pizza Verdure

(Veg. Delight With Seasonal Vegetable)

Brucheta

(Cube Tomato, Basil, Olive, Oregano, Cottage Cheese)

Mushroom Delight

(Burnt Garlic, Creamy Mashrooms & Mozzarella Cheese)

Four Cheese Pizza

(Cottage Pizza, Mozzarella, Parmesan & Orange Cheddar Cheese)

Shree Mahavir Quattro

(Buffalo Mozzaerlla, Scamorza, & Orange Cheddar Cheese)

Shree Mahavir Daily

(Buffalo Mozzaerlla, Mozzarella, & Orange Cheddar Cheese)

Toppings

Black / Green Olives, Bell Pepper, Sweet Corn, Baby Corn
Mushroom, Onions, Jalapeno, Cottage Cheese Extra Cheese

Italian

PASTA STATION

Fettuchini Alla Contadiana

(Fettuchini Tossed In Ricotta Cream Cheese Sause With Broccoli, Baby Corn & Carrot)

Spaghetti Siciliano

(Pizza Sauce, Tomato Capsicum, Mozzarella)

Penne Con Pesto

(Penne Tossed With Bell Pepper And Kalamata Olive In Home Made Basil Pesto)

Fussily Mama Rosa

(Fussily Tossed In Cherry Tomato Sauce With Green Olives)

Spaghetti Verdure Aglio Olio

(Spaghetti Tossed In An Extra Virgin Oil With Garlic Field Vegetable And Mushroom)

Penne Alla Vardi

(Pasta Sheet Layered With Exotic Vegetable Tomato Sauce, Mozzarella And Creamy, Cheese Sauce)

Penne Alla Romana

(Penne Tossed In White Wine Cream Sauce With Exotic Vegetable And Mushroom)

Cannelloni Florentine

(Pasta Sheet Inter Leaved With Spinch, Ricotta Cheese And Baked In Tomato Cheese Sauce)

Parmigiana Di Melenzane

(Burnt Garlic, Creamy Mushroom & Mozzarella Cheese)

Vegetable And Corn Au Gratin

(Vegetable & Corn Baked In A Cream Sauce And Topped With Cheese)

Cheese Ravioli

(Home Made Ravioli In Choice Of Sauce Alfredo, Marinara Or Pesto)

Pink Pasta

(Duel Sauce Pasta Of Choice Or Mix With Veggies)

Penne Ai Funghi

(Penne With Mushroom In Rich Cream Sauce)

Swiss

Cheese Fondue Station

The Cheesiest Cheese Preparation Made From Emmenthal And Gruyere Melted In A Communal Pot. The Fondue Can Be Spiked With White At The Discretion Of The Host

Accompaniments

Babycorn, Baby Patatoes, French Bread,
Black Olives, Green Olives, Broccoli, Cherkins

Raclette Station

Seasoned Veggies Are Placed On An Electric Table-Top Grill, Covered With Scrapes Of Raclette Cheese These Are Then Served On Toasted French Breads.

Choice Of Veggies

Gherkins, Mushrooms, Potatoes, Olive, Babycorn
Cherry Tomato

Roesti Station

Grated Potato Cooked Carefully Over A Griddle Giving It A Crispy Texture Without Mashing It And Lightly Seasoning It, Best Enjoyed With Sour Cream Or Your Choice Of Sauce

Patato Station

With
Red Pepper Sauce
Mushroom Dil Sauce
Sour Cream

Cheese Platter

Farmers Style Cheese Like Gouda, Edam Ball, Flavoured Cheddar, Emmenthal etc.
Served With Crackers, Grapes, Walnuts, Celery Sticks, Prunes, Apricot & Olive

Greek

Greek Cuisine Is Very Much Influenced By Middle Eastern Food Culture.
Greek Cooking Does Not Involve Much Use Of Spices But At The Same Time It
Brings Out The Flavour Of The Vegetables And Herbs Used.

Souvlaki

Souvlaki Is A Popular Greek Fast Food Consisting Of Vegetables Grilled On
Skewer Served On Greek Style Pita Bread With Sauces And Fried Potatoes.

Bourekakia

It's a Savoury Apptizer Filled With Spinach And Topped With Balsamic Vinegar

Yemista

Greek Style Stuffed Peppers And Tomatoes With Bulgur Rice

Greek Zucchini Cake

Zucchini Patty Grilled With Feta And Topped With Sour Cream.

Dim - Sums

Crystal Dumpling

Vegetable Suimai

Beancurd and spinach Dimsum

Vegetable Waterchest Har Guau

(Pan-Fried)

(Served with Dipping Sauce)

Lebanese

Falfal

(Fava Bean and Chick Pea Bullet in Small Pita Pockets, Smothered with Hummus and Spicy Sauce)

Paneer Shawarma

Hummus

(Lightly Boiled Chic Peas Blended with Garlic and Tahini Paste served with Qhaboos)

Basil Hummus

Sundried Tomato Hummus

Tabulech

Tahina

Fatoosh Salad

Pitta Bread

Mangolian

Exotic Veggies Prepared In Difference Sauces

Raw Veggies

Bell Peppers (Red, Yellow & Green)

Ice Berg Lettuce

Broccoli

American Corn

Baby Corn

Panner

Cherry Tomatoes

Choice Of Sauces:

Black Bean Sauce

Spicy Schezwan Sauce

Choice Of Rice & Noodles:

Thai Flat Noodles

Schezwan Rice

Cuban Cuisine

Cottage Cheese Aioli Skewers

Olive & Cheese Dumplings

Cubano Sandwich

Potato Cubon Style

Zombie (Drink)

Pesto Crostini

Basil, Garlic Nuts & Olive Muddle

Inloa Smooth Paste & Spreed On Toasted

Corn Chilli Crostini

(Italian Bread Toasted And Topped With American Corn & Toast)

Thai

Thai Rice

Thai Vegetable Red Curry

(Broccoli, Bamboo Shoots)

Thai Green Curry

(Green Vegetable and Bamboo Shoots)

Spanish

Arzolon Tomatoes

Spanish Tapas

Paella Vellancia

Potato Brava

Burnt Spinach

Potato Allioli

Oriental

Paneer Lumke

Water Chestnut with Baby Corn

Veg. Charmula

Corn Capsi Noodles

Bamboo Rice

Mix Veg in Black Bean Sauce

Singapuri Rice

Veg in Hot Garlic Sauce

Thai Flat Noodles

Singapore Noodles

Burmese

Khowsuey Bar

The Ever Popular Burmese Curry, Had Either Like a Soup or a Main Course, is

Typically Made with Coconut Milk & is Served with Noodles & Variety of

Condiments which Compliment The Curry To Perfection

Khowsuey Curry

with

Choice of Noodles

&

Condiments

Roasted Garlic, Fried Onion, Soy, Chilli Oil,
Green Chilli, Crushed Peanuts, Coriander & Lime

Bar be Que

(Chargrilled)

Paneer Tikka

Banana Tikka

Tandoori Baby corn

Seekh Kebab

Tandoori Aloo

World Street Food

Tagine

(Morocco)

Varieties Of Hummus + Pita Bread

(Lebanon)

Teriyaki Skewers

(Japan)

Gortidas

(Mexico)

Maize Basket Stuffed With Beans Sauce Topped With Shredded Cabbage, Bell Pepper & Cheese Enveloped With Pita Breads

Bunny Chow

(South Africa)

Bunny Chow. Often Referd To As a **Bunny**, is a South African Fast Food Dish Consisting of a Hollowed Out Loaf of Bread Filled With Curry. It Originated In The Durban Indian Community

Cocas

(Spain)

French Buttered Herbs & Veggies

Souvlaki

(Greek)

Souvlaki is a Popular **Greek** Fast Food Consisting of Small Pieces of Meat and Sometimes Vegetables Grilles on a Skewer. It is Usually Served with Grilled Bread, or in Pita Wrap with Garnished and Sauces, or on a Dinner Plate, Often with Fried Potatoes

Nasi Goreng Seyur / Ayam

(Indonesia)

Indonesia's National Dish Rice Served with Vegetable/Cottage Cheese

Korean Kimchi Noodle (Vegetable/Cottage Cheese)

(Korea)

Whole Wheat Noodles Tossed in Spicy Sauce

Satay Jamur

(Japan)

Vegetable Satay with Mushrooms Onion and Paprika Served with Peanut Sauce

Satay Kentang

(Japan)

Potato Satay With Onion And Paprika, Served With Satay Sauce

Japanese

Sushi

Our Skilled Professional Team Has Leant The Art of Making Authentic Sushi from its Motherland Our Chefs Makes The Sushi with Vinegared Japanese Sticky Rice Seaweed Leaves and Stuffing of Vegetables To Best Enjoy The Tenderness of The Sushi Our Chefs Roll The Sushi Live One Can Enjoy The Sushi with Japanese Soy Wasabi and The Pickled Ginger Sushi is a Very Versatile Preparation as One Can Roll The Rice Either Inside or Outside Can Stuff it with Any Vegetables Can Add Any Flavouring and Also Any Kind of Tempura A Few of The Most Preferred Sushi Are The Avocado Cream Cheese Maki, Asparagus Tempura Maki, Californian Maki, Spicy Cucumber Maki, Carrot Tempura Maki And Many More....

Okonomiyaki

Purple Cabbage and Green Pancake Topped with a Special Japanese Sauce

Tofu Squares With Tomato Ceviche

Siken Tofu Seared and Served with Soy and Fresh Tomato Salad

Yuzu Wraps

Rice Noodle Sheets Wrapped with Vegetables and Steamed Served With Yuzu Sauce

Katsu Curry With Sticky Rice

A Mini Meal Combo of Crisp Zucchini Fritters, Japanese Curry with Vegetables and Sticky Rice

Dessert

Cold Stone Ice Cream

Our Chefs Skillfully Blend Ice Cream with Choice of Sweet Condiments Like Kit Kat, M & Ms, Mars Chocolate, Marshmallows Choco Chips Chocolate Vermicelli, Brownies Oreo Cookies, etc. On a Refrigerated Granite Stone We Give You An Arroy of Twelve Different Flavours of Ice Creams To Choose from

Favorite Ice Cream Brands

We Offer You Some of the Leading Ice Cream Brand Available in The City Like Haagen Dazs, London Dairy, Baskin Robbins & Havmor

Hand Churned Ice Cream

Ice Cream Made in The Hand Sancha Using The Best Quality of ingredients Be it the The Dry Fruits Fresh Fruits or The Milk Products. Shree Mahavir Hospitality Gives You One Of The Most Exotic Combinations of Flavours Specially Made For Your Occasion

Lemon White Chocolate
Blueberry Cream Cheese
Malai With Fruit
Ginger Coke
Anjeer Roasted Almond
Brownie Crunch
Ferrero Rochers
Kaju Black Currant Chocolate
Mecroche

Orange Jardalu
Pista Praline
Special Thandai
Mosambi Badam
Oreo Strawberry
Red Guava
Rocky Roads
Variyali Pista
Orange Basil

Sandwich Ice Cream

A Selection of Ice Cream Sices Sandwiched Between Waffe Biscuits and Served This is Specialy Brought in From The City of Surat Known for its Sandwich Ice Cream

Rich Strawberry
Butter Scotch
Chocolate Chips

Swiss Cake
Black Currant
Two In One

Kulfi Brulee

Enjoy The Hot & Cold Combination of a Gulab jamun Topped with Kulfi & Suger, Flame Torched Live

Kulfi

Kulfi is an Indian Cream Made From Reduced Milk It is Available in a variety of Flavours and Can Be Made in Blocks or Enjoyed on a Stick As Well

Paraline Kulfi
Kulli With Falooda
Malai Kulfi
Pista Kulfi

Millenium Kulfi
Chowpatty Lal Dabba Kulfi
(Kesa, Malai, Pista Manga Chickoo)
Stick Kulfi

Fruit Sorbet In Fruit

Seasonal Fruits Stuffed in its Own Shell/Skin-Lemon
Watermelon, Pineapple, Red Guava, Orange

Snow Flakes

One of Our Signature and Exclusive Frozen Dessert is Made with a Unique Technique Where in a Seasonal Fruit-Flavoured Ice Cream is Formed into Flakes Giving The Dessert a Melt-In-Your-Mouth Texture Along with various Seasonal Condiments Complimenting The Ice Cream.

Strawberry Cream

Garden Fresh Sweet Charlie Strawberries Brought in Straight From Mahabaleshwar Served With Freshly Whipped Double Cream And Strawberry Pulp

Waffle Station

Hot and Fresh Waffles Made in Front of You That Make Your Mouth Water With Their Fresh Aroma Served with a Choice of Toppings like Chocolate Sauce, Nutella, Vanilla Ice Cream, Honey, Maple Syrup, Melted Butter, etc.

Chocolate Pizza

Thin Pizza Base Topped with Nutella Sauce, Walnuts Marshmallows & Grated White Chocolate

Fruit Flambe

Assorted Seasonal Fresh Fruits Stewed and Flambeed Served with Vanilla Ice Cream

Churros

A traditional Mexican Dessert Made of Sweet Dough Cooked in a Star Shaped Cigar, Topped with Sugar and Cinnamon We Recommended You To Relish The Churros With Creme Anglaise, Nuttella Blueberry Compote or The Ever Sinful Chocolate Sauce

Crepe Suzette

The Classical Crepes Cooked in an Orange Sauce Flambeed Live and Served With Vanilla Ice Cream.

Molten Chocolate Pie

A Sinful Hot Chocolate Pie Made Live, Oozes Out a Taste Of Chocolate The Moment You Break into it

Continental Desserts

Our Bakery & Pastry Chefs Have Come Together To Make Some Of The Most Tempting Desserts Offering You a Wide Selection of Torte, Mousse, Gateau, Cheesecake, Tarts & Many More From Our Patisserie.

Mississippi Hazelnut Brownie

Red Velvet

Litchi Chill Souffle

Mango Basil Mousse

Blueberry Cheesecake

Mud Pie Sticks

Hazelnut Pinwheels

Exotic Chocolate Fruit Gateau

Kiwi Passion Fruit Gateau

Orange Chocolate Avalanche

Triple Layer Mousse

Chocolate Becadine

Hot Chocolate Mud Cake

Bonafi Pie

Strawberry Custard Tarts

Tiramisu

Creme Brulee

Baked Mango Yogurt

Supplements

Fresh Fruit Counter

(Indian/Imported)

Dessert Counter

(Cake/Pastry/Ponding/Mousse)

Assorted Tart

Waffle Bar

Mocktail Counter

Sugarcane Juice

Hot Sweet Butter Com

Hot Kesar Kadai Milk

(Served both with or without Sugar in Mitti Kullads, Garnished
with Dry Fruits and Kesar)

Soda Counter

Fresh Juice Counter

Butter Milk

Mineral Milk

(Glass/Bottle)

Pan Mukhwas

A selection of various Paans and Mukhwas, flavoured or plain.

Made bite-size to enjoy just as to leave.



KALASH
CATERERS



