



Shalimar

Banquet Non Veg. Menu

STARTERS (Non Veg. Any Five)

- Chrome Crunchy Prawns with Tangy Tartar Sauce And Sweet Soya Sauce
- Salt N Pepper Crispy Prawns
- Crispy Chilli Garlic Fish With Bird Eye Chili N Spring Onion
- Thyme Sauted Grill Fish with Peri Peri Sauce
- Basil and Olive Oil Chicken Tikka
- Amritsari Kasoori Machhi With Tartar Sauce And Mint Chutney
- Ajwain Kalonji Mahi Tikka With Kachchi Aambi Aur Pudibne Ki Chutney
- Basil N Olive Oil Chicken Tikka
- Murg Bhatika with Makhani Fonda
- Chicken Tikka Khada Masala
- Murg Khushk Parda
- Khatti Aambi Ka Chicken Tikka With Aam Papad Chutney
- Chicken and Pine Nut Dinsum with Tangy Chili Paste
- Smoke Chicken N Cheese Cigars with Sweet Chili Sauce
- Peri Peri Crispy Poppers with Chili Tartar sauce
- Smoke Chicken Satay With Tangy Peanut Sauce
- Gin N Mustered Mutton Seekh Roulards
- Peeli Mirchi Ki Mutton Seekh Kebab
- Mutton Galauti Kebab On Sheermal
- Miso Mutton N Asparagus Skewers



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STARTERS (Veg. Any Five)

- Zafrani Paneer Tikka Almonds Flacks With Mint Chutney
- Lemon Achari Paneer Tikka With Mint Chutney
- Paneer Tikka Bell Pepper with Mint Chutney
- Mewari Papad Paneer with Pudine Ki Chutney
- Spinach N Cheddar Cheese Stuffed Mushroom Tikka
- Dahi aur Akhrot Ke Kebab on Rice Papad
- Beetroot aur Pinenut Ke Kebab
- Cajun Spice Peri Peri Sweet Potato Grows with Dill Mange More Chutney
- Onion Chat with Sweet Potato Lachha in Martini Glass
- Palak Patte ki Chat in Martini Glasses
- Baby Raj Kachori
- Thai Spring Roll with Sweet Chili Sauce
- Chives N Corn Dinsum with Chili Garlic Dip
- Pesto Pizzets with Sundried Tomato N Pine Nut
- Falafel Pita Pocket with Hummus, Taziki and Pickle



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SOUP STATION (Any Three) **THE BURMESE KHAO SWEY SOUP**

VEGGIES

Broccoli
Zucchini Yellow
Zucchini Green
Baby Corn
French Beans
Spring Onion
Lemon Grass
Lemon Leaf
Boiled Noodles
Lemon
Tofu

CRISPIES

Fried Ginger
Fried Garlic
Fried Onion
Fried Noodle
Banana Chips
Crushed Peanut
Chili Paste

Non. Veg

Smoke Chicken
Fish
Egg
&

Tomato Dhaniya Ka Shorba In Kullhar
with Papadam



DIAMOND



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PRE – FUNCTION AREA STATIONS
JAPANESE SUSHI COUNTERS (Extra Charge)

SKILLED CHEF MADE FRESH N LIVE PREPARATION OF SHUSHI

- **Veg Sushi**
 - Veg Makki Shushi
 - Asparagus Tempura Shushi
 - Edmame Bean Shushi N Avocado

- **Non Veg Shushi**
 - Prawns Tempura
 - Salmon Accompanied with
 - Sesame Soya
 - Wasabi Paste
 - Gari Pickle
 - Chili Paste
 - Hot Garlic Sauce
 - Spring Onion Sauce
 - Soya



DIAMOND



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PURANI DELHI KI CHAT (Extra Charge)

- Gol Gappa Counter With Tiranga Pani
- Aloo Matar Ki Tikkiya
- Bhalla Papri Counter With Kalmi Vada
- Kesari Dry Fruit Wali Dahi Gujiya
- Moong Dal Chili
- Patile Wali Matra Kulcha And Kachori
- Bombaiya Pao Bhaji Counter
- Multani Moth Dal Kachori

FRESH FRUIT COUNTER

Imported : Thai Orange, Dragon Fruit, Musk Melon, New Zealand Kiwi, Plums, Thai Guava, Raspberries, Blue Berry, Cherry IMP, Californian Grapes, Washington Apple ETC

Indian : Mango, Kashmiri Apple, Papaya, Pine Apple, Water Melon, Custard Apple, Lychees, Star Fruit, Peach, Anar Kandhari, Guava, Orange, Kashmiri Cherry, Grapes ETC

AS PER SEASON AVAILABILTY ALSO.....

STATION MAIN COURSE

STATION 1 – Kasoore Wali Biryani Station With Paan Leaf



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NON VEGETARIAN (Any Three)

- Chacha's Chicken Tadka Pulao
- Hyderabad Dum Kachche Gosht Ki Biryani

VEGETARIAN

- Amritsari Wadiyon Wala Onion Rice
- Hyderabad Dum Veg Biryani

Accompanied With

Charminar Ka Korma Gravy
Burani Raita / Mix Veg Raita
Mirchi Aur Baingan Ka Salan (Authentic)

STATION 2 – Amritsari Chur – Chur Kulcha Station

SALAD / ACHAR / PAPAD / RAITA

NON VEGETARIAN

- Amritsari Raha Meat
- Live Tawa Brain Masala
- Live Anda Parantha Sation With Pickle And Chutney
- Bhune Tamatar Ka Kasoori Murg Makhani



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VEGETARIAN (Any Five)

- Dal Makhni Maska
- Paneer Dhaniya Adraki
- Dhingri Matar Korma On Tawa
- Sarson Ka Saag With Makki Ki Roti With White Butter And Gur
- Amritsari Channa With Chur Chur Kulcha And Mooli Aur Hare Pyaz Ki Chutney
- Churan Wali Kurkuri Bhindi And Bheh
- Hing Aur Dhaniye Ke Chatpate Aloo
- Khajur Ke Kofte

Assorted Tandoori Breads

- Clay Oven Called Tandoor Cooked Breads With Tempering Of Butter
- Pain Naan
- Butter Naan
- Garlic Naan
- Plain Roti
- Butter Roti
- Lachcha Parantha
- Mirchi Parantha
- Pudina Parantha
- Aloo Aur Pyaz Ka Chur – Chur Kulcha
- Cheese N Olive Kulcha

STATION 3 – Chettinard Cuisine



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NON VEGETARIAN (Any One)

- Chicken Chettinard With Crushed Black Pepper
- Kerala Style Fish Curry
Accompanied With
Kadi Patta N Green Chili Raita

VEGETARIAN (Any Two)

- Kai Kurma
- Veg Stew
- Urli Roast
- Aloo Kadi Patta
- Dal Hyderabad
- Paneer Malabari
- Paneer Butter Garlic
- Fresh Beans N Coconut

ACCOMPANIED WITH

Lemon Peanut Tamarind Rice

Freshly Made Appam 5 Way (Gun PWD/ Masala / Onion / Egg / Banana Chips)

Dahi Ki Mirche

Cabbage Poriyal

South Indian Pickle

Appalam Papad With Lasoon Ki Chutney

STATION 4 – Pan Asian



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LIVE WOKRI STATION (Extra Charge)

LIVE PREPARATION OF STIR FRY VEGGIES , NOODLES, RICE ETC

VEGGIES : Beans, Piment, Spring Onion, Beans Sprout, Brussel Sprout, Tri Colour Pepper, Baby Corn, Chinese Cabbage, Bok Chow, Green Snow Peas, Cherry Tomato, Broccoli, Zucchini, Portobello Mushroom, Enoki Mushroom, Variety Of Shimji, Mushroom, Shitake Mushroom Etc...

NON VEGETARIAN

- Chicken
- Fish

NOODLES : Suba/ Udon/ Regular Noodle/ Green Tea Noodle

SAUCES : Schezwan Sauce / Hot Garlic / Black Bean Sauce

VEGETARIAN

Burnt Garlic Veg Hakka Noodle

Jasmine Rice With Lemon Leaf

The Classic Green Veg Thai Curry

Followed By

Thai Som Tom Salad

Crispy Spinach N Sweet Musk Melon Salad

Thai Som Tom Salad

Sesame Kimchi Salad

STATION 5 – American Grillz



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NON VEGETARIAN (Any One)

- Thyme scented grill prawns glazed with Peri Peri
- Capers N Cheese stuffed chicken steak with Mushroom Ragout

VEGETARIAN (Any Two)

- Zatar spice cottage cheese steak with Hallumi Cheese Glazed with Creamy Hummus Sauce
- Veg Potato Roastie with Sour Cream

ACCOMPANIED WITH

ASSORTED CONTI BREAD BASKET

(Garlic Bread / Sun Dried Tomato Bread / Focaccia Bread)

With

HERBED GARLIC BUTTER / CHILLI GARLIC BUTTER

STATION 6 – Italian Ravioli Bar

LIVE RAVIOLI STATION (Extra Charge)

LIVE PREPARATION OF ITALIAN PASTA

PASTA : Caper N Cheese / Sundried Tomato N Cheese / Spinach N Cheese

VEGGIES : Baby Corn / Broccoli / Mushroom / Tri Color Pepper / Zucchini / Black Olive / Green Olive / Parmesan Cheese / Parsley

SAUCE : Arabiata / Alfredo / Pesto / Broccoli Of Puree





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STATION 7 – Dessert (Any Five)

- Live Kesari Nano Jalebi With Lachcha Rabri
- All Time Favourite Bharwan Gulab Jamun
- Saunfia Malpua With Lachcha Rabri
- Nutty Butty Gajar Ka Halwa
- Nutty butty Dal Halwa
- Kasoore wali Kesar Phirni
- Old Delhi Favourite

(Sharifa Kulfa / Fruit / Chiku / Rose / Honey N Fig / Paan In Martini Glasses)

- Rocket Tila Kulfi
- Purani Delhi Ka Kulfi Falooda In Martini Glasses
- Chocolate Guey Mud Cake with Vanilla Ice Cream
- Blue Berry Cheese Cake
- Banoffee Pie Cup
- Strawberry Pavalova
- Traditional Kashmiri Kawa
- Italian Cappuccino Machine