



**KITCHEN
KRAFT**

LUXURY CATERING

***Royal Wedding Menu
Non - Vegetarian 2019***

Karan Talwar

+91 8447 666 166

INDIA | DUBAI | THAILAND | INDONESIA

Non Vegetarian Menu

Fusion Chaat

Fusion Rajma Dimsum Chaat

*Mashed red beans with homemade masala stuffed in dimsum sheet and fried.
Topped with spicy chutney and Bombay sev.*

Japnese Panko Palak Chaat

Our take on the traditional Palak Patta Chaat. Spinach Leaves coated with japnese panko bread crumbs and baked in air fryer and then served with cinnamon flavoured yoghurt and dates coulis.

Red Thai Curry with Mysore Idli

*Thai Red Curry with tropical veggies served with our spongy idlies.
Served with homemade Banana Chips.*

Kolkatta Googni Chaat

Googni means the sound made by the street vendor on the roads of Calcutta. The sound alerts the ladies and kids that he has arrived with crispy potato patties topped with buttery white beans called mattra.

Kitchenkraft special Moonglet

Puffed moongdal Chilla served with dates chutney and mint dip.

Surat Khaman Chaat

Khaman in Gujrati meand dhokla. Freshly steamed dhokla served with raw mango pieces, spiced potato, nylon sev, chutney topped with special Goda Masala.

Kakori Kebabri

Minced mutton skewered and served with roomali Roti, chutney and onion rings.

Soy Keema Pav

Minced soy granules cooked with pav bhaji masala and served with Bombay laadi pav.

Rawa Fish Fry

King Fish marinated with spices and crumbed with poppy seeds and served with mint and anardana chutney.

Makhni Fondue Bar

Philadelphia cheese Creamed Makhani gravy served with

Chicken Tikka

Paneer Tikka

Mushroom Dimsums

Chicken Dimsums

Garlic Naan Sticks



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Zuppe

Tomato Pepper Cutting Chai with celery sticks
Serving soup in form of Indian Tea With fermented tomato powder.
Chicken Manchow
Cream of Corn
Cream of Chicken

KIDS STREET

Masala Maggie Bowls
Pizza
Fryer station with jalepeno poppers, French fries & potato smiles with yummy tomato ketchup.
MarshMallow Bar with chocolate Fountain
Stir fry veggies
Waffle
Kids burger
Chicken Patties
Potato Mushroom Patties

PUNJAB GRILL...

*The Land Of Five Waters, And Five Seasons, Known For Its Fertility,
Colorful Panorama and Exquisitely Serene and Clean Atmosphere.
Its Waters Have Seen Life Being Quenched Since Centuries.
Punjab Inseparable From The Blissful Image Of The Golden Temple
And Where The Legendary Grand Trunk Road Begins.
It Is Beyond Disputation That The Street Foods In The City
Are Touched With More Than A Few Drops Of Nectar
From The Pool. It Is Here That Off Lawrence Road That You Find This Small Garishly
Painted Signage Which Says "Tarey Di Hatti".
Complimenting the Bhurjee Are Vegetarian Selections from Other
Parts of Punjab.*



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NON-VEGETARIAN - PASSAROUNDS...

Sharabi Murgh Tikka

Old Favorite of all alcoholics around the world. But we do it differently. We add a dash of Old Monk spiced Rum. Serve it with chopped onions on top of it and mint dip.

Tandoori Jheenga

Prawns Marinated In Creamy Yoghurt With Indian Spices, Char Grilled

Malai Murg Tikka

Chicken Tikka Marinated Ginger Garlic & Yoghurt Gram Flour

Mutton barrab

Boneless Lamb Kebabs from Mughlai Cook Salma Husain Are Enriched With Kidney Fat and Sweetened With Cloves - Ideal To Cook Over A Hot Barbecue

Balle Balle Fish Tikka

Marinated Fish Pieces In Creamy Yoghurt With Hint Of Basil & Indian Spices, Char Grilled.

Wasabi prawns

Prawns tossed with wasabi paste and japanese mayo.

Punjabi chilli chicken

Our version of chilli chicken but the Punjabi way

Fish Salt N Pepper

Old is gold fish preparation with lots of garlic and chilli and onions tossed on high heat.

Mutton Seekh Khushnuma

Succulent minced mutton with loads of fat to make the kebab very soft and juicy.

Skewered and grilled to perfection served with mint dip.

Murgh Gilafi Seekh

Succulent minced chicken with loads of fat to make the kebab very soft and juicy.

Skewered and grilled to perfection served with mint dip.

Lemon Fish Green Onion

Our Unique preparation of fish tossed in lemon juice and green onions. A unique taste in oriental starters.

Beer Batter Fish With Tartar Dip

Sole fillet marinated with beer and crusted with corn Cream. Deep fried and served with tartar sauce.



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VEGETARIAN - PASSAROUNDS...

Pappad Wala Paneer Tikka

Spiced ,Soft & Juicy Cottage Cheese Marinated In Yoghurt & Black Pepper crusted with roasted amritsari pappad. Served with Anar Ki Chutney.

Bukhara Paneer Tikka

Spiced ,Soft & Juicy Cottage Cheese Marinated In Yoghurt & Black Pepper .

Kundan Taare

Mushroom Made with Chef Secret Recipe Served with Mint Sauce

Bharwan shimla Mirch

Handpicked babu green capsicum stuffed our special spiced cabbage. Chargrilled in Tandoor.

Imli Ke Chatpate Aloo

Small Potato Balls Marinated In With Tangy Yoghurt and Authentic Indian Spices Served with Mint Chutney.

Soy Chaap Short crust

Grilled soy chaap pieces tossed with onions peppers and topped on baby naanzas.

Malai Broccoli

Tandoori Broccoli marinated with malai and grilled to perfection in tandoor and served with mint dip.

De constructed Maska Soya Tikka kathi

Bbq Roasted Soya Chunks With Marinade Of Cashewnut Paste ,Hungcurd And Cream Served With onion rings and baby Tawa parantha.

Honey Chilly potato and Lotus Stem in bamboo cones

Crisp Slices Of Lotus Stem and potato fingers Tossed With Honey Chilly Spiced Sauce.

Olive Kachori – “petit , tepanade stuffing “

Crispy And Crunch Kachori, Stuffed With Mince Olives Served With Sweet Chilly Sauce

Dal E KitchenKraft with Baby Naan

Unique Style Of Serving, Bite Size Roundels Of Naan bread With our signature Dal E KitchenKraft

Pappad chutney, Peanuts Masala Basket

Assorted papads on the move.

Accompaniments

Mint Sauce / Salsa Dip / Sweet Chilly Dip.

Tomato Sauce /Chilly Sauce.



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JAPANESE SUSHI...

(Being Rolled Live)

Prawn Tempura

California Roll

Our best version of California rolls with Philadelphia cream cheese and crab meat.

Spicy Mushroom

Wasabi vegetables sushi

Our twist to the traditional vegetable sushi with wasabi peas

Served With

Light Soya Sauce / Wasabi / Pickled Ginger

DIMSUM YUM BASKETS

Originally A Cantonese Custom, Dim Sum Is Inextricably Linked To The Chinese Tradition Of "Yum Cha" Or Drinking Tea.

Teahouses Sprung Up To Accommodate Weary

Travelers Journeying Along The Famous Silk Road. Chinese Parents Like To Bring Their Children There Sunday Mornings To Meet And Talk With Their Grandparents.

The Items Are Usually Served In A Small Steamer Basket Or On A Small Plate

Aromatic Chicken dumpling

Aromatic Prawn Dumpling

Crispy Chicken cheung fun

Crispy Fish Cheung fun

Asian Greens Dumplings

Broccoli & waterchestnuts

Crispy Veg. Cheung fun

Accompaniments

Sweet Coriander Sauce / Chilly Dip/Sichuan pepper oil/sweet chilli

Lucknow Tawa Bar

Tunda Kebabs with famous parantha

Miraz Bhai Ki Mutton Chaape

Amritsari Tawa Bar



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Amritsari Mutton Keema Mutter

Chicken Khurchan

Soy keema Mutter

Nutri Mutter

Served with

Kulcha, chutney, pyass

SALAD BAR...

OLIVES & ANTI PASTA MISTO...

Authentic Olive Varieties Sourced From The Mediterranean

Made From Scratch In Our Kitchen

Caesar Salad

*(Perhaps One Of The Most Celebrated Salads In The World,
The Caesar Salad Has Nothing To Do With Caesar, Julius Or Even Augustus,
But Is Named As It Was Created In 1924 By A Chef Named Caesar Cardini.
At The Height Of Its Popularity, It Was Served With Great Pomp And Show
With The Waiter Concocting It In A Salad Bowl, On A Cart Right Next To Your Table.*

Ingredients

Olive Oil

Worcester sauce

Lemon Juice / Croutons / Parmesan cheese / Salt

Fresh Ground Pepper / Green and Black Olives

Italian Herbs / Thousand Islands / Eggless Mayonnaise

Broccoli, Corn & Bell pepper

Summer Green

Mediterranean Salad

Greek Salad

Cubes Of Vegetables And Three Peppers With Green ,Black Olives With Feta Cheese

Pasta Salad

Penne And Cottage Cheese In Thousand Island Dressing

Russian Salad

Green Peas, Diced Boiled Potatoes And Carrot Bound In Mayonnaise Sauce

Kimchi Salad

A Chinese cabbage Dressed With Tangy And Spicy Sauce Topped With Sesame Seeds



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Aloo Ki Chaat

*Cubes Of Potatoes Tossed With Tangy Lemon Dressing
Cherry Tomatoes & Feta Cheese in Balsamic Dressing*

Green Salad Live

Mukki Pyaaz

Kale aur safed Chane Ki Chaat

Cubes Of Potatoes Tossed With Tangy Lemon Dressing

Kachumber Salad

Green Chilies, Ginger Juliennes

(Nimbu aur Hari Mirch)

Muli Ka Lachcha

Kali gajjar ka khatta meetha salad

Achar Di Hatti

Aam ka achar

Nimbu da achar

Hari mirch

Lasan

Murabbe Hi Murabbe

Gajjar

Pinneapple

Amla

DAHI...

Anaar Pudeene Ka Raita

Make your own raita Station

SARDIYAN DA TOHFA...

Sarson Da Saag

The Evergreen Dish That Every Indian, Punjabi or Not, Loves.

The Ambrosial Amritsari Version Is Cooked In Earthenware Pots With Mustard Leaves,

Radish Leaves, Spinach, Ginger, Rice, Gram Flour And A Dash Of Mustard Oil.

Served With Home-Churned Butter

Makki Di Roti

Accompanied By

Safed Makhan & Shakkar (Gurr)



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Shahi Rajma Raseele
With pyass wale charwal

AMRITSAR SE...

(From Amritsar)

SHANE-E-PUNJAB

Rassey Missey Cholley
Te

Bharwaan Amritsari Kulcha

*Baked Leavened Flat-Bread Made With Maida (All-Purpose Flour),
Yogurt, Baking-Soda, Baking Powder, With Stuffing Of Aloo, Ghobi And Tangy Herbs And Spices*

Accompanied With

Boondi Raita

A Sweet Small Gram Flour Dumpling Infused In Yoghurt

Imli Pyaaz Ki Chutney

Tamarind Based Chutney Usually Eat With Kulcha

Rara Meat

Mutton keema and on the bone mutton cooked with lots of desi ghee, onions, tomato and green chillies

Babloo ka Tawa

Gurde Kapoore ka Tawa with amritsari tawa

Kake da dhaba wala Saag Meat

Mutton Pieces Stir Fried In Chilly Oil With Spinach, Cumin And Fennel, Garnished

With Toasted Sesame Seeds And Fried Garlic

Dilli Wala Chicken Tikka Butter Masala ON TAWA

Grilled Chicken Finished With Onion Tomato Gravy Finished With Fenugreek Corriander Leafs.

Shahi Murgh Qorma

Boneless chicken in tomato, curd gravy and spices.

Anda parantha

Served with Chicken Ka Achar

Tawe wala Jheenga Curry

A-grade Prawns cooked with lots of butter, onions, tomato puree and fresh cream.



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VEGETARIAN - MAIN COURSE

Paneer Khurchan

Paneer Fingers Simmered In A Creamy tomato Gravy With lots of onions, green capsicum, garlic and lots of butter.

Paneer Makbani

Paneer Cubes Simmered In A Creamy tomato Gravy With lots of butter.

Punjabi Kadhi pakoda

Paneer Bhurjee ka Tarwa

Speciality of Kitchen Kraft

Cream Soya Chaap with Roomali Roti

Jaipuri No.9 Chaunki Mutter

Aloo Baigan Ki Lagan

A heavenly match of potatoes and Baby brinjals with lots of onions and tomatoes

Mattar Methi Malai

Green Peas & Fenugreek Leaf Tossed With Garlic & Onion in cashew Gravy Finished With Butter

Mushroom Hara Pyaas

Green scallions and Button Mushrooms tossed together with green chillies and cashew paste.

Dal 'E' Kitchen Kraft

A Black Lentil Simmered On Light Slaw For Overnight & Cooked In Tomato, Ginger, Garlic Paste & Simmered Till Its Perfection & Chopped With Butter And Finished With Cream

Langar Wali dal with Missi Roti

Kullad wale Charwal

Palak chole charwal served in kullad topped with onions and chutney.

A delicacy from roads of Purani Dilli. A must Try by all.



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SANJHA CHULLA...

Laccha Parantha

Pudhina Parantha

Butter Nan

Mirch Ke Rogan Ka Parantha

Garlic 'N' Coriander Nan

Tandoori Roti

Missi Roti

Makki Di Roti

Shahi Biranj

Gosht Dum Biryani

Dum Murgh Taka Tak Biryani

Dum Tarkari Biryani

Served with Burani Raita

LEBANESE Restaurent

Robata Grill Chicken

Thyme marinade chicken on our latest Robata Grill served with Pickled veggies and Middle-eastern bread Bread

Chicken Shawarma

Picatta Of grilled Chicken, Reserved Overnight In A Yoghurt Marinade That Is A Veritable Symphony Of Mediterranean Spices, Cooked On The Open-Fire Grill

Paneer Shawarma

Picatta Of Haloumi Chicken, Reserved Overnight In A Yoghurt Marinade That Is A Veritable Symphony Of Mediterranean Spices, Cooked On The Open-Fire Grill

Falafel with Pita

Mixture Of Ground Chick Peas, Broad Beans And Spices And Filled In Mini Pita

Hummus Bi Tabina

Chickpeas Mashed To A Sauce Consistency Seasoned With Lemon Juice And Garlic.

Kabees

Selection Of Lebanese Pickles

Garlic Mayo

Creamy Garlic Flavoured Sauce



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FROM D WOKS...

CHINESE FLAMING WOK...

KungPao Chicken

Truly Shanghai Chicken with cashews tossed in Chinese pepper sauce.

XO Chicken

Sliced Chicken tossed with assorted peppers and XO sauce finished with chinese wine.

Crispy Fish in Hot Garlic Sauce

Sole Fish fried in crispy batter served in hot garlic sauce.

Dragon Balls

Chopped Vegetables Dumplings Prepared With Chinese Soya Curry

Sweet & Sour Vegetable

Assorted English Vegetable With Bell Pepper In Tomato Tangy Sauce On Bed Of Crispy Noodles

Wok Fried Noodles

Truly Shanghai Style Vegetable Noodles hand tossed with winter greens.

Assorted Chinese Greens in Ying Yang Sauce

Broccoli, Baby Corn, Zucchini & Asparagus Tossed In Chinese Style in a special wine sauce made by our chinese master chefs

Wok Fried Rice

Assorted Cube Size Vegetable Tossed With Sticky Rice

AMAZING THAI...

Som Tum Thai

Traditional Thai Raw Papaya Salad With Peanuts

Sweet & Spicy Glass Noodle Salad

Tossed With A Tangy Lemon & Sweet Chilly Sauce

Thai Glass Noodle Spring Roll

Fried live and served with salad and main course



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ENTRÉE – VEGETARIAN

ChiCken Red Thai Curry

Diced Chicken Authentically Made In Red Thai Curry

Sliced Mutton Yellow Thai Curry

Sliced Mutton Authentically Made Yellow Thai Curry

Vegetable Green Thai Curry

Chinese Greens With Broccoli, Silken Tofu, Kaffir Lime Leaves, Young Galangal In Green Thai Curry Sauce

Khao-Pao

Steam Rice

Phad Thai Bar

Sliced Chicken

VEGGIES

Zucchini, Carrots, Oyster, Mushrooms, Button Mushrooms,

Shiitake Mushrooms, Noodles, Rice, Assorted Peppers, Bamboo Shoot,

Coriander, Snow peas, Pokchoy, Chinese, Cabbage, Spinach, Beans Sprouted, Cauliflower, Broccoli

THAI SAUCES

Phad Thai sauce – a sweet, sour & chilly combination

TEPPANIYAKI GRILL Restaurant

Exotic seasonal vegetables with a selection- stir fried to perfection in the sauce of your choice:

SHITAKE SOYA SAUCE

OYSTER SAUCE

BLACK PEPPER SAUCE

SPICY BASIL SAUCE

THAI SAUCES

Sam rod sauce – a sweet, sour & chilly combination

Talay sauce – spice garlic & green chilly sauce

Miang Sauce – a combination of chopped herbs & palm sugar with clove of garlic



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VEGGIES

Zucchini, Carrots, Oyster, Mushrooms, Button Mushrooms, Shiitake Mushrooms, Noodles, Rice, Assorted Peppers, Bamboo Shoot, Coriander, Snow peas, Pokchoy, Chinese, Cabbage, Spinach, Beans Sprouted, Cauliflower, Broccoli

RICE

Steamed jasmine rice

NOODLE

Buck wheat noodles

Odon noodles

Shanghai noodles

Pai thai noodles

NON-VEG MEATS: Meat, CHICKEN, FISH

MEETHA...

Kesari Jalebi

With

Rabri

Kesar

Anjeer

Mango

Jamun E Gul

Kuremal ki Paan kulfi

Giani Ki fruit Cream

Badam halwa

Pista Halwa



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Moong Dal halwa

Gajjar Halwa

Baked Rasgullah

WAFFLE BAR...

A Waffle Is A Batter-Based Or Dough-Based Cake Cooked In A Waffle Iron Patterned To Give A Characteristic Size, Shape And Surface Impression. There Are Many Variations Based

On The Type Of Iron And Recipe Used,

With Over A Dozen Regional Varieties In Belgium Alone.

Served with

Whipped Cream

Chocolate Sauce

& variety Of Different Toppings

Assorted Cheese Cake Bar

Classic cheesecake is a dessert that has stood the test of time. Our Classic PHILADELPHIA

Cheesecake and serving it with whipped cream plated individually for all

our guests is a speciality at kitchen Kraft.

Churros

Every single person on this earth has a love affair with churros. So Do I have.

I present You churros with cinnaomon and sugar dust with lots of

nutella to dip one time, two time or three times.

Banofee Pie Cake

Tea And Coffee



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Contact Us:
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