



JAISWAL CATERING



Our Philosophy

We thrive to achieve the best possible standards in hospitality industry through our impeccable services and create a pool of delighted customers.

Address: Jaiswal Group, B-211/214, Business Park, PDPU Road, Raysan, Gandhinagar, Gujarat - 382421.

Email ID:

vijay@jaiswalgroup.net

vikas@jaiswalgroup.net

Website: www.jaiswalgroup.net

CONTACTS

Ram Kumar Yadav: 9157094059

(Executive Chef)

Hari Singh Bist: 9924885587

(Sr. Operation Manager)

Roj Shahi: 8511735423

(Event Manager)

Vijay Rajput: 7698099907

(General Manager)



Menu



PACKAGE 1

SOUP	1
STARTER	1
MAIN COURSE	
VEGETABLE	1
PANEER	1
DAL	1
RICE	1
BUTTER ROTI	1
GREEN SALAD	1
ACHAR	1
PAPAD	1
REGULAR SWEET	1
WATER BOTTLE	1
MUKHVAS	1

PACKAGE 2

SOUP	1
STARTER	1
MAIN COURSE	
VEGETABLE	1
PANEER	1
DAL	1
RICE	1
BUTTER ROTI / NAAN	2
GREEN SALAD	1
ACHAR	1
PAPAD	1
REGULAR SWEET	1
WATER BOTTLE	1
MUKHVAS	1

PACKAGE 3

WELCOME DRINK	1
SOUP	2
STARTER	1
MAIN COURSE	
VEGETABLE	1
PANEER	1
DAL	1
RICE	1
BUTTER ROTI / NAAN	2
GREEN SALAD	1
ACHAR	1
PAPAD	1
REGULAR SWEET	1
DESSERT	1
WATER BOTTLE	1
MUKHVAS	1

PACKAGE 4

WELCOME DRINK	2
SOUP	2
STARTER	2
MAIN COURSE	
VEGETABLE	1
PANEER	1
DAL	1
RICE	1
BUTTER ROTI / NAAN	2
GREEN SALAD	1
ACHAR	1
PAPAD	1
REGULAR SWEET	1
PREMIUM SWEET	1
DESSERT	1
WATER BOTTLE	1
MUKHVAS	1



Menu



PACKAGE 5

WELCOME DRINK	3
SOUP	2
STARTER	2
CHAT	1
MAIN COURSE	
VEGETABLE	1
PANEER	1
KOFTA SPL. VEG.	1
DAL	1
RICE	1
BUTTER ROTI / NAAN	2
GREEN SALAD	1
ACHAR	1
PAPAD	1
REGULAR SWEET	1
PREMIUM SWEET	1
DESSERT	1
WATER BOTTLE	1
MUKHVAS	1



Menu



PACKAGE	UPTO 100	UPTO 250	UPTO 500	500 ABOVE
PACKAGE - 1	450	410	380	350
PACKAGE - 2	500	460	430	400
PACKAGE - 3	600	560	530	500
PACKAGE - 4	750	710	680	650
PACKAGE - 5	950	910	880	850

5% GST will be charged on the overall billing amount.



Menu



ADDITIONAL ITEMS

WELCOME DRINK / MOCKTAILS	40
STARTER	40
INDIAN (CHAT) LIVE STATION	70
SOUP	30
CONTINETAL / MAXICAN/ITALIAN/BAKED DISH	100
RAITA	15
MAIN COURSE INDIAN PANEER	80
MAIN COURSE INDIAN VEGETABLE	50
DAL	30
RICE	20
INDIAN BREADS	20
SALAD	20
REGULAR SWEET	50
PREMIUM SWEET	80
ICE-CREAM	50
DESSERT	70
FRUIT COUNTER (INDIAN)	70
FRUIT COUNTER(IMPORTED)	110
TEA	20
COFFEE	20
LIVE COUNTER (ANY)	100



Menu



WELCOME DRINK REFRESH AND SEASONAL



Orange
Sweet Lime
Pine apple
Falsa

Black Graps
Watermelon
Plum

MOCKTAILS

Hawallan Beach Coller
Pina Colada
Strawberry colada
peach Pina Colada
Lychee Limca Float
Tender Berry
Fruit Punch
Virgin Mary
Strawberry Daipuri
Pista Punch
Blue Lagoon
Orange Blossom
Pineapple Blossom
Guava Orange Punch
Anar Punch

Raja Rani (Pineapple+White Rose)
Cindrella
Anar & Peru
Kabul (Black Graps + Lychee)
Shakes
(Butter Scotch/Chocolate/Strawberry)
Thandai
Sada Shikanji
Chaas (Sweet & Salted)
Mango Lassi
Cold Coffee
Fresh Coconut Water



Menu



STARTERS



INDIAN STARTERS

Samosa / Potli

(Chees Paneer/ Punjabi/ Mutter/ Corn/ Cocktail)

Kebab

(Hariyali/Mutter/Paneer Pudina/ Dahi/ Desi Chana/
Shikampuri / Palak Paneer Chunmun/ Ril Ke Subz)

Roll

(Aloo Pudina / Adarki Mutter)

Kachori

(Corn Onion/ Mutter / Dal/ Mixed)

American Corn Chees Ball

Aloo Anar Bonda

Bhel Basket

Mini Frankie Roll

Fried Bread Roll

Aloo Nazauar Motiyan

Hare Chana ke Seekh

Haryali Paneer Tikka

Paneer Tikka Ajwani

Panir Tikka Pudina

Papad Paneer Tikka

Kandari Paneer

Makai Tikka

Mutter Chandrakala

Steamed Spinach Stuffed with Ragda Chat

Tandoori Aloo

Tandoori Bharwa Khumb



Menu



STARTERS

ORIENTAL



Gold Coin Wontons (Vegetable/Chees Corn)	Paneer/	Thai Corn Fritters
Sesame on Toast		Thai Spiced Paneer
Chinese Cigar		Veg.Manchurian Dry
Chinese Chilli With (Paneer/ Baby	Corn/	Veg.Manchurian Grevy
Mashroom/ Potatoes)		Veg.Satay With Peanut Sauce
Corn Salt & Pepper		Assorted Dimsums
Paneer Hong Kong		Thai Corn Ball With Almond Flakes
		Mini Pizza With Herbs

MEDITERRANEAN

Cheese Angel Fingers	VOI-au-vent with Stuffings (Corn, Broccoli, Russian, Pav Bhaji)
Sicllin Bruschetta	Cheese Stuffed Mushroom
Broccoli Quiche	Assorted Canapes
Cheese Garlic Bread	Stuffed Potato Corn Shells
Crostini	Assorted Tart- Savoury (Veg/Mashroom/Corn)
Falafal Served With Garlic Dip	Mexican Tikki With Salsa
Waldorf Salad on Rye	
Bruschetta	
Tacos With Salsa	
Mexican Cheese Pouches	
Jalapeno Cheese Pouches	
Nachos With Cheese Sauce	



Menu



SWEET STARTAR



FOR PACKAGE 3 & ABOVE ONLY

Alphonso Mango Rasgulla
Assorted Sandesh
(Strawberry / Orange/ Mango)
Assorted Tart-Sweet
(Pista/ Chocolate/ Strawberry)
Badam Dodo
BAdam Kalash
Badam Pista Burger
Badam Pista Rawa Chum Chum
Badam Saffron Rawa Ball
Disco Baked Badam Burger
Disco Fresh Kopra Barfi
Disco Pista Burfi
Kaji Pista Kalash
Malai Gillori

Malai Tart Roll
Mango Sandesh
Orange Almond Ball
Petha Ka Angoor
Pineapple Sandesh
Pista Ball
Pista Lounge
Santra Malai Kumda Roll
Bon Bon
Strawberry Sandesh (seasonal)
Stuffed Lychee
Kaju Kamal
Pan Roll



Menu



SWEET STARTAR



Alphonso Mango Rasgulla
Assorted Sandesh
(Strawberry / Orange/ Mango)
Assorted Tart-Sweet
(Pista/ Chocolate/ Strawberry)
Badam Dodo
BAdam Kalash
Badam Pista Burger
Badam Pista Rawa Chum Chum
Badam Saffron Rawa Ball
Disco Baked Badam Burger
Disco Fresh Kopra Barfi
Disco Pista Burfi
Kaji Pista Kalash
Malai Gillori

Malai Tart Roll
Mango Sandesh
Orange Almond Ball
Petha Ka Angoor
Pineapple Sandesh
Pista Ball
Pista Lounge
Santra Malai Kumda Roll
Bon Bon
Strawberry Sandesh (seasonal)
Stuffed Lychee
Kaju Kamal
Pan Roll



Menu



SALADS



Aloo Chana Salad
Chan Moth Salad
Grilled Eggplant on Tahini
Hara Chana Salad
Indonesian Gado Gado
Japanese Salad
Khatta Meetha Salad
Tempered Lentil Salad
Peanut Coconut Salad
Potato & Sweet Chilli
Potato Salad (Chat Type)
Thai Raw Popaya Salad
Spicy Potato Chana Salad
Sprouted Beans Salad
Tabbouleh
American Leafy Salad
American Corn Salad
Baby Corn Yellow Pepper
Celery & Radish Salad
Cherry Tomato With Mint
Coleslaw Hawaiian Salad
Corn & Apple Salad
Green Salad

Creamy Russian Salad
Cucumber & Dill Salad
Diced Cucumber Salad
Egyptian Lettuce Salad
Ensalata Mista
Exotic Veg. Salad
Fresh Water Melon Noisette
Garden Fresh Greens
German Potato
Grated Carrot & Raisin Salad
Jelly Sunshine Salad
Kidney Beans Salad
Lentil & Sweet Pepper Salad
Mexican Three - Bean Salad
Normandy Apple Slaw
Orange Walnut Salad
Pasta Asparafus & Potato Salad
Pasta Pepperain Salad
Potato & Spring Onion Salad
Salad Nicole
Tomato Aspatafus Salad
Tosed Julenne Salad
Waldrof Salad
Young Carrot Salad

Ask For Seasonal Items



Menu



SOUP



Cream of
(ALmond./ Broccoli/
Mushroom/ Spinach/ Corn/
Tomato)
Tomato Basil Soup
Tomato Orange Soup
Tomato Corn Cheese Soup
Herbs Veggies Soup
Mexican Chilli Bean Soup
Minestrone Soup
Sweet Corn Soup
(Vegetable/ Asparagus/
Velevet Chilli/ Cappuccino)
Vegetable MAnchow Soup
Cappucino of Corn

Talumein Soup
Hot N Sor Soup
JAdE Soup
Lemon Coriander Soup
Asian Mixed Green Soup
Broccoli Almond Soup
Thai Clear Soup (Tom Yum
Phak)
Tomato Dhania Shorba
Tomato Rasam
Dal Phudina KaShorba
Italian Vegetable Broth

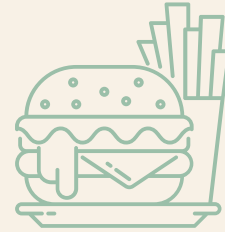
Ask For Seasonal Items



Menu



CHAT



Bhel Puri
Sev Puri
Dahi Papdi Chat
Kurmuri Palak Patta Chat
Banarasi Chat
Kalmi Chat
Laccha Katori
Raj KAchori
Daolka Chat
Tiranga Wada Chat
Rasgulla Spicy Chat
Dahi Ka Rajbhog
Corn Chat
Dahi Gunjiya Chat
Kanjwada
(Different Flacours)
Hapood Chat
Aloo Mutter Chat
Agra KA BhallaH
Tawa Mathura Chat
Yellow Mutter Ragda
Dry Fruit Chana Chat
Ragda Samosa Chat
Rajasthani Sprouted
Paniyaram / Panki

Kele ki Tikki
Milennium Tikkiya
Aloo Tikkiya
Tikkiya Cholle
Lucknowi Stuffed Tikkiya
Two in One Tikki
Vegetable Seekh Kabab
HAriyali Seekh Kebab
Paneer Satay
Chilla
(Paneer, Mutter, Adrakh,
Mirch)
Mutter Chilla
Paneer Chilla
Paneer Tikka
Mong Dal Ka Pizza
Haydrabadi Chilla
Mini Dosa
Mini Uttpam
Idli Takatak
Mini Pizza
Mini Burger
Pau Bhaji
Paneer Stuffed Sizzler
Grilled Steamed Bhutta
Fruit Kulliye

Ask For Seasonal Items



Menu



FARSAN

HOT



Samosa
(Punjabi/ Paneer/ Paneer &
Cheese/ Paneer Mutter Corn/
Cheese/ Dal/ Mixed)
Dhol Samosa
Pyaz Ki Kachori
Khasta Kachori
Moongdal KAchori
Lilwa Kachori / Cone / Ghughra
Sev Roll
Makkai Cone
Jodhpuri Mirchiwada
Italian Pasta With Paneer Roll
Corn Kaju Capsicum Roll
Palak Paneer Roll
Palak ROLL
Mexican Tacos
Bhel Sanjorie
Makkai Marvel
Pandoli

Handwo
(Ratalu/ Corn/ Vegetable)
Broccoli Basket
Chat Basket
Chinese Lifafa
(Paneer Subzi / Corn)
Malliennuiunm Pyaramid
Patties
(Mutter Ratalu/ Mutter Tringa)
Chinese Bhel
Vegetable Frankie
Veg. Spring Roll
MEXican Renolli On Tawa
Kand Mehfil With Mutter Amti
Bread Flower
One Up
Golden Cheese Roll
Cheese Palak Toast
China BAdam

Ask For Seasonal Items



Menu



FARSAN

COLD



Aloo Raita
Anar Raita
Boondi Raita
Cucumber Raita
Fruit Raita
Pineapple Raita
Vegetable Raita
Mint Raita

Mixed Raita
Mughlai Raita
Plain Curd
Dahi Gujiya
Dahi Pakoda
Dahi Wada
Rajasthani Wada
Supre Dahi Bhalla

STEAMED

Surti Patra
Surti Khaman
Dhokla
(Sandwich/ Trirangi/ Idada
Chana dal Methi
Panchwati)

Khandvi
(stuffed/ Plain)
Dudhi na Muthiya

Ask For Seasonal Items

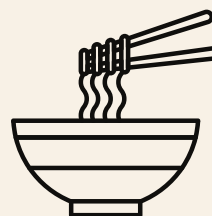


Menu



MAIN COURSE

CHINESE



Hakka Noodles
American Chupsuey
Chowmein
Long Life Flat Noodles
Garlic Ginger Noodles
Burnt Garlic Noodles
Lemon Chilli Flat Noodles
Fried Rice
Ginger Fried Rice
Sezchwan Fried Rice
Burnt Garlic & Chilli Rice
Paneer Popper Chilli
Paneer Baby Corn With Spanish & Almond
Paneer Sezchwan
Paneer Baby Corn in Sezchwan Sauce
Honey Sezechwan Paneer With Semame
/crispy Baby Corn & Paneer in Hot Sause
Vegetable Manchurian
Cabbage Hong Kong
Vegetable Sweer & Sour Crispy Chilli Potato

Ask For Seasonal Items



Menu



INDIAN

PUNJABI



Paneer Lababdar
Paneer Butter Masala
KAdai Paneer
Paneer KaSalan
Paneer Pasanda
Paneer Palak Kaju
Paneer Lucknowi
Paneer Shaan E Nawabi
Dum Ka Paneer
Kaleji Paneer
Paneer Capsicum In Saffron Gravy
Paneer Kali Mirch
Paneer Khada Masala
Paneer LAheri Masala
Paneer Udan Masala
Malai Kofta
Nargisi Kofta
Kota Sham Savera
Cheena Chum Kofta
Cheese Angoori
Jamuni Kofta
Kesarwala Paneer KE Kofte
Rani Kofta
Hara Makai Korma
Sahi Korma

Khoya KAju Daanedar
Navratn Korma
Vegetable Nawabi
Kadai Vegetable in White Gravy
Khoya Mutter Korma
Vegetable Begum Bahar
Diwani Handi
Gobhi Misallam
Palak Baby Corn
Mutter Mushroom
Mutter Methi Mali
Makai Mutter Mushroom
Makai Paneer MAKhani
Corn TOMato Bharta
Corn TOMato Paneer Bhartha
Mutter Maharani
Mutter Angoor
Murtter Baby Corn
Mutter Chum Chum
Mutter Patra
Chonk Mutter Adronki
Miloni Tarkari
Methi Mali Corn
Methi Chaman
Kolhapuri Sabji

Ask For Seasonal Items



Menu



INDIAN

PUNJABI



**Palak Corn Capsicum
Shabnam Curry
Baby Corn Kali Mirch
Bangara Baingan
Butter & Dhingiri Masal
Chilli Milli Tarkari
Dhingri Badam
Dhingri Dum Sunehri
Kacchi Mirchi ka Salan
Khumb Hara Dhaniya Masala
Mashroom Hara Pyaz
Saron KA Saag
Gajar Methi Ki Sukibhaji
Mutter Gajar
Tawa Mahefil**

**Vegetable Jhalfareze
Mutter Gobhi
Aloo Gobhi
Gobhi Khuk Purdah
Gobhi Achari
Aloo Sialkoti
Aloo Do Pyaaza
Aloo Chapatta
Kala Aloo Bhojpuri
Dum Aloo Chutneywala
Pahadi Aloo
Stuffed Capsicum /Parwal/
Carrots/ Tomato
Simla Rang Birangi**

Ask For Seasonal Items



Menu



SPECIALTY COUNTER BAR BE QUE



**Vegetable Seekh Kebab
Haryali Seekh Kebab
Bharva Aloo
Kalimiri Aloo
Paneer Tikka Kesari
Kandari Paneer
Phaldari Seekh Kebab**

**Paneer Gllafi Kebab
Stuffed Mushroom
Exotic Vegetables in Mixed Herbs
Achari Gobhi
Herbed Paneer in Ginger-Orange Sauce
Paneer Papper Steak**

BAKERY

**Assorted Bread Roll & Bread Sticks
Bread Counter With Flacoured Butters
(Thyme Bread/ Baguettes/ Faccacia/ Lavash
Small & Large Grissini/ Assorted Dinner Rolls)**

DIM SUM BAR

**Dim Sum Served With Different Sauces
(Steamed Dumpling Stuffed eith Different Vegetable, Served Eith Different Tangy Sauce)**

INDONESIAN/BURMESE- KAUSKWE

**(Curry with fried noodles, spring onions, peanuts, chopped chillies, fried rice & rice NBoodles with Assorted Toppings)
Satay - Skewered Assortment & Vegetables With Tangy Penaut Sauce**

Ask For Seasonal Items



Menu



SPECIALY COUNTER MEERUTH



Meeruth Paratha (Aloo, Mutter, Mix)

Yellow Cholla

Aloo Ki Subji

Kashfifal Ki Subzi

Tomato Chatni

Mooli Chatni

Onion Chatni

**Lemon Wedged / Cut
Chillies/ onion Ring**

Chaar Dal Ka Halwa -Live

ORIENTAL

Mongolian Stir Fry - Create Your Own Vegetable:

Assortment of Vegetables, Red & Yellow Peppers, Chinesse Cabbage, Broccoli, Mushroom, Baby Corn, Pochoy, Rice, Noodles

Thai Pandan Paneer

Stuffed Wonton In Holsin Sauce

Thai Stuffed Pancake with Spicy Dip

Wook Fried Japanese Greens

(with Rice & Flat Noodles)

Veg. Nasi Goreng

Thai Curries

(Red/Yellow/Green with Steamed Rice)

Lohan Vegetable

Stewed Tofu Balls With Coriander

Spicy Thai Noodles

Bangkok Stir - Fried Rice

Crispy Cottage Cheese Stick With Crackling

Spinach

Thai Crispy Spring Roll

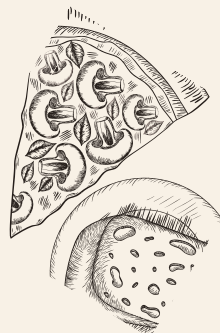
Ask For Seasonal Items



Menu



SPECIALITY COUNTER ITALIAN



Pasta With Sauces

Pastas:

**Herb Ferruccini / Penne
Rigate / Fusilli/ Fafalle Rti
Co,lour**

Sauces:

**Arrabbiata / Cheese &
Cream / Oilo Peperoncino/
Basil & Walnut Pesto**

Pizza Bar:

Romano

**(Pizza with Tomato &
JAlapeno Peppers)**

Three Cheese Lasagna

Potato & SPinach Gnocchi

Crespello Italiano

**(Italian Stuffed Crepes
with Filling & Sauces)**

Vegetable Moussaka

**Baby Potatoes Coated
with Pesto & Parmesan**

Marghrita

**(Pizza Topped with Olive &
Basil)**

Bruschettas

Garlic Bread

**(Baked With Garlic & Butter &
Crostiti)**

Crostiti Assortite

**(Mix of Different Garnished
Crostiti)**

Risotto Alla Milano

Assorted Mushroom Risotto

Exotic Fruit Risotto

Assorted Stuffed Vegetables

**(Onion/ Capsicum / Tomato/
Brinjial/ Zucchini)**

Baked Jacket Potato

**(Garlic Butter, Maitre D'Hotel
Butter, No salted Butter)**

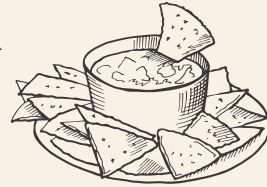
Ask For Seasonal Items



Menu



SPECIALITY COUNTER MEXICAN



Enchiladas (corn/ Paneer)	Refried Beans/	Chilli Releno
Tostadas		Cilantro Rice
Burritos		Green Rice
Quesadilas		Tit Bit On Tawa
Nachos With Cheese & Salsa		Mexican Pancake
Fajitas (Papper/Vegetable/Corn)		Spiedini Ei Mexicana
Jalapeno Fritters		Tacos with Assorted Fillings

SWISS

Cheese Fondue (served with Baguettes)	Fresh	Potato Roesti with 2 Types of Dips
Accompanied with dips of Garlic / Herbs & Olive Oil		

MIDDLE EASTER - LEBANESE

Shawarma - Cottage Cheese & Vegetable on Vertical Rotisseri	Thaini
Paneer & Vegetable Layered on Rotisserie	Harlssa Sauce
	Pita Falafal

Ask For Seasonal Items



Menu



SWEET (SPECIAL)

APPLICABLE FOR PACKAGE ONLY



Halwa
(Badam/ Badam Pista/
Shahi Halwa/ Kaju Akhrot)
Katli
(Kaju/ Badam/ Trirangi/
Baked Badam Pista)
Pista
(Pista Roll/ Pista Sandwich/
Ghughra/ Rasgulla)
Badam
Bati/ Pizza/ Pista Basket/
Badam Halwa in Badam
Katori with Rabdi

Baked Kaju Boondi
Baked Badam Rsgulla
Kaju Kesar Samosa
Baked Badam Boondi
Baked Badam Malai Roti
Lara
(Mango/ Strawberry/ Orange)
Khajoor Ke Gir Ke Rasgulla
Pista Stuffed Pancake With
Cream
Pista Ball In Saffron Cream

DESSERTS

Ice-Cream-Regular
(vanila/ Chocolate/ Butter
Scotch/ Swiss Cake/
Bonanza)
Tilliwali Kulfi
Kulfi Falooda
Kullad Wali Kulfi
Fruit Jelly
Apple Strudle
Strawberry Cheese Cake
Gateaux
(Fresh Fruit/ Raisins)
Chocolate Eclairs
Chocolate Truffle Cake
Souffle
(orange/ Chocolate/Butter
Scotch)
Strawberry Parfait

Chocolate Eclairs
Chocolate Truffle Cake
White Chocolate Forest
Mousse
(chocolate/ Strawberry/
Pista/ Dark & White
Chocolate)
Pudding
(pineapple/ Trifed/ Chocolate
Walnut/ Chocolate/
Pineapple/ chocolate
Nauget/ Orange)
Bread
(Butter & Raisin/Mango)
Pastry
(butter Scotch/ Black Forest/
Choco Mango)
Orange Caramel



Menu

SWEET (REGULAR) COLD



Rajbhog
Rasgulla
(Plain/ Strawberry)
Rabdi
(Lacha/ Dry Fruit/ Boondi/
Lychee Almond/ Angoori/
Rajbhog)
Chenna Payas
Chenna Rasika
Rasmalai
(Fruit/ Orange/ Strawberry/
Kesar)

Chandni
Malai Chop
Makhan Tarbuz/Santra
Aam ka Kheer
Kumra Roll
(Mango/ Strawberry)

HOT

Halwa
(monng Dal/ Gajar/ Sooji)
Majoone
Kesariya Jalebi
(Rabdi/ Fruit Kachch Gold)
Malpoha (Rabdi)
Baked Boondi Rabdi
Ghewar Rabdi

Imarti
Mewa Bati
Kheer
(sewaiyan/ Mango/ Apple)
Gulab Jamun
Jamun Ki Nayi Pehchan
Tawa Mithai

Ask For Seasonal Items

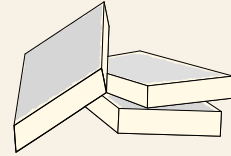


Menu



SWEET (REGULAR)

BENGALI



Chum Chum
(strawberry / Malai)

Delite Plaza

(Mango/
Strawberry)

**KamalBhog/SantraBhog/Gov
ind Bhog**

Abar Khabo

Malai Sarvaar

Lychee Surajmukhi

Sitafal/

Kashmiri Bowl

Vasant Bahar

Rainbow

Petha Mango Roll

**Malai Apple Roll in Milk
Cream**

Malai Puri With Cream

Malai Roll

GUJARATI

Halwo

(Kaju Kopra/ Dudhi/ Milk/ Dry Fruit/
Leela Nariyal)

Basoondi

(sitafal/ Orange/ Pineapple/
Strawberry/ Kesar Pista/ Lila Anjir)

Shrikhand

(Kesar Pista/ Mango/ Kesar Ilaichi)

Bedmi

(Khajoor/ Kaju Anjir)

Matho

(Dry Fruit/ Fruit/ Kesar Pista/ Green
Pista/ Rajbhog)

Laddoo

(Churma/ Boondi)

Ask For Seasonal Items



Menu



STAPLES BIRYANI



Vegetable Biryani
Handi Biryani
Haydrabadi Biryani

Purdah Biryani
Goli Biryani
Zarda Biryani

RICE

Jeera Rice
Kesar Rice
Bamboo Rice
Baire Ki Khichdi

Makai ki Khichdi
Kashmir Ki Khichdi
Streamed Rice

PULAO

Mutter Pulao
Vegetable Pulao
Corn Peas Pulao
Kashmiri Pulao
Navratna Pulao

Badam Pulao
Badsahi Pulao
Jeera Pulao
Moti Pulao

PAPAD KI TASHKARI

**Sabudana/ Masala/
Roasted/ Amritsar Aloo /
Disco / Khichiya**

Ask For Seasonal Items



Menu



STAPLES

DAL



Dal Tadka
Dal Haydrabadi
Dal MAKhani
Dal Panchmei
Gujarati Dal
Chutti Mung ki Dal
Udad Chana Ki Dal

Tomato Kadi
Orange KAdi
Punjabi Kadi
Patan KAdi
Mango Kdi
Dapka Kadi

ROTI

Missi/ Makai/ Tandoori/
Roomali/ Pudina/ Fulka/
Khasta/ Sermal

PURI

Bedmi/ Plain/ Palak/
Tomato/ Kolkatti

PARATHA

Plain/ Aloo Mutter Cheese
Paneer/ Nariyal/
Lacchedar Pudina/ Mirchi
Reshmi Sahi Lachcha
Paratha
Pudina Reshmi Lachcha
Paratha

KULCHA

Plain/ Stuffed/ MAsala/
Paneer/ Amritsari/ Pudina
Methi na Thepla
Bhakhri
Bajri Ki Roti
Lazeez Cheese Kulcha

NAAN

Plain/ Butter/ Cheese Paneer/ Pudina/
Aloo/ Khandari/ Gilafi/ Haryali/ Badam/
Garlic/ Stuffed Masala

Ask For Seasonal Items



Menu



INDIAN

GUJARATI



Stuffed Bhindi
Papdi Lilwa
Papdi Lilwa Khandvi
Flower Vatana
Bhindi Capsicum Tamato
Batata Capsicum
Fansi Makai
Kaju Karela
Mutter Patra
Papdi Muthiya
Patrveliya Nu Shak
Turiya Patra Vatana
Fangavel Kathor nu Shak
Undhiyu
Green Chatni Bataka

Lila Chana Vatana Nu Shak
With Ponk
Parval Kakdi Capsicum
Muthiya
Vatana Na Kofta
Patra Ane Muthiya
Sambhariya (Bhindi/
Tindora/)
Parwal Bharela
Valor Muthiya
Valor Muthiya Dana
Surti Dana Muthiya
Gawar Dhokli
Fansi Dhokli
Fansi Mkai Khandvi
Methi Dana nu Shak

KATHOR

Fangela (Mug/ Moth)
Ranguni Val
Chani Dal(Kathiyawadi)
Navratna Kathor

Bataka Dahiwalu
Lasania Bataka
Rajmihim Aloo

Ask For Seasonal Items



Menu



INDIAN RAJSTHANI



Dal
Bati (Masala, Mewa, Plain)
Churma (Kesar, Badam, Rose)
Aloo Jodhpuri
Mewari Aloo
Lipatwa Aloo
Panchkuti Ki Subzi
Hare Chane Ki Subzi

Ker Sangri
Govind Gatta
Gatte Ki Subzi(Jodhpuri)
Kadi
Dall Fray
Keriya Fray
Bajre Ki Khichdi

BAKED DISH

Baked Macroni Pineapple
Backed Spaghetti Napolitan
Baked Lasagna
Baked Florentine
Baked Corn Chilli
Vegetable Connelloni
Cheese Cannelloni

Maxican Trio
Burmese Spaghetti
Abuurgaine Moussaka
Broccoli & Baby Corn With
Morany

Ask For Seasonal Items



JAISWAL CATERING



JAISWAL'S SCOPE

1. The hygienic food at the desired and fixed locations.
2. Regular Stewards as per requirements of the event.
3. KST helpers as per requirements of the event.
4. Chef, Managers etc. as per requirements of the event.

Additional Requirements

1. VIP Stewards @ Rs. 1200/- per steward will be additional
2. Counters, Display Counters etc. will be additional
3. PRO - VIP Girls @ Rs. 3000/- per PRO will be additional



JAISWAL CATERING



Terms and Conditions

1. After giving the order Client has to pay 15% payment as a token amount. And before 1 month to the event the Client has to pay 75% of the payment and the remaining payment has to be paid immediately after the completion of the event.
2. The party will have to make arrangements for water to be used in the mandap kitchen and disposal of waste water.
3. The meal must be tasted in the party plot and signed in the manager's file. Also, if any changes are to be made in the meal, the caterers will do it at that time. After that, any complaint will not be accepted regarding the food taste or quality. The Client will have to sign the file after tasting the food and after counting number of plates placed at the plate counter.
4. Once the menu and price for the same is fixed then client has to pay the same fixed amount to the caterer. No request for any concession in the fixed amount will be considered.
5. All the government taxes has to be paid by the client separately.
6. For VIP service Girls and Stewards the client has to paid separately.
7. If the number of guest will increase then client has to pay for that extra amount as per the decided per dish charge. The party has to sign at the time of event regarding the extra number of plates if any in the manager's file.
8. If anything separately will be added in the menu after finalizing the menu and price then for that separate dishes the client will be charged additionally.

CLIENT DETAILS

CLINET NAME:

CONTACT NO.:

TYPE OF EVENT:

DATE OF EVENT:

CLIENT SIGNATURE: _____