

WEDDING MENU

MOCKTAILS & SHAKES

1. Green Island
2. Swimming Pool
3. Mint Fizz
4. Strawberry Crush
5. Rose Merry
6. Mango Delight
7. Strawberry Shake
8. Seasonal Shake
9. Lime Ice Soda

SOUPS

1. Tomato Cracking Soup
2. Vegetable Cream Soup
3. Cream of Mushroom Soup
4. Cream of Almond
5. Tomato Soup with Shredded Spinach
6. Green peas Puree with Rosemary
7. Tomato Tulsi ka Shorba
8. Dal Palak ka Shorba
9. Sweet Corn Soup
10. Hot & Sour Soup
11. Lemon Coriander Soup

STARTER

1. Paneer Malai Tikka
2. Paneer Achari Tikka
3. Paneer Kasturi Tikka
4. Paneer Kalimirch Tikka
5. Paneer Pudina Tikka
6. Veg spring roll
7. American Cheese Balls
8. Paneer Gold Finger
9. Paneer Kurkure
10. Chutney Stuffed Balls
11. Cocktail Samosa
12. Corn Cheese Ball
13. Chilly Paneer
14. Aloo corn tikki
15. Beetroot peanut tikki
16. Veg cutlet
17. Paneer Shanghai Rolls
18. Paneer Mint Chilli Crisp
19. Paneer Satay
20. Bharwan Aloo
21. Tandoori Phool
22. Stuffed Mushrooms
23. Tandoori Arbi
24. Hara Bhara Kabab
25. Cajun Spiced Potatoes
26. Fruit Tikka
27. Vegetable Sheekh Kebab
28. Crispy Mushroom
29. Moongdal Pakori
30. Aloo Mint Tikka
31. Mini Mutter Bhari Kachori
32. Veg Galawati Kebab
33. Baby corn tempura



SERVICES

1. Chaffing dishes
2. Tables with frill cloth for buffet
3. Cutlery & Crockery
4. Service staffs with uniform
5. Water Can with Paper Cup

- Transportation extra
- 5% GST on total bill
- Min Order 50 and Above

+91-99112-43304
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WEDDING MENU (MAIN COURSE)

PANEER

1. Paneer Badshahi
2. Kadai Paneer Shashlik
3. Palak Paneer Razila
4. Paneer Malmali
5. Paneer Khurchan (Live)
6. Paneer Taka Tak (Live)
7. Paneer Makhan Palak
8. Raspberry Matar
9. Malai Kofta
10. Paneer ki Mokul
11. Paneer Kalimirch
12. Paneer Methi Malai
13. Chilly Paneer
14. Cottage Cheese in Hot Garlic Sauce



VEGETABLES

1. Corn Palak
2. Rani Palak
3. Gulab Jamun Palak
4. Kaju Khoya Makhana Curry
5. Mushroom Hara Moti
6. Mushroom Masala
7. Ghoongro Kofta
8. Triple M
9. Dum Aloo Kashmiri
10. Gutta Curry
11. Chara Aloo Masaledar
12. Aloo Methi
13. Aloo Hydrabadi
14. Aloo Khata Meetha
15. Mix Vegetable
16. Miloni Handi
17. Aloo Ghobhi Masaledar
18. Gobhi Adraki
19. Navrattan Korma
20. Kurkuri Bhindi

RICE / PULAO

1. Jeera Pulao
2. Motia Pulao
3. Zodhpuri Pulao
4. Navrattan Pulao
5. Steamed Rice
6. Lemon Rice
7. Curd Rice
8. Corn Pulao
9. Hydrabadi Biryani

CHINESE

1. Sweet & Sour Vegetables
2. Vegetable Manchurian
3. Vegetable with Almonds
4. Mix Vegetable in Hot Garlic Sauce
5. Broccoli, Baby corn, Mushroom in Soya Chilly Sauce
6. Salt & Pepper Vegetables
7. Honey Chilly Cauliflower
8. Ginger Garlic Noodles
9. Chilly Garlic Noodles
10. Hakka Noodles
11. Vegetable Choupsey
12. Mix Fried Rice
13. Ginger Fried Rice



WEDDING MENU (MAIN COURSE)

CURD / RAITA (ANYONE)

1. Veg Raita
2. Mint Raita
3. Pineapple Raita
4. Boondi Raita
5. South Indian Raita
6. Cucumber Raita

BREADS

1. NAAN
Plain, Butter, Stuffed
2. ROTI
Plain, Khasta, Missi
3. PARANTHA
Plain, Pudhina, Methi, Lachcha
4. KULCHA
Onion, Aloo, Mix
5. PURI
Palak, Plain, Bedmi

DESSERTS

1. Gulab Jamun
2. Jalebi Kesari
3. Bikaneri Jalebi
4. Rasmalai
5. Angoori Rasmalai
6. Rasgulla
7. Cham cham
8. Champakali
9. Malai sandwich
10. Fruit Kheer (Seasonal Fruits)
11. Kesari Kheer (Hot/Cold)
12. Double ka Meetha
13. Gajjar Halwa
14. Moong Dal Halwa
15. Phirni
16. Shahi thukda
17. Beetroot halwa
18. Ice-cream (Vanilla / Strawberry)
19. Vanila Ice-cream with Sauce & Nuts
20. Tille Wali Kulfi
21. Amristari Kulfa



WEDDING MENU (LIVE COUNTERS)



CONTINENTAL

LIVE PASTA STATION

Selected Pasta from Penne, Spaghetti & Macaroni mixed with Tomato Basil & Cheese Cream Sauces and Condiments: Olives, Jerkins, Chili Flakes, Cheese, Tabasco, Pepper and Seasoning
Served with Garlic and Brown Bread

AMRITSARI DHABA

Amritsari Cholle & Kulche
(Served with Pyaz Ki Chutney)

FAMILY TAWA

Bhindi, Shimla Mirch, Parval, Karela, Baingan, Kamal Kakdi
(Assorted Vegetables Served Lively on Tawa)

FRESH FRUIT STALL

Selected 8 variety of Indian & Imported fruits according to availability

LIVE MOCKTAIL COUNTER

BREADS

1. Gole Gappe
2. Bhalla Papri
3. Dahi poori
4. Moong Dal Cheela (Stuffed)
5. Mutter Patila
6. Kanji Vada
7. Aloo Ki Tawa Chat
8. Bhel Puri
- 9.. Raj kachori
10. Hare Channe ki Chat
11. Pav bhaji
12. Dabeli
13. Vada pav

PAAN STATION

Flavour's like plain, meetha or chocolate paan. Woo your guests with varieties like Ice paan and Fire paan too.

LOADED NACHOS STATION

Variants with different dressings and toppings

LIVE MALPUA COUNTER

ASSORTED FRIES COUNTER

From basic salted fries and peri-peri fries

LIVE JALEBI COUNTER

A Live Jalebi Station? Yes, Please! Because there is no love bigger than our love for hotly served jalebis.
Pair them with Rabri

MOMO STATION

For anyone who loves momos, momo station is a heaven. It not only provides simple steamed dumplings. Fried once also with spicy chutney.

HERBAL HOOKAH CORNER

Herbal Hookahs in weddings alongside the bar has become a huge trend and how! People have been widely incorporating them at their wedding revelries as a part of fun and leisure time. Have herbal hookah in different flavours for your guests to enjoy!