

A large, irregular orange watercolor splash serves as a background for the word 'BURANCH'.

BURANCH

YOUR BEST FRIEND WHILE BEING A HOST

VEG FINE

3 veg starters , 3 combo or snacks , 1 dessert

VEG FINEST

4 veg starters , 3 mains or 3 combo, 1 rice , 2 dessert

VEG GREATEST

6 veg starters , 4 mains or combo, 1 rice , 2 dessert

NON VEG FINEST

3+2 starters , 3 mains/combo, 1 rice , 1 dessert

NON VEG GREATEST

5+5 starters , 5 mains/combo, 1 rice , 2 dessert

CUSTOMIZED MENU ALSO AVAILABLE

ALL PACKAGE INCLUDE :

**CHEF , HELPER , WAITERS , TABLE DECOR , CROCKERY , DISPOSABLES
,CUTLERY**

ALL PACKAGE EXCLUDE :

**TRANSPORTATION , BARTENDERS , SHEESHA SERVICE AND TANDOOR
COST DEPENDS ON DISTANCE FROM OUR BASE KITCHEN**

APPITIZERS

Veg

Panner satay

chole Mini Kulcha

Samosa Layer Chaat

Dahi Kabab

Hummus Pita & Spicy Mathi

Mushroom Stuffed Kulcha

Panner Khurchan Wraps

Palak Patta chat

Edamame cheese Kabab

Cigar rolls

Mumbai Vada Pav

Chilli Panner Schezwan Sliders

Delhi Papdi Chaat

Paneer Ghee Roast Taco

Ragu Pasta

Korean cauliflour

Non Veg

Chicken Satay

kung pao chicken

Chicken Lolipop

Fish Orley

Chicken sando

Beer Batter Fish Pakore

Chicken / Mutton Gravy Taco

Crispy Chicken Bites

Pesto Chicken / Pork Sliders

Chicken keema on Cracker

Mutton Sukka Frankie

Amritsari Fish

Prawns In Butter Garlic Sauce

chicken Korma pasta

APPITIZERS

Veg

Non-Veg

Summer ricepaper roll

soya keema bao

mini beetroot sliders

Veg kebab hotdog

Mozzarella sticks

Veggie burrito wrap

Black bean crispy tofu

Thecha Paneer

Roasted peppers quesdillas

Mushroom aranchini

crispy waterchesnut

Paneer 65

Cottage cheese steak

Beetroot tartar

*kale and sweet potato
kofta*

vietnamese shrimp roll

Chicken bao

mutton gulauti pav

korean fried chicken

Double fried prawn

tempura

Peri peri calamari

Roasted chicken hummus

Mutton shepherds pie

chicken keema kofta

*chicken sticks on lemon
butter sauce*



Exotic

APPITIZERS

PANNER/TOFU BAO

UDON NOODLES

VEG SHUSHI

SOBA NOODLES

VEG MUSHROOM GULOUTI

SPINACH AND FETA BRUCHETTA

RICE DUMPLING

BROWN ONION RICELING

FRIED ENOKI MUSHROOM FRIES

PASTA - VODKA SAUCE

MOMOS

DIMSOMS VEG OR NON VEG

International

APPITIZERS

SWEET CORN FITTERS

BURMESE FALAFEL

SWEET CHILLI LOTUS STEM

PULLED CHICKEN BIRRIA TACOS

SPRING ONION CRISP

THUKPA

VEG / NON VEG KEEMA SAMOSA

TRUFFLE FRIES

JERK CHICKEN WITH CHIMICHURRI

BAKED PANEER SHAWARMA MELTS

SHANGHAI PANEER

Tikka Corner

BURANCH

APPITIZERS

ACHARI CHICKEN TIKKA

BLACK PEPPERCORN TIKKA

KASHMIRI CHICKEN TIKKA

FISH TIKKA

MUTTON/CHICKEN SEEKH KABAB

TANDOORI ALOO

MALAI CHAAP

PANEER TIKKA

PUDHINA PANEER TIKKA

MALAI BROCCOLI

MAINS

Veg

Kadai Panner
Sahi Paneer
Palak Paneer Kofta Gravy
Fried Okra
Kashmiri Dum Aloo Rogan Josh
Dal Bhukara
Pindi Chane
Veg Jalfrezi
Soya Tikka Masala
Malai Kofta
Veg keema Masala
Mushroom Matar
Fried Aloo Gobi
Dal Tadka
Rajma Masala

Non-Veg

Butter Chicken
Special Chicken Curry
Saag Chicken
Peshawari Chicken Karahi
Chicken / Mutton Sukka
Rajasthani Lal Maas
Mutton / Chicken Keema
Chettinaad Chicken
Prawn Fry
Goan Fish Curry
Chicken / Mutton Nihari

Combos

DAL MAKHNI & RICE IN KULLAD

THAI CURRY WITH JASMINE RICE

NUTRI AND MINI KULCHA

SOYA KEEMA WITH PAV

CHICKEN CURRY WITH RICE

CHICKEN BIRYANI WITH BURANI RAITA

VEG BIRYANI WITH PANNER MAKHNI

PALAK CHOLE CHAWAL IN KULLAD

SUKKA MUTTON WITH RUMALI ROTI

KATHI KABAB WITH RUMALI ROTI

PAV BHAJI

CHICKEN CHETTINAD WITH MALABAR

International

MAINS

BASIL FISH CURRY

RED/GREEN THAI CURRY WITH JASMINE RICE
NOODLES AND BLACK PEPPER GRAVY

MUSHROOM AND CORN FRICCASA

KEEMA CASEROLLE

PECAN CRUSTED SALMON

RISOTTO MUSHROOM



SALAD AND SOUP

SUNFLOWER SEED SALAD

RAW PAPAYA SALAD

RAW MANGO SALAD

GRILLED VEGGIES FETA SALAD

SMOKED ALOO CHAAT

BEETROOT ARUGULA SALAD

THAI SATAY SALAD WITH SWEET POTATO

QUINOA CHICKPEA SALAD

SPROUT SALAD

COB SALAD

GREEN GODESS SALAD

CESEAR SALAD



BREADS

TANDOORI ROTI

MIRCHI ROTI

BUTTER NAAN

RUMALI ROTI

LACHHA PRATHA

MISSI ROTI

MALABAR



SOMETHING SWEET

KULLAD MALAI KULFI

KERSAR KULFI

KESAR KHEER

KESAR PHIRNI

GULKAND PHIRNI

GULAB JAMAUN

RASMALAI

MALPUA

PAAN



INTERNATION

TIRAMISU CUPS

BANOFEE PIE CUPS

CARROT CAKE

ICE CREAM WITH BROWNIE

BLUE BERRY CHEESECAKE

LOTUS BISCOFF CHEESECAKE



LIVE STATIONS

**** ADDITION COST ****

LIVE PASTA STATION

TEPENYAKI

INDIAN CHAAT

DIMSOMS

PIZZA

SUSHI

SLIDERS

SALAD BAR

EUROPEAN GRILLS

MOCKTAILS AND COOLERS

**** ADDITION COST ****

PAAN SHARBAT

WATERMELON MOJITO

PEACH CITRUS PUNCH

MASALA BANTA

CHIA MINT SHIKANJI

COCONUT CITRUS COOLER

SHIRLEY TEMPLE

SIDES

**** ADDITION COST ****

AERATED DRINKS

PACKED WATER

ICE CUBES

GLASSWARE

ADDITION SERVICES

**** ADDITION COST ****

SHEESHA SERVICE

BARTENDERS

SHADOWS

SECURITY

FRESH FLOWERS SETUP

A large, irregular orange watercolor splash serves as a background for the title. The splash is centered and has a soft, painterly texture with varying shades of orange and peach.

GRAZING TABLE

A grazing table is a large, artfully arranged spread of food, designed for guests to "graze" or casually eat from throughout an event

APPITIZERS

Veg

Assorted sandwiches

chole Mini Kulcha

Assorted wraps

Dahi Kabab

Hummus Pita & Spicy Mathi

Mushroom Stuffed Kulcha

Panner Khurchan Wraps

Palak Patta chat

Edmamde cheese Kabab

Cigar rolls

Mumbai Vada Pav

Chilli Panner Schezwan Sliders

Delhi Papdi Chaat

Spicy bhel

Masala makhana

Non-Veg

Chicken Satay

Chicken sando

Pesto Chicken / Pork Sliders

Chicken keema on Cracker

Mutton Sukka Frankie

chicken Korma pasta

Shushi

avacado and ham toast



PLATTERS

CHEESE PLATTERS

MEZZE PLATTER

DIY CHAKHNA PLATTER

CHIPS AND DIPS

COLD CUTS

MOCKTAILS

DIPS

SALSA ROJA

BUTTERMILK RANCH

MEXICAN TWIST

CHEMMICURI

HERRISSA

HONEY MUSTARD



TERMS AND CONDITIONS

- *All Dishes Can be Customized according to guest needs*
- *1 server per 10 guest is provided*
- *service will last only for 6 hours if addition time required addition cost*
- *After 1.30 AM there is an addition charge for RS 2500/hour*
- *Any the allergies should be notified in advance*
- *Number of guest can exceed upto only 5 percent of plates free after that addition cost per head will be charged
example - 30 guest booking can accodmoate upto 32 guest*
- *Once main course is placed no snacks will be served again*