



*Dream Days*  
*Catering & Events*

*Gujarati*

*Menu*

# Gujarati

## Farsans - Starters

- Chilli Mogo
- Chilli Paneer
- Khasta Chaat
- Punjabi Samosa Chaat
- Aloo Papdi Chaat
- Dahi Dhebra
- Khasta Kachori
- Patra Makai
- Punjabi Samosa

## Farsan

- Bateta Wada
- Cutlets
- Dahi Wada
- Dal Kachori
- Dhokra
- Idadaa
- Khandvi
- Paneer Samosa
- Patis
- Patra
- Peas Kachori
- Vegetable Samosa
- Sev Khamni
- Makai Matoki Samosa

## Dal & Kathore

### Lentils & Pulses

- Channa Massala
- Palakh Chhole
- Kidney Beans & Sweet
- Corn
- Panch Kathol
- Kala Channa
- Green Channa
- Green Chora & Sweet
- Corn
- Chora
- Lachako Moong
- Lal Chori
- Moong Vaidha
- Methi Aloo
- Moong Ni Chhuti Dal
- Val Ni Chhuti Dal
- Dal Makhni
- Val Gujarati Style

## Faradi Items

- Mogo Rasawala
- Faradi Chevdo
- Rajgra Puri
- Faradi Dahi Wada
- Matoki
- Faradi Kadhi
- Moraiyo
- Sabudhana Khichadi
- Faradi Patis

## Canapes

- Cauliflower Kebabs
- Cocktail Kachories
- Cocktail Samosas
- Cocktail Spring Rolls
- Dal Bhajia
- Harabhara Kebabs
- Mixed Bhajias
- Methi Corn Kebabs

## Pickles

- Gajar Marcha
- Lime Pickle
- Mango Pickle
- Mixed Pickle

## Raitas / Lassi

- Bundi Raita
- Fruity Raita
- Shayona Raita
- Plain Yoghurt
- Salted Lassi
- Sweet Lassi
- Dal / Kadhi
- Moong Dal
- Sambhar
- Tarka Dal
- Toor Dal
- Urid Dal
- Gujarati Kadhi
- Lilva Kadhi
- Rotis
- Bhaturo
- Massala Puri
- Methi Thepla
- Plain Paratha
- Plain Puri
- Shayona Kulcha

## Chutneys

- Amlı Chutney
- Dahi Pudina
- Lili Hot
- Tomato Chutney
- Mango Chutney

## Salads

- Bean Salad
- Leafy Salad
- Shayona Salad
- Sambharo
- Papads
- Far Far
- Fried Papadums
- Roasted Papadums

## Snacks

- Idli Sambhar
- Makai Pawa
- Pau Bhaji
- Ragda Patis
- Saya Bhel
- Saya Chaat
- Sev Usad

## Milk Mithai

- Chum Chum
- Gulab Bhog
- Malai Sandwich
- Raj Bhog
- Rassogulla
- Rassomalai
- Almond Barfi
- Pista Barfi
- Fruit Shreekhand
- Kesar Shreekhand

## Dry Fruit Mithai

- Anjir Toast
- Kaju Pista Rolls
- Laadi
- Melon Slice
- Mojak
- Saajan

## Shaaks - Vegetable Curries

- Bharela Ringan & Bateta
- Bhinda & Capsicum
- Surti Undhia
- Tindora & Capsicum
- Turya Patra
- Valor, Ringan & Matar
- Aloo Choole
- Aloo Mushroom
- Jaipur Aloo
- Kashmiri Dum Aloo
- Suki Bhaji
- Methi Aloo
- Dum Aloo
- Begum Bahar
- Matar Paneer
- Malai Kofta Curry
- Nargisi Kofta Curry
- Navratna Korma
- Paneer, Makai & Kaju
- Paneer Massala
- Paneer Pasanda
- Vegetable Handi
- Vegetable Kohlapuri
- Mixed Green
- Lilva & Muthia
- Sweet Corn, Matar & Kidney Beans Dahiwalā
- Makai Marble

## Accompaniments

- Rice & Bread

## Drinks

- Fruit Punch
- Thandai
- Badam Sharbat

## General Mithai

- Amrit Pak
- Basundi
- Bundi & Mini Jambu
- Bundi Ladoo
- Churma Ladoo
- Ghari
- Gulab Jambu
- Jalebi
- Kala Jambu
- Kesar Mani
- Keri Ras
- Lapsi
- Mehsoor
- Mohanthāl
- Phool Khaja
- Puran Poli
- Sata
- Suterfeni

# Wedding Specials

## Starters & Platters

Platter	Mushrooms, Mogo, Paneer, Special Massalas, Capsicums, Dhania
Gujarati Mix	Patra, Dhokra, Haandvo, Dhebra, Tomato Chutney, Massala Dahi
Mixed Bhajia	Gota, Dal Bhajia, Stuffed Marcha, Potato, served with Lili Chutney & Tomato Chutney
Mixed Cocktail	Samosa, Kachori, Spring Roll, with Dahi Pudina Chutney & Amla Chutney
Mixed Kebabs	Cauliflower, Harabhar, Methi & Corn, Dahi Pudina Chutney, Lili Chutney
Mixed Kand Chaat	Potato, Suran, Sweet Potato, Kand, Special Sauce, Chaat Massala, Capsicum & Dhania
Vegetable Parcel with Salad	Mixed vegetables & paneer, wrapped in a parcel and served with salad

## Traditional Wedding Lunch

- Aloo Chhole
- Bhindi & Capsicum
- Bharela Ravaaiyya & Bateta
- Dum Aloo
- Kidney Beans & Sweet Corn
- Makai & Kaju
- Methi Aloo
- Mixed Lilva & Muthia
- Suki Bhaji
- Surti Undhia
- Tindora & Capsicum
- Turiya Patra
- Valor, Ringan & Mattar
- Gujarat Val
- Lal Chori
- Moong Chutti Dal
- Moong Vaidha
- Paanch Kathol
- Val Chuti Dal

## Evening Reception Dinner

- Aloo Gobi Adrakhi
- Baby Corn
- Mushroom Methi
- Malai
- Channa Massala
- Dahi Bhindi
- Kashmiri Dum Aloo
- Malai Kofta Curry
- Malai Methi Mattar
- Mushroom Mattar
- Mattar Paneer
- Mili Jhuli Tarkari
- Mughalai Paneer
- Navratna Korma
- Palak Chhole
- Paneer Coliwada Massala
- Paneer Dum Anarai
- Paneer Jalfrezi
- Paneer Lavabdar
- Paneer Makhani
- Paneer Massala
- Paneer Punjabi
- Sweet Corn
- Methi Malai
- Tawa Mehfil
- Vegetable Haandi
- Vegetable Hariyali
- Vegetable Lahori Massala

# Vegetarian Lunch

## Appetisers

- Pani Puri (Gol Gappa)
- Pappri Chatt
- Poppadam
- Fried Cashew Nuts
- Selection of Canapés

## Starters

- Samosa
- Paneer Spring Roll
- Vegetable Spring Roll
- Vegetable Pakora
- Cocktail Samosa
- Cocktail Spring roll
- Paneer Pakora
- Gobhi Pakora
- Aloo Tikki
- Mogo Chips
- Garlic Mushrooms
- Chana Curry
- Chilli Paneer
- Aloo Chaat
- Spicy Veg Noodles
- Harabhara Kebab
- Veg Manchurian
- Dhal Kachori

## Main Course

- Mutter Paneer
- Palak Paneer
- Shahi Paneer
- Malhi Kofta
- Pakora Khurie
- Aloo Gobhi
- Gobhi Korma
- Aloo Bengan
- Tinde Massala
- Bhindi Sabji
- Mixed Vegetable Sabji
- Chana Dhal
- Mussur Dhal
- Torka Dhal
- Dhal Makhani
- Punjabi Saag

## Side Orders

- Tandoori Naan
- Chappati
- Bhatura
- Aloo Paratha
- Pilau Rice
- Jeera Rice
- Rice with Onions and Peas
- Mixed Vegetable Rice
- Fresh Green Salad
- Chef's Shredded Salad
- Dhahi Bhalla
- Dahi Boondi
- Raita Salad
- Plain Yoghurt
- Mint Chutney
- Imli Chutney

## Desserts

- Rasmalai
- Gulab Jaman
- Fruit Salad
- Ice-Cream
- Rasgulla
- Gajar ka Halwa
- Kulfi
- Kheer
- Jalabi