



LUXURY CATERING WORKS

SINCE 2016

EPICLEAF

MENU



By

THS

TANISH HOSPITALITY SERVICE
SINCE 2016



Epicurean

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ABOUT US

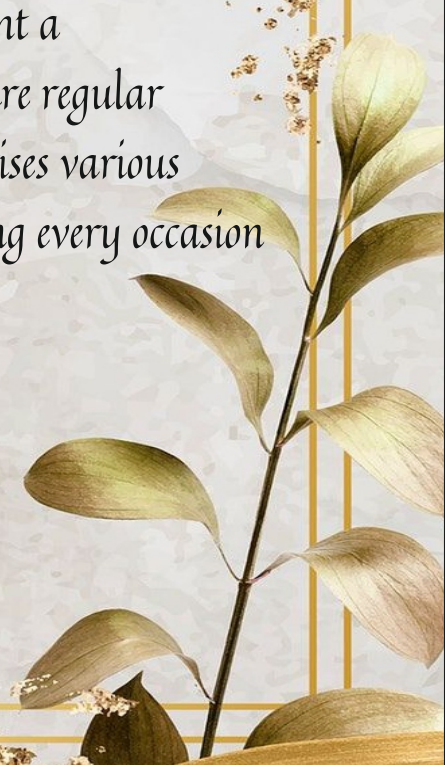
EPICUREAN Catering Services was established in 2016. We specialize in Pure vegetarian delicacies from Indian to Pan Asian or Mexican, Lebanese, Mongolian, Teppanyaki and more. To change the traditional thoughts regarding cooking, our kitchens are well-appointed with the best chef team for live cooking.

We provide catering services for all events and occasions – Weddings, Receptions, Birthdays, Cocktails, Gala Dinners & Corporate Events, our staff takes care of all your needs.

The successful reign of EPICUREAN has only been possible of their dedicated team of professionals, who work relentlessly to make every event a memorable one. Proper training sessions are conducted to ensure regular upgradation. Everything is arranged by our staff that comprises various industry veterans from across the nation who believe in making every occasion special.



Scan For Menu



RMS & CONDITIONS FOR BOOKING OF PARTIES

- Advance payment 25% of the final amount is to be paid at the time of booking, 50% payment to be made at least seven days prior to the date of function and balance of the payment 25% to be made two days prior to the date of function. In case the gathering increases beyond the minimum guarantee. We will charge full amount for each plate. Even if there is a shortage of any item, the amount for the same has to be paid in advance.
- In case 8-10 food items fall short in the elaborate layout of our menu, the management will not be held responsible for the same.
- The expected number of guests should be intimated at least seven days prior to the date of function.
- The management keeps 10% food margin for the excess guests above the minimum guarantee confirmed and the bill for such excess guests will be charged accordingly. In case of cancellation, the advance amount will not be refunded.
- The food prepared on order will be specifically for the number of guests confirmed by the host. No rebate, No refund for lesser number of guests attending the party.
- Although efforts are made to accommodate any number of additional guests the management will not be held responsible in anyway, if any item of the food falls short due to additional guests. In this condition also the extra plates after the minimum guarantee would be charged as per plate rate according to chosen menu.
- The items of the menu should be clearly indicated at the time of booking. However if any alteration or substitution in the menu is desired, it should be communicated at least seven days prior to the function.
- The GST will be charged as applicable.
- Guests are responsible for their belongings and management shall not be responsible for any loss of their belongings.
- Consumption of alcohol is host's own responsibility and for this one must acquire license of state along with total liquor bill purchased from an authorized liquor shop positively at the site of function. One responsible person should be at the bar counter from the host's side and service will start only after the above conditions are fulfilled.
- Steward service not allowed outside the party venue.
- There should be a representative from the host's side on the plate counter for the supervision and signing of plates. He has the right to allow and disallow plates to any person and the arrangement of food for our working staff would be arranged by the management itself. They are not allowed to take plates from the function buffet. If by mistake any of the management's staff comes at the plates counter the host will have the full right to refuse them.
- Buffet will open latest by 09:00 pm without any intimation.
- Any change or any handwritten addition by the host in the menu card will not be considered valid.
- Minimum guarantee can not be reduced once the booking is done and if minimum guarantee is reduced then the per plate rate will be increased subsequently.

CUISINE INDICIA

1. *Beverages*
2. *Mocktail Bar*
3. *Hot Station*
4. *Fresh Fruit Counter*
5. *Chaat (Delhi, Mumbai)*
6. *Chaat (Agra, Rajasthan)*
7. *Pass Around (Chinese, Italian)*
8. *Pass Around (Indian)*
9. *Aroma Of Soups*
10. *Salad Bar*
11. *Condiments*
12. *Pan Asian*
13. *Pasta Station*
14. *Biryani House*
15. *Indian Khana Khazana*
16. *Amritsari Palace*
17. *Ghar Ki Rasoi*
18. *The Bread Ways*
19. *Sweetopia (Hot Desserts)*
20. *Sweetopia (Cold Desserts)*
21. *Kulfi Station / Cold Stone Station*



Beverages

The Aqua

200 ml bisleri water bottles

Thirst Quenchers

*Assorted soft drinks
(Coke, Fanta, Sprite)*

Juices

Mixed, Pineapple, Orange

Milk Shake

Strawberry Treat, Chocolate Shake



Mocktail Bar

Basil apple mojito

Fresh basil leaves, lime chunks apple syrup top with soda/lime

Lavender cucumber sparkle

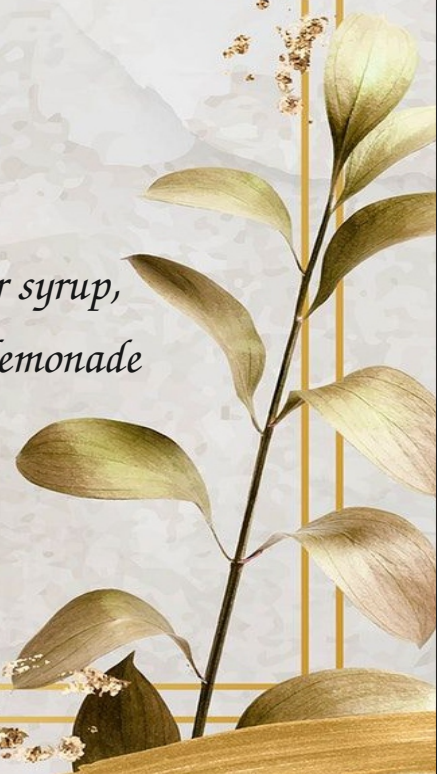
*Lavender/ cucumber syrup, lime, pineapple juice,
black pepper top with sprite*

Fresh lime

Fresh lime, sugar cube, black salt, top with soda

Virgin Mojito

*Fresh lemon and mint crushed together with sugar syrup,
brown sugar, lime juice and flaky ice, topped with lemonade*



Hot Station

Freshly Brewed coffee

Americano

Cappuccino

Latte

Mocha

Tea Lounge

English Breakfast

Darjeeling

Earl grey

Green Tea

Lipton Red Label

Lipton Yellow Lable

Accompanied With:

Assorted Cookies

(Choco Chip, Fruit & Nuts, Pista Badam)

Assorted Namkeen

(Masala Methi Mathri | Tea Rusk)



Fresh Fruits Counter

Indian Fruits

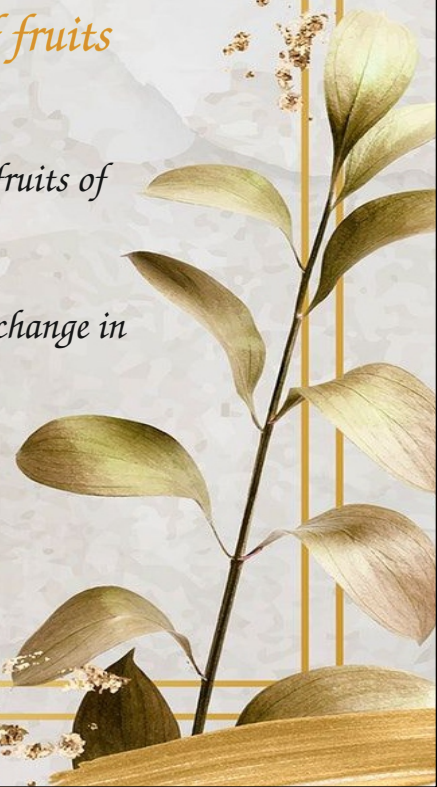
*Water melon, Disco papaya, Rani Pineapple, Kandhari anar,
Dates, Chickoo, Mango (seasonal), strawberry (seasonal), litchi (seasonal),
Red guava (seasonal) Cherry (seasonal) ,
Raspberry (seasonal), Muskmelon (seasonal), jamun (seasonal)*

International Fruits

*Thailand Rambutan ,Thailand guava ,new Zealand kiwi, fuji apple ,
Thailand's mini Orane, Australian grapes, Brazilian Passion fruit*

We Served 4 indian & Important varieties of fruits

*Kindly note, we serve assorted eight varieties of exotic seasonal fruits of
international & indian repute, pre cut and presented on
special crafted plates. The fruits will be selected by us only. Any change in
the fruits by the client will be charged extra accordingly.*



Authentic Street Food Station

THS ki Special Nazakat

Crunchy Puchkas

served with 4 flavours of water (Khatta, Meetha, Guava, Hing)

Delli-6 Ke Chatkare

Rajbhog Dahi bhallla & Papadi chaat

*Fermented lentil dumplings soaked in flavored curd
and drizzled with seasonings and chutney*

Moongdal Ram Ladoo with jodhpuri mirch

*Crispy & crunchy moong dal fritters, topped
with shredded raddish & tangy chutney*

Stuffed Cottage Cheese Chilla

*lentil pancake rolled with grated paneer
and served with a hint of spiced tomato sauce*

Khasta Aloo Tikki With Motia Masala

*crispy aloo patty served with coriander and
saunth chatni, stuffed with paneer, dal matar*

From The House Of Rajasthan

Matra Patilla with crispy kachori / kulcha

*Soaked dried peas cooked along with
spicy green gravy, served by
topping up with chopped raw onions,
tomatoes, sev and coriander leaves*



Exclusive Hor D'Oeuvres

Asian Delicacies

Corn & Spinach Rolls
Crispy Chilly Finger Tossed In Hot Garlic Sauce
Crispy Corn Served In Boats

Le Italiano

Hung Curd Magic
Corn Cheese Paupiette
Cheese Insulator
Cheese Croquettes

Flames And Fumes Of Charcoal

Paneer Shashlik
Nawabi Paneer Tikka With Home Made Chutney
Soya Achari Chaap
Stuffed Mushrooms
Hara Bhara Kebab

Sauces

Tomato/Mint/Mayonnaise
/Pineapple/Beetroot
Sweet Honey Chilli



Aroma Of Soups

SOUP STATION

Tomato Basil Soup

*(Thin Extracts Of Simmered Tomatoes,
Fresh Basil, Coriander And Cumin)*

Accompaniments

(Chilly Sauce, Vinegar With Green Chilly And Sauce)

Garden Fresh Manchow

(Spiced Vegetable Soup)

Accompaniments

(Tiny Vegetables And Crispy Noodles)



Salad Bar

King Style Caesar Salad

Classic Russian Salad

Classic Greek Salad

Kimchi Salad

Exotic Thai Salad

Fresh Garden Green Salad

Mixed Lentil

Three Beans Salad

Cucumber Salad

Vinegar Onion

Dressing French Vinaigrettes/mustard Dressing



Condiments

BEATEN CURD & RAITAS

Dahi Pakori

*Speciality Of Chandni Chowk, Soft Lentil Dumplings
Soaked In Succulent Seasoned Beaten Curd*

Mix Veg. Raita

Fresh Seasoned Vegetables In Beaten Curd

ALONG WITH

Chutney

Fresh Fruit And Dry Fruit Chutney

The Crispiano (Papad)

*Kali Mirch Papad / Aloo Papad / Masala Papad
Moong Dal Papad / Disco Papad / Chana Papad*

The Tongue Tickers

Kuch Teekha Kuch Khatta (Pickles)



Pan Asian

Oriental Delights

Exotic Vegetables In Hot Garlic Sauce

(Stir Fried Exotic Vegetables Tossed With Soya & Hot Garlic Sauce)

Veg. Manchurian

*(A Tasty Indo Chinese Dish Of Fried Veggie Balls
In A Spicy, Sweet Tangy Sauce)*

Crispy Noodles / Hakka Noodles

*(Hakka Style Stir Fried Noodles Tossed
With Vegetables And Hint Of Light Soya Sauce)*

Spring Onion Fried Rice

*Stir Fried Rice With Selected Vegetables
Julienne And Spring Onions
With Light Seasoning & Seasoning*



Italiano

Pasta Counter (Live)

Penne / Fettuccine / Fusilli

Choice OF Veggies

*Dry Tomatoes, Green Olives, Black Olives, Capers,
Blanched Broccoli, Artichoke Hearts, Asparagus, Red/yellow
Peppers, Mushrooms, Green Chillies, Fresh Basil Leaves, Onions*

Choice of sauce

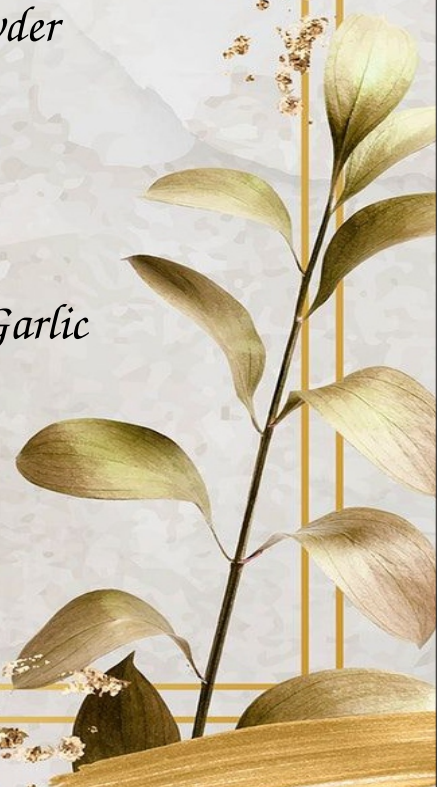
White Sauce / Red Sauce

Sprinkled With

Oregano, Chilli Flakes, Cheese, Paprika Powder

Served With

*Freshly Baked Assorted Breads
(Fresh Rolls, Hard Rolls, Mini Bread Sticks, Garlic
& Cheese Toasted Bread)*



Khushboo-E-Basmati

BIRYANI HOUSE

Hyderabadi Subz Dum Biryani

*Basmati Rice Cooked On Dum To Perfection With Spices
Of An Assortment Of Seasonal Vegetables With
Condiments And A Touch Of Saffron*

Soya Achari Dum Biryani

*A Special Veg. Dum Biryani With Soya Chunks,
Colourful Mixed Vegetables And A Touch Of Saffron*

SERVED WITH

Burani Raita

*Curd Prepared With Vegetables
In Authentic Hyderabadi Style*

Hyderabadi Mirch Ka Salan

*Speciality Of Hyderabad, Rich In Combination
Of Green Chillies, Peanuts, Coconut & Poppy Seeds*



Indian Khana Khazana

Paneer Butter Masala

Cubes Of Cottages Cheese Cooked In Traditional Tomato Butter Gravy

Kadai Paneer

*A Special Veg. Dum Biryani With Soya Chunks,
Colourful Mixed Vegetables And A Touch Of Saffron*

Achari Gobhi

Deep Fried Florets Of Cauliflower Tossed With Achari Masala

Dal Bukhara

Black Lentils Tenderly Spiced & Topped With Cream & Butter

Kofta-E-Khas

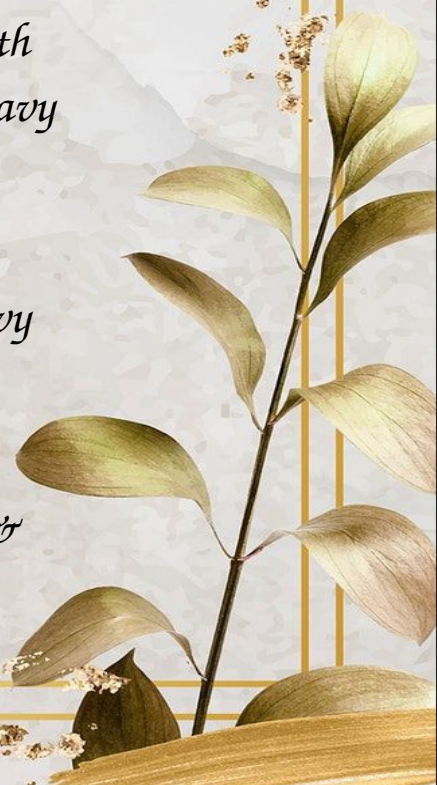
*Kofta Made Of Cottage Cheese Stuffed With
Raisins, Cashew Nuts Cooked In Saffron Gravy*

Raunak-E-Chaap

Soya Bean Chaap In Chopped Masala Gravy

Vegetable Jalfrezi

*French Beans, Capsicum, Tomato, Cheese &
Green Peas Cooked In Turmeric Gravy*



Amritsari Palace

Amritsari Chole

*Soaked Overnight & Cooked On A Slow Flame
With Traditional Punjabi Spices*

Khasta Kulcha

All The Way From Amritsar

Kadhi Pakora

Flour Curry With Indian Herbs & Spices

Basmati Rice

Oldest Rice Cooked On Slow Fire

SERVED WITH

Amritsari Chutney

Mooli Pyaz Ki Chutney

Radish Lachcha

Radish With Hint Of Lemon & Fresh Coriander



Ghar Ki Rasoi

Arhar Ki Dal Tadke Wali

*A Yellow Lentil Cooked Overnight On Clay
Oven Dress With A Chef's Secret Spice*

Chatpati Bhindi

*A Semi Dry Curry Made With Ladies Finger
Or Okra And Is Served With Roti*

Methi Aloo

*Classic Indian Dish Made With Tender Potatoes
And Flavourful Fenugreek Leaves*

SERVED WITH

Tawa Phulka (Live)



The Bread Ways

Baby Naan

*Made from fermented refined flour
cooked in charcoal tandoor with butter*

Pudina Lachha Paratha

Multi layered whole wheat bread topped with desi ghee

Ajwani Missi Roti

Special bengal gram flour bread

Lal Mirch Paratha

*Multi layered whole wheat buttered
bread topped with red chilli powder*

Garlic Naan

*Made from fermented refined flour
cooked in charcoal tandoor with garlic*

Butter Naan

*Made from fermented refined flour
cooked in charcoal tandoor with butter*



Sweetopia

HOT DESSERTS

Long Stuffed Pista Gulab Jamun

*Homemade Cottage Cheese Dumplings Of Cardamom
And Pistachio, Dipped In Kashmiri Saffron*

Kesar Nano Jalebi (Live)

*Coin Sized Traditional Flour Based Jalebi Dipped
In Saffron And Sugar Syrup*

Served With:

Danedar Gud Ki Rabdi

Moong Dal Halwa

*Yellow Lentil Prepared In Pure Desi Ghee
With Sugar And Flavoured Cardamom*



Cold Desserts

Dry Fruit Chenna Pies

*Dumplings Made From Cottage Cheese
Soaked In Sweetened, Thickened
Flavoured With Cardamom & Saffron*

Rose Kheer

Delicious Dessert Made With Rose Petals, Rice And Sugar

Sponge Rasgulla

*A Melt - In - Mouth Soft And Spongy
Cottage Cheese In Light And Sweet Mid
Cardamom*



Chef's Special

FRUIT CREAM

Strawberry

KULFI STATION

Teela Kulfi

Kesar Pista

Paan

Rose



Cold Stone Ice Cream Gourmet

Create Your Own Sundae

Chocolate With Nuts

Strawberry Sundae

Apple Sundae

Vanilla Sundae

Fruit Sundae

Served With Different Types Of Sauces

Chocolate

Caramel

Strawberry

Butterscotch

Types Of Fruit Crushes

Strawberry

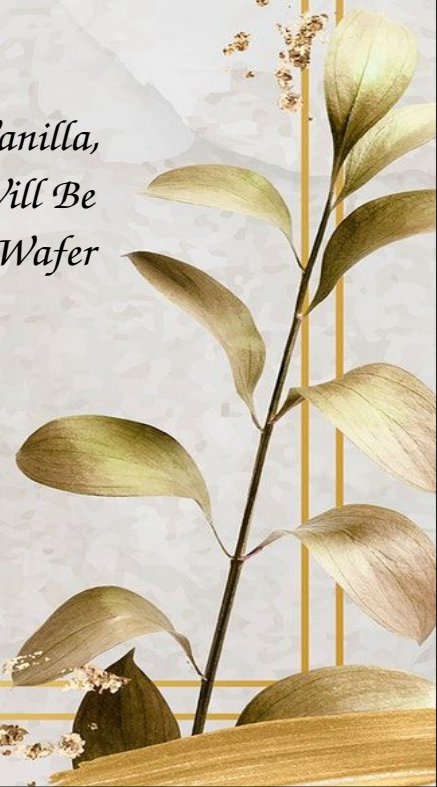
Mango

Pineapple

All Ice Cream Sundaes Will Be Created By Us. Vanilla, Chocolate & Strawberry Flavoured Ice Creams Will Be Served With Roasted Nuts, Cones, Fresh Fruits, Wafer Biscuits And Different Types Of Sauces

Live Waffle Station

2 - 3 Shapes Of Waffle Live Prepared And To Be Served With Different Types Of Sauces And Variet Topp





Epicurean

LUXURY CATERING WORKS

SINCE 2016

*“Thanks for choosing us for your meal today!
We hope it’s the start of something delicious!”*

“luxurious Bites, Lavish Delights”

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hospitality.epicureanbyths@gmail.com

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