

# EPILEAF

Menu

*“The Art Of Fine Catering”*



# *Epicurean*

LUXURY CATERING WORKS

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BY THS



## 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*

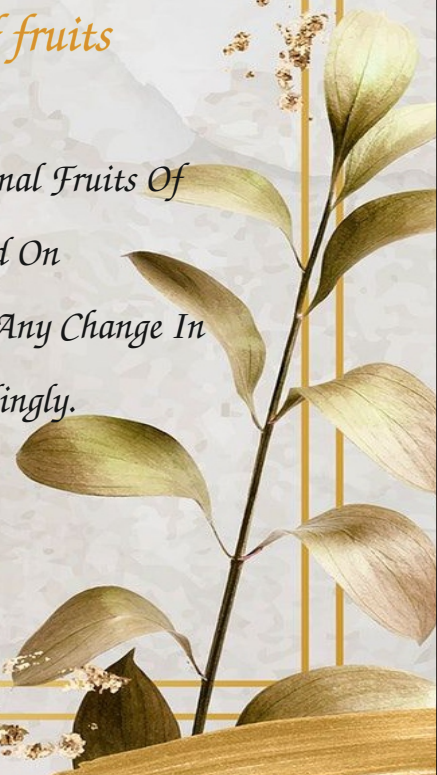
*Water Melon, Disco Papaya, Rani Pineapple, Kandhari Anar,  
Dates, Chickoo, Mango (Seasonal), strawberry (Seasonal), itchi (Seasonal),  
Red guava (Seasonal), Cherry (Seasonal),  
Raspberry (Seasonal), Muskmelon (Seasonal), Jamun (Seasonal)*

### *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 bhallu & Papadi chaat*

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

#### *Moongdal Ram Ladoo with jodhpuri mirchi*

*Crispy & crunchy moong dal fritters, topped  
with shredded radish & 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*

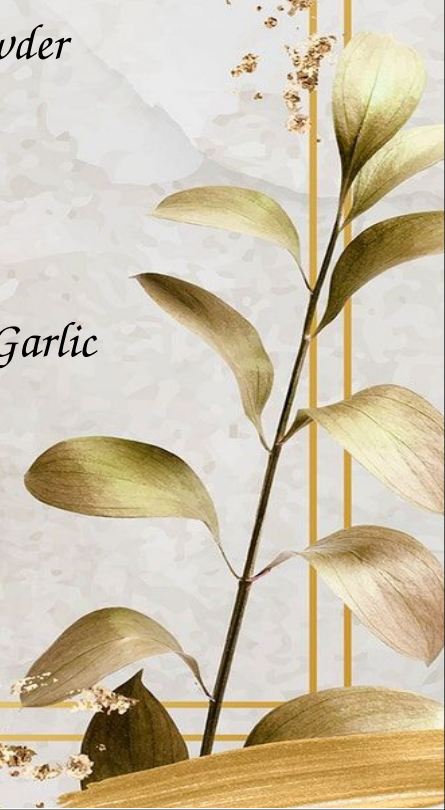
*White Sauce / Red Sauce*

### *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*

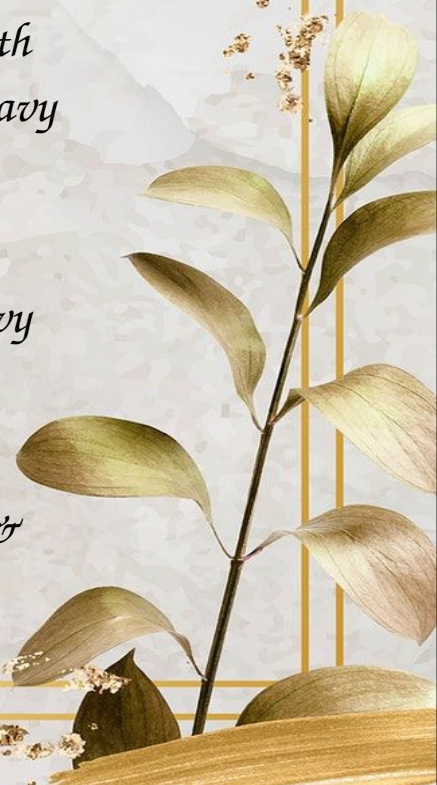
*Kofta Made Of Cottage Cheese Stuffed With  
Raisins, Cashew Nuts Cooked In Saffron Gravy*

### *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*

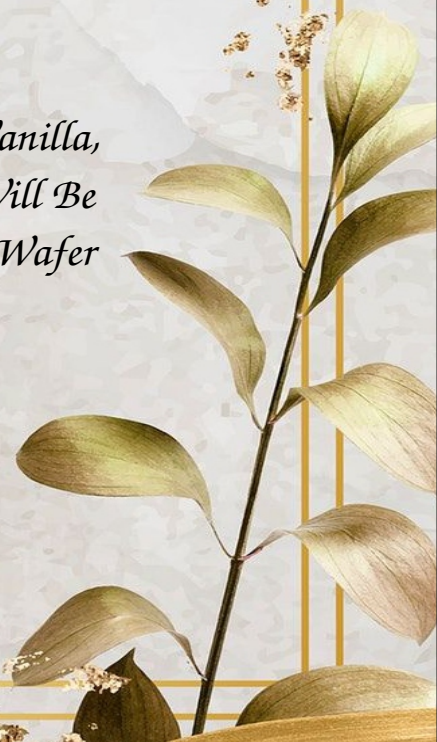
*Mango*

*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*







*"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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