



BHOG CATERING MENU

PER PERSON PRICE IS SUGGESTED ONLY FOR ONSITE CATERINGS
ALL THE PRICES ARE SUBJECT TO CHANGE
MINIMUM NO OF GUESTS : 40 & ABOVE
SOME DISHES ARE QUANTITY RESTRICTED





VEGETARIAN

BASIC MENU - \$30/PERSON

Appetizers


2 - Veg Appetizers
(Paneer Excluded)

Mains

1 - Veg Dry
1 - Paneer or Creamy
1 - Daal
1 - Noodles or Pasta
1 - Pulao or Biryani
Naan & Rotis
Raitha
2 - Chutneys
Pappad & Salad

Desserts

1 - Dessert
(Gajar Ka Halwa/Gulab Jamun/ Rasmalai/
Double Ka Meeta/Fruit Salad Custard)





EXTRAS

Veg - \$2

Paneer -\$3

Dessert(Regular) - \$2

Premium - \$3 to \$6

Tandoor - \$600

Live Chat Station - 3 Items - \$8,

4 Items - \$10 & 5 Items - \$12

(Samosa or Alu tikki Choley

Bhel Puri , Dahi Bhalle ,

Malai Bhalle , Dahi Puri , Avacado Puri)

Live Pav Bhaji Station- \$7

Live Pani Puri Station - \$5

Dosa Station - \$8/Person in addition to Complete Menu

Exclusively Dosa Station - \$20/

(Includes Dosa, Idli, Vada & Dessert)

FINE DINNING OPTION - \$12

(Tables Cloths , Napkins , Water Glasses, Appetizer Plates, Dinner Plates,
Forks ,Table Spoons, Dessert Plates or Bowls , Dessert Spoons).





MENU BOOK

SOUPS

Cantonese Soup
Hot & Sour Soup
Mulligatwany Soup
Tomato Saffron Soup
Manchow Soup
(with Crispy Noodles)
Rasam
Corn Voulet With Tender Coconut
Sweet Corn Soup

APPETIZERS(SOUTH INDIAN)

65 & 65 Knots
(Gobi, Paneer, baby corn & Potato)
Assorted Bajji
Chille Cheese Pakora
Chitti Garelu(Kale Chutney & Kodi
Sherwa)
Corn Bites
Crispy Gobi
Cut Mirchi
Gongura Mirchi Bajji
Idly Shots
Masala Vada
Mirchi Bajji
Gunpowder Idly Bites
Baby Corn Sattay





APPETIZERS(NORTH INDIAN)

Vegetarian

Assorted Pakora
Chilli Cheese Pakora
Chilli Cheese Samosa
Corn Mirchi Mix
Dahi Kabab W/ Berry Sauce
Hara Bhara Kabab
Kale Pakoda
Kale Sprouts
Khadi Pakora
Mirchi Pakora
Palak Pakoda
Paneer Balchao Bruschetta
Paneer Cutlet
Paneer Pakoda
Paneer Shashlik
Veg Cutlet
Chandnichowk Kulle Chat
Chat Wala Stir Fry
Veg Gilawati
Samosa Pinwheels
Cheese Paneer Grape Croquette
Patrani Paneer





INDO CHINESE

Veg Manchurain(Roundels)

Manchurian

(Gobi, Broccoli, Paneer, Lotus root, Baby corn,
Mushroom & Potato)

Assorted Manchurian(Any 3)

Veg Manchuria Knots(Any 3)

Black Pepper Paneer

Schezwan

(Paneer, Mushroom, Gobi, Broccoli)

Chilli

(Paneer, Broccoli, Gobi, Mushroom & Baby Corn)

Crispy Corn Kennels

Ginger

(Paneer, Broccoli, Gobi, Mushroom & Baby Corn)

Gobi 65

Paneer 65

Lasoni

(Gobi & Paneer)

Dragon Paneer

BREAD

Aam Ke Aachar Ka Paratha

Assorted Bread

Chapati

Garlic Naan

Jonna Roti

Veg Lukmi

Naan

Nimboo Aachar Ke Paratha

Onion Kulcha

Roti





CHAAT

Aloo Tikki Chole
Avacado Dahi Puri
Avocado Puri With Pani Shots
Beet Tikki Chaat
Beet Tikki Ragada
Bhel Cups
Malai Bhalle
Potli Samosa Chaat With Ragada
Singoda Papadi Chaat
Papdi Chaat
Samosa Chaat
Mirchi Chaat
Goat Cheese Beet Tikki Chaat
Potli Samosa
Avacado Chaat
Cocktail/Jalopeno Cheese Samosa
Dahi Bhalle
Schzwan Bhel
Bhel Puri Or Chinese Bhel
Dahi Puri
Raj Kachori
Pani Puri
Pav Bhaji
Chicken Chaat
Fruit Bowl Chaat
Mumbai Samosa Pao
Chowpati Vada Wrap
Tawa Pao Bhaji
Dahi Batata Puri
The Glocal Gotala
Gujarati Fulwadi Chat





DOSA, PESARATTU & UTTAPAM STATION

2 Tiffins
Unlimited Dosa(Varies Toppings)
Pesarattu
3 Chutneys
Ghee & Podi
Sambar

FRESH JUICE & LASSI STATION


Water Melon
Orange
Apple, Carrot & Ginger
Seasonal Juice
Mango Lassi
Sweet Lassi
Strawberry Lassi
Passion Fruit Mango Lassi
Salt Lassi





AACHAARS, PACCHADIS & CHUTNEYS

Avakaya Pachadi (Mango)
Bell Pepper Pachadi
Berry Chutney
Cabbage Pachadi
Coconut Chutney
Dhabawala Tomato Chutney
Dosakai Mukkala Pachadi
Dosakaya Pachadi
Dosavakai
Gongura Pachadi
Green Apple/Carrot Mukkala Ooragai
Kale Pacchadi
Mamidi Kobari Pacchadi
Mint Chutney
Pandumirapakay Pachadi
Potlakaya Perugu Pachadi
Tamarind Chutney
Tomato Chutney





SPECIAL RICE, BIRYANI & PULAV

Vegetarian

Bagara Rice

Bisibillabath

Curd Rice

Daddoanam/Curd Rice

Jeera Rice

Kabuli Chana Amritsari Biryani

Pongal

Pulihora

Veg Pulav

Vegetable Tawa Butter Pulav

Peas Pulav



MAINS - SOUTH INDIAN


Aloo Fry
Aloo Korma
Aloo Tomato Curry
Beans Carrot Poriyal
Beans Poriyal
Beerakai Tomato
Bendakai Fry With Kaju
Bendakaya Veppudu
Billala Pulus
Cabbage Sanagapappu
Dondakaya Fry
Dondakaya Kaju
Dondakaya Pakodi Fry
Gutti Vankaya
Hyd Papu Charu
Kakarakaya Fry
Kakarakaya Pulusu
Kakarakaya Iguru
Majjiga Pulusu Bajji
Mango Pappu
Methemkura Alugadda
Mukkala Pulusu
Mulakaya Kaju Tomato
Pachi Pulusu
Palakura Mamidikaya Pappu
Palakura Pappu
Palakura Vankaya Alugadda
Pappu
Pappu Charu
Rasam
Sambar
Sara Vankaya
Spring Mix Pappu/Daal
Telangana Aloo
Tomato Aloo Curry
Tomato Drumstick Curry
Tomato Pappu
Tomato Pesarpappu
Ulavacharu
Vankaya Majjiga Pulusu



MAINS

NORTH INDIAN

Aloo Gobi
Aloo Methi
Bhendi Masala
Daal Tadka
Dal Bhaati Churma
Dal Makhni
Gatte Ki Sabji Alu Korma
Kahmiri Dhum Aloo(No Cream & Nuts)
Kush Rang Paneer
Malai Makhan
Methi Malai Mutter
Mogulai Dum Aloo
Moradabadi Dal
Mutter Paneer
Navratan Korma
Palak Alu Baigna Methi Curry
Palak Paneer
Paneer Bhurji
Paneer Kofta Musalam
Paneer Tikka Masala
Rajasatani Daal Banjara
Tawa Veggies






INDO-CHINESE

Assorted Manchurian
Chili Gobi
Chilli Paneer
Ginger Aloo
Ginger Paneer
Veg Manchuria
Stirfried Eggplant
Veggies In White Garlic Sauce
Thai Veg Red / Yellow Curry
Black Pepper Paneer Gravy

RICE & NOODLES

Chilli Garlic Noodles
Garlic Fried Rice
American Choupsey
Schezwan Fried Rice
Schezwan Noodles
Veg Hakka Noodle






GUJARATI MAINS

Aam Ke Aachar Ka Paratha
Bamaniya Bataka Nu Shaak
Barela Karela
Barela Ringan
Bateta Sukhi Baji
Bedmi Poori & Aloo Ka Jhool
Bhindi Masala
Cauliflower Bataka
Dana Makai Muthiya Nu Shaak
Dudhi Chana
Fada Lapsi
Gatta Ki Sabji
Gujarati Kadi
Gujrati Bhinda With Potatoes
Heeng Jeera Chowk Wala Mutter
Kathiyawadi Lasaniya Bataki
Kurkuri Karella With Kaju
Lasania Bataka
Makai Capsicum
Mix Palak Bhaji
Nimboo Aachar Ke Paratha

Palak Khichu
Panchkuti Saag
Parval Nu Saag
Parvar Bataka
Patel No Pitalo
Rajsthani Khati Kadhi
Raswala Bateta
Ringan Bateta Vatana
Sev Tomato Nu Shaak
Tindora Bataka
Tindora Masala
Turiya Patra
Tugar Ringan
Undhiyu
Vadi-Bataka
Valor Papdi Nu Shak
Vatana Muthiya Nu Shaak
Vatana-Bataka-Tomato






TELUGU MENU

APPETIZERS

Alugadda Tomoto Shorba
Assorted Bajji
Burelu With Ghee
Chille Cheese Pakora
Chitti Garelu with Kale Chuntey
Corn Bites
Crispy Gobi
Cut Mirchi
Gongura Mirchi Bajji
Guntur Mirchi Bajji
Idly Shots
Masala Vada

PULUSU

Aratikaaya Perugu Pachhadi
Chamagadda Pulusu
Kakarikaya Pulusu
Mixed Mukkala Pulusu (Dappalam)
Mukkala Pulusu
Pappu Charu
Perugu Pacchadi Potlakaaya Perugu
Pachhadi
Sambar
Sorakaaya Mukkala Pulusu
Sorakaaya Perugu Pachhadi
Tomato Perugu Pachhadi





PAPPU

Bachhalikoora Pappu
Dosakaaya Pappu
Gongura pappu
Mamidikaaya Pappu
Menthikoora Pappu
Nimmakaaya Pappu
Sorakaaya Pappu
Tomato Pappu
Totakoora Pappu

VEPUDU


Aloo Deep fry
Aloo Fry With Onion
Arartikaya Fry
Bendi Fry
Bendi Kaju Fry
Chamagadda Fry
Dondakaya Chenagapapou Fry
Dondakaya Fry
Kaakarakaaya Deep Fry With Jeelakarra
Kaaram
Kaakarakaaya-Senagapindi Kaaram
Stuffed
Kaakarakaaya-Ulli Kaaram Stuffed
Kakarakaya Fry





KOORALU

Anapkaya With Senagapappu
Beerakaaya With Senagapappu
Cabbage Chenagapappu
Cabbage-Kobbari Kooru
Cabbage-Pesarapappu Kooru
Cabbage-Senagapappu Kooru
Chikkudu Kaaya Kooru
Chikkudukaaya-Vankaaya Kooru
Dondakaya Kooru (Gravy)
Goruchikkudukaaya Kooru
Goruchikkudukaaya -Pesarapappu Kooru
Gutti Vankaaya - Kottimeera
Pachhimirchi Kaaram
Gutti Vankaaya - Senagapindi Kaaram
Gutti Vankaaya- Ulli Kaaram
Methemkura Alugadda
Palakuravankaya Alu
Telangana Alu
Vankaaya-Potato





RICE ITEMS

Coconut milk rice

Lemon Rice

Perugannamu

Pongal

Pulihora

Tomato Rice

PACCHADLU

Beerakaaya Pachhadi

Beerakaaya-Tomato Pachhadi

Dosakaaya Mukkala Pachhadi


Dosakaaya-Tomato Pachhadi

Dosakaya Dondakaya

Tomato Pachhadi

Vankaaya-Kottimeera Pachhadi


Vankaaya-Tomato Pachhadi






DESSERTS

- Anjeer Halwa - \$4
Apple Khubhani Flaky Shahi Tukda-\$4
Apricot Delight -\$5
Assorted Halwas - \$5
Badam Halwa - \$4
Bakshalu - \$3
Beet Halwa - \$4
Bobbatlu - \$3
Burelu With Ghee - \$3
Chenna Pie - \$2
Double Ka Meeta-\$3
Espresso Gulla -\$3
Falooda -\$5
Fruit Salad Custard - \$3
Fruit Salad With Vanilla Ice Cream - \$4
Fruit Trifle Pudding-\$4
Gajar Halwa - \$4
Gajjar Jamun Sopapilla -\$4
Ghevar Pieces Seetaphal Phirni - \$5
Ghevar With Rabdi - \$5
Gulab Jamun - \$2
Gulab Jamun Cheese Cake - \$4
Gulab Jamun Crème Brulée-\$4
Gulab Jamun With Ice Cream - \$3
Haindhavagiri Payasam - \$3
Jilebi - \$5
Jilebi With Rabri - \$7
Khubani Delight - \$5
Khubani Ka Meeta - \$4
Khubani Trifle - \$5
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Kobbari Burelu - \$3
Lab-E-Shireen - \$4
Lauki Truffles - \$2
Live Jilebi Station - \$6
Louki Halwa - \$4
Ma Thura Kadai Dudh - \$2
Malai Flower Pot-\$6
Mango Cheese Cake - \$4
Mango Moose - \$4
Mango Pie - \$4
Marble Cake Halwa With Rabri - \$4
Mascarpone Pua -\$2
Mini Cheese Cakes - \$2
Mirchi Ka Halwa- \$4
Mohntal - \$4
Moong Dal Halwa - \$4
Nijami-Ala-Kulfi (Double Ka Meeta,
Kulfi & Pootha Rekulu) - \$4
Orange Tulips Shireen-\$3
Paan Cornets -\$3
Paan Filos-\$2
Paan Traditional - \$3
Puran Poli (Burelu)With Ghee - \$3
Qubani Labeshireen - \$4
Rasmalai - \$3
Rolled Ice Creams - \$5(Only Upto 50-
100pax)
Samosa Putharekulu - \$3





Shahi Gulab Jamun - \$4
Shibyu Toast-\$4
Shrikand - \$4
Tawa Halwa -\$4
Tawa Mitai-\$4
The Paanwala - \$7 To \$10/Person
Tiramisu Cups - \$2
Trifle Pudding - \$4

BHOG'S VIENNESE TABLE

Optional: 20 @ \$35 OR 8 @ \$20 OR 15 @ \$27
(Few Choices Are Restricted Subject to Prices)

All Packages are subject to below:

Chef Servers - \$200-\$250/person depending on the number of guests, distance to the venue and menu selected.

Tax@6.625

Gratiuty@9%

