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198 Shyam Vihar PH-1, C Block, 25 Ft Road, Near
MBD School, Deenpur, Najafgarh New Delhi-43

- **Non-Vegeterian Menu-2**
- **Minimun 500 Guests**
- **Professional Cooks(Indian, Chinese, Continental)**
- **All professional staff present in uniform**

Menu Rate- 1400 per/head

Recommended Reception Dinner Menu

Rotatory Indian Starter

Fish Tikka Ajwani

Noorani Murgh Boti Ka Tikka

Murgh Malai Tikka

Tandoori chicken tikka marinated whole night with cream

Johri Seekh Kebab

Chati Masala Paneer Tikka

Tandoori Bharwan Aloo

Td Soya Chaap

Moong Dal Aur Hari Mirch Ki kebab

Oriental Starters

Sliced Fish Fillet with Black Bean Sauce & Sesame

Ginger Garlic Chicken

Cottage Cheese Hot Bean Sauce

Double fried Mushroom

(Crumbed fried double mushroom stuffed with cheese)

Sigar Roll

Salt And Pepper Veg

Dim Sum Station

Veg & Non Veg

Main Course Indian & Mughlai

Methi Murgh Ka Korma

Masaledar Keema, Gurda & Kapura on Skilet

Paneer Bhunna Masala

Sukha Adhraki Mutter Mussalam

Amritsari Channa(Pyaaz ki Chatni) & Stuff Kulcha

Dal Charcoal

A delicacy made by a Bukhara a black lentil simmered on light slaw for overnight & cooked in
In tomato, onion Paste & topped with Butter

Sukha Tamater Subz Ki Biryani

Hydrabadi Chicken Dum Biryani

(Burrani Raita)

Assorted Indian Breads

Naan [Butter,Rogni, Kandhari, Amritsari]

Parantha [Pudina, Laccha]

Roti [Mirchi, Khasta, Tandoori

Salad Bar

Garden Green Salad,

Ice Burg with French Dressing

Laccha Onion

American Corn Salad

Bhoondi Raita

Main Course Continental

Pan Seared Fillets of Sea Bass with Lime n Dill Infusion

A Combination of lemon & butter add to flavor of the grilled Sole testy whole it
This is a filling Dish. Fish take marinated with lemon juice

Grilled Chicken Steak

With Momey Cream Sauce or with Rosemary Sauce
Flambe with Red Wine

Cottage Cheese Steaks

Turn Potatoes,

Onion and Beans with lemon juice & Herbs

Penne Pasta white ,

Red Sauce & Pesto

Baked Breads

Mangolian & Tapenyaki
(Dancing Wok)

(Live At Site Cooking)
Vegetables, Noodles

*Assorted Vegetables (Broccoli Mushroom, Green Cabbage,
Chinese cabbage, Pok Choy, Baby Corn, Carrot, Zucchini, Raw Papaya,
Red Capsicum, Green Capsicum, Capsicum, Yellow Capsicum,
Crispy Potato, Black Mushrooms, Cherry Tomato, Spring Onion, Red Onion, Red
Cabbage, Brinjals, Brussels, Spinach, French Beans,
Cauliflower, Lady Finger, Asparagus, Rice & Noodles.*

Veg & Non Veg

Sauces

*Black Beans, Soya, Brown Vinegar, Balsamic, Oyster,
Red Wine, White Wine, Chilly Garlic, Green Chilly, Chilly
Ginger, Sweet Beans, Hot Beans, Hoision, Szechwan,
Garlic Water, Ginger Water, Lemon Water,
Sesame Oil, Coriander Paste,
Sweet n Spicy Sauce, Hot n Sour,
Chilly Flakes, Chilly Vinegar*

Desserts

Kesar Gulab Jal Jelabi

Chilled Kesar Rabri

Moong Dal Ka Halwa

Kulfi Dandi Wali

Fruit Trifle Cake

Hot Chocolate Melting Cake with Vanilla Ice Cream

Teramusu Cake

Full bar setup stocked with soft-drinks, soda, mineral water, canned juices, imported syrups for cocktails & mock-tails for making high quality & exclusive drinks with professional Barman in attendance