CULINARY
AFFAIRE
6
MENU
BY
Chef Arjun Chadha

CATEGORY	CLASSIC AFFAIRE	SIGNATURE AFFAIRE	ELITE AFFAIRE
PAX	(MIN 30 + PAX)	(MIN 30 + PAX)	(MIN 30 + PAX)
PRICE (PP)	₹2,500 (PER PERSON)	₹2,800 (PER PERSON)	₹3,500 (PER PERSON)
OFFERING			
TABLE MUNCHIES	2	2	3
GRAZING PLATTER	1	2	3
APPETIZERS	4 VEG + 4 NON-VEG	5 VEG + 5 NON-VEG	6 VEG + 6 NON-VEG
MAIN COURSE	3 VEG + 1 NON-VEG	3 VEG + 2 NON-VEG	4 VEG + 2 NON-VEG
ACCOMPANIMENTS (APC)	✓	✓	✓
RICE / BREADS	✓	✓	✓
SALADS / RAITA	1 SALAD + 1 RAITA	2 SALAD + 1 RAITA	3 SALAD + 1 RAITA
SWEET ENDINGS	1 DESSERT	2 DESSERTS	3 DESSERTS
MINI WATER BOTTLES	✓	✓	✓
BEVERAGE PACKAGE	EXTRA ADD ON @ ₹300 PP	INCLUDED WITH BARTENDER	INCLUDED WITH BARTENDER
PACKAGE INCLUSIONS	BONE CHINA CROCKERY TABLE DISPLAY WAITER STAFF CLEARANCE STAFF KITCHEN TEAM	BONE CHINA CROCKERY BEVERAGE PACKAGE TABLE DISPLAY WAITER STAFF CLEARANCE STAFF KITCHEN TEAM	BONE CHINA CROCKERY BEVERAGE PACKAGE TABLE DISPLAY WAITER STAFF CLEARANCE STAFF KITCHEN TEAM

NOTE

- If a vegetarian menu is selected, all non-vegetarian items will be replaced with suitable vegetarian alternatives.
- Transportation charges: extra, applicable as per venue location from our base kitchen.
- Late-night extension: service beyond 2:00 am will attract an additional surcharge of ₹10,000 per hour, over and above the final bill. Kindly acknowledge the same and inform us in advance, especially for Diwali celebrations, if you anticipate your party extending beyond 2:00 am.

COCKTAIL NIBBLES

NACHOS

OLD SCHOOL FRYUMS

PEANUTS

OLD STYLE WAFERS

*SIGNATURE AFFAIRE

**ELITE AFFAIRE

GRAZING TABLE

MUNCHIES
Assorted Cocktail Bites with Dips

MEZZE
Assorted Lebanese Spread

CRUDITES
Assorted Veg Crudites with Dips

BRUSCHETTA
Assorted Veg Bruschettas

CHARCUTIERRE
Assortted Cold Cuts with Accompaniments**

CHEESE
Assorted Cheese with Accompaniments**

Grazing Table

***SIGNATURE AFFAIRE**

****ELITE AFFAIRE**

SOUPS

Roasted Pumpkin
Charred Bell Pepper Soup
Cream Soups
Classic Sweetcorn
All Time Favourite Manchow Soup

*SIGNATURE AFFAIRE

**ELITE AFFAIRE

PASS AROUND VEG
APPETIZERS

1. FRONTIER FLAVOURS

- **VELVET COTTAGE CHEESE SKEWERS**
  Silken cubes of cottage cheese, marinated in cream and cheese, delicately roasted in the tandoor.
- **ZESTY CHARRED COTTAGE CHEESE**
  Cottage cheese infused with tangy spice blends, char-grilled for a smoky finish.
- **SILKEN YOGURT KEBABS**
  Creamy hung curd and paneer patties, crisp outside with a luscious melt-in-mouth core.
- **JACKFRUIT & EDAMAME MELTING KEBABS***
  A modern take on the classic gilawat, delicately spiced and paired with mini paranthas.
- **MUSHROOM SILK GALOUTI***
  Finely minced mushrooms crafted into tender galoutis, served on soft sheermal bread.
- **GREEN GARDEN KEBABS**
  Spinach and green peas delicately spiced, pan-seared into wholesome, vibrant patties.
- **CHARRED CREAM BROCCOLI**
  Broccoli florets marinated in a light cream and spice blend, finished on open fire.
- **ROYAL VEGETABLE SEEKH**
  A decadent blend of vegetables, khoya, and dry fruits, grilled into regal skewers.
- **CHARRED BABY POTATOES**
  Baby potatoes in spiced yogurt marinade, roasted till golden and smoky.

***SIGNATURE AFFAIRE**

****ELITE AFFAIRE**

2. PAN ASIAN

- **CRISPY HAKKA NEST**
  Golden noodle nest filled with sautéed vegetables in garlic reduction.
- **SEASONAL VEG TEMPURA**
  Assorted garden-fresh vegetables, delicately battered and fried till airy crisp.
- **KUNG PAO TOFU BITES**
  Wok-tossed tofu with bell peppers, peanuts, and the signature spicy Kung Pao glaze.
- **HONEY-CHILLI LOTUS STEM**
  Crisp lotus stem ribbons coated in honey, sesame, and a hint of chilli.
- **THAI BASIL COTTAGE CHEESE**
  Stir-fried cottage cheese with bell peppers, onions, and fragrant Thai basil.
- **STIR-FRIED ASIAN GREENS**
  Exotic seasonal greens tossed with sesame oil, ginger, and garlic.
- **THAI POPIA ROLLS**
  Crisp spring rolls packed with Thai-spiced vegetables, paired with sweet chilli sauce.
- **GOLDEN VEG WONTONS**
  Crisp golden wontons bursting with spiced vegetable filling.
- **VEG SUSHI BOARD***
  An elegant selection of sushi, served with wasabi, ginger, and soy accompaniments.

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

3. EUROPEAN

- **BRUSCHETTA ASSORTED**
  Toasted baguette slices topped with tomato, basil, cheese, and drizzled with olive oil.
- **SZUCCHINI ROLLS WITH HERBED RICOTTA**
  Thin zucchini rolls filled with seasoned ricotta cheese and fresh herbs.
- **GRILLED VEGETABLE SKEWERS**
  Seasonal vegetables marinated in olive oil and herbs, grilled to perfection.
- **STUFFED MUSHROOMS**
  Button mushrooms filled with cheese, herbs, and garlic, baked golden.
- **VEG QUESADILLAS**
  Tortilla stuffed with cheese, peppers, and corn, grilled till crisp.
- **CHEESE & SPINACH STUFFED PUFF SHELLS**
  Flaky hollow patty shells stuffed with creamy spinach and cheese mixture.
- **OVEN BAKED POTATO WEDGES WITH HERB DIP**
  Seasoned homemade potato wedges fried crisp, served with sour cream dip.
- **HERB ROASTED BABY POTATOES**
  Baby potatoes tossed with olive oil, garlic, and herbs, roasted crispy.
- **VEG STUFFED RAVIOLI SKEWERS***
  Handmade ravioli pasta rolls filled with vegetables and arrabiata sauce
- **CAPRESE SKEWERS***
  Cherry tomatoes, mozzarella, and basil leaves drizzled with balsamic glaze.
- **GRILLED ASPARAGUS WITH PARMESAN****
  Lightly grilled asparagus topped with olive oil and parmesan shavings.

***SIGNATURE AFFAIRE** **

****ELITE AFFAIRE**

PASS AROUND NON-VEG

APPETIZERS

1. FRONTIER FLAVOURS

- **NAWABI CHICKEN TIKKA**
  Succulent chicken cubes marinated with cream, cheese, and subtle spices, roasted in the tandoor.
- **ZESTY PICKLED CHICKEN TIKKA**
  Chicken infused with tangy pickle spices and char-grilled for a smoky punch.
- **CHICKEN SEEKH KEBAB**
  Juicy minced chicken skewers, delicately flavoured with ginger, garlic, and herbs.
- **PAHADI CHICKEN TIKKA**
  Chicken marinated with fresh mint, coriander, and green masala, grilled over open flame.
- **GARLIC-INFUSED CHICKEN TIKKA**
  Tender chicken in a garlic-yogurt marinade, charred to perfection..
- **ROYAL MUTTON SEEKH**
  Spiced minced mutton skewers, grilled with authentic Mughlai flavours.
- **SHAMI MUTTON PATTIES**
  Slow-cooked mutton blended with lentils and spices, pan-seared into soft patties.
- **LUCKNOWI GALOUTI KEBAB**
  Signature melt-in-mouth mutton kebabs with royal Awadhi spices.
- **TANDOORI CHICKEN DRUMSTICKS**
  Juicy chicken legs marinated with spiced yogurt, roasted to perfection.
- **AMRITSARI FRIED FISH**
  Classic fish fritters in ajwain & gram flour batter, fried crisp and golden
- **MUSTARD TANDOORI FISH**
  Fresh fish cubes marinated with mustard and hung curd, char-grilled in the tandoor.
- **TANDOORI PRAWNS****
  Prawns marinated in spiced yogurt, roasted withsmoky finesse.

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

2. PAN ASIAN FLAVOURS

- **CHILLI BASIL CHICKEN**
  Diced chicken wok-tossed with Thai basil, fresh chillies, and aromatic garlic.
- **LEMONGRASS CHICKEN SKEWERS**
  Chicken marinated in lemongrass and spices, char-grilled to perfection.
- **SPICY CHICKEN 3 PEPPER**
  Boneless chicken tossed with onions, capsicum, and hot chilli glaze.
- **DRUMS OF FIRE**
  Indo-Chinese chicken lollipops coated in fiery Schezwan sauce.
- **CHICKEN SATAY WITH PEANUT DIP**
  Grilled marinated chicken skewers served with a rich peanut sauce.
- **BLACK PEPPER CHICKEN**
  Juicy chicken cubes tossed in cracked black pepper and garlic.
- **CHICKEN DIM SUMS**
  Soft steamed dumplings stuffed with seasoned minced chicken.
- **GOLDEN CHICKEN WONTONS**
  Crispy wontons filled with spiced minced chicken.
- **CHICKEN TEMPURA STRIPS**
  Batter-fried chicken fingers served with a tangy dipping sauce.
- **SALT & PEPPER FISH FILLETS**
  Crisp fish fillets tossed with green chillies, garlic, and black pepper.
- **CHILLI GARLIC FISH**
  Fish cubes sautéed with garlic, capsicum, and chilli sauce.
- **CHILLI GARLIC PRAWNS***
  Juicy prawns tossed in spicy chilli-garlic glaze.
- **TEMPURA PRAWNS***
  Japanese-style battered prawns, deep-fried till crisp.
- **SCHEZWAN PRAWNS***
  Prawns wok-tossed with fiery red chillies and Schezwan spices.

3. FLAVOURS ALL AROUND THE WORLD

- **MINI CHICKEN SLIDERS**
  Bite-sized chicken burgers with lettuce, cheese, and a tangy mayo drizzle.
- **BUFFALO CHICKEN WINGS**
  Crispy wings tossed in a fiery buffalo sauce.
- **HERB-GRILLED CHICKEN BITES**
  Tender chicken cubes marinated in fresh herbs and grilled to perfection.
- **CHICKEN QUESADILLA CRISPS**
  Tortilla stuffed with spiced chicken and melted cheese, grilled till golden.
- **CHICKEN & CHEESE POPPERS**
  Crispy bites of chicken mince stuffed with molten cheese.
- **HERB-CRUSTED CHICKEN STRIPS**
  Golden fried chicken strips coated with aromatic herbs and breadcrumbs.
- **GRILLED CHICKEN SAUSAGE BITES**
  Mini chicken sausages char-grilled and served with mustard dip.
- **CHICKEN TARTLETS**
  Mini tart shells filled with creamy chicken and cheese.
- **GOLDEN FISH FINGERS**
  Crispy fried fish sticks served with classic tartar sauce..
- **GRILLED FISH WITH LEMON BUTTER**
  Fresh fish fillets grilled and finished with a buttery lemon drizzle.
- **CLASSIC PRAWN COCKTAIL**
  Chilled prawns elegantly served with tangy cocktail sauce.
- **TEMPURA PRAWNS***
  Lightly battered prawns fried crisp, accompanied by soy dipping sauce.
- **CALAMARI FRITTERS****
  Golden fried squid rings served with delicate aioli.
- **SMOKED SALMON CANAPÉS****
  Mini breads topped with smoked salmon, cream cheese, and dill..

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

SALADS & MORE

SALAD

CLASSIC GREEK SALAD
Crisp cucumbers, tomatoes, bell peppers, olives, and feta tossed in extra virgin olive oil.

MEDITERRANEAN QUINOA SALAD
Protein-rich quinoa with cherry tomatoes, cucumbers, parsley, and a zesty lemon-olive oil dressing.

WATERMELON & FETA MEDLEY*
Juicy watermelon cubes paired with creamy feta, fresh mint, and a drizzle of balsamic glaze.

ROASTED EXOTIC VEGETABLE SALAD
Oven-roasted zucchini, bell peppers, broccoli, and mushrooms with aromatic herb vinaigrette.

AVOCADO & SWEET CORN SALAD*
Creamy avocado, sweet corn, cherry tomatoes, and fresh lettuce finished with lemon dressing.

GARDEN FRESH GREEN SALAD
A crisp mix of lettuce, spinach, cucumber, bell peppers, and herbs tossed in light lemon-olive oil dressing.

SIGNATURE CURD DELIGHTS

VELVET DAHI DUMPLINGS
Classic dahi bhalla

BOONDI RAITA
Crispy boondi mixed in chilled yogurt, seasoned with roasted cumin powder.

PINEAPPLE RAITA
Sweet pineapple chunks blended into creamy yogurt with a hint of chaat masala.

MINT & CUCUMBER RAITA
Refreshing yogurt raita with cucumber, mint, and a touch of rock salt.

BEETROOT RAITA
Grated beetroot mixed with chilled curd, giving a vibrant pink color and earthy flavor.

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

ROYAL INDIAN CURRIES VEG

- **KASHMIRI DUM ALOO**
  Baby potatoes slow-cooked in rich yogurt-based gravy with Kashmiri spices.
- **NAVRATAN KORMA**
  Exotic vegetables in a mildly sweet cashew cream gravy with pineapple & dry fruits.
- **SUBZ DIWANI HANDI**
  Seasonal vegetables cooked with spinach, cream, and aromatic spices in a clay pot.
- **METHI MALAI MATAR (SEASONAL)**
  Fresh green peas and fenugreek leaves simmered in a creamy white gravy.
- **BHINDI DO PYAZA**
  Crisp okra stir-fried with onions, tomatoes, and rustic spices.
- **GOBHI MUSALLAM**
  Whole cauliflower marinated, roasted, and served with rich Mughlai-style gravy.
- **SARSON KA SAAG (SEASONAL)**
  A traditional Punjabi winter favorite made with fresh mustard greens, slow-cooked and finished with white butter served with makki ki roti.
- **JACKFRUIT MASALA (KATHAL CURRY)***
  Tender jackfruit chunks cooked in a thick North Indian-style masala.
- **CRISPY BHINDI KURKURI**
  Juliennes of okra coated with masala and deep fried till crisp.

ROYAL PANEER CREATIONS

- **PANEER PASANDA**
  Stuffed paneer triangles in rich nutty onion–tomato gravy.
- **PANEER LABABDAR**
  Soft paneer simmered in a rich onion–tomato gravy with cream & kasuri methi.
- **PANEER BUTTER MASALA**
  Soft paneer simmered in a rich onion–tomato gravy with cream & kasuri methi.

- **KADHAI PANEER**
  Paneer cubes tossed with bell peppers, onion, tomato & kadhai masala.
- **PALAK PANEER**
  Paneer simmered in smooth spinach puree with light spices.

PAN ASIAN VEG MAINS

- **STIR-FRIED POKCHOY AND GREENS WITH GARLIC**
  Tender Pokchoy & Asian greens sautéed in garlic soy sauce.
- **EXOTIC VEGETABLES IN BLACK BEAN SAUCE**
  Assorted vegetables simmered in bold Chinese-style black bean sauce.
- **EXOTIC VEG KUNG PAO STYLE**
  Exotic vegetables stir-fried with dry red chilli, soy & roasted peanuts.
- **CHILLI PANEER GRAVY**
  Paneer cubes in a spicy chilli–garlic soy-based sauce.
- **VEGETABLES IN HOT GARLIC SAUCE**
  Exotic vegetables simmered in bold hot garlic chilli sauce.
- **BROCCOLI & MUSHROOM IN OYSTER STYLE**
  Broccoli & mushrooms wok-tossed in vegetarian oyster-style sauce.
- **VEG HAKKA NOODLES**
  Classic wok-tossed noodles with soy, garlic & mixed vegetables.
- **VEG SCHEZWAN NOODLES**
  Spicy noodles tossed with schezwan sauce & vegetables.
- **THAI GREEN/RED CURRY WITH VEGETABLES**
  Exotic vegetables simmered in fragrant curry with coconut milk.
- **STIR-FRY THAI BASIL VEGETABLES**
  Stir-fried vegetables in soy–chilli sauce with fresh Thai basil leaves
- **MASSAMAN CURRY VEGETABLES**
  Rich Thai curry with coconut milk, potatoes, vegetables & roasted peanuts.

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

ALL AROUND THE WORLD

- **VEGETABLE RATATOUILLE**
  Classic French dish of slow-cooked zucchini, eggplant, bell peppers & tomatoes with herbs.
- **VEGETABLE AU GRATIN**
  Baked assorted vegetables in creamy béchamel sauce topped with cheese crust.
- **STUFFED BELL PEPPERS**
  Bell peppers filled with herbed rice & vegetables, baked with cheese.
- **CLASSIC MUSHROOM STROGANOFF**
  Button mushrooms in creamy paprika sauce served with buttered rice.
- **VEGETABLE MOUSSAKA**
  Greek layered dish with eggplant, potato & béchamel sauce.
- **SPINACH & RICOTTA CANNELLONI**
  Pasta rolls stuffed with spinach & ricotta cheese in tomato cream sauce.
- **ROASTED VEGETABLES WITH HERB SAUCE**
  Oven-roasted seasonal vegetables served with pesto or rosemary jus.

ROYAL INDIAN CHICKEN CURRIES

- **BUTTER CHICKEN (MURGH MAKHANI)**
  Tandoor-grilled chicken simmered in a velvety tomato-cream sauce with fragrant kasuri methi.
- **MURGH DUM BIRYANI**
  Hyderabadi-style layered chicken biryani, slow-cooked with saffron and whole spices.
- **CHICKEN TIKKA MASALA**
  Chargrilled chicken tikka cubes simmered in a spiced onion-tomato masala.
- **PALAK CHICKEN**
  Chicken simmered in smooth spinach puree, tempered with garlic and warming spices.
- **METHI MALAI CHICKEN**
  Boneless chicken cooked with fresh fenugreek leaves and creamy sauce.

ROYAL INDIAN LAMB CURRIES

- **MUTTON ROGAN JOSH**
  A Kashmiri classic – tender mutton slow-cooked in yogurt, saffron, and aromatic spices.
- **MUTTON NIHARI**
  Slow-cooked mutton shanks in a rich, spiced gravy with a hint of ghee.
- **MUTTON DUM BIRYANI**
  Hyderabadi-style layered biryani with marinated mutton and saffron-infused rice, cooked on dum.
- **MUTTON RARHA**
  Succulent mutton pieces cooked with spiced minced mutton in a thick, aromatic masala.
- **MUTTON SAAGWALA**
  Tender mutton simmered in fresh spinach puree with carefully balanced Indian spices.

ROYAL INDIAN SEAFOOD CURRIES

- **GOAN FISH CURRY**
  Tangy-spicy Goan preparation with kokum, coconut & red chillies.
- **AMRITSARI TAWA FISH MASALA**
  Crispy tawa fish tossed in onion–tomato masala with Punjabi spices.
- **PRAWN MASALA CURRY**
  Juicy prawns simmered in onion–tomato gravy with Indian spices.

***SIGNATURE AFFAIRE**

****ELITE AFFAIRE**

ALL AROUND THE WORLD – EUROPEAN NON-VEG DELICACIES

- **GRILLED FISH WITH LEMON BUTTER SAUCE**
  Fresh fish fillet grilled & served with silky lemon butter sauce.
- **FISH ORLY**
  Batter-fried fish fillets served with tartar sauce.
- **HERB-CRUSTED SALMON WITH DILL SAUCE****
  Salmon fillet coated with herb crust, served with creamy dill sauce.
- **BUTTER GARLIC PRAWNS****
  Large prawns tossed in garlic butter with parsley & lemon.
- **LOBSTER NEWBERG****
  Classic lobster dish in rich brandy–cream sauce with egg yolk & butter.
- **LAMB STEW WITH HERBS & ROOT VEGETABLES**
  Rustic lamb stew simmered with rosemary, thyme & seasonal vegetables.

***SIGNATURE AFFAIRE**

****ELITE AFFAIRE**

PAN ASIAN NON-VEG MAINS

- **CHILLY CHICKEN GRAVY**
  Tender chicken tossed with soy, chili & garlic in spicy gravy.
- **KUNG PAO CHICKEN**
  Classic wok-tossed chicken with dry red chili, peanuts & Sichuan sauce.
- **SLICED FISH IN BLACK BEAN SAUCE**
  Fresh fish fillet simmered in aromatic fermented black bean sauce.
- **THAI BASIL CHICKEN**
  Minced chicken stir-fried with chili, garlic & fragrant Thai basil.
- **THAI GREEN/PENANG/RED CHICKEN CURRY**
  Chicken simmered in coconut milk with curry paste & Thai herbs.

RICE CLASSICS

- **VEG PULAO**
  Fragrant basmati rice cooked with mixed vegetables and mild spices.
- **JEERA RICE**
  Steamed basmati rice tempered with roasted cumin seeds and ghee.
- **VEG BIRYANI**
  Layered aromatic rice cooked with vegetables, saffron, and biryani masala.
- **KASHMIRI PULAO**
  Delicate rice preparation with saffron, dry fruits, and mild spices.
- **FRIED RICE VEG**
  Stir-fried rice tossed with vegetables, soy sauce, and garlic.

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

GOURMET DESSERTS

- **RABRI ROSE HALVES**
  Soft gulab jamuns bathed in fragrant saffron-infused rabri.
- **SAFFRON RASMALAI WITH PISTACHIO**
  Cottage cheese patties soaked in cardamom milk, garnished with slivered pistachios.
- **KESARI PHIRNI**
  Slow-cooked rice pudding infused with saffron and cardamom, served in traditional earthen bowls.
- **KESAR KULFI FALOODA**
  Traditional saffron kulfi served with rose-flavored falooda and basil seeds.
- **DESI GHEE CRISPY NANO JALEBI WITH RABRI** (EXTRA CHARGES)
  Classic crisp jalebis made in desi ghee, served with sweetened reduced milk.
- **CLASSIC TIRAMISU**
  Velvety coffee-flavored dessert layered with mascarpone cream, dusted with cocoa.
- **WHITE CHOCOLATE & BERRY CHEESECAKE**
  Creamy white chocolate cheesecake topped with fresh berries.
- **CHOCOLATE BROWNIE WITH ICE CREAM**
  Rich chocolate brownie served warm with vanilla ice cream.
- **VANILLA PANNA COTTA**
  Creamy Italian custard with a drizzle of fruit coulis.
- **BANOFFEE CUPS**
  Layers of banana, toffee, and cream served in small cups.

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

LIVE

COUNTERS

INDIAN & STREET FOOD COUNTERS

- **GOLGAPPA BAR**
  Flavored waters &crisp puris for interactive fun.
- **CHAAT & SALAD BAR**
  Mix & match toppings with sev, chutneys, sprouts, and fresh veggies.
- **KATHI ROLL / FRANKIE STATION**
  Stuffed Indian flatbreads with paneer, chicken.
- **MINI TANDOORI SKEWERS**
  Chicken, paneer, marinated & grilled on the spot.
- **TAWA VEGGIE TAK-A-TAK**
  Seasonal vegetables, paneer cubes, and masalas tossed on a hot tawa with that iconic tak-tak rhythm – served piping hot with roomali roti or kulcha.
- **KEEMA PAV TAK-A-TAK**
  Spicy chicken/mutton kheema minced & smashed on the tawa with butter, masala, and herbs – served with soft pav.
- **PANEER BHURJI TAK-A-TAK**
  Fresh paneer scrambled with tomatoes, onions, green chilies, and spices – quick, fresh, and fragrant.
- **DAL TADKA COUNTER**
  Moong/Chana Dal, tampered with choice of ingredients and spices in Desi Ghee.

SOUTH INDIAN COUNTERS

- **DOSA / UTTAPAM LIVE**
  Served with chutneys, sambar, and flavored fillings.
- **IDLI & MEDU VADA STATION**
  Soft idlis & crispy vadas.

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

CONTINENTAL / GOURMET COUNTERS

- **LIVE PASTA & SAUCE STATION**
  Station – Penne, spaghetti, or fusilli with assorted sauces and toppings.
- **PIZZA STATION**
  Thin crust pizzas with gourmet toppings, baked live
- **LIVE VEG GRILLS COUNTER**
  Marinated Pumpkin, Corn on the Cob, Paprika Paneer Steak, Aubergine Moussaka, Grilled Vegetables.
- **LIVE NON VEG GRILLS COUNTER**
  Jerk Marinated Chicken, Grilled Fish, Chicken Sausages, Grilled Lamb Patties.
- **GRILLED SANDWICH / PANINI COUNTER**
  Freshly toasted sandwiches with artisan fillings.
- **BURGER / SLIDERS STATION**
  Mini gourmet burgers with custom toppings.
- **CHEESE FONDUE COUNTER****
  Melted cheese or chocolate fondue with breads, fruits, and snacks.

***SIGNATURE AFFAIRE**

****ELITE AFFAIRE**

HIGH TEA

CATEGORY	CLASSIC (MIN 50 PAX)	SIGNATURE (MIN 50 PAX)	ELITE (MIN 80 PAX)
Price (PP)	850	1450	2250
Cocktail Nibbles	X	2	3
Grazing Table	X	X	2
Starters	2	3	4
BUFFET			
Cold Buffet	2	3	5
Hot Buffet	2	4	5
Cookies	1	2	3
Dry Cakes	1	1	2
Muffins	X	X	✓
Scones**	X	X	✓
Macaroons**	X	X	✓
Live Counter	X	X	2
Chaat Counter	X	01	02
Masala Chai	✓	✓	✓
Shaadi Wali Coffee	✓	✓	✓
Flavoured Tea Station	X	✓	✓
Freshly Roasted Coffee Beans Bar (Min 100 Pax*)	X	✓	✓
Cold Milk Beverages	X	X	1
Aerated Beverages	1	2	3
Mocktails	X	2	3
Desserts	1	2	3

For vegetarian menus, any non-vegetarian items will be treated as vegetarian equivalents.

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**ELITE AFFAIRE

COCKTAIL NIBBLES

NACHOS

OLD SCHOOL FRYUMS

PEANUTS

OLD STYLE WAFERS

*SIGNATURE AFFAIRE

**ELITE AFFAIRE

GRAZING TABLE

MUNCHIES
Assorted Cocktail Bites with Dips

MEZZE
Assorted Lebanese Spread

CRUDITES
Assorted Veg Crudites with Dips

BRUSCHETTA
Assorted Veg Bruschettas

CHARCUTIERRE
Assortted Cold Cuts with Accompaniments**

CHEESE
Assorted Cheese with Accompaniments**

Grazing Table

***SIGNATURE AFFAIRE**

****ELITE AFFAIRE**

VEGETARIAN

INDIAN INSPIRED

- Mini Dahi ke Kebab Pops with Mint Dip
- Hara Bhara Kebab Bites
- Mini Paneer Tikka Skewers (Malai / Achari)
- Palak Patta Chaat
- Edamame & Jackfruit Galouti Kebabs on Mini Sheermal**
- Bite-sized Samosa with Chutney
- Crispy Tapioca Cutlets
- Matra Kulcha
- Pav Bhaji
- Chole Kulche Sandwich

ALL AROUND THE WORLD

- Tomato Basil Bruschetta
- Zucchini Rolls with Herbed Ricotta
- Stuffed Mushrooms with Garlic & Cheese
- Mini Veg Quiches (Spinach-Corn / Mushroom)
- Savory Puff Pastries (Spinach-Corn / Cheese-Onion)
- Truffle-Infused Mushroom Vol-au-Vents:flaky pastry with creamy mushroom-truffle filling**
- Zucchini Rolls with Herbed Ricotta & Sundried Tomato*
- Mini Spinach & Ricotta Cannelloni Bites*
- Avocado & Feta Crostini**
- Mini Ratatouille Tartlets
- Vegetarian Sushi Selection**
- Thai Corn Cakes with Kaffir Lime Dip

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

- Veg Popia Rolls
- Veg Crystal Dumplings (Steamed)*
- Veg Tempura with Dipping Sauce
- Mini Veg Spring Rolls with Sweet Chilli Sauce
- Sushi Veg Rolls with Pickled Ginger**
- Mini Sliders (Paneer Patty with Caramelized Onion)
- Corn & Cheese Poppers
- Cheese & Spinach Puff Shells
- Canapés with Cream Cheese & Exotic Veggies*

NON VEGETARIAN

INDIAN INSPIRED

- Mini Malai Chicken Tikka Skewers
- Tangy Achari Chicken Fritters
- Chicken Seekh Kebab on Skewers
- Mutton Shami Kebab
- Amritsari Fish Fritters

ALL AROUND THE WORLD

- Mini Chicken Sliders with Herb Mayo
- Chicken & Cheese Poppers
- Chicken Tartlets with Creamy Filling
- Grilled Fish on Toast with Lemon Butter*
- Chicken Bruschetta with Garlic Aioli
- Smoked Salmon Canapés with Dill & Cream Cheese**
- Butter Garlic Prawns in Mini Toast Cups*
- Prawn Tempura with Yuzu Mayo*

***SIGNATURE AFFAIRE** ****ELITE AFFAIRE**

- Herb-Crusted Fish Goujons with Lemon Aioli
- Mini Chicken Satay Skewers with Peanut Dip (gourmet-styled plating)
- Mini Chicken Wellington Bites
- Lamb Meatball Skewers
- Smoked Salmon Canapés with Cream Cheese & Dill**
- Grilled Chicken Skewers with Mustard Jus
- Chicken Quiche Lorraine
- Fish Fingers with Tartare Sauce
- Chicken Satay Skewers with Peanut Sauce
- Lemongrass Chicken Skewers
- Mini Chilli Chicken Cups
- Crispy Chicken Wontons
- Prawn Tempura Bites with Soy Dip*
- Chicken Dim Sums (Steamed)*

VEGETARIAN COLD BUFFET

- Khaman Dhokla
- Khandavi
- Hung Curd & Cucumber Sandwich
- Classic Caprese Sandwich
- Italian Sandwich
- Cheddar Jalapeno Focaccia*
- Cucumber & Hund Curd Canapes
- Monaco Savoury Canapes

***SIGNATURE AFFAIRE**

****ELITE AFFAIRE**

NON-VEGETARIAN COLD BUFFET

- Junglee Chicken Sandwich
- Italian Chicken Sandwich
- Chicken Ham & Cheese Sandwich*
- Oriental Chicken Focaccia
- Cold Cut Platter*
- Vietnamese Chicken Roll
- Hung Curd Chicken Salad with 3 peppers

DESSERTS

- Petit Fours*
- Mini Fruit Tartlets
- Red Velvet Cupcakes*
- Chocolate Éclairs
- Mini Donut Bar
- Mini Cup Cakes Assorted
- Tres Leches
- Baked Gulab Jamun Tart*
- Macaroons**
- Mini Cheesecakes* (Blueberry / Mango {seasonal} / Strawberry)
- Chocolate Brownie Bites
- Panna Cotta Shots*
- Tiramisu Cups*

TERMS & CONDITIONS

BOOKING & PAYMENTS

- 50% advance at the time of booking.
- 25% payment to be made 48 hours before the event.
- Balance 25% to be paid on the day of the event, once the setup is ready (before service begins).
- Any additional charges (if applicable) will be billed and payable at the end of the event.
- A nominal cartage fee will be charged to & from our base kitchen at Gwal Pahari, Gurugram.
- Payments can be made via Bank Transfer, UPI, or Card.
- Applicable GST will be charged additional on the final bill.

CANCELLATION & REFUNDS

- 7+ days before the event: 50% refund of advance.
- 3–6 days before the event: 25% refund of advance.
- Less than 48 hours: No refund.

MENU & CHANGES

- Final menu selection must be confirmed at least 5 days before the event.
- Any changes requested within 48 hours may attract additional charges.

GUEST COUNT AND EXTRA CHARGES

- Final guest count must be shared at least 48 hours before the event.

  Any additional guests or services will be charged accordingly.

REQUIREMENTS FROM HOST SIDE:

- ☐ Dressed / Frilled Buffet Tables & Back-Area Tables with Paper Top
- ☐ Bar counter setup (if required)
- ☐ Well-lit, ventilated cooking/prep space with basic shelter/cover
- ☐ Water supply & access to wash area/sink (for cooking and cleaning)
- ☐ Garbage disposal point for food waste & disposables
- ☐ Electrical power points (if live counters, warmers, etc. are used)
- ☐ Security access or entry passes for catering staff (if required)
- ☐ Full venue address with landmark & on-site contact person
- ☐ Vehicle access for catering team (for loading/unloading)

SERVICES PROVIDED BY CULINARY AFFAIRE FOODS

- ☐ Food & beverages as per finalized menu.
- ☐ Crockery, cutlery & glassware
- ☐ Service waiters (as per gathering size)
- ☐ Kitchen team as per menu.
- ☐ Dishwashing & clearance team

OPTIONAL ADD-ON SERVICES (CHARGEABLE):

- ☐ Bar tender
- ☐ Bar helper

PLEASE FIND OUR BANK DETAILS BELOW FOR PAYMENT.

ICICI Bank

CULINARY AFFAIRE FOODS

A/C NO- 244505500046

BRANCH: - GURGAON PARAS TRADE CENTRE BRANCH

IFSC CODE: ICIC0002445

HDFC BANK

We understand your world

CULINARY AFFAIRE FOODS

A/C NO - 50200016220849

BRANCH: - HAUZ KHAS II BRANCH

IFSC CODE: HDFC0001665

Kindly process the payment as per the agreed terms. Please share the transaction reference once completed.

FOR BILLING

Kindly share your billing details at your earliest convenience to proceed with the invoicing. Please provide the following:

Company/Individual Name

Billing Address

GST Number

Contact Details

FEEL FREE TO REACH OUT FOR ANY FURTHER ASSISTANCE

CULINARY AFFAIRE

Gr 118, 126 Paras Trade Centre Gwal Pahari, Gurgaon Faridabad Highway Gurgaon - 122002

+91 96250 74946 | +91 92707 74946

GST NO: - 06AENPC8688K1ZT

TIN NO: - 06191842910 (CENTRAL)

CULINARY
AFFAIRE
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THANK
you