

CULINARY

A F F A I R E



Shubh *Affaire*



By Chef Arjun Chadha

An Ex Taj Chef, Featured in Vogue Magazine



CATEGORY	CLASSIC AFFAIRE	SIGNATURE AFFAIRE	LUXURY AFFAIRE
 PAX	(MIN 30 + PAX)	(MIN 30 + PAX)	(MIN 30 + PAX)
 PRICE (PP)	₹1,500 (PER PERSON)	₹1,900 (PER PERSON)	₹2,200 (PER PERSON)
OFFERING			
VEG STARTERS	4	5	6
VEG MAIN COURSE	2	3	4
LIVE COUNTER	-	1	2
CHAAT	-	2	3
DESSERTS	1	2	3
BEVERAGES	✓	✓	✓
SOFT DRINKS & MOCKTAIL	2	3	4
SERVICE STAFF	✓	✓	✓

EXTRA ADD-ONS OPTION

VEG SELECTION
@ ₹ 100 / DISH

LIVE COUNTER
@ ₹ 200 / DISH

CHAAT
@ ₹ 150 / DISH

DESSERTS
@ ₹ 150 / DISH



PASS AROUND VEG APPETIZERS



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

Baby potatoes in spiced yogurt marinade, roasted till golden and smoky.

Delhi Chaat Bazaar

Pani Puri

Crispy puris served with spicy mint water, sweet tamarind chutney, and potato-chickpea filling.

Dahi Bhalla

Soft lentil dumplings topped with chilled yogurt, sweet chutney, green chutney, and chaat masala.

Papdi Chaat

Crunchy papdi layered with potatoes, chickpeas, yogurt, chutneys, and fresh coriander.

Aloo Tikki Chaat

Crispy potato patties served with chole, yogurt, and tangy chutneys.

Palak Patta Chaat

Crispy spinach fritters topped with yogurt, chutneys, pomegranate, and sev.

Bhalla Papdi Chaat

A combination of soft bhallas and crunchy papdi topped with yogurt and chutneys.

Chole Kulche

Spiced chickpea curry served with soft kulchas, onions, and lemon wedges.

Matra Kulcha

Delhi-style white pea curry served with buttery kulchas and tangy masala.

Dahi Puri

Crispy puris filled with potatoes, yogurt, chutneys, and sev.

Sev Puri

Flat crispy puris topped with potatoes, onions, chutneys, and crunchy sev.

ROYAL INDIAN CURRIES VEG



Kashmiri Dum Aloo

Baby potatoes slow-cooked in rich yogurt-based gravy with Kashmiri spices.

Sarson Ka Saag (Seasonal)

A traditional, spiced North Indian winter curry made primarily from mustard greens.

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 Aloo Adraki

Florets of cauliflower and diced potatoes seasoned with mild spiced enhanced with ginger.

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 DAL SELECTION



Dal -E- Culinary

Slow-cooked black lentils simmered overnight with butter, cream & spices.

Dal Tadka

Yellow dal tempered with garlic, cumin, chilies & ghee.

Dal Bukhara

Signature Mughlai dal, slow-cooked overnight with tomatoes, cream & butter.

Dal Pachmeli (Rajasthani Style)

Five-lentil Rajasthani dal with red chili tadka & desi ghee.

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

Cottage cheese cubes cooked in buttery tomato gravy finished with cream.

Kadhai Paneer

Paneer cubes tossed with bell peppers, onion, tomato & kadhai masala.

Palak Paneer

Paneer simmered in smooth spinach puree with light spices.

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.

SALADS



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.

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

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.

GOURMET DESSERTS



Rabri Rose Halves

Soft gulab jamuns bathed in fragrant saffron-infused rabri.

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.

Kesar Pista Kulfi

Traditional saffron kulfi on stick.

Baked Gulab Jamun

Oven-baked dumplings drizzled with condensed milk and sprinkled with dry fruits.

Desi Ghee Crispy Nano Jalebi with Rabri (extra charge)

Classic crisp jalebis made in desi ghee, served with sweetened reduced milk served with rabri.

Blue Berry Cheesecake

Cheesecake topped with berry compote.

Chocolate Brownie with Ice Cream

Rich chocolate brownie served warm with vanilla ice cream.





CLIENT TESTIMONIALS

REAL EXPERIENCES. HAPPY CELEBRATIONS.

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Prasanto Roy

7 reviews · 3 photos



Excellent experience, my first time with Culinary Affaire. Hosted a lunch on my Gurgaon terrace for a Stephanian alumni meetup. I'm fussy about food: I insisted on going deep into ONE cuisine, and Chef Arjun did a great job with a largely Italian/continental menu, apart from full service - crockery, bartender, everything. The guests loved it. Highly recommended.

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Manan Talwar

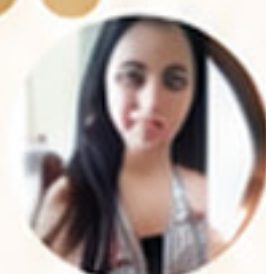
4 reviews · 4 photos



Had Culinary Affaire cater a recent gathering at a farmhouse and honestly had such a great experience. The food was delicious, fresh and beautifully presented, with a great variety for everyone. Everything was managed so smoothly and the entire setup really elevated the evening. The team was professional and attentive throughout. Would definitely recommend them for anyone looking for great food and a hassle free catering experience!

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chanpreet kaur sethi

17 reviews · 1 photo



Highly recommend Culinary Affaire for their exceptional service and quality. We placed a last-minute order for New Year's, and Arjun went above and beyond to accommodate us despite the holiday rush. The food was delivered on time, beautifully packed, and tasted incredible.

As a new parent hosting for the first time, I deeply appreciated how seamless the process was. Arjun stayed in constant communication regarding the dispatch, and the staff on-site provided top-tier hospitality. Our guests couldn't stop raving about how delicious everything was!

I was actually able to relax and enjoy the New Year's celebration while the team took care of every detail. Truly a five-star experience!

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Kshitij Sharma

1 review



We recently celebrated our daughter's bday with her friends. Catering was a no brainer with Arjun leading the charge on menu planning. Food was excellent and got rave reviews from guests, making the party a success. Would continue to order from Culinary Affaire in future as well.

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FRESH
INGREDIENTS



PROFESSIONAL
TEAM



MEMORABLE
EXPERIENCES

TERMS & CONDITIONS



Payment Terms: 70% Advance & 30% At The Venue After The Setup Is Completed, But Before Commencing The Starters.

Guest Count: We Charge On A Per-Head Basis, Not Per Plate. If There Is Any Increase In The Number Of Guests, Inform Us One Day Prior So That It Doesn't Affect The Quality Of Work On The Event Day.

Extra Food: We Are Prepared For 10% Extra Food Than The Given Mg, So Please Decide The Minimum Number Of Pax Accordingly.

Starters Serving: Starters Serving Duration Is Four Hours. Post That, Additional Charges Will Be Levied.

Cancellation: In Case Of Cancellation, The Advance Is Not Refundable But Can Be Adjusted Against Your Next Event.

Client Arrangements: Tables & Counters, Water Supply, Kitchen Tables, And Electricity Points Are To Be Provided By The Client. Decor And Furniture Are Not Part Of The Catering Scope.

Additional Charges: We Charge Extra For Maids, Home Staff, Drivers, Photographers, And Singers If They Consume Food From The Buffet.

Beverages: Soft Beverages And Ice Cubes Are Not Included In The Package.