



SURYA PRIME

# SURYA



## PRIME

### BANQUET & CATERER

■ PURE VEG.

# Gold Menu

PURE  
DESI GHEE  
PREPARATION

*We Also  
Specialize In  
Outdoor Catering*







## BEVERAGES

### Mocktail

Virgin Mojito

Virgin Colada

Black Current

Strawberry Delight

Virgin Margarita

Frozen smoothie with surya special margarita mix with  
choice of flavours blue, lime, strawberry

### Soft Drinks

(Cola, Limca & Orange)

### Mineral Water Bottle

### Coffee

## STARTERS

Paneer Tikka Achari

Achhari paneer tikka, a delicious starter made with soft cottage cheese/  
paneer which is marinated in an achhari masala

Afgani Soya Chaap

Soya, hung curd, amul cheese served with mint sauce

Veg. Manchurian Dry

Veg. manchurian is an indo-chinese dish made fo deep fried mixed vegetable

Chilli Honey Potato

Crisp outside and soft inside, fried potato fingers cooked in  
chinese style with soya sauce, onion

Veg. Spring Roll

Crispy fried pancakes filled with vegetables & served with hot garlic sacue

Vermicelli Rolls

Deep fried mashed potato rolled in vermicelli

Chilli Paneer

Deep fried cottage cheese morsel tossed with tangy chinese suace

French Fries

Deep fried potato slices served with tomato sauce





## SOUP

### Hot & Sour Soup

Mixed chopped vegetables simmered  
with soya sauce & vinegar  
with bean curd

### Tomato Soup

An exotic creamy red tomato soup

## SALAD

### Garden Green Salad

Seasonal fresh garden vegetable sliced  
served with dressing of your choice

### Kachumbar Salad

Dices of cucumber, onions, tomato &  
chillies dressed with salt, pepper seasoning &  
fresh lime juice

### Macaroni Salad

Italian macaroni served with  
cream sauce

### Lacchha Onion

Thinly sliced onion rings lemon,  
green chilli with cilantro

### Sirka Onion

Vinegar soaked shelled button onions

### Beans Salad

Assorted sprout lentil mix with  
indian veggies and spices





## MAIN COURSE

### Paneer Butter Masala

Paneer butter masala is the most liked dish.  
A remarkable creamy, light sweet cheese dish cooked in  
gravy in tomato cashew

### Zafrani Kofta

Zafrani Paneer Kofta Curry is a creamy delicious gravy with sinful paneer  
koftas in it

### Mix Vegetable

Mixture of assorted garden green vegetables cooked with dry spices

### Dal Makhani

A delicacy made by a black lentils cooked on light slaw for overnight  
and cooked in tomato, onion paste, enriched with fresh cream and  
topped with butter

### Amritsari Chole

Boiled white chickpeas slowly simmered with onion, tomato and spices

## CHINESE

### Veg. Manchurian in Gravy

Vegetable ball cooked with chooped onion,  
garlic, coriander & hint of green chillies in ginger soya gravy

### Veg. Hakka Noodles

The purple cabbage, the multi colored bell peppers,  
beans and spring onions came together to make this beautiful dish

OR

### Fried Rice

This recipe is made with a hearty mix of fresh veggies, green onions,  
seasonings and spices for an incredibly flavorful fried rice dish





## RICE

### Jeera Rice

White rice is sauteed in butter & then simmered  
with clove & cumin seeds

or

### Vegetable Biryani

Vegetable biryani-fragrant basmati rice cooked  
with spices, herbs and vegetable

## YOGHURTS

### Dahi Bhalla

Dahi bhalla with sweet curd topped with  
saffron, saunth, adark ka laccha or anar pudine ki chutney

### Saunth Chatni

Authentic sweet and tangy tamarind chatni with soaked tamarind  
or imli blended with salt, sugar and spices

### Mix Veg. Raita

Fresh veggies like potatoes, blanched french beans,  
steamed cauliflower or broccoli, cooked corn kernels or  
cabbage and add them to the yogurt

## ACHAAR

Made from a variety of vegetables and fruits, preserved in brine,  
vinegar, or edible oils along with various Indian spices.

## PAPAD

Papad is usually made from Urad dal, bringing crispiness to your dish

## CHATNI





## BREAD

### Tandoori Naan

Fine wheat clay oven bread

### Butter Naan

Butter glazed fine wheat flour bread

### Missi Roti

Gram flour & dry herb clay oven bread

### Tandoori Roti

Whole wheat clay oven bread

### Lachha Parantha

Butter glazed whole wheat flour layered bread

## DESSERT

### Stuff Gulab Jamun

Deep fried balls made of milk powder, flour, butter & cream  
soaked in sugar syrup

### Moong Dal Halwa

Green gram cooked rightly into a mouth-watering dessert

### Rose Kheer

This is a rich, aromatic and creamy Indian dessert made with  
rice, sugar, milk and flavored with cardamom, nuts and touch  
of rose water

### Ice Cream

Vanilla & Strawberry





## KHOMCHA

### Gol Gappa

Atta pani puri / aloo aur choley ka mixture /  
saunth / three types of water

### Dahi Bhalla Papri Chaat

Dahi bhalla with sweet curd topped  
with saffron, saunth, adark ka laccha or  
anar pudine ki chutney

### Tikki

Shallow fried potato patties filling of paneer, dal &  
mutter with spicy masala and chutney

### Moong Dal Chilla Paneer Wala

Crushed soaked moong dal &  
panner cooked in desi ghee & khoya

### Note

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**SURYA PRIME**

# **SURYA**

## **PRIME**

### **BANQUET & CATERER**

*We Serve :  
Silver Menu, Gold Menu,  
Diamond Menu & Platinum Menu*

📍 Sector 58, NH-1, Kundli, Sonipat, Haryana-131028  
M : 99 9090 59 **16**, 99 9090 59 **17**, 99 9090 59 **18**

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Burari, Delhi-110084  
M : 92 896 896 **01**, 92 896 896 **02**, 92 896 896 **03**



Message  
Surya Prime Banquet & Caterer  
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