



SURYA PRIME

SURYA

PRIME

BANQUET & CATERER

Diamond Menu

■ PURE VEG.



*We Also Specialize In
Outdoor Catering*

SOFT DRINKS

COLA, LIMCA, ORANGE

Sugar Syrup Clarification The mixture of sugar, flavorings, essences, and water

MOCKTAILS

STRAWBERRY DELIGHT

ORANGE BLOSSOM

KIWI DELIGHT

BLUE VELVET

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

SHAKES

STRAWBERRY

Strawberry milkshake is a delicious drink made with strawberries, milk, ice cream and flavoring ingredients like strawberry syrup.

VANILLA

Vanilla milkshake is a smooth and creamy concoction of vanilla ice cream & milk

JUICES

ORANGE

Orange juice is a liquid extract of the orange tree fruit, produced by squeezing or reaming oranges.

PINEAPPLE

Pineapple juice is a liquid made from pressing the natural liquid from the pulp of the pineapple.

SOUP

HOT & SOUR SOUP

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

TOMATO SOUP

Garnish tomato soup with fresh cream and serve hot with fried croutons

MINERAL WATER BOTTLE

COFFEE

Coffee is a drink prepared from roasted coffee beans.

CHINESE

VEG. MANCHURIAN DRY

Veg. manchurian is an indo-chinese dish made of 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 sauce

CHILLI PANEER

Deep fried cottage cheese morsel tossed with tangy chinese sauce

FRENCH FRIES

Deep fried potato slices served with tomato sauce

CHILLI GOBHI

Chilli Gobhi is a very popular Indo Chinese starter made by sauteeing corn flour coated gobi with spices, sauces and basic veggies.

GRILLED

ALOO MOTIYAN NAZAKAT

Aloo Nazakat is a Tandoori starter dish where crispy fried potato shells are filled with a paneer and potato mixture, marinated in a yogurt sauce and baked.

PANEER TIKKA ACHARI

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

PANEER TIKKA MALAI

Dipped in rich and creamy Marinade. Powdered cashews and almonds take it all the way! Feel free to play around with spices, given this will only be mildly spicy

HARA BHARA KABAB

Hara bhara kabab is one of the most popular veg kabab made with potatoes, green peas, spinach, and regular spices

MALAI SOYA CHAAP

Soya Chaap is cooked into creamy and mildly spiced flavourful masala gravy which is made with rich malai or milk cream

VEG. SEEKH KABAB

Veg Seekh Kabab is a delicious snack cum starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices.

INDIAN

STUFF COCKTAIL SAMOSA

Samosas stuffed with mixed vegetable with an unusual extra crispy covering.

VERMICELLI ROLLS

These spring rolls are filled with shrimp, vegetables, herbs, and noodles

COCKTAIL MINI PIZZA

Pizza sauce. top with capsicum, onion, tomato, sweet corn, jalapeno and olives ...

KHOMCHA

GOL GAPPE

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

BHALLA PAPRI

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

STUFF PANEER CHILLA

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

FRESH FRUIT COUNTER

4 INDIAN FRUITS

4 IMPORTED FRUITS

SALAD

PANEER PINEAPPLE SALAD

Dices of cottage cheese and pineapple topping with chef special spices

GARDEN GREEN SALAD

Seasonal fresh garden vegetable sliced served with dressing of your choice

ALOO CHANA CHAAT

Dices of potatoes done with onion, tomato and chaat masala

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

RUSSIAN SALAD

Cubes of potato, carrot, french beans and green peas combined with creamy mayonnaise

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

MUTTER MUSHROOM LABABDAR

This is a semi-dry delicious vegetable dish made with
green peas, mushrooms, onions, tomatoes, herbs and spices.

SOYA CHAAP MASALA

Soya Chaap masala is a popular dish in North India, made from a distinctive tomato and cream gravy.

AMRITSARI CHOLE

Boiled white chickpeas slowly simmered with onion, tomato and spices

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

ZAFRANI KOFTA

Deep fried balls (koftas) made with potato are dunked in a creamy spiced velvety smooth curry.

OR

PANEER KOFTA

Deep fried balls (koftas) of paneer in a rich and creamy mild gravy made with sweet onions and tomatoes

DESI RASOI

KADI PAKORA

Kadhi Pakora has deep fried pakoras (fritters) dunked in a tangy yogurt based curry.

DAL TADKA

Chana & arhar dal tempered with garlic, onion & tomato, topped with awadhi tadka

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

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

PASTA STATION

LIVE PASTA COUNTER

Pasta with different type of sauces accompanied by an exotic display of imported herbs & spices

Pasta Penne
Pasta Farfalle
Pasta Fussily

SAUCES

Napolitana
Cream White
Bar-be-que Sauce

VEGETABLES

Broccoli
Baby Corn
French Bean
Snow Peas
Mushroom
Olives

HERBS

Rosemary
Thyme
Basil

RICE

HYDERABADI VEG. BIRYANI

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

BOILED RICE

Rice is cooked by boiling or steaming

BREAD

TANDOORI NAAN

Fine wheat clay oven bread

BUTTER NAAN

Butter glazed fine wheat flour bread

TANDOORI ROTI

Whole wheat clay oven bread

BUTTER ROTI

Whole wheat clay oven bread with butter

TAWA ROTI

Tawa Roti is a type of Indian flatbread fried crisp on a traditional iron girdle called Tawa

MISSI ROTI

Gram flour & dry herb clay oven bread

LACHHA PARANTHA

Butter glazed whole wheat flour layered bread

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

PINEAPPLE RAITA

Pineapple pieces along with sugar, salt and the pineapple syrup. Mix well
Garnish with cilantro leaves and serve cold

ACHAAR

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

PAPAD

Urad Dal Papad, Moong Dal Papad, Kurkure Papad

CHATNI

Meethi Chatni
Kela Angoor ki Chatni

MEETHA

KESARI JALEBI WITH RABRI

STUFF GULAB JAMUN

SHAHI TUKDA / ANGOORI RASMALAI

MOONG DAL HALWA / GAJAR KA HALWA {Seasonal}

ROSE KHEER / MANGO KHEER {Seasonal}

ICE CREAM

VANILLA & STRAWBERRY

CORKAGE @400/- Per Bottle

NOTE




SURYA PRIME


SURYA

PRIME

BANQUET & CATERER

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

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Message
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