



SURYA PRIME



Pure Veg.



SURYA

PRIME

BANQUET & CATERER

We Also Specialize In Outdoor Catering



Gold Menu

BURARI

8743-91-97-97

KUNDLI

8743-98-97-97

ALI PUR

8743-96-97-97

DWARKA

8743-97-97-97

Reference



BEVERAGES

MOCKTAIL

VIRGIN MOJITO
WATERMELON MOJITO
BLACK CURRENT
STRAWBERRY DELIGHT

SHAKES

VANILLA
STRAWBERRY

SOFT DRINKS

COLA, LIMCA & ORANGE

MINERAL WATER BOTTLE

ESPRESSO COFFEE

SOUP

VEG. SWEET CORN

Sweet corn soup is an easy and delicious soup made from fresh American sweet corn, scallions, herbs and spices

CREAM OF TOMATO

An exotic creamy red tomato soup



STARTERS

GRILLED

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

This recipe is an Indian starter made from cottage cheese (paneer) cubes marinated with yogurt, cream, spices, herbs.

AFGANI SOYA CHAAP

Soya, hung curd, amul cheese served with mint sauce

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.

ALOO MOTIYAN NAZAKAT

This tandoori starter dish where crispy fried potato shells are filled with a paneer and potato mixture, marinated in a yoghurt sauce and baked.

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 MUSHROOM

Mushroom Chilli is a popular Indo-Chinese dish known for its bold flavors and vibrant colors. It features fresh mushrooms sautéed with colorful bell peppers, onions, and an array of aromatic spices

CHILLI PANEER

Deep fried cottage cheese morsel tossed with tangy chinese sauce

FRENCH FRIES

Deep fried potato slices served with tomato sauce

CHEF'S SPECIAL

VERMICELLI ROLLS

Deep fried mashed potato rolled in vermicelli

SHANGHAI ROLLS

Served with sweet chilli sauce and over lettuce leaves

DAHI KE SHOLAY

Dahi ke sholay are made using hung curd with some spices and loads of veggies stuffed in bread rolled and deep fried



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

RUSSIAN SALAD

Russian salad is healthy, wholesome salad made with peas, carrots, potatoes, capsicum, french beans and eggless mayonnaise.

MAIN COURSE

SURYA SPECIAL PANEER LABABDAR

Surya special paneer lababdar is the most liked dish. A remarkable creamy, light sweet cheese dish cooked in gravy in tomato cashew

SOYA CHAAP MASALA

Soya chaap masala is a popular dish in north india, made from distinctive tomato and creamy gravy.

PANEER PALAK CORN

Paneer Palak Corn is a delicious dish that combines the earthy richness of spinach, the creaminess of paneer (Indian cheese) and the sweetness of corn.

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

DESI RASOI

AMRITSARI CHOLEY

Boiled white chickpeas slowly simmered with onion, tomato and spices

KADHI PAKORA

Tangy and flavorful Punjabi Kadhi Pakora has deep fried pakoras (fritters) dunked in a tangy yogurt based curry!

DAL TADKA WITH PHULKA

This dal tadka features three types of dal mixed with a spicy tomato gravy and a tadka



CHINESE

VEG. MANCHURIAN IN GRAVY

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

VEG. HAKKA NOODELS

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

PASTA STATION

Pasta with different type of sauces accompanied by an exotic display of imported herbs and spices
PASTA PENNE, PASTA FARFALLE, PASTA FUSSILI

RICE

VEGETABLE BIRYANI

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

PLAIN RICE

Rice is easy to cook and can be served as a side dish or a main dish. Plain rice is served with
lentils, dal, or a gravy-based dish

YOGHURTS

DAHI BHALLA

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

SAUNTH CHATNI

Authentic sweet and tangy tamarind chatni with soaked tamarindor 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 yoghurt

ACHAAR

PAPAD

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 PARATHA

Butter glazed whole wheat flour layered bread

DESSERT

KESARI JALEBI WITH RABRI

Kesar jalebi is a classic Indian sweet which is made by deep frying flour and then soaking in saffron sugar syrup

STUFF GULAB JAMUN

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

MOONG DAL HALWA

Green gram cooked right into a mouth-watering dessert

OR

GAJAR HALWA (Seasonal)

Gajar Halwa made with carrots, ghee, sugar and milk! Flavored with cardamom powder, this traditional Indian dessert is rich and decadent!

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, Chocolate & Butter Scotch



KHOMCHA

GOL GAPPA

Atta and suji 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 chatni

TIKKI

Shallow fried potato patties filling of paneer, dal & mutter with spicy masala nd chatni

MOONG DAL CHILLA PANEER WALA

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

CORKAGE

@ 500/- PER BOTTLE

EXTRA

{MINIMUM FOR 100 PAX}

FRESH FRUIT COUNTER @ 150/-

5 INDIAN FRUIT + 5 IMPORTED FRUIT

TILLA KULFI @ 50/-

NOTE



SURYA PRIME

BANQUET & CATERER

BANQUETS

PARTY LAWN

FARMHOUSE

RESTAURANT

HOTEL

TERRACE

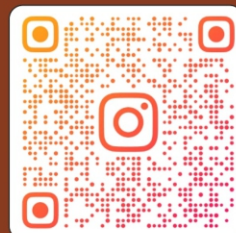
CATERER



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- Burari Sant Nagar • Dwarka

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