



• Home away from Home •

## **Working Lunch Menu Options**

### **Soups (any 1)**

Traditional tomato basil soup  
Canadian cheese soup  
Cream corn & basil chowder  
Roasted tomato & garlic  
Green pea & mint soup  
Pumpkin soup  
Tomato bean soup  
Broccoli soup  
Asparagus almond soup  
Red bell pepper soup  
Carrot and onion soup  
Potato and leek soup  
Mushroom celery soup  
Clear veg broth

### **VEG (any 2)**

Bell pepper and mozzarella rolls  
Broccoli mushroom in paprika cream sauce on puff shells  
Spinach and corn crepes with garlic rolls  
Aubergine roulades  
Pasta with slow roasted veg & extra virgin olive oil  
Mushroom, ricotta & olive quiche  
Mushroom quiche  
Spinach, leek & olive quiche  
Hummus with coriander feta with crisp lawache  
Red pepper muhamrah with toasted pita

### **Non- veg (any 2)**

Grilled chicken steaks  
Chicken cutlets  
Chicken puff pattice  
Chicken cordon bleu  
Chicken stuffed with mushroom and cheese  
Mustard chicken in tart shells  
Chicken vol au vents  
Cold cuts  
Fried fish with tartar sauce



• Home away from Home •

**Sandwiches (any 2)**

Grilled veggies with balsamic drizzles in Panini  
Focaccia with pesto & ementhal  
Grilled pita with Moroccan veggies & crunchy lettuce  
Char-grilled cottage with with salsa Rosa in whole-wheat bread  
Chicken mayo sandwich  
Chicken and ham sandwich  
Chicken salami sandwich  
Barbequed chicken in Panini  
\*\*Smoked salmon with cream cheese on bagels  
\*\*Pepper steak in pita

-

**Salads (any1)**

Toss greens with fresh veggies in vinaigrette  
Pasta & corn salad  
Veg Caesar salad  
Tomato aubergine mozzarella salad  
Potato mayo salad  
Corn and cottage cheese salad with mustard mayo  
Bell pepper, pink cabbage & sprout salad  
Cucumber & dill

**Desserts (any 1)**

Blue berry cheese cake in cups  
Hot chocolate mud pie in cups  
Mini Fresh fruit tart  
Goopy chocolate cake squares  
Mini Apple crumbles pie  
Mini chocolate truffle tarts  
Baked blueberry cheese cake

The above menu will be @ 900 + taxes per head for a minimum of 20 people.



• Home away from Home •

## **Continental Menu options**

### **Veg. Starters**

- >Asst. dips served with lavache
- >Mozzarella with sun dried tomato on crouton
- >Zucchini and oregano tarts
- >Asparagus cheese rolls
- >Baby jacket potatoes with ratatouille
- >Grilled vegetables
- >Tart shell with vegetables and broccoli
- >Feta cheese and leek cigars
- >bell pepper & mozzarella cigars
- >hot stuffed mushroom
- >Mini falafel balls in pita bread
- >Forest mushrooms with cheese in tart shells
- >Butter lime gnocchi
- >Cottage cheese bruschettas
- >Sun dried tomato and olive tepeenade bruschettas
- >Pesto mushrooms bruschettas
- >Water chestnut in sweet Soya sauce
- >Oven dried tomatoes & mozzarella crostinis
- >Leek spinach & olive quichlets
- >Crispy potato skins
- >Crisp sweet corn & water chestnut balls
- >crisp potato wedges with garlic aioli
- >wine mushrooms with creamy tarter on crouton
- >Thai crisp mushroom in oyster basil
- >asparagus tips with balsamic
- >cheese fondue with harissa & crusty breads
- >oven baked stuffed mushrooms
- >leek spinach olive quiche



• Home away from Home •

## **Non-veg. Starters**

- >Roasted lamb in baby jacket potatoes
- >Lamb & leek cigars
- >Minced meat patlican kababs with harissa aubergine
- >Lamb shwarma in pancake rolls with mustard
- >Steamed meat balls with chilly garlic
- >Cajun spiced barbeque lamb kabab
- >Roasted chicken & iceberg on mini brioche bread
- >Paprika cream chicken on lavache bread
- >Chicken & lemon grass kabab
- >Mustard chicken on bruschetta
- >Pickled chicken with black olives in tarts
- >Thai spiced chicken skewers
- >Peppered chicken skewers
- >steamed chicken balls with cheddar & pickles
- >Wood smoked chicken with mozzarella
- >Caramelized chicken with peppers on croute
- >Indonesian chicken in thai rice wrappers
- >Chicken dumplings with sweet chilly sauce
- >smoked chicken with creamy tarter on crusty bread
- >crisp jaggery chicken
- >Pickle prawns in tart shell
- >Prawns cakes
- >Ginger soya prawns
- >Harissa prawns on skewers
- >Coconut prawns with mango salsa
- >filo wrapped shrimps
- > Crusty fish in thai basil sc.
- >paprika & lime prawns
- >shrimps toss in spice teriyaki

## **Salads**

- >Baby potatoes in mustard and spring green dressing
- >Greek salad
- >pickled aubergine
- >stir-fry vegetable teriyaki salad



• Home away from Home •

- >American corn & cottage cheese in mustard mayo.
- >American corn, spring onion, cherry tomato, croutons, pasta & tofu in yoghurt & dill dressing
- > Rocket and pear salad with orange dressing
- >Tossed greens, wine mushrooms and asparagus in red wine & lemon dressing
- >Spirally with olives, sun dried tomatoes, mozzarella and basil in paprika & lime mayo.
- >Cherry tomatoes, cracked wheat, tofu and peas in paprika pesto
- >toss aubergine, tomato, mozzarella, rocket and basil in olive oil & lime
- >Iceberg & asparagus salad in balsamic
- >ceazer salad
- >Pickled beetroot
- > Pickled peppers & marinated onion salad
- >Grilled veggies in Parmesan cream dressing
- >Cucumber, bean sprouts, mushrooms and cherry tomatoes in chilly jam
- >Vietnamese slaw with pokchoy, red lettuce, bean sprouts and spring green in hot and sweet dressing with roasted peanuts

### **Veg. Main course**

- >Oven baked crepes with grilled vegetables, spring greens and mozzarella
- >Aberigine roulades
  - >Spinach roulades with sun dried tomato, cream cheese & fresh herbs
- >Mozzarella gnocchi with lemon cheese sauce
- >Asparagus & American corn crepes with pimento cream sauce
- >Grilled potato cakes with broccoli & mushrooms
- >Penne with broccoli and mushrooms in paprika cream sauce nuts and sweet potato straws
- >Char grilled cottage cheese with salsa rossa
- >Spicy pesto mushrooms on rice cakes
- >fried risotto cakes with herbed mozzarella, on a bed of stir-fry oriental vegetables in ginger black beans sauce
- >Ravioli with mushroom in garlic cream sauce
- >Potato Gnocchi with fresh peas and basil in parmesan cheese sauce
- >pie shells stuffed with wild mushrooms and spinach on a lime cream & coriander sc.
- >Freshly baked pie with spinach ricotta emmenthal olive and thyme
- >Cannelloni and peppers coriander spinach & melted mozzarella and sun dried tomato



• Home away from Home •

- > Conchigle pasta with roast peppers mushrooms sun dried tomato and pickles in olive & tomato basil
- > Stuffed oriental crepes with mustard, roasted tomatoes, spring greens and mozzarella
- > Vegetable tagine/ Balinese curry/ Srilankan curry
- > Jacket potatoes stuffed with pesto mushrooms
- > Jacket potato stuffed with spicy corn, peppers & melted mozzarella
- > Eggplant, zucchini and bell pepper torte with parmesan, basil oil & tomato chives coulis

### **Non-veg. Main course**

- > Pan-fried rawas in a lemon mustard cream sauce with fresh herbs
- > Grilled paprika marinated fillet of fish with sweet corn & lime sauce
- > Pan fried rawas with caper sauce
- > \*\*Rice crusted pomfret with white wine, leek & lemon sauce
- > Char grilled rawas salsa rossa, with pickled peppers, tomatoes and reduced red wine
- > Char grilled rawas fillets with garlic, basil Parmesan potato cake & ratatouille of vegetables
- > Oven baked whole rawas fillets with zaatar, cumin, paprika, lime and coriander
- > \*\*Shrimps roast pepper garlic Sc.
- > shrimps in a saffron pimiento cream sauce & roasted veg.
- > Pepper crusted chicken with red wine reduction sauce
- > Chicken roulades with sage onion gravy & toss greens
- > Rosemary & bell pepper rubbed grilled chicken in orange, port & pepper sauce
- > Oven baked jerk-spiced chicken with shallots & herbs
- > Char grilled chicken scaloppini with white wine & paprika cream
- > Mediterranean char grilled chicken, thyme jus
- > Dome chicken with nuts, mustard, raisins and rice
- > Tequila marinated barbequed chicken in a light pesto cream sauce
- > Garlic infused braised chicken with red peppercorn and porcini mushroom sauce
- > Grilled chicken with shallots and pakchoy in balsamic sc.
- > Grilled breast of chicken stuffed with mushrooms and onions in pepper sauce
- > Pan fried chicken with bacon sauce and shallots
- > Grilled lamb chops in oyster mushroom & black pepper sauce
- > Roast leg of baby lamb served with cabernet jus
- > Srilankan curry with shrimp/ chicken / lamb
- > Madiera lamb



• Home away from Home •

## **Rice preparation**

- >Chic pea pilaf
- >Lemon rice
- >Burnt garlic rice
- >Mushroom & broccoli pot rice
- >Barley & dill pilaf
- >Buttered parsley & paprika pilaf
- >Risotto with oven dried tomato & mushroom
- >Risotto Siciliana
- >Risotto with American corn, spinach & parmesan
- three grain risotto

Assorted breads

**Focaccia, chhalah, multi grain, whole wheat, garlic roll, sesame roll, lavache etc.**

## **Desserts, pastries and tarts**

- >Blueberry / lemon & litchi / coffee cheese cake
- >Seasonal fruit cheese cake mango
- >Bitter Chocolate marquise
- >Baileys Irish mousse cake
- >Melissa Heavenly Brownies
- >Chocolate Mikado
- >Almond & Poached Pear Tart
- >Grand mothers Apple Crumble pie
- >Maple chocolate& walnut roasted tart
- >Black bottom pie
- >Goey chocolate cake
- >Fresh fruit tart
- >Individual chocolate truffle tarts
- >Hot chocolate mud pie
- >Tiramisu
- >Chocolate & coffee pie



• Home away from Home •

## **Indian Menu options**

### **Veg starters**

Cheese & corn ball  
Spicy potato & chutney croquettes  
Ginger chilli paneer finger  
Veg. Spring roll/ wontons  
Mushroom & tomato pizzas  
Paneer shaliks  
Cheesy mushroom on toast  
Harvest vegetables tempura  
Spicy potato and pea patti samosas  
Cheesy vegetables croquettes  
Mushroom vol au vents / cheesy corn vol au vents  
Golden fried baby corn and okra  
Veg k p choy  
Hara bhara kabab  
Makai aloo tikki  
Spicy chilly garlic potato  
Veg sesame fingers / coins  
Paneer Ka Tikka / reshmi paneer / pahadi paneer  
Veg Seekh  
Tandoori Gobi  
Dum Aloo Tandoori  
Crisp potato wedges with bbq sc.  
Salt and pepper mushrooms  
Kung pao paneer  
Paneer koliwada  
Mini batata wadas

### **Non – veg starters**

Murg - E- Kastoori kabab  
Afgani Chicken tikka  
Reshmi tikka / Pahadi tikka  
Adraki chicken tikka





• Home away from Home •

Chicken seekh kabab  
Mutton Boti Kabab  
Mutton seekh  
Fish Fingers with tartar sauce  
Fried Fish Wontons  
Hakka fish / soya chilly fish  
Beer batter fried fish with garlic aioli  
Crispy Fish Nuggets  
Golden Fried Prawns  
Salt and pepper prawns  
Sichuan prawns  
Chilly Honeyed Chicken  
Kung pao chicken / roasted chilly chicken  
Honey pepper chicken  
Crispy Lemon Chicken Nuggets  
Chicken Croquettes  
Chicken Pepper Pizzas  
Chilly Chicken Lollypops  
Chicken Spring Rolls  
Chicken Satay with Peanut Sauce  
Chicken / Mutton Cutlets  
Shammi Kababs  
Goolar Tawa Kababs  
Soya pepper sausages / Pineapple glazed sausages  
Mutton patti samosa

### **Veg. Main course**

Subz-se-achha  
Veg. Kadhai  
Paneer tawa masala  
Methi mutter malai  
Paneer palak  
Malai kofta in palak gravy  
makai palak  
Veg. Kolhapuri  
Bhindi-do-pyaza  
Stuffed bhindi masala



• Home away from Home •

Tarkari makhani  
Kabuli chatpata chana  
Paneer jalfrazie  
Live tawa counter  
Aloo bharta  
Methi mutter malai  
Khus aloo  
Makai simla  
Dum aloo  
Aloo mutter  
Baingan bharta

---

### **Non-veg Main course**

Kalimiri murg  
Murg hara dhaniya  
Chicken tikka masala  
Bhuna murg  
murg methi masala  
murg jalfrazie  
murg kolhapuri  
kadhai murg  
Murg kasturi  
Chicken kashmiri  
Butter chicken  
Chicken farcha  
Chicken vindaloo  
Gosht banjara  
Mutton curry  
Mutton bhuna gosht  
Fried fish with tarter sauce  
Goan fish curry  
Fish chutneywali  
Masala fried fish  
Salli jardaloo mutton  
Mutton rahra



• Home away from Home •

---

## **Rice preparation**

Steamed rice  
Veg. Pulav  
Pea pulav  
Tomato pulav  
Hariyali rice  
Veg. biryani  
Mutton biryani  
Chicken Biryani

## **Dal**

Yellow dal tadka  
Masala dal  
Palak dal  
Dal panchratan  
Dal makhani  
Dhahi kadi

## **Salad**

Salad julian  
Green salad/ kachumber  
Russian salad  
Toss salad  
Potato & spring onion salad  
corn & macroni salad  
Ice-berg & asparagus  
waldrof salad  
Cucumber dill salad  
Potato mayo.

---

## **Desserts**



• Home away from Home •

Gulab jamun  
Malai kulfi with falooda  
Rasmalai  
Jalebi  
Tiramisu  
Fresh fruit truffle  
Rich chocolate truffle  
Chocolate mousse  
Chocolate marquise  
Chocolate mud pie  
Fresh fruit tart

**Live Counters**

Dosa counter  
Chat counter  
Stir fry counter  
Live tandoor counter  
Khowseuey counter  
Pasta station  
Rissotto counter  
Rostti counter  
Jalebi counter

Live counters shall be Rs 11000 per counter. Can be added to any of the above given menu options.