



# LAVANYA ORCHID



*Banquet for celebrating occasions*

AN ISO 9001-2008 CERTIFIED COMPANY

## BEVERAGES

### Mocktails



Virgin Mojito

Blue Lagoon

Virgin Margarita

(frozen smoothie with lavanya special margarita mix with  
choice of flavours blue, lime, strawberry)

### Aerated Soft Drinks



Mineral Water Glasses

Fresh Lime Soda

Soda

Espresso Coffee

### Soups (any 2)



Cream of Tomato

(an exotic creamy tomato soup)

Sweet Corn Soup (Veg/Non-Veg)

(mild creamy corn soup in choice of veg or non-veg)

Manchow Soup (Veg/Non-Veg)

(soup flavours with vegetable, green chilly & garlic with choice of veg or non-veg)

Hot & Sour Soup (Veg/Non-Veg)

(spicy soup with choice of veg or non-veg)

## STARTERS

(Non-Vegetarian)



Jal Mahi Tikka

(mildly spices surmai fish marinated with garlic flavour & cooked in clay oven)

Murg Tikka

(succulent boneless pieces of chicken marinated  
in indian spices and herbs grilled on slow charcoal fire)

Marination Choice (any 1)

ACHARI /MALAI /PUDINA/ ORIGINAL RECIPE

## Kakori Kebab

(tender rolls of succulent mutton mince mixed with ginger, green chilly and herbs, coriander and spiked with royal cumin and saffron grilled in tandoor)

## Fish Orley

(slice of fish battered & fried and served with tarter sauce)

or

## Fish Amritsari

(pieces of fish marinated in spicy masala and deep fried)

## Drums of Heaven

(chicken wings dipped in butter and deep fried and served with garlic sauce)

## Chilly Chicken

(diced chicken tossed with onion, garlic, capsicum and chilly paste)

## (Vegetarian)



## Paneer Paapdi

(mouth watering crispy paneer)

or

## Paneer Tikka

(chunk of cottage cheese marinated grilled with a combination of capsicum, onion and tomato)

## Marination Choice

ACHARI /MALAI /PUDINA/ ORIGINAL RECIPE

## Palak Dahi Rolls

(an exotic roll made with spinach and yoghurt pan fried)

or

## Dahi ke Sholey

(yoghurt filled in bread, pan fried)

## Chilly Paneer

(diced cottage cheese tossed with onion, garlic, capsicum & chilly paste)

## Corn Spinach Rolls

(crispy rolls stuffed with corn & spinach served with hot garlic sauce)

## Honey Chilli Potato

(threads of potato cooked with honey, chilli and tossed in hot garlic sauce-crisp fried)

## Vegetable Manchurian

(vegetable balls cooked with chopped onion, ginger, garlic, coriander & hint of green chillies)

Chandni Chowk Se



Gole Gappe  
Dahi Bhalla Paapdi  
Aaloo Tikki

SALAD BAR



Garden Green Salad  
Russian Salad/Macroni Salad  
Aaloo Pudina Chaat  
Beans Sprout Salad/Lachha Onion Salad  
Chicken Hawain Salad  
Channa Chaat  
Lemon Cuts and Green Chillies  
(along with achaar, paapad & chutney)

RAITA (any 2)



Dahi Bhalla with Saunth ki Chutney  
Mix Veg Raita  
Pineapple Raita  
Boondi Raita

MAIN COURSE



(Non Vegetarian~ Chicken ~ any-1)

Murg Makhanwala

(the immensely popular butter chicken, tandoori  
chicken cooked in a rich tomato butter flavoured gravy)



## Pindi Channa

(our chef's special recipe of channa)

## Gobhi Adaraki

(cauliflower cooked with grand flavour of ginger)

## GHAR KI RASOI (any 1)



Makki Ki Roti Sarson ka Saag (Seasonal)  
(with gud & butter)

or

Amritsari Chole with Stuffed Kulcha

## RICE (any 2)



Hyderabadi Gosht Biryani

or

Hyderabadi Chicken Biryani  
Masala Subz Biryani (Vegetarian)

Navratan Pulao

Steamed Rice  
(Plain or Jeera)

## BREADS



Roti,

Plain Naan

Butter Naan

Garlic Naan

Lachha Parantha

Pudina Parantha

Mirchi Parantha

Stuffed Kulcha

Missi Roti

## Kadhai Murg

(chicken cooked in spicy tomato gravy flavoured with capsicum and coriander seed)

or

## Rarra Murg

(tender piece of chicken marinated in selected spices and cooked in a rich tomato)

## LAMB (any 1)



## Rogan Josh

(to spice up or taste buds and mildly spiced mutton curry cooked in traditional style)

or

## Mutton Saag

(tender mutton pieces gently spiced & cooked with fresh spinach) (a home style punjabi fare)

## MAIN COURSE

(Vegetarian)



## Paneer Makhanwala

(cottage cheese pieces simmered in rich tomato butter gravy & cream)

## Paneer Methi Malai

(pieces of cottage cheese cooked in a fenugreek flavoured yoghurt sauce enriched with fresh homogenized cream)

or

## Kadhai Paneer

(cottage cheese cooked in spicy tomato gravy flavoured with capsicum & coriander seed)

## Kurkuree Bhindi

(crispy fried chatpati bhindi)

## Mushroom Taka-Tak

(mushroom cooked with the flavour of capsicum in thick gravy)

## Dal Lavanya

(black lentils cooked overnight with country tomatoes, enriched with fresh cream & flavoured with dry fenugreek dust)

## Palak Corn

(spinach cooked in butter with american corn)

Pindi Channa

(our chef's special recipe of channa)

Gobhi Adaraki

(cauliflower cooked with grand flavour of ginger)

GHAR KI RASOI (any 1)



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BREADS



Roti,

Plain Naan

Butter Naan

Garlic Naan

Lachha Parantha

Pudina Parantha

Mirchi Parantha

Stuffed Kulcha

Missi Roti

## CHINESE MAIN COURSE

(Vegetarian~ any 2)



Veg Hakka Noodles  
Veg Fried Rice  
Veg Manchurian Gravy  
Mix Veg in hot Garlic Sauce

## ITALIAN PASTA (LIVE)

(Part of Main Course will be served in Dinner Plate only)



Penne/Spegheitti/Fussili

(black & green olives, pink & green pepper corn, gherkin, green jelapenos, red chilli brain, red chilli flakes, dry parmesan cheese, tobasco, red and white sauce)

## DESSERT STATION (Any 4)



Gulab Jamun (Stuffed)  
Kesari Kheer  
Moong Dal Halwa/Gajar Ka Halwa  
Maalpua Rabri / Rabri Jalebi  
Ras Malai/Tilla Kulfi  
Assorted Cakes (Extra Charges)

## ICE CREAM PARLOUR (Any 3)



Vanilla/Chocolate/Butter Scotch/Strawberry  
(with all dressing & nuts)

## TERMS & CONDITIONS

1. Out side food will not be allowed.
2. All the hall are non smoking.
3. Arms & ammunition not allowed inside the hall.
4. Dogs & pets are not allowed inside the hall.
5. 25% payment on booking, 50% a week prior the function and full payment before (2 Days) 48 hours of function.
- 6 No credit will be given at all.
7. D.J. will not be allowed after 11.00 pm (as per Govt. Rules).
8. Liquor will not be served without liquor licence & local purchase bill.
9. Snacks will not be served after 10.30 pm.
10. Buffet timing is 9.30 to 12.30 pm.
11. Lunch party time is 11.30 to 3.30pm.
12. Right of admission reserved.
13. A C will not be available after 12.00 midnight.
14. Dhol will not be allowed inside the hall.
15. Service of foods and drinks not allowed outside of the premises.
16. Host & guest responsible for their belongings.
17. VAT, Services Taxes, Luxury Tax (as per Govt. terms).
18. 3% Service Charges.
19. Flower decoration will be charged extra.
20. D. J. will be charged extra.
21. Valet parking - (AT OWNER'S RISK).

Name.....Contact No.....  
Address.....  
No. of Person/Pax.....Date of Function.....  
Function.....Flowers.....  
Menu.....Vedi.....  
Floor.....DJ.....  
Rate.....  
Special Request.....Bar.....

I agree with the above Terms & Conditions

Signature (Manager)

Signature (Party)

15, Shivaji Marg, Near Zakhira Circle, Opp. DLF Building,  
New Delhi-110015

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