

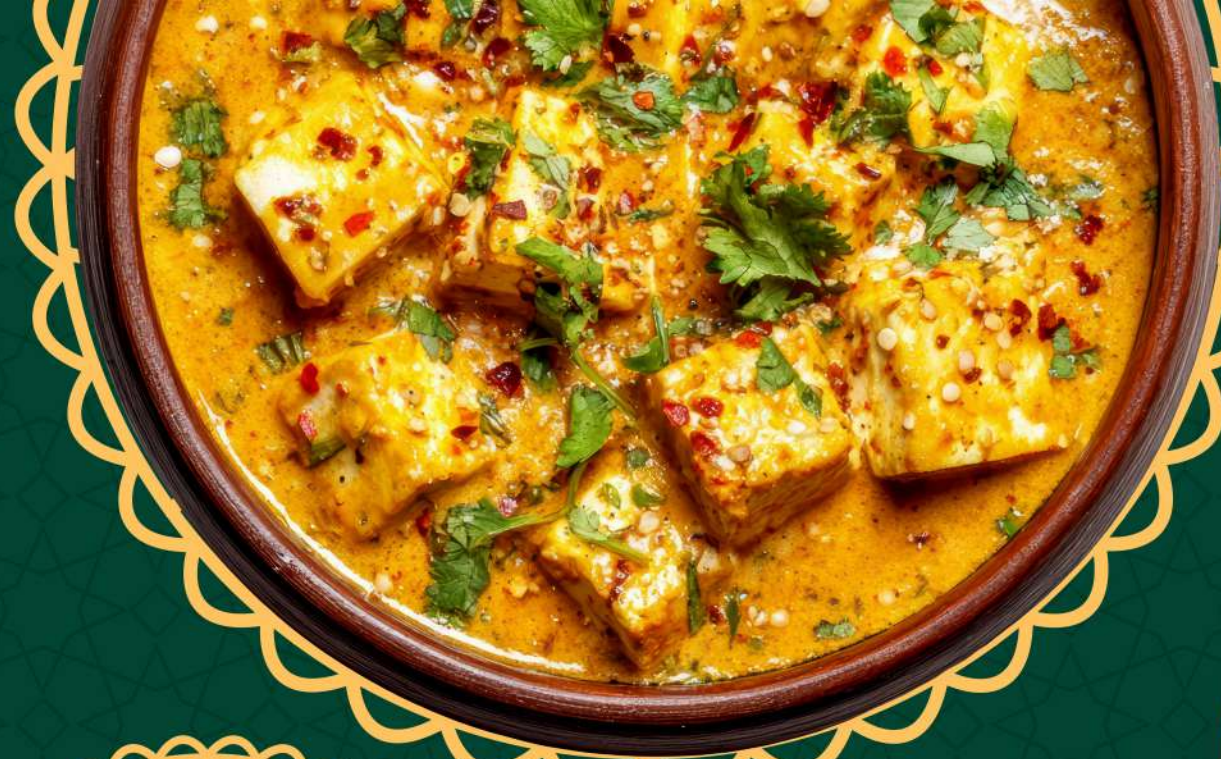


THE BBQ

Catering Company

WEDDING ESSENCE MENU- VEG

The Commitment to
Good **Food** &
Great Service



OUR MENU TYPES

MENU

Rate Per Head
Welcome Drinks
Live grill veg starters
Soup
Salads
Indian breads
Veg main course
Rice
Desserts
Table appointments

ROYALE VEG

Rs 799

Choose 2
Choose 5
Choose 1
Choose 3
Choose 2
Choose 4
Choose 2
Choose 4
Papad, pickle, curd, raitha, Dips

SIGNATURE VEG

Rs 699

Choose 2
Choose 3
Choose 1
Choose 2
Choose 2
Choose 3
Choose 1
Choose 3
Papad, pickle, curd, raitha, Dips

All our package consists with entire standard food set up and buffet service
The packages can be customized as required
GST 5% & Transportation additional on actual
The package rate be defined on the number of pax and the menu

VEG OPTIONS

Veg Starters

Cottage Cheese / Paneer

Tandoori Paneer Tikka / Azwaini Paneer Tikka
Achari Paneer Tikka / Paneer Pudina Tikka
Reshmi Paneer / Malabar Paneer Tikka

Potato

Cajun Spice Baby Potato / Potato Croquettes
Achari Aloo / Cheese Potato Shorts

Mock Meat & Grilled Veg

Tandoori Soya Chaap / Cheesy Soya Chaap

Fruits, Veggies, Corn

Honey Chilly BBQ Pineapple & Watermelon
Assorted Grilled Veg (zucchini, bell pepper, corn, broccoli) / Hariyali Grilled Veg (gobi, zuchinie, corn, broccoli) / Crispy Fried Corn / Golden Fried Baby Corn

Mushroom

Coastal BBQ Mushroom / Pesto Grilled Mushroom / Tandoori Mushroom

Kebab & Fried

Hara Bhara Kebab / Dahi Ke Sholey / Kabuli Tikiya
Veg Spring Roll / Pizza Pockets / Cheese Fingers
Cheese Balls

Chinese

Paneer Chilly / Gobi Manchurian / Veg Ball
Manchurian / Mushroom 65 / Chilly Mushroom

Salads

Green Salad / Russian Salad / Beans Sprouts
Greek Salad / Corn Mutter Salad / Colslaw Salad
Kimchi Salad / Potato Peanut Chat /
Barbecue Pineapple Salad

Breads

Tandoor Roti / Butter Naan / Phulka / Chapathi
Malabar Porotta / Missi Roti (add on) / Poori
Kulcha (baked - add on)

Rice

Jeera Rice / Veg Pulav / Plain Rice / Ghee Rice
Veg Dum Biryani / Veg Handi Biryani
Veg Biryani - Jeera Samba Rice
Veg Pulav - South Style Masala
Kashmiri Pulav

Veg Soups

Hot & Sour Veg Soup / Lemon Coriander Soup
Sweet Corn Veg Soup / Tomato Dhaniya Shorba
Subz Shorba / Ministrone soup / Tomato Soup

Veg Main Course

Paneer

Kadai Paneer / Paneer Makhanwala / Methi Paneer
Paneer Do Pyaza / Paneer Pasanda
Patiyala Shahi Paneer / Paneer Butter Masala
Palak Paneer / Paneer Kurcha / Sahi Paneer

Chef Special Veg

Vegetable Kolhapuri / Vegetable Jalfrezi
Bhindi Do Pyaza / Sabz Diwani Handi
Tawa Vegetable / Kadai Vegetable
Pindi Chole / Mushroom Kadai
Mushroom Matar Masala
Pindi Cholle / Rajesthani Ghatta Curry
Kofta Shaam Savera / Dum Aloo
Kashmiri / Kadai Vegetable
Khoya Vegetable / Lotus Stem in
Honey Chilly Sauce / Nanhi Sabjiyo ka Mela

Kofta

Paneer Kofta / Malai Kofta
Kaju Kofta Curry / Kofta Shaam Savera

Dal

Tadkewali Dal / Dal Amritsari / Dal Palak
Methi Dal Tadka / Dal Panchmel / Rajma Masala
Dal Karari / Dal Makhni

Desserts

Hot Malpua / Angoori Gulab Jamun / Ice Cream - Vanilla/Chocolate/Strawberry / Sheer Korma / Moong dal halwa / Gaajar ka halwa / Brownie
Chocolate Pastry / Pineapple Pastry / Fruit Custard / Tarts (add on ₹50/person) / Kulfi (add on ₹50/person) / Rasmalai / Cham Cham / Rasgulla
Kalakand / Kaju Katli (add on ₹30/person) / Kheer / Payasm (rice, semiya, sabudhana, dal) / Pedas (add on ₹30/person) / Barfi (add on ₹20/person)
Laddu / Shrikhand / Kheer Kadam / Sandesh / Live Jalebi with rabri (add on ₹40/person) / Sooji Halwa / Balushahi (add on ₹30/person)
Mysore paak (add on ₹30/person) / Gujiya (add on ₹30/person)

CHINEESE & ORIENTAL

Chiese / Oriental

Starters Vegetarian

Paneer - Chilli / 65
Spring Roll / Crispy Chilli Corn
Gobi / Baby Corn/ Mushroom - Chilli / 65 / Manchurian

Main course veg

Stir Fried Veg in (burned garlic sauce/
Szechuan Chilli / Hot Garlic)
Gobi (manchurian / szechuan / chilli)
Paneer (manchurian / szechuan / chilli)

Rice/Noodles

Rice (szechuan / burnt garlic / chilli garlic)
Noodles (hakka / szechuan / chilli garlic)

Thai

Baby Corn Satay / Chicken Satay
Thai Green Curry / Thai Herbed Rice

Continental / Italian

Starters Vegetarian

Grilled Veg in Aromatic Herbs / Cheesy Broccoli
Cottage Cheese With Walnut Sauce / Veg Croquetss / Cheese Finger
Pesto Grilled Mushroom / Chargrilled Mushroom
Jalepeno Cheese Balls / Corn Cakes / Corn Cheese Balls
Pizza Pockets / Spinach Cheese Spring Rolls

Soup

Cream of Mushroom / Cream of Tomato / Broccoli
Soup / Zuchini Noodle Soup

Salads

Italian Veg Salad / Waldrof Salad / Caesar Salad

Breads

Garlic Bread / Bruschetta / Foccassia Brea

Main course

Pasta (White Sauce / Arabiatta)
Parsley Rice / Rosemary Rice / Herb Garlic Rice
Exotic Vegetables in Demiglace Sauce / Veg Tofu Pilaf

Desserts

Tarts / Brownie / Pastry / Custards

Table Appointments

Garlic Mayo & Zulo Coriander Dips
Thousand Island Dressing



MUHURTHA MENU

Sample Muhurtha Lunch 1

Sweet Shum Chum
Sabakki Payasa (sabudhana kheer)
Holige / Pickle / Pappad / Salt / Veg Pakoda
Sweet Corn & Pomegranate Kosambari
Chana Palya / Beans Palya / Poori
Bhaji / Veg Pulav / Plain Rice
Sambar / Rasam / Butter Milk / Banana

Sample Muhurtha Lunch 2

Kaju Katli / Jelebi / Manga Achar / Onion Curd Pachadi
Sweet Pachadi / Chips / Appalam / Cabbage & Carrot
Paruppu Poriyal / Aviyal / Cauliflower 65 / Mini Masala Vada
Poori / Peas & Potato Khorma / Mor Molagai & Salt
Mushroom Biryani / Plain Rice / Ghee / Sambar
Mor Kozhambu / Kara Kozhambu / Tomato Rasam
Madka Curd / Elaneer Payasam with Appalam
Ice Cream / Small Banana / Sweet Paan / Water Bottles

Kerala Sadhya

Mango Pickle / Puli Inji / Olan / Banana Chips / Pappadam
Upperi / Aviyal / Erisseri / Koottu Curry / Parippu Curry
Red Rice (matta) / White Rice / Toran / Kalan / Pachadi
Ulli Theeyal / Moru Curry / Sambar / Rasam / Mezhukku Puratti
Parippu Payasam / Ada Pradhamaan or Palada
Elaneer Payasam With Appalam / Ice Cream
Small Banana (poovan pazham)
Sweet Paan / Water Bottles

Sample Muhurtha Lunch 3

Fruit Punch / Salt / Pickle / Bele Holige / Sabbakki Payasa
Beans Palya / Corn Pomegranate Cosambari / Thonde Godami Palya
Mini Masala Dosa with Chutney / Veg Biryani / Plain Gravy
Gobi Manchurian / White Rice / Pappu Dal + Gun Powder + Ghee
Rasam / Papad / Curd / Ice Cream / Beeda / Banana / Tomato Rasam
Madka Curd / Elaneer Payasam With Appalam / Ice Cream
Small Banana / Sweet paan / Water bottles

The mentioned are only a sample menu, we can cater complete south Indian / north Indian wedding menu

BREAKFAST MENU

Beverages

Tea / Coffee / Badam Milk
Lassi / Cold Coffee
Seasonal Fruit Juice

Continental

Breakfast Cereal - Cornflakes With Hot Milk
Baked Beans / Boiled Vegetable / French Toast

Bread Station

Muffins / Toast Bread, Butter & Jam

Savouries

Veg Pakoda / Veg Cutlet / Samoosa

Sweets

Cut Fruits / Jalebi / Kesari Bath

Live Station

Dosa, Sambar & Chutney
Appam & Stew / Vada Paav
Paav Bhaji / Seasonal Cut Fruit Station

South Special

Idli with Sambar & Chutney
Vada with Sambar & Chutney
Semiya Upma / Rava Upma

North Special

Aloo Pratha, Curd & Pickle
Punjabi Chole Bhature / Dahi Wada
Kanda Batata Poha / Poori & Bhaji

Rice

Veg Pulav with Raitha / Khara Bath
Pongal With Chutney / Bisibele Bath

The breakfast menu starts with ₹300+gst per person.
The menu is completely customisable as per the choice.

BENGALI CUISINE

Breakfast Special

Koraishutir Kachori / Luchi Alur Dom
Moglai Porota / Luchi Ghugni
Radhaballabi / Paratha Suti Alur Dom

Desserts & Sides

Rosgolla / Raajbobh
Rasmalai / Mishti doi
Sandesh / Nolengur Rasgulla
Khejur Aamshotoyo Chutney
Kacha Aamer Chatni

Veg

Vegetable Chop / Mochar Chap
Chhan Motorshutir Chop / Potoler Dolma Veg
Phoolkopi Aloo Rosha / Aloo Posto
Aloo Bhaja / Begun Basanti / Chhanar Kalia
Shuktoni / Cholar Dal / Bhaja Masala Aloor Dum
Dhokar Dalna / Baigan Baja / Dum Aloo
Beguni / Luchi / Radhabhallabi
Romali Roti / Kaju Kismis Pulao
Mishti Pulao / Basanti Pulav



LIVE STATIONS

Live Chats Station - ₹40/₹3,000

Pani Puri / Dahi Puri / Papadi chaat
Add on - aloo tikki | palak patha | samoosa chaat

Live Pizza - Rs 5000 up to 50 serving

Veg Pizza (paneer tikka / veggie delight)

Live Flavoured Tea Counter - ₹6,000

Chamomile, Hibiscus, Rose, Zafrani, Cardamom

Fresh Juices / Beverages

Water Melon | Orange | Pineapple - Rs 40/person
Tender Coconut - Rs 50/pc
Arabian Pulpy Grape - Rs 30 /person

South Special Live (₹50/₹3,000)

Dosa with Chutney / Idli With Sambar & Chutney
Kerala Porotta / Appam / Idiyappam with Stew

Live Rolls & Parathas (₹50/₹4,000)

Bbq Veg Rolls / Rumali Roti

Paav Station - ₹50/₹3,000 for each

Vada Paav / Paav Bhaji / Soya Keema Paav
Chole Kulcha (baked)

Live Chinese Station- ₹40/₹3,000 each

Noodles / Fried Rice with Manchurian
(paneer/baby corn/gobi/mushroom)

Fun Eatables (₹3,500/counter upto 100 serving)

Pop Corn / Cotton Candy / Ice Gola / Chocolate Fountain
Strawberry Fountain - Rs 4,500 (fresh strawberry seasonal)
Waffles / Pan Cakes With Mapple Syrup
Potat Twistato / Potato Swirls

Live Pasta Station - Rs 40/ Rs 4,000

Pasta Veg With White & Red Sauce

Live Momo Station - Rs 50/ Rs 4,000

Veg Momos

Live Pan Station - Live min Rs 2,500

Sweet paan - ₹20/pc
Magain pan - ₹20/pc
Chocolate pan - ₹50/pc

Dessert Station

Live Jalebi with Rabri - ₹3,000
Tart - Fruits / Mango / Chocolate - (₹50/piece)
Cheese Cake - Mongo / Vanilla - (₹50/piece)
Kulfi - ₹30/piece

BEVERAGE & BAR

Beverage & Bar Service - Brew crew

Welcome Drinks

Lemon Mint Soda / Orange Mint Fizz / Pineapple Mint Spritzer
Mango Tangy Cooler / Strawberry Lemon Sparkler
Lychee Mint Cooler / Aampanna
Live Fresh Sugar Cane - ₹30/person (min order value ₹4,000)
Live Fresh Coconut Serving - ₹50/piece
Milk Shakes - Chocolate / Strawberry / Vanilla - ₹40/person
Fresh Juices - Watermelon / Orange / Pineapple - ₹30/person
Cold Coffee / Iced Tea - ₹30/person

Add on Brew Services

Flair Bar Tenders / Lady Bar tenders / Jugglers
One day occasional liquor license & KSBCL liquor procurement service

Option -1 : Hire Your Brew Crew

(bar man, glasses & ice cubes) - ₹6,000 / set

1 Bar man, 20 kg ice cubes with ice box
70 nos glasses (collins, whiskey & wine)
1 Bar man can bel to dispense maximum of 50 guests

Option-2 : Live Bar - Rs 200/person

Bar Men & Bar Assistants
Glass Wares (collins, whiskey, wine) & Ice Cubes
Unlimited Mocktails - Mojito, Blue Hawaaiin, Cosmopolitan, Guava Spice
Aerated Beverages - Coke, Sprite & Soda
Tetra Pack Juices - Orange, Guava & Cranberry

Mocktail & Cocktail Options

Mocktails

Virgin Mojito
Virgin Colada
Kiwi Dream
Island Blue / blue hawaaaiin
Cranberry Fusion
Fresh Lime Water/ Soda

Cocktails

Planters Punch / Blushing Sunset / Daiquiri / Pinacolada
Mojito / Caipirinha / Havana Beach / Cosmopolitan
Caipirojka / Basil Bay / Guava Jack / White Lady
Margarita / Tequila Sunrise / Sangria

TASTY TREAT (HI TEA)

Package

Beverages
Snacks
Rolls / wraps / paav
Desserts

Classic Hi Tea

Rate per head: Rs 200

Choose 1
Choose 2
Choose 1
Choose 1

Premium Hi Tea

Rate per head: Rs 275

Choose 2
Choose 3
Choose 1
Choose 2

Elite Hi Tea

Rate per head: Rs 350

Choose 2
Choose 4
Choose 2
Choose 2

Beverages

Tea, Coffee & Cookies
Strawberry Mint Lemonade
Lemon Mint Cooler / Kiwi Blast
Mango Julep / Litchi Lemonade
Fresh Juices - Seasonal

Snacks

Veg Sandwiches / Veg Burger / Veg Puffss / Samosa
Mix Veg Pakoda / French Fries / Potato Wedges
Veg Cutlet / Veggie Cheese Fingers / Jalepeno Cheese Balls
Sholey Kebab / Crsipy fried corn

Rolls / Wraps / Paav

Veg Kathi Roll / Veg Spring Roll
Paav Bhaji / Wada Paav / Soya Keema Paav

Desserts

Brownie / Pastries / Fruit Cake Slices
Gulab Jamun / Corn Ice Creams

Hi Tea Add-ons

Live Fresh Sugar Cane / Live Fresh Coconut Serving
Milk Shakes / Cold Coffee / Paneer Chilli / Paneer 65
Chole Kulche (baked) / Veg. Noodles
Veg Pasta

Add on Live stations

Popcorn / Cotton Candy / Chocolate Fountain
Ice Gola / Waffles/ Pan Cakes / Pizza
Potato Swirls / Mocktail bar

KERALA CATERING

Welcome Drink

Pineapple Mint Juice / Spiced Butter Milk
Pulpy Grape Juice

Veg Starter

Veg Cutlet / Mini Parippu Vada
Pazham Pori / Mushroom Pepper Dry
Live Grill - BBQ Paneer, BBQ Mushroom, BBQ Pineapple

Bread

Chapathi / Poori / Atta Porotta
Malabar Porotta | Idiyappam

Add -on

Appam & Stew (veg) / Kappa

Salad

Green Salad

Veg Main Course

Veg Kuruma / Kadala Curry / Paneer Pepper Roast
Green Peas Masala / Mushroom Pepper Masala / Sambar

Rice

Veg Pulav / Ghee Rice / Veg Biryani
Plain Rice & Rasam

Dessert

Gulab Jammun / Ada Pradhaman / Semiya Payasam
Ice Cream / Kulfi
Add on - Live Jalbe with Rabri / Coconut Pudding

Table Appointments

Achar / Pappadam / Curd

Water

Bistrery Kegs





Complete Catering. No Follow-ups. No Stress.

At The BBQ Catering Company, we provide a fully managed, end-to-end catering solution, designed for a smooth, hassle-free event experience. You don't have to chase vendors, manage staff, or worry about timing. We handle everything from live grills to final service.

What We Do Best

- Live BBQ catering experience
- End-to-end food preparation & service
- Professional and trained service team
- Complete buffet setup with all essentials
- Clean, efficient, and organized execution

Why Choose Us

- Hassle-free coordination
- Single-point responsibility
- Consistent professional service
- Same Quality, whether it's 50 guests or 500.
- You deal with one person. We handle the rest.

One Team. Complete Catering. Zero Stress.

Our Promise

Reliable service. Seamless execution. Memorable events.
Tell us your event details, we'll handle everything else.

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