BARU CATERERS





+91 9915118092

THEAD OFFICE: # 29 NEAR 23 NUMBER PATIALA (PUNJAB)

■BARUCATERERS97@GMAIL.COM



ABOUT US

Welcome to BARU CATERERS

We specialize in crafting unforgettable dining experiences with fresh ingredients, inspired recipes, and warm service. Whether you're hosting an intimate gathering or a grand celebration, our custom menus and flawless execution will make your occasion truly special.

Explore our menu and discover the flavors waiting to elevate your event.

If you'd like, share more about your theme design or type of cuisine, we will get them prepared.







WHY CHOOSE US?

We prepare all types of cuisine in our catering services—cuisines from every state of India as well as international cuisines. To create these dishes, we invite national and international chefs who are experts in their respective specialties.

We use organic whole wheat flour in our food, as well as organic gram flour and many other organic ingredients that we prepare ourselves on our own farm.







"We have provided many VVIP catering services all over India, including for politicians of Punjab CM & All Cabinet as well as India, celebrities, sportspersons, executives, etc.

It has experience of catering 200 to 10000 guests in the events





GOLD CELEBRATION (MENU VEG & NON-VEG) (BREAKFAST/LUNCH)

INSTRUCTION:

- FOOD PREPARATION WILL BE ON DEMAND BY HOST IN CREAM 'N' BUTTER, DESI GHEE'N' OLIVE OIL
- COMPLETE CLEANLINESS 'N' HYGIENE TO BE MAINTAINED
- WAITERS UNIFORM WILL BE NEAT 'N' CLEAN.
- ALL WAITERS TO BE PROPERLY GROOMED.
- ALL SERVICE STAFF WILL HAVE GLOVES.
- PROPER UNIFORM OF KITCHEN STAFF AT THE GROUND'N' HALL
- SPECIAL SERVICE ARRANGMENT FOR EXTRA VIP GROUP
- MAIN EMPHASIS WILL BE ON PRESENTATION



GOLD CELEBRATION

MENU VEG & NON VEG (BREAKFAST/LUNCH)

Contact Information

NAME
ADDRESS
CONTACT
DATE OF FUNCTION
NATURE OF FUNCTION
LAUNCH/DINNER
VENUE AT
GATHERING
NAME OF COUPLE
RATE PER PLATE
TOTAL AMOUNT
ADVANCEDATE
BALANCE

CUSTOMER'S SIGN

AUTH. SIGNATORY



GOLD CELEBRATION

MENU VEG & NON VEG (BREAKFAST/LUNCH)

BEVERAGES

- •COKE
- •LIMCA
- •FANTA
- •MINERAL WATER

COFFEE LOUNGE:

•ESPRESSO HOT COFFEE
•BLACK COFFEE

TEA LOUNGE.

•ASSORTED OF EXOTIC TEA
•MASALA CHAI
•ASSAM GREEN TEA

RECEPTION OF BARAT.

- •DRY FRUIT
- •KAJUBURFI



VEG BREAKFAST

•CHUTNEY STUFFED PANEER PAKORA
•MIX PAKORA
•GOBHI PAKORA
•VEG AND CHEESE CUTLET
•PINEAPPLE SAUTE LIVE
•PANEER SAUTE LIVE

NON VEG BREAKFAST

•KEEMA KALEJI MASALA
•HYDERBADI CHICKEN MAJESTIC (BONELESS)
•CRUMBED FRIED FISH
•LEMON BUTTER FISH LIVE

EGG STATION (LIVE)

•MASALA OMELETE•HALF FRIED•BOILED EGGS

SANDWICH COUNTER

•CHUTNEY AND CHEESE SANDWICH
•GRILLED SANDWICH



SWEETS

•BROWN BURFI
• GAJJARPAK (SEASONAL)
•MILK CAKE
•CHOCOLATE BARFI
•GULAB JAMUN
•CHAM-CHAM
•SWEET RASGOLLA

BAKERY SHOP

PASTRY PINEAPPLEPASTRY CHOCLATECAKE THREE TYPEBROWNIESPLUM CAKE

COCKTAIL'S

(MENU WILL DISPLAY FOR CHOICE OF COCKTAILSBY HOST)
WHISKY,VODKA,BACARDI,BEER,REDWINE,WHI
TEWINE,SPARKLING WINE,TEQUILLA,TIAMARIA,
PEACHSCHNAPPS,RED BULLS,MALIBU



SPECIAL SNACKS COUNTER AT THE BAR

PEANUTS MASALA
(FRESALY TOASTED)
•WAFERS

•NACHOS WITH SALSA SAUCE
•ASSORTED NUTS
•FRESH CHEESE

ASSORTED LIVE SAUTE

VEG

•PANEER SAUTE
•EXOTIC VEG SAUTE
•MAUSHROOM CORN MASALA ON TAWA
SOYA CHAMP BHUNNA MASALA ON TAWA

NON VEG •FISH LEMON BUTTER

•CHICKEN SAUTE
•MUTTON ON TAWA

•CHICKEN LABABDAR ON TAWA



STARTERS/COCKTAIL SNACKS

NON VEG

•MURG MALAI AKHROT KE KEBAB

(TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.)

•LAHORI RASEELAY MURG TIKKA

(TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.)

•CHICKEN SEEKH KEBAB

(TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.)

•CHICKEN TIKKA KALI MIRCH

(TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.)

•CHICKEN MALAI TIKKA

(TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.)

•CHICKEN KASTOORI TIKKA

(TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.)

•FISH FINGER

(TO BE SERVED WITH TARTER SAUCE)

•GRAINY MUSTARD FISH TIKKA

(TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.)

•AMRITSARI FRIED FISH

(TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.)



STARTERS/COCKTAIL SNACKS

VEG

•PANEER TIKKA SHASHLIK (TO BE SERVED WITH MINT SAUCE) **•BUTTER GARLIC MUSHROOM** (TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.) •MUSHROOMTIKKA KALI MIRCH (TO BE SERVED WITH MINT CHUTNEY N' RING ONIONS.) •TANDOORI SOYA CHAMP (TO BE SERVED WITH MINT SAUCE) •CHEESE TRIANGLES •SPINACH CHEESE ROLL (TO BE SERVED WITH SWEET CHILLYGARLIC SAUCE 'N' SPRING ONIONS.) •MUSHROOM DOPLEX •HONEY CHILLI CAULIFLOWER •DAHI KE KEBAB FRENCH FRIES



SOUP STATION

•VEGETABLE MANCHOW SOUP•CHICKEN HOT & SOUR SOUP•BREAD STICKS ,BUTTER 'N' PEPPER

INTERNATIONAL SALAD BAR

•RAW GREEN SALAD (GARDEN FRESH RADISH, CUCUMBER, MINI CARROTS, CHERRY TOMATOES)

•WALDORF SALAD

•RUSSIAN SALAD

•COTTAGE CHEESE & MACARONI IN THOUSAND ISLAND DRESSING

•YOGHURT & CUCUMBER DIP

•BEAN SPROUTED

•CHICK PEAS WITH GINGER & TOMATOES •FRUITY

COLESLAW

•MIXED SALAD PANACHE SALAD

•BROCCOLI, BABY CORN & MUSHROOMIN VINAIGRETTE DRESSING

•WATERMELON, PAPAYA WITH GINGER IN HONEY DRESSING
•LEMON WEDGES, JULIENNES OF GINGER, GREEN CHILLIES

RAITA BAR

· PINEAPPLE RAITA – · MIX RAITA – · BOONDIRAITA



MAIN COURSE

INDIAN CUISINE

RICE COUNTER

•LUCKNOWI CHICKEN BIRYANI

•VEG BIRYANI

•JEERA RICE

•BROWN GRAVY, BURAINI RAITA & ONION LACHA

VEGETARIAN

PANEER HANDI MASALA
DAL MAKHANI
SUBZ JUGALBANDI (MIX VEG)
MALAI KOFTA
MUSHROOM DO PYAZA
METHI MALAI MATAR

NON VEGETARIAN

MURG AWADHI KORMA
BUTTER CHIKEN PUNJABI
METHI CHICKEN PUNJABI
PUNJABI MUTTON ROGAN JOSH



PUNJABI SPECIALTIES

•PANEER RAUNAKY (BHURJI)
•BAIGAN KA BHARTHA
•KADHI PAKORA
•GAJAR MATAR
•DAHI BHINDI
•SARSON KA SAAG
•MAKKI KI ROTI (DESI GHEE,SHAKAR)
•PLAIN RICE

DAL COUNTER

•MOONG DAL TADKA
(USE DAL BOWL AT COUNTER)
•TAWA KA FULKA

ROTI COUNTER

TODAY, IN THE 21 ST CENTURY, WHEN ROTIS ARE TAKENFORGRANTED, SEEN AS AN ACCOMPANIMENT FOR THE OTHER FOODS. IT STILL HAS A SENSE OF SURPRISE SIGNIFICANCE NAAN: BUTTER, PLAIN, STUFFED NAAN ROTI: MISSI, TANDOORI PRANTHA: LACHHA, PUDINA, MIRCHI



ITALIAN PASTA(LIVE)

FETTUCCINIPENNEFUSSILY

CONDIMENTS

•CHOPPED DRY TOMATOES
•CHOPPED GREEN CHILIES
•BLACK / GREEN OLIVES
•PINK / GREEN PEPPER CORNS
•TABASCO
•PINESEEDS
•PARMESAN CHEESE
•VINEGAR ONIONS
•RED CHILLY FLAKES

SAUCES

•TOMATO CONCASSE•CHEESE SAUCE•CREAMY BASIL

(ASSORTED BREADS DISPLAY)





CONTINENTAL CUISINE

•GRILLED FISH FILLET STATION
•GRILLED EGGPLANT
•HERBED BUTTER VEGETABLE

ORIENTAL CUISINE

•LEMON CHICKEN
•CAULIFLOWER MANCHURIAN GRAVY
•VEGETABLE FRIED RICE
•VEGETABLE HAKKA NOODLES







DESSERTS

•ICE CREAM (ASSORTED ICE CREAM SERVED TOOTY FRUITYSTYLE ON GLASS)

DESI METHAI STATION

HOT KESARI JALEBIS SERVED WITH RABRI

HOT MINI GULAB JAMUN

SHAH JAHANI SHAHI TUKDA(BITE SIZE)

SHAHI RABADI

HALWA COUNTER

MOONG DAL HALWA

GAJAR HALWA (SEASONAL)

KHEER COUNTER

•PISTACHIO KHEER

NOTE: PALACE CLEARENCE CHARGES WILLBEPAID BY PARTY COMPULSORY



TERMS/CONDITIONS

- ALL MATERIALS FOR COCKTAILS, JUICES, BAR HANDLING, ICE, ANDICE CUBES, BAR, COGNAC / BRANDY FOR FLAMBÉ, ADDITIONAL LED COUNTERS AND ALL APPLICABLE TAXES ARE TO BECHARGEDEXTRA.
- ALL STALLS &TRANSPORTATION WILL BE CHARGED EXTRAASPER ACTUAL COST
- WE ARE NOT LIABLE FOR CUSTOMER BELONGINGS LIKEMOBILE, CASH, JEWELLERY, PURSE, SUITCASE, BAG ETC.
- PAYMENT IN ADVANCE WILL NOT REFUNDABLE AT ANY CIRCUMSTANCES.
- THE RATE FOR PROPOSED MENU WILL BE CHARGED ASPER DISCUSSION & EXTRA PLATES WILL CHARGED EXTRA AS PER ACTUAL COST
- THERE WILL BE NO CHANGE IN MENU AFTER RATE SETTLEMENT AND IF ANY (CONDITIONAL) THAT IS TO INFORMED BEFORE3DAYSOF FUNCTION
- WE DO NOT TAKE ANY RESPONSIBILITY FOR SERVINGGUESTSBEYOND EXPECTED NUMBER DISCUSSED PRIOR TO FUNCTION. CONFIRMATION IS SUBJECT TO DEPOSIT OF 25%ADVANCE, 50%OF THE TOTAL AMOUNT WILL BE DEPOSITED 2 WEEKS PRIOR TOTHE PARTY
- THE BALANCE 25% WILL BE PAID IMMEDIATELYAFTER THE PARTY.
- THE CLEARANCE CHARGES BY THE HOST