

PATEL CATERERS

Curators of Royal Catering & Legendary Celebrations

100% PURE VEGETARIAN & JAIN CERTIFIED SPECIALISTS

1. ARTISANAL WELCOME ELIXIRS & MOCKTAILS

PASSED SERVICE

Royal Kesariya Thandai [Signature]

Slow-crushed California almonds, organic Kashmiri saffron, melon seeds, and fragrant Kannauj rose petals.

Botanical Lavender Lychee Fizz [Modern]

Sweet litchi nectar steeped with culinary French lavender, charged with effervescent soda & crushed ice.

Smoked Kokum & Cumin Cooler [Coastal]

Wild Konkan kokum fruit infused with charcoal-smoked cumin, black rock salt, and bruised garden mint.

Aam Panna Gold Sparkler [Heritage]

Roasted raw mango pulp spiced with black peppercorns, roasted jeera, and finished with 24k edible gold leaf.

2. THEATRICAL LIVE STREET COUNTERS & CHAATS

LIVE THEATRICAL

Volcano Palak Patta Chaat [Chef Special]

Crispy tempura baby spinach leaves topped with churned yogurt, pomegranate pearls, and sweet date-tamarind chutney.

Nitro Pani Puri Flight [Five Flavors]

Theatrical liquid nitrogen presentation with Hing-Jeera, Tangy Guava, Kashmiri Mint, Aam, and Garlic water.

Truffle Infused Sev Puri [Contemporary]

Artisanal handcrafted wheat puris layered with spiced potato ragout, truffle oil mist, microgreens, and nylon sev.

Banarasi Tamatar Ki Chaat [Clay Pot]

Slow-simmered earthen-pot spiced tomato concasse served in miniature clay sakoras with desi ghee cashew crisps.

3. ROYAL STARTERS & HORS D'OEUVRES

SILVER SERVICE

Paneer Nazakat Tikka [Tandoor Special]

Layered Malai paneer cubes stuffed with apricot chunda & basil pesto, roasted in clay charcoal tandoors.

Crispy Lotus Stem Honey Chilli [Oriental]

Delicately sliced lotus stem roots tossed with Kashmiri chilli glaze, scallions, sesame seeds, and garlic chips.

Charred Malai Broccoli Skewers [Gourmet]

Tender broccoli florets steeped in green cardamom, rich cream cheese, cold-pressed olive oil, and white sesame.

Truffle Edamame Dimsums [Live Steam]

Translucent jade crystal parcels filled with crushed edamame & water chestnuts, accompanied by chilli oil.

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Crafted with Heritage Cow Ghee & Secret Family Masala Formulations

4. ROYAL GUJARATI, MARWARI & AWADHI MAINS

ROYAL FEAST

Shahi Paneer Lababdar [Imperial Gravy]

Slow-simmered vine-ripened tomato gravy enriched with churned butter, cashew butter, and roasted kasuri methi.

Royal Dal Baati Churma [Marwari Legacy]

Panchmel five-lentil dal tempered with desi ghee, served with crunchy oven baatis, gatte curry, and almond churma.

Dal Maharani Bukhara [Slow Simmered]

Whole black lentils & kidney beans slow-cooked for 24 hours on smoldering charcoal with fresh cream & white butter.

Surti Green Undhiyu with Puri [Heritage Gujarati]

Traditional winter papdi, tender baby brinjals, purple yam, and fresh fenugreek muthiyas cooked in earthen pots.

Dum Subz Handi Biryani [Awadhi Dum]

Aged long-grain Basmati rice sealed in clay handis with garden vegetables, saffron milk, caramelized shallots & kewra.

Artisanal Kulchas & Tandoori Rotis [Bread Basket]

Assortment of Chur Chur Naan, Laccha Paratha, Missi Roti, and Herb Garlic Kulchas baked fresh on live tandoors.

5. LIVE CONTINENTAL & ITALIAN PAVILION

LIVE CHEF ACTION

Parmesan Wheel Aglio E Olio [Chef Signature]

Artisanal fettuccine tossed directly inside an authentic aged Italian cheese wheel with olive oil, chilli flakes, & herbs.

Woodfired Neapolitan Pizzas [Hand Stretched]

48-hour fermented sourdough crusts with San Marzano plum tomato sauce, fresh buffalo mozzarella, and basil leaves.

6. THE IMPERIAL ROYAL DESSERTS & MITHAI COURTYARD

SHOWSTOPPER

Lakhnavi Malai Rasmalai with Royal Paan [Signature]

Delicate saffron dumplings in thickened pistachio milk, served atop fresh betel leaves with edible silver vark.

Live Jalebi Caviar with Kesari Rabdi [Theatrical Live]

Crisp micro-jalebi pearls fried in pure cow ghee, soaked in saffron syrup, paired with slow-churned rabdi.

Warm Moong Dal Halwa Tart [Heritage Classic]

Slow-roasted yellow lentils in pure ghee and almond slivers, served warm in delicate edible crisp pastry tartlets.

Liquid Nitrogen Charcoal Kulfi [Molecular]

Organic roasted coconut shell charcoal & green cardamom kulfi flash-frozen tableside in billows of nitrogen mist.

BOOK YOUR ROYAL TASTING & BESPOKE CATERING

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