

**CATERING MENU**



The Trupti Group has been a name synonymous with excellence and expertise since 1980.

With a bouquet of services including catering, banquets, restaurants, decor and hotels, the Trupti Group is today one of India's premier hospitality conglomerates.

## TRUPTI CATERING

For over 30 years, Trupti Caterers has set new benchmarks and higher standards for the catering industry.

With a menu boasting of more than 1400 delicacies across 10 Indian and International cuisines, and the capacity to serve 10,000 guests across five different locations, Trupti has changed the way catering is done in India.

Trupti has had the honour of serving Kings, Prime Ministers, Officials and Movie Stars. It is one of the few caterers on the exclusive panel of five-star venues such as The ITC Sheraton and The Leela.

## BEVERAGES

### TRADITIONAL DRINKS

Jaljeera  
Dab Ki Sikanji  
Khus Takhmari  
Thandai  
Keri Pannah (Bafalo)  
Lassi  
Chass

### MOCKTAILS

A COMBINATION OF OUR SPECIAL FRUIT PRESERVE TOPPED WITH AERATED WATER

Khus Cooler  
Mrs. Litchi Berry  
Raw Mango Spirits  
Litchi Coconut  
Blue Lagoon  
Badam Darbari  
Virgin Mary  
Highway Star  
Lemon Queen  
Flavoured Iced Teas

### FRUIT PUNCH

FRUIT JUICE WHISKED TOGETHER WITH MELTED VANILLA ICE CREAM

Citrus Twist  
Virgin Pinacolada  
Strawberry Colada  
Mixed Fruit  
Badam Sitaphal  
Orange Colada  
Litchi Coconut  
Blue Cat  
Grapco Punch

### FRESH JUICES

A SELECTION OF THE FRESH JUICES OF THE SEASON

Pineapple  
Pineapple Sweet Lime  
Herb Pineapple  
Orange Sweet Lime  
Mix Fruit Juice  
Kalingar  
Hawaiian Guava  
Kharbuja Orange  
Coconut Pomegranate  
Coconut Punch  
Som Sudha  
Litchi Coconut  
Orange Pomegranate  
Orange Strawberry  
Orange Sweet Lime & Pomegranate  
Green Grape & Mint  
Orange Coconut  
Litchi Orange  
Black Grape Pomegranate  
Pomegranate  
Strawberry Pomegranate  
Berri Berri  
Peach Plum  
Peach Pineapple  
Kiwi Pineapple  
Litchi Coconut

### HOT BEVERAGES

Keshariya Tea  
Ginger Tea  
Lemon Tea  
Jasmine Tea  
Earl Grey Tea  
Assam Bihu Tea  
Masala Milk  
Dudh Ki Kadai

## SOUPS

### THICK SOUPS

Crème Of Tomato  
Crème Of Spinach  
Crème Of Carrot  
Crème Of Vegetable  
Crème Of Asparagus

### THIN SOUPS

Tomato Shorba  
Tomato Rasam  
Coconut Shorba  
Almond Broccoli Soup

## APPETIZERS

Cocktail Samosa  
Mini Kachori  
Angoor Ka Pakoda  
Harabhara Kebab  
Spaghetti Croquettes  
Aloo Methi Tikki  
Paneer Methi Tikki  
Spirelli  
Spinach Timble  
Cheese Sesame Nuggets  
Veg Lifafa  
Kothambir Wadi  
Country Style Potato  
Cheese Chilli Toast  
Jalapeno Cheese Poppers  
Mozzarella Cheese Sticks

### DELICATESSEN SOUPS

French Onion  
Minestrone  
Muligatwany  
Gazpacho  
Borscht  
Vichyssoise

## BREAKFAST

Jilebi Papadi  
Upama Chutney  
Batata Poha

Amir Khaman  
Sindhi Dalpakwan

## HIGH TEA

### NORTH INDIAN SPECIALITIES

Corn Pancake  
Tawa Paratha Gully (Cabbage, Aloo, Mooli, Methi, Carrot with curd and Aachar)  
Aloo Sakarkand Chaat  
Mutter Pattilewali (Ghughni)  
Shahi Chaat (Balu Shahi)  
Kanji Wada  
Paneer Chilla  
Soyabean Dossa  
Aloo Tikki With Chhole  
Samosa Dahi Soth Ka  
Dahi Gunjia Papri Chaat  
Dahi Pakodi Papri Chaat (With or Without Palak Pakodi)  
Spicy Rasgoola Ki Chaat  
Raj Kachori  
Jodhpuri Dahiwada  
Palak Patta Chaat  
Takatak Tawa Chaat  
Stuffed Paneer With Papad Bhujee  
Pyaz Ki Kachori (Aloo Saag Wali)  
Mutter Vati Chaat Dahiwali  
Churmur Chaat  
Ajmeri Kachori Chaat  
Daulat Ki Jaag  
Fruit Kuliya Chaat

### SOUTH INDIAN SPECIALITIES

Steamed Idli  
Kanchipuram Idli  
Chilli Milli Idli  
Medu Wada  
Choice Of Dosa  
Neer Dosa  
Choice Of Uttapam  
Iddiappam With Coconut Stew  
Rasam Wada  
Paniyaram  
Appam With Avial  
Pesserattu

### MUMBAI SPECIALITIES

Pani Puri  
Bhel Puri  
Sev Puri  
Rajkot Iced Bhel  
Dahi Batata Puri  
Mumbai Makai Bhel  
Ragada Pattice  
Makai Pattice With Makai Ragada  
Pudla  
Pav Bhaji  
Paneer Salsa Wrap  
Ratnagiri Chaat  
Chinese Bhel  
Chinese Tawa Chaat  
Steamed Corn Ki Chaat

## SALADS

Green Salad  
Russian Salad  
Waldorf Salad  
Somtom Salad  
Tzatziki Salad  
Cole Slaw Hawaiian  
Assorted Pasta Salad  
Cottage Cheese & Green Peppers in Herb Tomato

Apple Hoop Basket  
Sprouted Beans Salad  
Grand Union Salad  
Golden Corn Salad  
Fruit Cocktail Cabana  
Khimchi Salad  
Caesars' Salad  
Cottage Cheese & Fruit Tivoli

## SWEETS

Choice Of Shrikhand  
Aamras  
Punjabi Phirni  
Malai Parval  
Petha Gilori / Pan  
Choice Of Basundi (Keshar, Dryfruit, Anjeer, Angoor, Sitaphal, Strawberry, Ghevar)  
Choice Of Rabari (Laccha, Keshar, Angoor, Aam)  
Rabadi Malpuva  
Shahi Sweet Dew  
Choice Of Rasmalai  
Choice Of Fresh Fruit Blends (Sitaphal, Strawberry, Orange, Mango)  
Dry Fruit Kheer  
Gulab Jamun  
Tricolour Blush  
Choice Of Sheera (Mugdai, Badam, Pista)

Choice Of Halwa (Dryfruit, Gajar, Chickoo, Pineapple, Orange, Dudhi)  
Badam Pista Akhrot Trio  
Choice Of Jilebi (Delhi, Keshar, Apple, Pineapple)  
Strawberry Khus  
Imarti  
Ghevar  
Gol Papadi  
Locha Mohanthal  
Rasgulla  
Baked Rasgulla  
Choice Of Bengali Sweet  
Choice Of Sandesh (Kachagola, Keshar Pista, Sitaphal, Pineapple, Strawberry, Orange)  
Choice Of Dry Fruit Sweets  
Doughdrops

## FARSAN / NAMKIN

### FRIED / BAKED

Choice Of Samosa (Punjabi, Patti, Patra)  
Choice Of Kachori (Mugdai, Makai Julla, Khasta Kachori, Sargam, Capsicum)  
Farali Patties  
Stuffed Tripple Patties  
Bhujia Roll  
Makai Mutter Roll  
Banquet Makai Cone  
Savoury Bouquet  
Cheese Palak Pouch  
Badam Pouch  
Lacy Cutlets  
Italian Yacht  
Patra Roll  
Papad Roll  
Rajdhani Roll  
Bikaneri Roll  
Veg. Spring Roll  
Sabudana Wada  
Choice Of Pakoda (Paneer, Kela Methi, Onion, Potato, Palak, Mirchi, Cabbage)  
Veg. Ghughara  
Kand Batata Wadi  
Kand Ni Puri  
Corn Utopia  
Cheese Corn Pillows  
Corn Barquette  
Barsadola With Schezwan Sauce  
Paneer Greensleeves  
Apricot Veg. Bed  
Italian Cheese Puff  
Pinwheel Salad Rolls  
Sesame Toast  
Hot Sauce Cracker  
Frankie Roll  
Cheese Bonda  
Monitol With Schezwan Sauce  
Beans Lotus With Schezwan Sauce  
Cheese Potato Roll Cheese Bombelli

Veg. Pyramids  
Cheese Corn Ball  
Escalope Paprika  
Savoury Potato Rolls

### STEAMED AND GRIDDLE

Vati Dal Khaman  
Choice Of Dhokla (Khaman, Khata, Sandwich, Damani Dhokla, Spunch, Ghari, Kanchipuram, Kulfi Rasiya, Dampu, Yellow/White Sangam, Triple Spunch, Green Dhokla)  
Amiri Khaman  
Khandavi  
Stuff Khandavi  
Cheese Bombelli  
Veg. Pyramids  
Cheese Corn Ball  
Escalope Paprika  
Savoury Potato Rolls

### CURD BASED

Dahi Wada  
Dahi Gunjia  
Dahi Bhalla  
Jodhpuri Dahiwada  
Dahiwada Supreme  
Aamir Dahiwada

## VEGETABLES

### TRADITIONAL GUJARATI

Surti Undhiya  
Tawa Undhiya  
Kolhapuri Undhiya  
Dana Papadi Undhiya  
Ravaiya Batata Sambharia  
Batata Rasawala  
Panchkuti Saak  
Kand Lilvadana & Muthiya  
Lilvadana & Bajara Ni Dhokli  
Turiya Vatana Patra / Green Gujarat  
Makai Patra  
Kaju Vatana Lili-Draksh  
Tamata Vatana Khandvi / Dhokli  
Ravaiya Papdi Tuverdana  
Malai Bhinda  
Peru Safarjan Simla Mirch  
Baigan Bharatha  
Methi Bhaji Besanwali (Lotiyu)  
Bhinda Vatana Patra Dahiwalla  
Kanda Batata Sambharia  
Veg. Navelli  
Surti Lehar  
Veg Amruti  
Badthal Saak

### PUNJABI GREEN BOWL

Kashmiri Dum Aloo  
Lahori Aloo  
Aloo Jaipuri  
Delhi Chhole  
Chana Pindiwala  
Aloo Mutter  
Paneer Mutter  
Methi Malai Mutter  
Paneer Bhurji  
Kadai Paneer  
Paneer Pasanda

Paneer Tikka Masala  
Paneer Tikka With Baby Corn  
Shahi Kaju Paneer  
Bar-Be-Que Paneer Tikka Masala  
Paneer Makhani  
Paneer Kashmiri With Capsicum  
Veg. Makhawala  
Veg. Butter Masala  
Veg. Kolhapuri  
Shahi Peshawari  
Veg. Jaipuri  
Veg. Peshawari  
Veg. Makhmali  
Veg. Korma  
Malai Kofta  
Almond Paneer  
Palak Paneer  
Tawa Sabji  
Tokhari Aloo  
Seeki Sabji  
Zafrani Paneer  
Apricot Kofta  
Stuffed Dum Aloo (Papad Bhuji)  
Kali Mirch Dum Aloo  
Makai Maharani  
Corn Kofta In Palak Gravy  
Litchi Kofta  
Khada Paneer  
Veg Jalandhari  
Shahi Sharbani

### HYDERABADI SPECIALS

Nizami Kofta  
Pathar Ka Paneer  
Tandoori Bhakar Khani  
Makhmali Roti  
Hyderabadi Biryani  
Mirchi Ka Salan

## TRADITIONAL BENGALI

Jhal Mori  
Mocher Chaup  
Bhappa Chhana  
Aloo Pothol Jhol / Aloo Postho  
Bangla Khichdi Tomato Chutney

## RAJASTHANI

Panchmela Sabji  
Ker Sangar  
Gatte Ki Sabji  
Papad Mangodi  
Panchmela Sabji  
Ker Sangar  
Gatte Ki Sabji  
Papad Mangodi  
Mogari Rabodi  
Sogari Mangodi  
Dana Methi Dakh Chhuara Ki Liunji  
Bajra Ki Roti  
Phulka Roti  
Mini Ghevar  
Bikaneri Dal Ki Roti  
Bajra Khichadi  
Jodhpuri Mirchiwada  
Kanji Wada

## DRY VEGETABLE

Batata Sukhi Bhaji  
Hara Batata Chaatpata  
Bhinda Sanbharia  
Parval Sambharia  
Bhinda Tamata Simla Mirch  
Aloo Methi  
Tindora Sambharia  
Kaju Karela Kismis Vatana  
Aloo Quawali  
Aloo Waghar

## MAHARASHTRIAN

Kothambir Wadi  
Sabudana Wada  
Aluchi Bhaji  
Batata Sukhi Bhaji  
Besan Pitla  
Badambi Usal  
Matki Usal  
Usal  
Misal  
Aamti  
Varan  
Masala Bhaat  
Koshambir  
Varadi Thecha  
Shangurleli Mirchi  
Khopoli Wada

## BEANS & LENTILS

Mug Rasawala  
Mix. Kathol  
Chana Masala  
Muth Rasawala  
Rangooni Vaal  
Val Ni Daal  
Chouli Rasawali  
Rajmah In Gravy  
Vatana No Ragada  
Mugdal Lachako  
Mugdal Chhutti  
Mugdal Methiwali  
Fangavela Val Ni Dal

## INDIAN BREADS

### TAWA & GRIDDLE

Keshar Puran Poli  
Anjeer Puran Poli  
Jeera Butter Paratha  
Stuff Paratha  
Keshar Puran Poli  
Anjeer Puran Poli  
Jeera Butter Paratha  
Stuff Paratha  
Malai Paratha

Biscuit Paratha  
Reshmi Paratha  
Lachha Paratha  
Biscuit Bhakhari  
Makhmali Paratha  
Bajara Ki Roti  
Methi Na Thepla  
Thali Pith  
Roomali Roti  
Bepadi Roti

### TANDOOR

Tandoori Roti  
Butter Naan  
Garlic Naan  
Methi Naan  
Khandari Naan  
Malai Kulcha  
Stuffed Kulcha

Lachha Roti  
Biscuit Roti  
Dehati Roti  
Missi Roti

**KADAI**  
Choice Of Puris

### RICE

Steamed Rice  
Jeera Rice  
Choice Of Pulao (Green Peas, Vegetable,  
Kashmiri, Shahi, Corn Methi)  
Choice Of Biryani (Vegetable, Handi, Darbari)  
Palak Rice

Deshi Khichadi  
Baked Masala Khichadi  
Dal Khichadi  
Palak Khichadi  
Bajara Khichadi  
Ghau Fada Ni Khichadi

## DAL & KADHI

Surti Dal  
Panchmela Dal  
Yellow Dal Fry  
Dal Makhani  
Lachko Dal & Osaman  
Dal Dhokli  
Palak Dal  
Stuffed Dal Dhokli  
Gujrati Kadhi  
Pakoda Kadhi

Bhindi Ki Kadhi  
Bhatia Kadhi  
Kathi Kadhi  
Marwadi Kadhi  
Punjabi Pakoda Kadhi  
Fajeto (Mango Kadhi)  
Udad Ni Dal  
Kadhi Jodhpuri Mirchi Pakodi  
Tomato Kadhi

## INTERNATIONAL

### ITALIAN

Macaroni Salad  
Assorted Pasta Salad  
Garlic Bread  
Bruschetta  
Corn Gnocchi  
Spaghetti Au Gratin  
Vegetable Lasagna  
Cannelloni Florentine  
Vegetable Au Gratin  
Choice Of Pizza

### SWISS

Classical Cheese Fondue  
Sichuan Cheese Fondue  
Potato Roeasti  
Rissotto  
Cilantro Rice

### PASTA BAR

TOSS YOUR OWN SPECIALITY PASTA!  
CHOOSE FROM ARABIATTA, PESTO BASIL  
OR MORNAY SAUCES! WHIP UP YOUR  
OWN CREATION WITH OUR PASTA AND  
ASSORTED HERBS

### LEBANESE / MEDITERRANEAN

Al Sajjad Salad  
Labneh Salad  
Tabouleh Salad  
Hummus  
Tahina  
Falafel  
Paneer Shawarma (Vertically rotating  
rotisserie with block of spicy marinated  
paneer being heated from 3 sides. Paneer is  
sliced off and served with exotic veggies in  
wraps or sandwiches.)  
Classical Pita  
Zatar Pita  
Thika Paneer Sambusac  
Aubergine Potato In Hummus  
Baba Ghanosh  
Imam Bayaldi  
Kibbeh  
Moultabel  
Fattoush  
Khapsa Rice

## PIZZA PLACE

WOODFIRED OVEN SERVING THIN-  
CRUST HAND-KNEADED PIZZAS, WITH  
TOMATO CONCASSE, HERBS AND A  
VARIETY OF TOPPINGS

## BURMESE

Veg. Khowsuey  
Coconut Rice  
Burmese Fried Rice  
Burmese Curry

## MEXICAN

Empanadas  
Nachos  
Tostadas  
Chilli Corn Frijoles  
Quesadillas (Fajita)  
Enchiladas  
Spicy Baby Corn Curry  
Mexican Rice

## ORIENTAL

Gado Gado Salad  
Ginto Salad  
Chinese Greens In Soy Wine  
Oriental Caesars Salad  
Grilled Tofu Nuggets  
Sesame Fried Tofu  
Chilli Fruit Skewers  
Malaysian Penang Curry  
Sichuan Tofu  
Asparagus, Bamboo Shoots & Pokchoy in  
Yellow Bean Sauce  
Snow Peas, Broccoli, Cabbage & Sprout  
napped in Ginger Sesame Sauce  
Singaporean Glass Noodles  
Colombo Coconut Curry  
Asam Penang  
Nasi Goreng  
Phad Thal Vermacelli

## BREAD STATION

OUR BASKET OF TRADITIONAL  
EUROPEAN COUNTRY BREADS

## CREPE JUNCTION

CHOOSE FROM OUR SELECT CREPE  
COMBOS

Sundried Tomato Crepe with Alfredo Sauce  
Veg Enchilada Crepe with Mornay Sauce  
Pine Nut Crepe with Pesto Basil Sauce  
Broccoli Melanise  
Escalope Paprika

## HUNGARIAN

Onion Soup with Paprika  
Bean Soup  
Goulash  
Gombutz  
Paprikish Potatoes  
Goulash With Noodles  
Dumpling In Vegetable Paprika  
Vegetable Stew  
Vegetables In Green Pepper Rice

## THAI

Tum Yum Pak Soup  
Somtom Salad  
Goi Rui Mi Salad  
Yum Yum Sen Salad  
Thai Corn Cakes  
Classical Red Curry  
Vegetable Green Curry  
Thai Mix. Veg. Saute  
Babycorn Capsicum Yellow  
Khad Oup Mo Din  
Gaeng Phed Gad  
Mushroom Pot Rice  
Phad Thai Noodles  
Stir Fried Rice Noodles

## DESSERTS

### CHOICE OF HANDMADE ICE CREAMS

Keshar Pista  
Roasted Almond  
K.B.C.  
Orange Apricot  
Variyali Pista  
Targola  
Litchi  
Kalajamun  
Sitaphal  
Mango  
Strawberry  
Mosumbi

### CHOICE OF KULFI

Malai  
Keshar Pista  
Fruit In Fruit  
Chowpatty

### CONTINENTAL DESSERTS

Choice Of Mousse (Chocolate, Strawberry, Mango)  
Choice Of Gateaux (Pineapple, Black Forest, Tropical Fruit, Orange, Kiwi)  
Choice Of Soufflés (Mango, Orange, Strawberry, Mixed Fruit)  
Choice Of Tarts (Lemon, Jam Tart, Mixed Fruit Tart)  
Tiramisu  
Walnut Brownies  
Crepe Suzette  
Cicolata Torte  
Chocolate / Dutch Truffle  
Caramel Custard  
Éclairs  
Fresh Fruit Sorbets  
Melba Sundae

## SPECIALITY STATIONS

### AMRUTSARI

Chhole Kulcha With Onion Chutney & Pickle  
Makkai Di Roti  
Sarson Ka Saag With Gur  
Makhan and Lasoon Chatni

### JODHPURI

Vedma Puri With Aloo Petha Saak  
With Methi Lunji

### BARBEQUE GRILL

Paneer Tikka  
Reshmi Paneer Kebab  
Pahari Aloo  
Spicy Babycorn  
Kand Kebab  
Vegetable  
Sheekh Kebab

### TOSA

A selection of specials from Tosa Restaurant

### ENGLISH HIGH TEA

Assortments Of Cookies  
Finger Sandwiches  
Savoury Croissants  
Mushroom & Leeks Pie

## MOCKTAIL BAR

### SPANISH CUISINE

Cucumber and Olive Salad  
Gaspacho Soup (Herbed tomato and mixed veg. soup served chilled)  
Spanish Omlette (Our version cooked with batter of mixed lentils topped with olives, jalapenos, diced potatoes, onions and bell peppers, served with Salsa Rosso)  
Espanola Bravas (Bake of sliced potatoes topped with a tomato cheese sauce)  
Paella Vallencia (Our version of a popular Spanish rice preparation cooked with saffron and a generous topping of bell peppers, baby corn, broccoli and onion)

### MORROCAN

Moroccan White Grill (Paneer / Onion / Capsicum skewers in white marinade)  
Moroccan Red Grill (Soya / Onion / Capsicum skewers in Red Marinade)  
Veg. Tajine Paneer (Light Morrocan veg stew with cottage cheese, cooked in an earthen vessel on a slow fire)  
Makboos Rice (Classic Arabic rice preparation of soya, nuggets, pepper, corn, pulses and onion in veg. stock)

### COFFEE BAR

Freshly Brewed Coffee Infused With Add-on Flavours

Spicy Cottage Cheese Puffs  
Open Faced Sandwiches  
Petit Fours (Banana Walnut, Carrot and Pineapple, Lemon Cake, Goey Chocolate Brownie, Mini Savoury Muffins)

### RUSSIAN COUNTER

Russian Salad (Carrot, potato, beans, peas and pineapple in a light mayo dressing)  
Piroshkis (Traditional half moon shaped savoury stuffed with minced veggies)  
Vegetable Stroganoff (Thick julienne of onion, bell peppers, zucchini and baby corn in our home-style demi glace)  
Herb Garlic Rice (Steamed long grain rice tossed in butter, garlic and mixed herbs)

### PASTA PESTO BAR

Gnochis (In-house special pasta of potato dumplings tossed in basil walnut pesto sauce)  
Totellini (Hat shaped pasta stuffed with cottage cheese and Spinach and tossed in classic Arrabiata sauce)

### FUSION WRAPS

Wholewheat roomalis live-tossed and wrapped with a choice of different fillings. (Phak Thai, Tex Mex, Oriental, Harabhara Kabab, Paneer Tikka, Pahadi Aloo, Veg Kolhapuri)