

TAPASYA CATERING

Suggestive Theme Menus

Rajasthani Cuisine

- Murg Soweta
- Mongodi Ki Subzi
- Paneer Mircha
- Gatta Curry
- Mix Vegetable Kalimirch
- Aloo Dum Chutneywala
- Panchmel Dal
- Jodhpur Pulao
- Safed Maas
- Lal Maans

Awadhi Cuisine

- Murg Wajid Ali
- Gosht Korma
- Paneer Bemisal
- Loki Mussallam
- Dhingri Dulma
- Dal Mash
- Non-Veg/Vegetbale Dum Biryani

Punjabi Cuisine

- Murg Lababdar
- Tariwala Kukarh
- Dhaba Gosht
- Patialashahi Gosht
- Amritsari Machli
- Paneer Makhani
- Kadahi Paneer
- Mushroom Hara Pyaz
- Achari Gobhi
- Charra Aloo Masaledar
- Chotte Baingan Masaledar
- Pindi Chana
- Rajmah Rasila
- Sarson Ka Saag with Makki Ki Roti
- Dal Makhani
- Jeera Onion Pulao

Hyderbadi Cuisine

- Murg Nawabi
- Kadhai Gosht Hussaini
- Paneer Hyderabadi
- Aloo Mirch Ka Saalan
- Khumb Mattar Rezala
- Kairi Ki Dal
- Navrattan Vegetable Biryani

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Mughlai Cuisine

- Mughlai Champen
- Peethiwali Machchi
- Khuroos-E-Tursh
- Guncha-O-Bahar
- Phaldhari Kofta
- Badal Jaam
- Gosht Biryani

South-Indian Cuisine

- Kozhi Varthada Curry
- Rasa Meen
- Avial
- Baghar-E-Baingan
- Raw Banana Thoran
- Murungakkai Sambhar
- Beans Porial
- Lemon Rice

Desserts

- Hot Gulab Jamun
- Cut Kala Jamun
- Jalebi
- Rice Kheer
- Rasgulla
- Moong Dal Halwa
- Shahi Tukra
- Pista Kulfi Falooda
- Kala Jamun
- Malpua Kesri Phirni
- Angoori Rasmalai
- Rajbhog
- Gajjar Ka Halwa
- Mago Kulfi Falooda
- Kesar Badam Kulfi Falooda

N.B – THE ABOVE DISHES ARE ONLY SUGGESTIVE, A VARIETY OF OTHER DISHES CAN BE OFFERED ON REQUEST.